



Y. E. S!

September 2015

A monthly publication for members of the Yakima Enological Society

Membership Update

No new members to report again this month so, we remain at an active membership of 73.



If you still have not renewed, please take a few moments to do so, or let me know if you need a form. You can also get one from our website.

Membership is still lower than what we would normally expect it to be. We know there are a LOT of other interesting wine-related events going on almost all the time, but we would like to think we are one of them, so please invite a friend

along as a guest to a future meeting. We hope they will see what a great time we are having and will want to join up!

~ Ron Larin

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

October 14...

French Connection

Carousel French Cuisine

November 11...

**Horizontal flights
with the Sauers**

Hilton Garden Inn

December 10 (Thursday)...

Christmas Party

Red Lion Inn

~ Robin Kisala

Sunday September 27th

Bus Trip... Quincy & Lake Chelan Area

Hello intrepid Y.E.S. bus travelers. Here is our 2015 itinerary. We will leave from the Yakima Chamber of Commerce office at 8:30 a.m. Our first stop en route will be **Cave B** in the Ancient Lakes AVA. The winery was started in 1980, one of the earliest in the state, as "Champs de Brionne." Cave B Inn and The Spa at Cave B were opened in 2005.

After Cave B we will continue on to **Jones of Washington**. This family-owned and operated farm was started in the '50s as a potato farm. In the '60s and '70s other crops were added. In the '90s wine grapes were added and the winery started in 2001. They have been consistent Platinum award winners despite an unassuming location.

After Jones, we take that beautiful drive along the Columbia River to Lake Chelan. Our first stop in Chelan will be **Tsillan Cellars**, which means "deep water." It is billed as "The romance of Tuscany on the shores of Lake Chelan." In this lovely setting we will have lunch accompanied by a tasting of their wines, which are 100 percent estate grown. You will have a choice of four different lunch items, described on the reservation form included in this newsletter. **Please make sure that when you send in your registration form you have selected your lunch choice.**

After lunch we go to **Hard Row to Hoe Vineyards**, located in Manson. This winery has great stories and is just plain fun. Here you will find wines such as "Good in Bed," "Shameless Hussy," "After Noon Delight," and "Seduction." The theme comes from the up-lake area history that tells of a rowboat taxi service run by a resident from Manson, from Lucerne to Point Lovely to a house of ill repute, formally known as Edgemont Lodge, where the professional ladies "served" the miners from the Howe Sound Mine.

Our final stop will be **Benson Vineyards**, a Mediterranean-inspired estate winery overlooking Lake Chelan. Its wines are 100 percent estate grown and are only sold locally in the Chelan area, at the tasting room, and on the Internet. We will then return to Yakima, arriving home by 7:30 pm.

On behalf of Y.E.S., all but one of the wineries we will be visiting will waive their tasting fees. Cave B will be charging a non-refundable fee of \$10 because we asked them to open 1½ hours early and bring in extra staff so we could get an early start on our full day. All other costs for the trip are included, except for a voluntary tip for the bus driver. Of course, the best way to say thanks for all the wineries' special service is by purchasing some of their wines.

Mail-in registration must be postmarked by September 21st. Call in reservations to Marie Clark at 697-3364 or "Brown Paper Ticket" purchases must be made by September 23. Go to <http://www.brownpapertickets.com/event/2068152>



We hope you and all your friends can join us and have an enjoyable Sunday exploring the beautiful Lake Chelan area with a group of friends, one glass of wine at a time.

~ Chuck and Julie Johnson



Eat this... Drink that

Recipe submitted by *Terese Abreu*
Wine suggested by *Brad Baldwin*



This month, Terese Abreu shares her recipe for **Zucchini Ribbon Salad**... “A very quick, easy, delicious and versatile salad that keeps well in the refrigerator several days.” Pair it with **Gilbert Cellars “the grower” 2013 White Wine**. Regular price: \$16.00; Y.E.S member price \$12.80 at Stems in downtown Yakima.

Zucchini Ribbon Salad

Ingredients:

- 1 zucchini
- 3 T olive oil
- 3 T vinegar
- 1-2 oz. grated Parmesan-Asiago-Romano cheese mix
- 1 oz. dry salami slices (cut circles into strips)
- 1-2 T chopped nuts



Directions:

Using a potato peeler, create long ribbons (peelings) of zucchini. Peel lengthwise down to seeds.

Toss with cheese, salami strips and chopped nuts. Shake vinegar and oil together and pour over salad.

October Teaser: The French Connection

Please mark your calendars for October’s “French Connection” to be held on the 14th at the **Carousel Restaurant and Bistro**, hosted by **Kesty Angel**, owner and Y.E.S member, and your Y.E.S board committee members.

While being musically entertained, attendees will experience tasting a variety of five French wines, accompanied by chef Greg Handmacher’s attempts to entice our taste buds with an assortment of French hors d’oeuvres and desserts.

Start time for the gathering is 6:30 p.m., at which point the restaurant will be closed to the public for the rest of the evening, giving ample space for up to 90 Y.E.S. members and guests.

Mark your calendars for an entertaining “French” evening... “Oh Là Là!”

~ Marietta Barr

The Board’s Box

Just WHAT to Pair with Paella?

This was an offbeat European trip for us in July: a week in Lisbon and a week in Valencia (Spain), or more specifically, a village just south of Valencia named El Perello, a modest holiday retreat on the Mediterranean Sea used almost exclusively by the Spanish themselves. Therefore it was difficult, given the language barrier, to acquire a confident education from the local sommeliers, i.e. waiters, on the merits of their regional rosé cavas (Spanish sparkling wines), or Riojas. Equally challenging was knowing a just-right wine pairing for my culinary goal that week: the famous one-pot dish from Valencia itself... paella.

First we needed to prepare to dine at 10:00 p.m. or later, when dinner is just beginning. The paellas take about an hour to prepare and, depending on the “typo de paella,” (seafood, vegetable, mixed, rabbit/chicken, squid-inked black) the wine accompaniments are as diverse, hearty and well-priced as the paella ingredients themselves. The Valencia D.O. (Denominación de Origen) has amazing soil and temperature diversity due to its location by the sea and varying altitudes in the region, but continues to cultivate its traditional Monastrell, Tempranillo, Moscatel, and Malvasia grapes among dozens more permitted varieties.

Wanting to experience the local, everyday good wine in this area, during a lengthy menu interaction, the waitress ran off, returning after some minutes with a well-traveled local Spaniard who, indeed, could speak some English. The three of us settled on a perfect wine accompaniment: a red blend of Alicante Bouschet, Aragones, and Trincadeira grapes, round tannins, a flavor of compote fruit, and good aromatic intensity. Examining the bottle after the meal, I read its origins—from the Cooperativa de Borbo, the centuries-old wine growing region of Alentejo, Portugal!

I guess we missed something in the translation.



Here’s to the messiness and memory-making of foreign travel.

~ Jill Skone

Y.E.S. Board Member

August Recap: Yakima Valley Events

As I write this on the 17th, John and I have so far made it to two very different but fun Yakima Valley events held in August.

On the 8th we invited another couple to join us for some fabulous jazz by the Joe Brooks Quartet as a part of the **Jazz Nights at J Bell** series. If you haven't tried their wine, you need to get to Zillah for a tasting! Winemaker Wes and wife Natasha have not only created some great wine, but made the winery a welcoming and lovely destination. It is a perfect place for an evening of relaxation in the patio area complete with fire pit, wrought iron tables and chairs, and on jazz nights good music and tasty food. Most Saturdays you will find food for purchase from Flying Pig Barbeque...ribs are always yummy. On the 8th, though, we had a special treat of Iranian food prepared by a good friend of Wes', just for this occasion. So glad we made it. The next jazz night is Aug. 22. Check out their website for details.

This past weekend, on Saturday the 15th, we made it to **A Case of the Blues and All that Jazz**. I have to say in the 10 years we have lived in Yakima, this event has changed quite a bit. The first few years it was dominated by a huge wine tent with 25 to 30 different wineries represented, with script for a tasting, a glass or an entire bottle, and a beer tent with 12 to 19 different breweries. This year there were about the same

number of breweries, although now there are many more local ones, but only six wineries in a small tent with script for a glass, although some would give you a tasting for less script if requested—but no selling of bottles due to legal issues. Gone, too, for at least the last couple of years is the silent auction tent which at one time had some lovely items worth bidding on but before it ended had deteriorated to just gift certificates. This year it was replaced with a raffle. There was a nice variety of food vendors this year, which was an improvement. Although an unusually windy and chilly evening with the temperature dropping into the 60s, causing many to leave early, we stayed to enjoy the music of Brent Johnson and the Call Up from New Orleans. Brent, a guitar prodigy from the age of four,

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What: Annual Bus Trip — Quincy & Lake Chelan

When: Sunday, Sep. 27 — 8:30 a.m. to 7:30 p.m.

Where: Depart from Yakima Chamber of Commerce
(9th Street and Yakima Avenue)

Yes, we'll be there...

Name(s) _____ Phone or email _____

Number of Members ____ @ \$55 = \$_____ Number of Guests ____ @ \$65 = \$_____ Total Enclosed: \$_____

REGISTRATION DEADLINE

Postmarked by Sep. 21, 2015

Or pay online at the Y.E.S. website
by MIDNIGHT, SEP. 23, 2015

www.yakimawine.org

Lunch: Per person, please select one of the following options for lunch at Sorrento's Ristorante

Gorgonzola Burger served with choice of soup or salad Number _____

Chicken Caprese Sandwich served with choice of soup or salad Number _____

Tagiatelle pasta topped with roasted red peppers, fresh basil, garlic and olive oil Number _____

Margherita Pizza-flatbread pizza with cherry tomatoes, fresh mozzarella and basil Number _____

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
Web: www.yakimawine.org

Yakima Enological Society Board

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

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

Yakima Valley Events... continued from page 3

played some amazing licks and was worth braving the cold for. We even stayed for a bit of the headliner, Leroy Bell, who played some very danceable tunes, before we decided we were too cold to stay any longer! With Yakima's triple digits on and off this summer, who would have believed we would be chased home by it being too cold!



Your Y.E.S. board hopes everyone has availed themselves of at least one of the many August events the Valley has to offer. There certainly are many to choose from!

~ Robin Kisala

Wine Trivia

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

Corked: The term refers to wine that smells moldy and disagreeable as a result of a bad cork, likely tainted with a bacteria called TCA (trichloroanisole).

Submitted by Robin Kisala

Have you seen the redesigned Y.E.S. website?

Many thanks to Y.E.S. member and webmaster **David Lynx** for contributing his time and talent to keep us looking good on the Web.



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