



# Y. E. S!

December 2015

A monthly publication for members of the Yakima Enological Society

## January Teaser The Blind Leading The Blind

The Blind Leading the Blind is just around the corner. Come celebrate the New Year with some bubbly and friends then test yourself on finding the aromas and flavors in a selection of wines. Two tastings in the past year featured aromas that we may find in our wines. Have these tastings helped us? Set aside January 13, 2016 to test and challenge yourself and find out!

~ Marie Clark



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

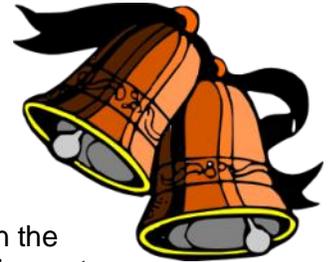
**January 13...**  
**Blind Leading the Blind**  
Location to be announced

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

**March 9...**  
**Annual Potluck & Meeting**  
Yakima Valley Museum

~ Robin Kisala

## Come Celebrate the Season at the Y.E.S. Christmas Party



The annual Christmas party will again be held in the Garden Terrace Room at the Red Lion Hotel. The party is on **Thursday, December 10**. We hope you will be able to join us for a fun evening of good company, good food, good wine and dancing. It promises to be a great way to kick off the Holiday Season!

The evening will begin at **6:00 p.m.** (earlier than usual) with an array of hors d'oeuvres and greeting wine. Dinner will be served at 6:45 p.m. featuring a special menu including roasted prime rib *and* salmon fillet, both served from a chef-attended carving station. **Brad Baldwin**, owner of **Stems** and a Y.E.S. board member, will again be selecting the wines for the evening. After dinner, attendees can enjoy dancing to the **DieBruder** band, new to the event this year. Those who have heard and recommended the band say they are a great band for dancing.

On page three of this issue you will find the registration form. Members and guests may register at the same time. No "phone-in" reservations will be accepted for this event. All tickets must be paid for at the time of registration. You may mail in your check or purchase your tickets online with Brown Paper Tickets. Visit the Y.E.S. website at [www.yakimawine.org](http://www.yakimawine.org) and select "Events," or go to <http://www.brownpapertickets.com/event/2468369>.

### ALL RESERVATIONS MUST BE MADE BY FRIDAY, DECEMBER 4.

On a first come, first served basis we will be making reserved seating available for those who wish to sit with friends. Each table will seat 8 guests. In order to ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made. Check with your friends to make sure they have made and paid for their reservations. Spots will not be held for those who have not paid.

**Date:** Thursday, December 10, 2015

**Place:** Garden Terrace Room at the Red Lion Hotel in Yakima

**Time:** 6:00 p.m. Hors d'oeuvres and greeting wine  
6:45 p.m. Dinner

**Cost:** \$65 Members; \$75 Non-Members

~ Susan McPhee



## Eat this... Drink that

Recipe submitted by Robin Kisala  
Wine suggested by Brad Baldwin



This month, **Wrangler's Slow Cooker Pot Roast** paired with **Cote Bonneville's Train Station 2013 Yakima Valley Cabernet Sauvignon**. Retail \$35.00; Y.E.S. member price \$28.00 at Stems in downtown Yakima.

Robin says... "As the days turn colder I long for heartier comfort food. This is one of our favorites that I adapted combining a couple of older recipes."

### Wrangler's Slow Cooker Pot Roast

- 1 6-quart slow cooker (such as a Crock Pot)
  - 1 boneless beef chuck roast (about 3 lbs.)
  - 2 lbs. baby red potatoes, whole or cut in half if large
  - 1 lb. baby carrots
  - 2 large yellow onions, quartered
  - 1 bay leaf
  - 1 small yellow onion, chopped
  - 8 large cloves of garlic, whole but crushed
  - 8 oz. mushrooms of choice, sliced or quartered
  - $\frac{3}{4}$  cup red wine
  - $\frac{1}{2}$  cup beef broth
  - 2 T. olive oil (light)
  - 3 t. instant coffee granules (I used espresso)
  - 3 T. cold water
  - 2 T. corn starch
  - Salt and pepper
1. Place carrots, potatoes, and quartered onions in the bottom of the slow cooker and toss gently to mix. Add bay leaf to veggie mix.
  2. Sprinkle roast with salt and pepper to taste and rub in both sides.
  3. In a large skillet over medium-high heat, brown roast in hot oil. Remove and place on top of veggies in slow cooker.
  4. In same skillet over medium heat, adding more oil if needed, sauté chopped onion and garlic cloves until translucent, and then add mushrooms and finish cooking until brown.

5. Add wine, beef broth, and coffee granules, stirring to loosen brown bits and cook until it boils. Pour over meat and veggies in slow cooker.

6. Cook on HIGH for 1 hour. Reduce heat to LOW and continue cooking for 8 hours or until roast and veggies are tender.

7. Remove roast to a platter and use a slotted spoon to remove veggies to a large serving bowl. Keep warm.

8. Pour liquid from slow cooker into a sauce pan. Skim fat if desired. Mix together the corn starch and water and add to liquid. Cook over medium-high heat until boiling and thickened. Reduce heat and cook 1 minute more. Taste and adjust seasoning with salt and pepper.

9. Slice meat and serve with the gravy.

### November Tasting Recap: Horizontal Flights with the Sauers

Horizontal Flights with **Hank and Nancy Sauer** was another wonderful event, both educational and entertaining. General comments on the post evaluations indicated how much attendees learned about comparing wines and picking out the different attributes of each.

The evening started with a 2014 **Cor Cellars** Gewürztraminer/Pinot Gris greeting wine followed by a flight of three Viogniers and then a flight of three Cabernet Sauvignons. It was fun to be able to compare three different wines of the same varietal at the same time. All of the wines were selected by **Brad Baldwin**, Y.E.S. board member and owner of **Stems**, and they were great...good job Brad! The wines were accompanied by delicious heavy hors d'oeuvres supplied by the **Hilton Garden Inn** kitchen. All in all it was a great evening full of good wine, good food and good conversation. For those of you who have not yet been able to attend an event presented by the Sauers you have missed a real treat. Thanks go out to Hank and Nancy for the presentation and to Brad for organizing the event.

~ Susan McPhee



## Opening the Wine Cellar

### Holiday Food and Wine Pairings

Okay, okay, I know what you're thinking — it's barely Thanksgiving and we are starting on Christmas????!!! However, it's never too soon to be prepared for that special holiday meal... whether you are spending it with family, friends or that special someone. Here is some basic advice from wine purveyors **Berry Bros. & Rudd** ([www.bbr.com](http://www.bbr.com)) to keep in mind when choosing wine to go with Christmas dinner.

Remember the most important factors when deciding on a wine and food pairing:

- Match the weight of both the food and wine. Full-bodied wines complement heavy, rich foods.
- Match the flavor intensity of both the food and wine (full flavors such as Sauvignon Blanc and asparagus) and also consider the wine's fruit character (the raspberry flavors in Pinot Noir complement duck the same way a delicious fruit sauce would).
- Match or complement acidity in wine and food (high acid wines complement fatty foods the same way lemon cuts the greasiness of smoked salmon).
- Salt is not found in wine but does clash with tannic wines, so avoid this pairing.
- The more texture a food has (fatty food such as duck, or a chewy steak) the more tannin the wine should have.

- Always remember to serve a wine with greater sweetness than the food. Sweetness in wine also acts as a foil to rich foods (Sauternes and foie gras is a classic example).

But what if you are not serving dinner but have simply been invited as a guest and have been asked to bring a bottle of wine to go with the meal? Here are some suggestions courtesy of [www.wine.about.com](http://www.wine.about.com)

#### **Wines to serve with ham**

**Red wines:** Beaujolais Nouveau, Pinot Noir, Zinfandel, and Tempranillo. **White wines:** Reisling and Gewurztraminer.

#### **Wines to serve with turkey**

**Red wines:** Pinot Noir, Zinfandel, Syrah/Shiraz, and Beaujolais Nouveau. **White wines:** Sauvignon Blanc, Viognier, Riesling and Gewurztraminer.

*Continued on page 4...*

**What: Y.E.S. Christmas Party**

**When: Thursday, December 10 — 6:00 p.m.**

**Where: Garden Terrace Room at the Red Lion Hotel**

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

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

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

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

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

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

**Please reserve seats together for the following people** (8 per table, must be a paid in advance) \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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**

### REGISTRATION DEADLINE

Postmarked by Dec. 04, 2015

**Or pay online at the Y.E.S. website  
by 11:59 PM DEC. 04, 2015**

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

Members ----- @ \$65 = \$ \_\_\_\_\_

Guests ----- @ \$75 = \$ \_\_\_\_\_

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

## 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

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1st Vice President..... Ron Larin  
2nd Vice President..... Robin Kisala  
Treasurer..... Jill Skone  
Secretary..... Dorene Boyle  
Registration Chair..... Marie Clark  
Board Members:..... Terese Abreu  
Gerry Amos  
Brad Baldwin  
Marietta Barr  
Connie Jo Eisenzimmer  
Julie Johnson  
Teresa Nguyen  
Cheryl Probasco

**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*

## The Board's Box

December 2015

As I write this, the season truly is upon us...the Holiday Season and the coming of the winter season, too! I woke up to 27 degrees at our house, and there is a prediction for snow this coming week. Others may not agree or rejoice in that, but I say "bring it on." While I don't miss the length or harshness of the Michigan winters I endured for over 25 years, I do miss the snow. So, yes, I'm ready for the white stuff.



This issue of the Y.E.S newsletter is all about both seasons. For the increasingly cold temperatures, check out the hearty comfort food recipe sure to satisfy the whole family (Dorene, you can leave out the mushrooms). Julie's wonderful article (see "Opening the Wine Cellar") is sure to make choosing a wine to go with your holiday meal a snap. And to start the season off right, be sure to make plans to attend the annual Christmas party... always such a special Y.E.S tradition. So dust off your dancing shoes and I'll see you there!

~ Robin Kisala

*Holiday food and wine pairings... continued from page 3*

### Wines to serve with duck

**Red wines:** Zinfandel, Red Burgundy, Tempranillo, and Pinot Noir.

**White wines:** Gewurztraminer and Sauternes.

### Wines to serve with prime rib

**Red wines:** Cabernet Sauvignon, Zinfandel, Shiraz, Tempranillo, Carmenere, Malbec, Bordeaux blends, Rhone Valley blends, Barolo, and Barbaresco. **White wines:** While it is possible to enjoy white wines with red meats, it may be challenging to find a perfect match.

Of course, Champagne is always appropriate as a hostess gift.



I hope this helps. Bon Appétit!

~ Julie Johnson

**Wine** **T** **rivia**

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

**Lees:** Sediment and yeast found in a barrel or tank during and after fermentation. More winemakers are using the old technique of aging wine on the lees to increase complexities in aromas and flavors.

Submitted by Robin Kisala

## Membership Update

We have one new member and there are several renewals this month. Our new member is **Katie Heaverlo**, although I suspect that she was a member in the past... yes? We will have to find out! Renewing are **Leo, Karen and Jennifer Lee**. Yes, we all know them and are happy to see them renew! Also renewing at this time are **Chuck Fiola and Claudia Steen**, so welcome back! This brings the membership up to 93, so we are creeping up on 100. I have faith that we will get there. I bet we all know some serious wine drinkers who are not yet members, so let's keep asking. Please introduce yourself to our new (and renewed) members and make them feel welcome.



~ Ron Larin