



Y. E. S!

November 2015

A monthly publication for members of the Yakima Enological Society

Membership Update

We have several new members! We have added six new members this month and have added a renewal, bringing the total membership up to 83 spirited spirit lovers. **Larry and Lola Worden** have renewed and rejoined the group, and we have added **Lynn Mondor, Sandy Saffell, Carolyn Ferris** (a former member, now rejoined) **Jeanne Lancaster, and Don and Cindy Friedt** as new members. Please introduce yourself when you see them and make them feel welcome.



This is that time of year when you can join or renew for half price! For a couple that would only be \$20, which just so happens to be the amount you would SAVE over attending just one event as a guest. Definitely worth it!

~ Ron Larin

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

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

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

**February 10...
To Be Announced**
Vine Venue

~ Robin Kisala

Horizontal Flights with the Sauers



Back by popular demand, **Hank and Nancy Sauer** return November 11th for the Horizontal Flights presentation. Those of you who weren't able to attend their presentation last year won't want to miss them this year. You will find they are both entertaining and extremely knowledgeable about wines.

The evening will begin with a greeting wine, **Cor Cellars 2014 Alba Cor**, giving attendees a chance to mingle and say hello to friends. The horizontal tasting will begin by focusing on the nuances of a short flight of Viogniers: **2014 Cougar Crest Viognier** from Walla Walla, **2014 Penner-Ash Viognier** from Oregon, and **2014 Powers Viognier** from Wahluke Slope. We will then move on to exploring the distinctive features of three Northwest Cabernet Sauvignons: **2012 Milbrandt The Estates Cabernet Sauvignon** from Wahluke Slope, **2012 Kiona Vineyard Powers Reserve Cabernet Sauvignon** from Red Mountain and **2012 Reininger Cabernet Sauvignon** from Walla Walla. You can be sure you will be entertained and educated by the Sauers about all six wines. During the evening, accompanying the wonderful wines, the attendees will partake of a buffet of heavy appetizers furnished by the **Hilton Garden Inn**.

The wines for this event have been selected by **Brad Baldwin** and all are reasonably priced from \$12.00 to \$32.00. An order sheet will be available for those of you who would like to purchase wines from Stems. Don't forget the 20% discount Y.E.S. members enjoy at Stems.

The cost for the event is \$35.00 for members and \$45.00 for guests. **Please bring three wine glasses** as you will be tasting the three wines from each flight at the same time. The Sauers will bring labels for your glasses (#1, #2, #3) to keep them straight! Don't miss this chance to learn more about wines with the Sauers. It promises to be a very fun evening.

Date: November 11, 2015

Time: 6:30 p.m.

Place: Hilton Garden Inn, Downtown Yakima

Cost: \$35.00 Y.E.S. members; \$45.00 non-members

Mail-in registrations must be postmarked by Friday, November 6. Call in reservations to Marie Clark at 697-3364 must be made by 8 p.m. Monday, November 9. You may also purchase your tickets through Brown Paper Tickets until November 8 by going to the BPT website: <http://www.brownpapertickets.com/event/2432981>

~Brad Baldwin/Susan McPhee



Eat this... Drink that

Recipe submitted by Julie Johnson
Wine suggested by Brad Baldwin



This month, **Butternut Squash and White Bean Stew** paired with **Adelsheim Vineyard 2014 Pinot Gris Willamette Valley**. Retail \$19.00; Y.E.S. price \$15.20 at Stems in downtown Yakima.

Julie says... "When days start getting cooler and nights longer, my thoughts turn to comfort food. Here is a good recipe for a chilly evening."

Butternut Squash and White Bean Stew

- 2 tbs olive oil
- 1 c slivered onion
- 3/4 c thinly sliced celery
- 3 c mushrooms, cut into halves
- 4 c cubed, peeled butternut squash
- 1 (14 oz) can diced fire-roasted tomatoes
- 1 garlic clove, pressed
- 2 c water
- 2 tbs tomato paste
- 3/4 tsp dried rosemary, crumbled
- 1/2 tsp coarse salt
- 1/8 tsp freshly ground black pepper
- 2 (15 oz) cans Great Northern beans, rinsed and drained
- Chopped fresh flat-leaf parsley (optional)



1. Heat oil in a Dutch oven over med-high heat. Add onion, celery and mushrooms. Cook until vegetables start to brown, about 8 minutes. Stir in squash, tomatoes, garlic, water, tomato paste, rosemary, salt and pepper. Mix well. Cover and bring to a simmer. Reduce heat and simmer until squash is tender, about 25 minutes.

2. Uncover and stir in beans. Simmer until thickened, about 10 minutes. Sprinkle with parsley, if using.

Serves 8.

~ Recipe by Jean Kressy

October Tasting Recap: The French Connection Evening

Yakima Enological Society members and guests spent a delightful evening at the **The Carousel** French Restaurant, where everyone was treated with French wines introduced by the knowledgeable distributor, **Mark Rowan**, District Manager for **Noble Wines, Ltd.**, and delicious hors d'oeuvres provided by owners **John and Kesty Angel**, along with their staff.

The group was greeted with **Antech**, a sparkling wine from the Languedoc-Roussillon region. Next was a white wine, **Crustaces**, paired with a lettuce and scallop wrap. Escargot on a puffed pastry was served with the third wine, **Bourgogne Chardonnay** from Burgundy, France.

Following those three white wines, we were treated with three reds. **Domaine de Colette** from Burgundy, France, was tasted with a salmon and caviar crostini. The fifth wine was **Domaine de Piaugier** from the Rhone Valley. It was paired with skewered chunks of tasty beef.

The last fabulous wine was the **Chateau Lestrie-Capmartin** from the Bordeaux region. It was enjoyed with a fruit and cheese plate.

All wines tasted were available for sale through Mark. A total of 99 bottles of wine were sold at a 15% discount.

Thank you Kesty for a wonderful evening!

~ **Marietta Barr/Cheryl Probasco**



September Tasting Recap: Chelan Bus Trip

Sunday, September 27th dawned warm and clear—a perfect Indian summer day for a trip to Chelan. We left Yakima and arrived at **Cave B** for our first tasting...actually in their wine cave. We enjoyed a representative sampling of three whites and three reds as well as a stroll around their beautiful site before continuing on to Quincy and a visit to **Jones of Washington**...always a popular winery with Y.E.S. members and a big supporter of our Platinum Events. From Quincy, we drove directly to Chelan and **Tsillan Cellars**. We had lunch in their beautiful Tuscan-inspired restaurant, **Sorrentos**, as well as a wine tasting with the food, narrated by owner **Bob Jenkleson**. He was a fascinating conversationalist and it was difficult to move on but we did, to Manson and **Hard Row to Hoe Vineyards** and tasting room. After

tasting some of their wines, members were also treated to a sparkling wine and a port. A few members and guests couldn't resist picking a few free apples from their orchard before we finally tore ourselves away to go to our final stop, **Benson Winery**, on a hillside overlooking Lake Chelan. From the terrace of their tasting room, one could really see how close the recent fires had come to the town itself. On the day of our visit however, the skies were blue, the lake was calm and the weather perfect for a day of great wine tasting, excellent food and our usual camaraderie on a bus filled with happy Y.E.S. members and guests. Did I mention a sleepy return trip when some of us were able to see the supermoon lunar eclipse? The perfect ending to a perfect day.

~ **Chuck and Julie Johnson**



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

Made and Bottled By: The legal phrase used if a winery crushed, fermented and bottled at the same location at least 10% of the wine in the bottle.

Produced and Bottled By: A legal phrase that indicates the winery crushed, fermented and bottled a minimum of 75% of the wine in the bottle.

Submitted by Robin Kisala

What: Horizontal Flights with The Sauers

When: Wednesday, November 11 — 6:30 p.m.

Where: Hilton Garden Inn, Downtown Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by Nov. 06, 2015

Or pay online at the Y.E.S. website
by 11:59 PM NOV 08, 2015

www.yakimawine.org

Members ----- @ \$35 = \$ _____

Guests ----- @ \$45 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number AND email.

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
Web: www.yakimawine.org

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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*

December Teaser: Y.E.S. Christmas Party

Come celebrate the holidays with us! It's not too early to get the Y.E.S. Christmas Party on your calendar.



By request we are doing something a little different this year as we are having the party on Thursday, December 10th (rather on the traditional Wednesday) and will be starting at 6:00 p.m., a half hour earlier than our usual starting time. The location is the same, in the **Garden Terrace Room** at the **Red Lion Hotel**. As usual **Brad Baldwin** from **Stems** will be choosing the wines for the evening. You know he always provides such a great selection. We will have the Prime Rib station, which has been a big hit. We are still working on the rest of the meal, but know it will be good.

Another change this year is the band. We are having the **DieBruder** band, a local group that comes highly recommended from several Y.E.S. members, who state it's a great band for dancing. Plan on joining Y.E.S. members and guests for a fun evening of good food, wine and dancing.

~Susan McPhee



Yakima Enological Society
PO Box 2395
Yakima WA 98907