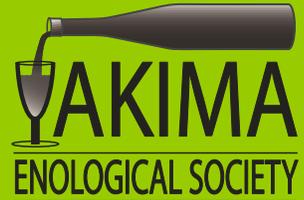


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

September 2013

**Y.E.S!**



*A monthly publication for members of the Yakima Enological Society*

## Riedel Tasting Event Details

**Date:** Wed., Sep. 11, 2013

**Place:** Hilton Garden Inn  
(401 E. Yakima Ave.)

**Time:** Doors open at 6:30 p.m.;  
tasting starts at 6:45 p.m.

**Cost:** \$68.00 for members,  
\$73.00 non-members. *Includes  
the tasting, plus a set of three  
Riedel glasses (\$105.00 value) to  
take home from the event.*

**Tasting Glasses:** Vinum XL  
Reds

**Seating:** Limited to 40 seats



## Y.E.S. Riedel Tasting at the Hilton Garden Inn

### *Riedel and Lindt Create the Perfect Wine and Chocolate Tasting Experience*

In this fascinating, educational and enjoyable wine and glass tasting, Daniel Gatti, Regional Sales Manager for Riedel Crystal of North America, from Seattle WA., will demonstrate the relationship between the shape of a glass and our perception and enjoyment of fine wines.

#### **Riedel: WHY SHAPE MATTERS**

- Stemware consists of three parts: the bowl, stem and base.
- The height of the stem and the width of the base are part of the glass design (known as the architecture).
- Grape-varietal-specific stemware features finely-tuned glass bowls consisting of three variables: shape, size and rim diameter.
- Grape-varietal-specific stemware has to translate the "message" of wine to the human senses. There are four sensations in wine:
  1. **Bouquet:** Grape-varietal-specific stemware is responsible for delivering the quality and intensity of the wine's aroma.
  2. **Texture:** Grape-varietal-specific stemware highlights the exciting and diverse styles of "mouthfeel" in wine (watery, creamy, silky, velvety).
  3. **Flavor:** Grape-varietal-specific stemware creates a balanced interaction between the fruit, minerality, acidity and bitter components of a wine.
  4. **Finish:** Grape-varietal-specific stemware offers a pleasant, seamless, harmonious, and long-lasting aftertaste.

**Mail-in registrations must be postmarked by Friday, Sep. 6. Online reservations open until midnight, Sunday, Sep. 8 (<http://www.brownpapertickets.com/event/454734>). Phone calls until 8 p.m. Monday, Sep. 9. (Call Marie Clark at 697-3364.)**

Please note: Ages 21 and over. Limited food served after presentation. Room set-up is classroom style. Please arrive in good time as there will be no admittance once the tasting has begun.



## Plan Ahead Y.E.S. Calendar of Upcoming Events

**October 13 (Sunday)...**  
**Bus Tour to Walla Walla**

**November 13...**  
**Grocery Outlet Wines**  
Yakima Valley Museum

**December 11...**  
**Christmas Party**

Red Lion

~ Robin Kisala

~ Brad Baldwin



## Eat this... Drink that

*Recipe submitted by Julie Johnson  
Wine suggested by Brad Baldwin*



**This month: Herbed Cheesecake** paired with **L'Ecole 2010 Estate Luminesce** (Semillon-Sauvignon Blanc).  
Regular price: \$20.00; Y.E.S. price \$16.00 at Stems in downtown Yakima.

### Herbed Cheesecake

3 packages (8 ounces each) cream cheese, softened  
2 cups (16 ounces) sour cream, divided  
1 can (10¾ oz.) condensed cream of celery soup, undiluted  
3 eggs  
½ cup grated Romano cheese  
3 garlic cloves, minced  
1 tablespoon cornstarch  
2 tablespoons minced fresh basil or 2 teaspoons dried basil  
1 tablespoon minced fresh thyme or 1 teaspoon dried thyme  
½ teaspoon Italian seasoning  
½ teaspoon coarsely ground pepper  
Assorted crackers or baguettes



In a large mixing bowl, beat the cream cheese, 1 cup sour cream and soup until smooth. Add the eggs, Romano cheese, garlic, cornstarch, basil, thyme, Italian seasoning and pepper; beat until smooth.

Pour into a greased 9 inch springform pan. Place pan on a baking sheet. Bake at 350 degrees for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.

Refrigerate for at least 4 hours or overnight. Remove sides of pan. Spread remaining sour cream over top. Serve with crackers or bread. Refrigerate leftovers.

Yield: 24 servings.

~ Julie Johnson



## August Recap One Cool Evening

Yes, this year's "Case of the Blues and All That Jazz" on August 17<sup>th</sup> turned out to be a cool music, food, and tasting fest. The weather was sunny and mild, with the wine, brew, and spirits vendors chatting up their wares. It was a great venue for the folks who wanted to decide what refreshments pleased the palate and have their questions answered.



We were impressed with the number of participants who were either visiting the area or are fairly new in town and checking out all that Yakima has to offer. But just maybe, having the chance to catch up with many of your friends is the best part of all.

See you next year at Sarg Hubbard Park!

~ Jill Skone

## October Preview October Bus Trip

Summer is starting to wind down and fall is fast approaching. We have also begun working on the next Y.E.S. bus trip.



Mark your calendars for Sunday, October 13 when we will head out of town to explore "Off the Beaten Path" in Walla Walla! We will leave early and have a full day planned but still expect to return to Yakima by 6:30 p.m. You will be able to visit up to 12 different wineries while relaxing... and leaving the driving up to the professionals at A&A Motorcoach. See you then!

~ Julie Johnson



**Opening the Wine Cellar**  
**Montepulciano d'Abruzzo...**  
*An informal wine with uncomplicated charm*

I know there are people who love wine and have plenty of money but are still looking for house wines — wines that are straightforward, inexpensive and tasty; wines that require little money to buy and little effort to enjoy. These are the kinds of wines to keep around at all times, simply to pop open and enjoy when you get home from work.

Montepulciano d'Abruzzo is just that kind of wine. It is an inexpensive Italian wine that is charming, so easy, and so drinkable that it seems like part of the family as soon as it's opened.

Montepulciano d' Abruzzo is made from the Montepulciano grape from the Abruzzo region of Italy. This is a wine "to drink," not "taste." Instead of swirling, sniffing, tasting... just enjoy it!

Montepulciano d' Abruzzos are generally pillow soft with raspberries, blueberries and sometimes blackberries on the nose and on the palate. Many of the Montepulciano d' Abruzzos are not oaked but there is often minerality. The minerals give the wine depth and call out for food and/or more wine. This is a great wine with pizza.

I was so happy when our local Costco began stocking some Italian, French and Spanish wines last year. Recognizing that the Union Gap warehouse is situated at the beginning of wine country in Washington state, this Costco has made a real effort to showcase Washington

wines. Even so, I was excited that with the new offerings we would have a better global wine selection. Because some of these foreign wines are so affordable, it's good to see people trying an Old World wine instead of just picking up the least expensive wine from the new world (California, Washington or Australia).



Cheers!

~ **Durella DeGrasse,**  
**Certified Wine Professional**

**Membership Update**

Our current YES membership is 99. Thanks to all of you who have renewed during the year, it helps to keep our society going. Watch for renewal notices to come out after the first of the year — and when you renew encourage family and friends to join our great group."

~ **Susan McPhee**

**What: Riedel Tasting Event**

**When: Wed., September 11 — 6:30 p.m.**

**Where: Hilton Garden Inn, downtown Yakima**

*Yes, we'll be there...*

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

**REGISTRATION DEADLINE**

Postmarked by Sep. 6, 2013

Or pay online at the Y.E.S. website  
by MIDNIGHT, SEP. 8, 2013

[www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$68 = \$ \_\_\_\_\_

Guests ----- @ \$73 = \$ \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

**If you would like to help with this tasting, please select one of the following:**

Set Up  Food Prep  Registration  Greeter  Pourer  Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

**All reservations must be paid for in advance and are NON REFUNDABLE**

## Yakima Enological Society

PO Box 2395, Yakima WA 98907  
Email: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

### Yakima Enological Society Board

President ..... Gerry Amos  
1st Vice President ..... Susan McPhee  
2nd Vice President ..... Robin Kisala  
Treasurer ..... Jill Skone  
Secretary ..... Dorene Boyle  
Registration Chair ..... Marie Clark  
Board Members: ..... Ben Antonio  
Brad Baldwin  
Sally Baldwin  
Virginia Gable  
Richard Hamlin  
Bryan Hollenbaugh  
Tim Jeske  
Julie Johnson  
Kathy Michielsen  
Kelcy Young

**We're on the Web...**  
**[www.yakimawine.org](http://www.yakimawine.org)**

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

## President's Corner

September 2013

The local activities have been varied and plentiful this summer. A short list of the activities would have to include The Moxee Hop Festival, Case of the Blues and All That Jazz, Yakima Downtown Summer Nights concert series sponsored by the City of Yakima, the annual R.H.W.T. Snake in the Glass Party, and the Tri-Cities CSI "Who Done It?" Wine Tour. With a clue at each of the nine wineries visited, good thing you can take the tour by bus! Coming September 14 is the Savor the Valley event with Chef Jon Ashton. It's refreshing to have so many choices and to see businesses coming up with ideas and events that will draw the tourists to our Valley.

A recent article from *Sunset* magazine, entitled "Road Trip—The Ale and Wine Trail," may also bring some day visitors to the Valley. The trail starts in Yakima and goes to Walla Walla and Milton Freewater, Oregon. The first three suggested stops are **Yakima Craft Brewing, Gilbert Cellars** and **Bale Breaker Brewing Company**. The author asks, WHY GO? Eastern Washington and Oregon let both beer and wine lovers see the agriculture roots of their preferred libation—and offer an excellent range of tasting rooms. WHO'S IT FOR? Enophiles and hopheads who travel together. Woo Hoo!

The Bale Breaker Brewing Company has definitely been a hot spot this summer. It seems to be a gathering place for families, groups and also popular with the after-5 p.m. crowd. The hop field/brewery setting is perfect with seating inside with the A/C or out under the covered patio. Could this be a place for a Y.E.S. event? Hhhuummm...YES it could!

Clink and Cheers!

~ **Gerry Amos, Y.E.S. President**

Yakima Enological Society  
PO Box 2395  
Yakima WA 98907