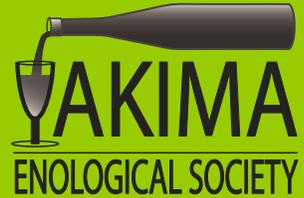


YES!



A monthly publication for members of the Yakima Enological Society

Set your sights on January's blind tasting

The Blind Leading the Blind is right around the corner. Save January 13, 2010, to challenge your taste buds on differentiating between nine different wines and deciding what varietals you are tasting. The tasting will be at the Yakima Valley Museum.

~ Marie Clark



Plan Ahead YES Calendar of Upcoming Events

December 8
YES Christmas Party

January 13, 2010
The Blind Leading the Blind

February 10, 2010
Salsa Dancing & Latin Wines

March 10, 2010
YES Annual Meeting

April 10, 2010
Platinum VIII

~ Julie Johnson

Christmas Party countdown

Have you made your reservations for the YES Christmas party yet? The wonderful atmosphere at the Yakima Country Club is such a great way to get in the mood for the holiday season. Plan on celebrating with YES members and guests on Tuesday, December 8. Think about giving this as a Christmas gift to good friends or employees, wouldn't that be a fun gift to get!

The evening will begin at 6:30 with an array of hors d'oeuvres and Champagne cocktails. Dinner will be served at 7:15 p.m., featuring a special menu prepared by Executive Chef Greg Masset. We will start with a butter lettuce salad accompanied by a Kiona Chardonnay. The main course will include grilled prime sirloin with black truffle demi-glace and de-boned chicken stuffed with asparagus, Vermont chèvre and cheddar cheeses, sundried tomatoes and roasted garlic cloves. Goose Ridge Vireo will accompany this course. Dinner will conclude with a French Fruit Tart paired with a Townshend Chenin Blanc.

After dinner, take a turn on the dance floor with the great music of Bill Hornibrook's one man band.

You'll find the registration form on page 3 of this newsletter. 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; go to yakimawine.org and select "Events". **ALL RESERVATIONS MUST BE MADE BY TUESDAY, DECEMBER 1.**

On a first come, first served basis we will make reserved seating available for those who wish to sit with friends. 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.

~Susan McPhee



YES Christmas Party

Date: Tuesday, Dec. 8, 2009

Place: Yakima Country Club

**Time: 6:30 pm... Hors d'oeuvres and greeting wine;
7:15 pm... Dinner**

Cost: \$80 Members, \$85 Guests



*Recipe from Carolyn Ferris
Wine by Brad Baldwin*

This month: Goat Cheese, Cranberry Chutney & Toasted Walnut Envelopes with Chinook 2008 Cabernet Franc Rosé. *"Fresh, lively and a lovely color... it is a classic dry rosé."*

A note from Carolyn: I found this recipe on PuffPastry.com. Cranberries make this a holiday appetizer.

Goat Cheese, Cranberry Chutney & Toasted Walnut Envelopes

Thaw: 40 minutes. Prep: 15 minutes.
Bake: 15 minutes. Serves: 25

Ingredients:

1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets (1 sheet), thawed

1 egg

1 tablespoon water

1 cup crumbled goat cheese (about 4 ounces)

1/4 cup cranberry chutney

1/4 cup finely chopped toasted walnuts

Chopped fresh thyme leaves

Directions:

Heat the oven to 400° F. Beat the egg and water in a small bowl with a fork or whisk. Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 12-inch square. Cut into 25 (2¼-inch) squares.

Spoon about 2 teaspoons cheese in the center of each pastry square. Top each with about 1/2 teaspoon chutney and about 1/2 teaspoon walnuts. Brush 2 opposite pastry corners with the egg mixture. Fold the pastry corners up over the filling and press firmly to seal, then fold over to one side, forming an open-ended "envelope". Brush the filled pastries with the egg mixture. Place the pastries onto 2 baking sheets.

Bake for 15 minutes or until the pastries are golden brown. Sprinkle the pastries with the thyme before serving, if desired.

Local events:

November 27 – 29th: Thanksgiving in Rattlesnake Hills, an annual tradition in the Yakima Valley!



For many years, the wineries in the Valley have offered new releases and paired award-winning wines with gourmet foods on this traditional weekend. Regional specialties, many prepared by the winemakers themselves, along with desserts, soups, and artisan dishes can be found at each winery. There is no cost or ticket to attend this event, however... a \$10 Passport offers 10-50% off wine purchases and waives tasting fees for reserve and dessert wines. Visit www.rattlesnakehills.com or call 888.375.RHWT for a list of individual wineries and the gastronomic delights they will have on hand for this enjoyable, free event!

Don't forget – visitors must have a glass to taste. Bring one from home or you can purchase one from the wineries. See you there!

December 8th: An Old-Fashioned Wine Country Christmas Open House in Zillah



Bring friends and family to see the estate wineries of the Rattlesnake Hills in a magical setting this winter, complete with beautiful lights and displays, hors d'oeuvres, and award-winning, hand-crafted wines. Some of the participating wineries are Silver Lake Winery at Roza Hills, Severino Cellars, Paradisos del Sol Winery, Bonair Winery, and Knight Hill Winery. Come enjoy Christmas in Wine Country, Tuesday December 8th from 5-8 p.m.

The End of Harvest

by Gail Puryear, Bonair Winery

Most of you heard the news of the terrible frost on October 11 that froze grapes on the vine. Well, that is true for Walla and Prosser Flats, but here in the Rattlesnake Hills it only got down to 25°F at the winery. It got down to 18°F in Walla — almost cold enough to make ice wine. Our Morrison Vineyard didn't even frost. The still-green leaves are turning color up there.

After a cool spring, this year turned out to be very warm. The Rattlesnake Hills AVA was actually warmer than Red

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End of Harvest

...continued from page 2

Mountain this year. We had 3072 degree-days of heat. Normal is about 2800.

Our fruit reflected the warm year and most grapes were picked at 26° brix. This means that 2009 will produce some really big reds. The whites were also very flavorful this year. The berry size was down, which makes more concentrated flavors.

We averaged about 2.5 tons per acre of extremely high quality fruit.



**November recap
Holiday Appetizers and Wines**

There were 64 people (including three guests) at the November 11th, YES Holiday Appetizers and Wine tasting. It took place at the Yakima Valley Museum. Executive Chef Jessica Smith prepared five different appetizers paired with five different wines. She also provided the group with a wonderful cooking demonstration on making spring rolls. Those in attendance were very happy with the food, wine and private cooking lesson. Everyone was also provided with copies of all the recipes to take home.

I would like to thank Jessica for yet another memorable YES tasting. Also, thanks to Craig and Hans for their hard work in the kitchen and to Gerry, Doreen and Ron, along with several other YES members for stepping up and pouring the wine. So many of you helped with serving and cleaning up after the event that I wasn't able to get the names of everyone. One of the many things I love about the YES group is that everyone is willing to jump up and help to make the tasting run smoothly. We couldn't do it without all of you. Thank you!

~ Kathy Michielsen

Name, please?

Using Brown Paper Tickets (BPT) has become more and more popular when registering for our events. However, please remember when ordering through BPT to list the names for all ticket holders who will be attending.

In the Ticket Holder Names Box, click the "Enter names for each ticket" button.

Clicking this button will give you a line for each ticket ordered.

Questions? Email contactyakimawine.org

~ Gerry Amos



What: YES Christmas Party

When: Tuesday, December 8, 2009, 6:30 p.m.

Where: Yakima Country Club

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

Please reserve seats together for the following people: _____

REGISTRATION DEADLINE

Postmarked by Tuesday, Dec. 1

Note early deadline... no phone calls

Or pay online with Brown Paper Tickets

www.yakimawine.org/events

Members ----- @ \$80 = \$ _____

Guests ----- @ \$85 = \$ _____

Total Enclosed: \$ _____

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

