



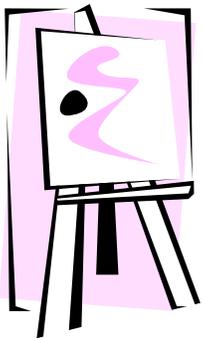
Y. E. S!

September 2014

A monthly publication for members of the Yakima Enological Society

October Teaser "Art & Wine of Walla Walla" at the Larson Gallery

For this tasting we will feature five wines from Walla Walla and accompanying food pairings prepared by chef Jessica Smith.



We will enjoy the wines while viewing displays of artwork produced by Walla Walla artists. Members of Y.E.S. will get to vote on their favorite artwork. Bring a wine

glass and tray for easy meandering while tasting.

~ Tim Jeske

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

October 8...

Art & Wine of Walla Walla
Larson Gallery

November 12...

Emerging Varietals,
with Hank Sauer
Hilton Garden Inn, Yakima

December 10...

Annual Christmas Party
Red Lion

~ Robin Kisala

Yakima Enological Society Bus Trip Sunday September 21st

The Columbia Gorge



This year, since we have previously traveled the Oregon side of the Columbia Gorge, we will be visiting wineries on the Washington side of the river. On the drive down to the Columbia Gorge we will have a continental-style breakfast on the bus. Our first stop will be **Jacob William Winery**, which is noted for its red wines —due to the expertise of winemaker John Haw, former winemaker for Maryhill Winery. The views are as stunning as their red wines. Next will be **Cascade Cliffs**, which is noted for its focus on the red wines of the Piedmont area of Italy: Barbera, Dolcetto, and Nebbiola.

We will then have a private tasting and lunch at **Maryhill Winery**. Most of us are familiar with their many Platinum award-winning wines. For Y.E.S. they will be pouring wines that are not available to the general public but only to wine club members. They will also allow Y.E.S. members to purchase wine at a significant discount. The lunch is being catered by Four and Twenty Blackbirds. Attendees will have a choice of one of four different items for lunch. They are described on the registration form on page 3. **Please make sure that when you complete your registration you select your lunch choice.**



After lunch we will split the bus into two groups to visit two smaller wineries, **Cor Cellars** and **Memaloosa**. Cor Cellars is a small winery and produces only five wines, but they are excellent and were voted last year's winery of the year by The Seattle Post-Intelligencer. Memaloosa is named after the sacred Indian island in the middle of the Columbia River, right below the winery. Their distinctive label draws from the Lewis and Clark expedition which camped on the river bank overlooking Memaloosa Island. They offer a nice selection of rosé, white and red wines, and a great deck with views of the Columbia Gorge. Each group will visit one of the wineries and then after sufficient time to taste the wines, the groups will trade tasting rooms. We will then return to Yakima.

Since all wineries now are charging tasting fees, we have factored the fees into the cost of the trip. This saves time handling money and means that no additional costs should be incurred during the day, except for a voluntary tip for the bus driver, and of course if you choose to purchase wine.

Continued on page 3...



Eat this... Drink that

Recipe submitted by Bev Warren
Wine suggested by Brad Baldwin



This month: **Bacon Cheese Endive Boats** paired with **Chehalem 2011 Three Vineyard Pinot Noir**. Retail \$30.00; YES price \$24.00 at Stems in downtown Yakima.

Bacon Cheese Endive Boats

Ingredients:

- 8 oz. reduced-fat Philly cream cheese
- 1 - 1 1/2 lbs. (8 - 12 strips) hickory smoked bacon, trimmed lean and cooked until crisp
- 1 tablespoon stone ground seeded mustard
- Zest and juice of ½ lemon (I used 1 tablespoon of lemon juice)
- Tops of one bunch of green onion, finely chopped
- Endive leaves (washed and dried)

Directions:

1. Chop about a cup of crispy, lean bacon, reserving larger strips for the “sails” (see below).
2. Mix together cream cheese, bacon, mustard, lemon zest, lemon juice and green onion. Roll into bite-size balls or bullets.
3. Place balls on small endive leaves
4. Top with a crisp, lean bacon “sail”

Makes about 3 dozen appetizers, depending on the size desired.



Italian whites are more than just Pinot Grigio Gavi and Verdicchio

White wines are in greater demand when the weather is warm. The American consumer seems to have settled on two fundamental profiles for their white wines: big, oaky and a bit sweet (Chardonnay) or very clean, crisp and juicy (Sauvignon Blanc and Pinot Grigio). Gavi and Verdicchio don't fit those profiles; they have notable earthiness with an underpinning of minerals. They are dry and they taste like grapes, not like wood — but the tastes of Gavi and Verdicchio are different. Gavi is generally livelier, brighter and more aromatic and enjoyed on its own as a sipping wine, whereas Verdicchio is more intense, complex, interesting and very food-friendly.



Gavi is made from Cortese, a grape native to Piedmont, Italy. The wine is bone-dry and crisp, with citrus and mineral notes. The area's proximity to the Ligurian coast, the Italian Riviera, has made Gavi a natural partner for seafood.

Verdicchio from Marche is the most famous white in the Piedmont region of Italy — sold in green amphora-type bottles. It is fresh and acidic, grassy but full-bodied with pear, sour apple and herbs. There is an intensity, focus, purity and sense of place. It is full but not heavy with a touch of white pepper and some peach. The wines have good fruit, smells and tastes of minerals and then something extra — a little bit of nuttiness, especially on the finish, and a tiny bit of bitterness that makes one take note of each sip.

I encourage you to step outside the box — the box of ordinary white wines: Chardonnay, Pinot Grigio, and Sauvignon Blanc. You will be impressed with the gold from Italy's hills.

Cheers,

~ Durella DeGrasse
Certified Wine Professional

Bus trip... continued from page 1

Please mark your calendars and plan on a relaxing and enjoyable Sunday. We will have more time this year—compared to last year’s trip—to enjoy the wines and views at each winery. We are planning on leaving Yakima at 8:30 a.m. and returning to Yakima around 6:30 p.m. So get a group together and explore the beautiful Columbia Gorge... one glass of wine at a time.

Mail-in registrations must be postmarked by Thursday, Sep. 11. **Online reservations** accepted until midnight, Sunday, Sep. 14. **Phone calls** until 8 p.m. Monday, Sep. 15. Call Marie Clark at 697-3364.

~ **Chuck and Julie Johnson**

Membership Update



There are no changes to the membership list for this month so we are holding steady at 102. Just a reminder that if friends or family would like to get in on the events planned for the rest of the year, the membership form can be found on the Y.E.S website.

~ **Robin Kisala for Susan McPhee**



Test your wine knowledge each month with a new wine term and definition.

With our tasting trip coming in September I thought this trivia timely.

Aroma/Taste Distortion: Caused by someone in the tasting room, male or female, wearing strong scented cologne, perfume, lotions or cosmetics. The aromas of the wine mingle with the scents of those in attendance and can alter one’s perception in taste, thereby ruining the experience for all.

Submitted by Robin Kisala

What: Columbia Gorge Bus Trip

When: Sunday, September 21 — 8:30 a.m. - 6:30 p.m.

Where: Meet at the Yakima Chamber of Commerce (9th & Yakima avenues) at 8:15 a.m.

REGISTRATION DEADLINE

Postmarked by Sep. 11, 2014

Or pay online at the Y.E.S. website by MIDNIGHT, SEP. 14, 2014

www.yakimawine.org

Name _____ Email or phone _____

Number of tickets _____ @ \$55 = Total enclosed \$ _____

Lunch: Please select from one of the following options for your lunch at Maryhill Winery

Lemon caper mahi mahi fettuccini with asparagus and mushrooms Quantity _____

Salmon BLT with peppered bacon, tomatoes, lettuce and garlic aioli Quantity _____

Prime rib sandwich with horseradish aioli, mushrooms, onions and pepperjack cheese Quantity _____

Vegetarian lunch option Quantity _____

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

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We're on the Web...
www.yakimawine.org

*This newsletter published by Jonelle Foutz,
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President's Corner

September 2014

Back in June, I reported that in appreciation of the generous contributions made by the wineries in British Columbia, the Platinum Committee voted to expand scholarship donations to a selected winery program at a college in British Columbia. The selection has been made...Okanagan College in Kelowna/Penticton has been selected by the Y.E.S. Platinum Committee to receive money for winery program scholarships. A foundation is being set up in the name of the Yakima Enological Society Award. The awards for two students will be selected by the Okanagan College Selection Committee: one from the Winery Assistant Certification Program and one from the Viticulture Certificate Program.



We hope we can meet these students at the annual Y.E.S. meeting in March.

Once again, Y.E.S. can be proud to be able to make donations to Washington and British Columbia wine programs and the future winemakers of the Pacific Northwest wine industry.

Cheers, Eh!

~ Gerry Amos

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