



## The Annual YES Christmas Party



We hope you will join us for our annual Christmas party on Wednesday, December 8 in the Garden Terrace Room at the Red Lion Hotel. The evening will begin at 6:30 with an array of hors d'oeuvres and greeting wine. Dinner will be served at 7:15 p.m., featuring a special menu of green salad, grilled King Salmon Filet and grilled Top Sirloin Steak with asparagus and potatoes and ending with a chocolate Yule Log. Brad Baldwin, owner of Stems and a YES board member, will select the wines for the evening. This promises to be a fun evening of good company, good food, good wine and dancing to the Gentlemen Wild band.

A registration form is included in this issue. No "phone-in" reservations will be accepted for this event. All tickets must be paid for at the time of registration. You may mail your check in or purchase your tickets online with Brown Paper Tickets – go to yakimawine.org and select "Events."

**All reservations must be made by Wed., Dec. 1.**

On a first come, first served basis we will make reserved seating available for those who wish to sit with friends. Each table will seat eight guests. Members and guests may register at the same time. 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.

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

**January 12**

Blind Leading the Blind

**February 9**

Pre-Valentine's Day Event

**March 9**

YES Annual Meeting & Potluck

**April 9**

Platinum IX

**May 11**

Pending

**June 8**

Night on the Downtown

**July 13**

Summer Party at Bert's

~ Julie Johnson

**Date: Wednesday, December 8, 2010**

**Place: Garden Terrace Room at the Red Lion**

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

**Cost: \$65 Members; \$70 Non-Members**

~ Susan McPhee

### January Tasting: "Blind Leading the Blind"

It's that time of year again to sharpen your pencils and brush up on your wine knowledge. Mark your calendars for January 12, 2011, at the Yakima Valley Museum when Marie Clark will once again try to stump YES members and guests with a blind wine tasting. Everyone who has tried this tasting knows how tricky it can be to both taste and correctly identify wine varietals. See you there.



~ Julie Johnson for Marie Clark



## Eat this — Drink that



Recipe submitted by Julie Johnson

Wine suggested by Brad Baldwin

**This month: Cheddar Pepper Palmiers** paired with **Pontin del Roza's Vino de Tavola '08 Cabernet Sauvignon, Merlot, and Sangiovese**. *Pepper, plum and cherry flavors help this wine pair with many dishes.*

### Cheddar Pepper Palmiers

Prep Time: 25 minutes

Total Time: 2 hours 30 minutes

Provided by: Melissa Roberts at [www.kitchendaily.com](http://www.kitchendaily.com)

#### Ingredients

1 1/4 cup finely grated sharp Cheddar (3 1/2 ounces)

1/4 cup finely grated Parmigiano-Reggiano cheese

2 teaspoons freshly ground black pepper

1/2 teaspoon salt

2 puff pastry sheets (from a 17.3-ounce package); thawed if frozen

#### Directions

Toss Cheddar, Parmigiano-Reggiano, pepper, and salt in a bowl.

Sprinkle 1/4 cup cheese mixture onto a work surface. Unfold one pastry sheet and place over cheese. Roll into a 10-inch square, then sprinkle 1/2 cup cheese mixture all over top of pastry, pressing lightly to adhere. Fold sides of two ends to meet in center, then fold once more into center and press ends together. Wrap tightly in plastic wrap and chill until firm, about one hour (or freeze 15 to 30 minutes). Repeat with remaining cheese and second sheet of pastry.

While dough chills, preheat oven to 400° F with racks in upper and lower parts of oven. Line two large baking sheets with parchment paper.

Working with one piece at a time (keep remaining chilled until ready to use), unwrap pastry and cut, seam side up, into 1/4-inch-thick slices, arranging them one inch apart on baking sheets. Bake, turning palmiers over and switching position of pans halfway through, until golden and pastry is cooked through — 18 to 22 minutes total. Transfer palmiers to rack to cool. Repeat cutting and baking remaining pastry on cooled sheets.

Make ahead: Dough can be assembled up to three days ahead. Palmiers can be baked one day ahead and kept in an airtight container at room temperature.

## Opening the Wine Cellar Washington Crush, 2010

What an interesting crush this was for the Washington wine growing areas. In mid-August we began to sample the vineyards weekly so we could get a feel for grape ripeness and when we'd expect crush to begin. We all knew that due to a cooler summer than usual, crush may be delayed. Our first sampling of the vineyards verified what we suspected: a later harvest than normal, but the grapes looked good.

Most winemakers sample grapes by walking through the vineyard and collecting grape clusters from all areas of the vine — lower, middle, upper, outer, inner. Then it's back to the winery to assess the grapes for Brix (or sugar content), and acidity using both pH of the juice and titratable acidity. We also look at color concentration of the red grapes, and will often test for phenolic concentration (an indication of how deeply colored a red wine will be). But the end decision on when to pick is made by the winemaker when they 'taste' just the right level of ripeness.

September began not only cool, but with some precipitation as well — unusual for Washington. As we progressed towards mid-September, I continued to sample our vineyards and hope for that perfect combination of sweetness and softening of tannins and reduction in acidity. Finally on September 29 we brought in our first Merlot from the Horse Heaven Hills — two weeks later than usual, but of very good quality. Chardonnay followed our Merlot, first from the Horse Heaven Hills areas then the lower Yakima Valley.

Then came the wait for our Cabernet Sauvignon and Malbec, and on the white side; Riesling and Gewurztraminer. Washington has some of the best temperatures for ripening grapes, but on the downside we have a narrow window in which to harvest the grapes as we know that a heavy frost can happen in late October. Once the heavy frost occurs, the grapes will no longer ripen and all a winemaker can do is harvest as soon as possible. We ended up picking some of our Cabernet Sauvignon and Malbec grapes at less than optimum acidity levels, but with skillful winemaking were able to turn these less than perfect grapes into some very good wine. Our Riesling grapes were also less than perfect, as our vineyard was hit hard with botrytis (a form of rot that happens to soft

*Continued on page 3...*

*Crush 2010... continued from page 2*

skinned grapes after a rain), but again we used our winemaking skills to clean up the grapes and make a very good Riesling wine.

2010 was a challenging crush, and one that required sound winemaking skills to turn some less than perfect grapes into the delicious wines that Washington is well known for. Although my experience dealt with Sageland Winery, I'm sure similar situations happened throughout the Yakima Valley wineries.

We hope you enjoy the reds in 2012, and the whites should hit the marketplace in mid 2011.

~ **Judith Thoet, ISG Sommelier**

### Odds & Ends

If you haven't already stopped in to pick up that perfect wine gift for the holidays, be sure and visit Stem's new location next door to Ummelina's. Owner, and YES board member, Brad Baldwin has relocated his shop to the space recently vacated by The Downtown Shopkeeper. Not only is there more room for great wine and wine-related gifts, the location will be perfect for our June downtown wine tasting. Check it out!

~ **Julie Johnson**



### November Recap

#### Bus trip to the Tri-Cities

I would like to thank all those who supported our recent bus trip. We had 32 intrepid wine-loving and fun members and guests in attendance. We visited seven wineries including Goose Ridge, J. Bookwalter, Barnard Griffin, Tagaris, Kiona, Terra Blanca and lastly Chandler Reach. Some of my highlights for the day were:

- The beautiful fall colors as we drove down the valley and an incredible sunset after a wonderful day.
- Our three winery stop in Richland's Tulip Lane area where we had some very enjoyable wines at Bookwalter and Barnard Griffin, followed by lunch at Taverna Tagaris.
- The new tasting room at Kiona with a gorgeous view over their vineyards.
- The nice reception and seated tasting at Chandler Reach, a relatively new winery, which included coffee and dessert.

In summary it was a great trip, a beautiful day and fantastic company. After seven wineries and lunch, most of us were wine'd out by the last stop. But for the price and knowing we could leave the driving to Dave, it was a great way to spend a Sunday in November. Hope to see you all at our next bus adventure, wherever it may be. Walla Walla anyone?

~ **Chuck Johnson**

**What: YES Christmas Party**

**When: Wed., Dec. 8, (6:30 p.m. greeting wine; 7:15 p.m. dinner)**

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

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

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

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

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

**Important: Be sure to include your phone number.**

Please seat us with: \_\_\_\_\_

\_\_\_\_\_

**REGISTRATION DEADLINE**  
**Postmarked by December 1, 2010**  
**OR pay online with Brown Paper Tickets**  
**([www.yakimawine.org/events](http://www.yakimawine.org/events))**  
**No phone calls accepted for this event**

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

Guests ----- @ \$70 = \$ \_\_\_\_\_

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**

## 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

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2nd Vice President: ..... Julie Johnson  
Treasurer:..... Virginia Gable  
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Bert McDonnell  
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Curt Robins  
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**We're on the Web...**  
**[www.yakimawine.org](http://www.yakimawine.org)**

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

### President's Corner

We are being told by those folks in the "Know" that we should not shy away from wines with screw caps. As little as five years ago it was unthinkable to consider it. The overall thought process was to only think of screw caps on cheaper jug wines. Now however, with five years behind the test of high quality wines with proven product of vintages being fresh and aging properly it has truly opened our eyes and solved a problem with cork taint. Also, introduction of the "vino-lock" or glass cork has educated us yet again to another avenue of corkage in the ever-changing wine industry.



With Christmas right around the corner, remember that a pre-paid gift of an annual membership to the Yakima Enological Society for that hard-to-buy-for customer, relative, neighbor or friend is the gift that keeps on giving all year long.

Also, please check out our revised YES website at [www.yakimawine.org](http://www.yakimawine.org). A big THANK YOU to webmaster extraordinaire, David Lynx, for updating and improving our website to make it more user friendly. Let us know what you think.

~ Sally Baldwin, President