



# Y. E. S!

October 2015

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

## Membership Update

We have a new member! **Georgia Glassco** has officially joined us. We have already seen her at our events, but now she is a card-carrying member. Be sure to greet her and thank her for joining.



This brings our membership total to 74. We are always looking for new members, so please continue to talk to your friends and neighbors about our extraordinarily joyous activities.

I know we always get a few non-members on the bus trips, so don't let them off the bus until they say YES to Y.E.S.

~ Ron Larin

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

**November 11...**  
**Horizontal flights**  
**with the Sauers**  
Hilton Garden Inn

**December 10 (Thursday)...**  
**Christmas Party**  
Red Lion Inn

**January 13...**  
**Blind Leading the Blind**  
Yakima Valley Museum

~ Robin Kisala

## The French Connection

**Kesty and John Angel**, owners of the **Carousel Restaurant and Bistro**, have graciously extended to Y.E.S. members and guests their restaurant for the October "French Connection" tasting.

Start time will be at 6:30 p.m., at which time the restaurant will be closed to the public for the event. The evening will highlight and give exposure to this unique French restaurant on Historic Front Street.

**Mark Rowan**, District Manager for Noble Wines Ltd., will present six French wines for tasting. He will describe the areas in France where the wines are produced, detail the aroma, and give further tasting notes.

The wines he will be pouring are:

- Antech (Sparkling Wine) with which you will be greeted
- Crustaces (2012)
- Bourgogne Chardonnay (2011)
- Domaine de Coilette (2013)
- Domaine de Piaugier, Sablet Red (2013)
- Bordeaux Superieur (2009)



Each wine will be paired with French hors d'oeuvres created by chef **Greg Handmacher**, followed by dessert. Bottles of these wines will be for sale on a sliding-scale price (the more you purchase the lower the cost). Mark will be taking orders by forms that will be provided. Pick up will be through **Brad Baldwin** from **Stems**.

During the evening, we will be entertained by harp music, courtesy of the Carousel.

**Date:** October 14, 2015

**Time:** 6:30 p.m.

**Place:** Carousel Restaurant and Bistro  
(25 N Front Street, Shop #6, Yakima WA 509.248.6720)

**Cost:** \$45.00 Y.E.S. members -- \$55.00 non-members

**Mail-In registration must be postmarked by:** 10/05

**Online reservations accepted until:** 11:59 p.m. 10/05

**Phone Calls to Marie Clark at 697-3364:** 10/06 until 8 p.m.

Bon Appetit! Oh La La!

~ Marietta Barr

## The Board's Box

### Valpolicella

While traveling, Robin and I attempt to sample and learn about the locally produced wines. On a recent trip to Venice and Verona, we were exposed to Valpolicella, a red wine produced in the northeast region of Italy known as Veneto. Valpolicella is a blend; the most commonly used grape varieties are Corvina Veronese, Rondinella, and Molinara. It is a popular wine whose *Denominazione di Origine Controllata* (DOC) production in Italy is second only to Chianti. Valpolicella is made in a number of different styles, varying from light wines meant to be drunk young, to full-bodied wines capable of aging for 20 years or more, to port-like dessert wines:

**Valpolicella Classico** — A lighter wine often served slightly chilled, often compared to Beaujolais; alcohol level about 11-12%; paired with pizza, pasta, vegetables; \$10-15.

**Valpolicella Superiore** — Barrel aged at least one year; darker, fuller-bodied, and paired with burgers, chicken, cheese; alcohol at least 12%; \$15-20.

**Amarone della Valpolicella** — One of the most sought-after Italian red wines. The grapes are picked later and then dried for several months before fermentation, concentrating the sugars and flavors and resulting in dark, soft, full-bodied "jammy" wines which, although fermented to dryness, maintain a sense of sweetness. Barrel-aged two to five years; alcohol at least 14% but most 15-16%. Age well for 10-20 years. Delicious drunk on their own but also pair well with flavorful meats, aged cheeses, and probably dark chocolate. \$50 to \$350 or more.

**Recioto della Valpolicella** — Produced from dried grapes *a la* Amarone, but the fermentation is stopped to yield a wine with residual sugar and an alcohol level of about 12%. A rich, dark dessert wine with soft tannins and some acidity. Ages well for 20+ years. Classic dark chocolate companion. \$40+ for a 375 ml. bottle.

**Valpolicella Superiore Ripasso** (also called Ripasso della Valpolicella) — The most recent Valpolicella wine to achieve DOC status. Made by adding the *pomace* (skins, etc.) from Amarone and Recioto wine

production to fresh Valpolicella Superiore to increase body and complexity. Medium to full body, soft tannins, comparable to a good Cabernet with similar food pairings. Alcohol 12+%. Considered to be one of the best values in Italian red wines at \$20-25.



We tried and then consumed with great relish the **Acinatico 2010 Amarone** and **2012 Recioto by Stefano Accordini**. Also highly recommended were the **2010 Amarone by Speri and Zenato** (which we brought home but haven't tried yet. These were all in the 45-55 euro range. We are awaiting delivery of several more bottles of Amarone which we purchased from the largest wine shop in Rome, a huge underground cellar on Piazza Cavour called Enoteca Costantini (which also sells via the web at what appear to be reasonable prices, [www.pierocostantini.it](http://www.pierocostantini.it)). If you decide to order from them, we were told that 2006 was a particularly excellent year for Amarone! *Godere, la vita è troppo breve per bere vino cattivo* (Enjoy, life is too short to drink bad wine)!

~ John Kisala

## November Teaser:

### Horizontal Flights with the Sauers

Back by popular demand, Hank and Nancy Sauer will be returning to host our November 11<sup>th</sup> event. Those of you who attended last November will remember how tasty, fun and educational their presentation on Emerging Varietals was and won't want to miss this event: Horizontal Tasting.

To quote Nancy Sauer, "There will be no laying down on the job!"

The tasting will begin with attendees enjoying focusing on the nuances of a short flight of viogniers. This will be followed by exploring the distinctive features of three Northwest cabernets while being educated and

entertained by Hank & Nancy Sauer.

You will be reminded at registration next month, but please note each attendee will need to bring their own three glasses.

~ Nancy Sauer/Robin Kisala



## Eat this... Drink that

Recipe submitted by Julie Johnson  
Wine suggested by Brad Baldwin



### Directions:

Prepare cake mix according to package directions, set aside.

In a bowl beat cream cheese and sugar until smooth, add eggs, beat until combined. Pour half of the cake batter into a greased 13 x 9 pan. Gently pour cream cheese mixture over the batter. Gently spoon remaining batter over the top and spread to edges. Bake @ 325° F for 70 - 75 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

For frosting; in a heavy saucepan combine sugar, milk, butter and egg yolks. Cook and stir over medium-low heat until thick or a thermometer reaches 160° F. Remove from heat, stir in vanilla, fold in coconut and pecans and cool until frosting reaches spreading consistency. (Or use prepared frosting.) Frost cool cake and refrigerate until serving. Refrigerate leftovers.



This month, **German Chocolate Cheesecake...** an easy dessert recipe for that last-minute occasion which always seems to pop up. Pair it with **Abacela 2012 Port**. Retail \$25; Y.E.S. price \$20 at Stems in downtown Yakima.

### German Chocolate Cheesecake

- 1 pkg German chocolate cake mix
- 2 pkgs each 8 oz cream cheese, softened
- 1 1/2 c sugar
- 4 eggs lightly beaten

#### Frosting\*

- 1 c sugar
- 1 c evaporated milk
- 1/2 c cubed butter
- 3 egg yolks, lightly beaten
- 1 tsp vanilla extract
- 1 1/2 c flaked coconut
- 1 c chopped pecans

\* Or use prepared coconut pecan frosting

### What: The French Connection

When: Wednesday, October 14 — 6:30 p.m.

Where: Carousel Restaurant and Bistro  
(25 N Front Street, Shop #6, Yakima)

Yes, we'll be there...

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

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

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

Email: \_\_\_\_\_

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

### REGISTRATION DEADLINE

Postmarked by Oct. 05, 2015

Or pay online at the Y.E.S. website

by 11:59 PM OCT 05, 2015

www.yakimawine.org

Members ----- @ \$45 = \$ \_\_\_\_\_

Guests ----- @ \$55 = \$ \_\_\_\_\_

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

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## Yakima Enological Society Board

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

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

## Wine Trivia

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

### French Wine Classification, in brief:

Two concepts central to higher-end French wines are the notion of “terroir,” which links the style of the wines to the specific locations where the grapes are grown and the wine is made, and the Appellation d'origine contrôlée (AOC) system. Appellation rules closely define which grape varieties and winemaking practices are approved for classification in each of France's several hundred geographically defined appellations, which can cover entire regions, individual villages, or even specific vineyards. (Source: Wikipedia)

*Submitted by Robin Kisala*

