

YES!



A monthly publication for members of the Yakima Enological Society

No YES event in August

Remember, there is no YES tasting in August. Instead we support "A Case of the Blues and All That Jazz" which will be on August 15, 2009. This year marks the 17th annual fundraiser for the Yakima Greenway Foundation and the Junior League of Yakima. It will be held at Sarg Hubbard Park on the Greenway and will feature "Down & Dirty Delta Blues" artist Zac Harmon.

~ Julie Johnson

Plan Ahead YES Calendar of Upcoming Events

July 8

Hawaiian Party at Bert's Place

August 15

A Case of the Blues

September 9

Wines of Portugal
(rescheduled from 2008)

October 18

Bus Trip to Hood River

November 11

Holiday Foods and Wines

December 8

YES Christmas Party

January 13, 2010

The Blind Leading the Blind

~ Julie Johnson

Take a Hawaiian Vacation... without leaving town

Who says there is a recession? Isn't it time for your Hawaiian vacation?? Book it now at the McDonnell Cabana and enjoy a special night with the fabulous BLUE TROPICS BAND! Listen or dance to fantastic music, sit and sip near the poolside and enjoy the summer eve with great wines and fabulous hors d'oeuvres. If you attended last year you know what an exceptional evening it turned out to be (and should not be missed this year). Bring your friends and dress for the best Hawaiian outfit contest. A special treat will be a case of varied platinum whites left over from the 2009 Platinum dinner to be auctioned off in small lots, perfect for summer drinking. Leis will be provided!

DATE: Wednesday, July 8th, 2009

TIME: 6:30 to 10 p.m.

PLACE: 11509 Tieton Drive

COST: \$25 members, \$30 guests

BRING: One wine glass.



Registration postmarked or paid online by July 3, 2009.

Phone calls only to Jimi Weaver on July 6, 2009, at 575-7511.

~ Sally Baldwin for Bert McDonnell

Special Summer Night Downtown for YES



On June 10th, 70 YES members and their guests enjoyed a wonderful summer night downtown at the courtyard next to the Garden Hilton Hotel, the former main entrance to the old Yakima Mall. We enjoyed a wide variety of superb wines ranging from dry to sweet and white to red. Featured white wines included Gilbert Cellars' 2006 Estate Chardonnay, Kana Winery served their Katie Mae blend, and Stem's poured a wonderful Viognier. Cascade Wine Company's Rosé de Fayel was an excellent dry rosé,

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Eat this... Drink that

**Recipes by Susan McPhee,
Wines by Brad Baldwin**

Periodically we will have a new article in the newsletter featuring a recipe with a wine pairing. This month, Susan McPhee shares her recipe for a delicious Chilis Rellenos appetizer and Brad Baldwin has matched it up with Mannina Cellars' '06 Merlot.

If you have a recipe you would like to submit, please send it in and we will have Brad select a wine to match with the dish or you may send in your own wine suggestion.

Yum!

~ Julie Johnson



Downtown

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and we even had a blush Black Muscat with the desserts from Tim's Downtown Tasting Room. The red wines were varied as well with a great Petite Syrah from Bob's Keg & Cork, a Barbera from Donitelia, and Plaza Socievole's Renaissance Red blend. Paired with each wine was an extraordinary appetizer from the Garden Hilton restaurant. In fact, if there was one complaint about the tasting, it was that we ran out of food too soon. There are not enough kudos for Brad Baldwin —the co-organizer of this event, the owner of Stem's and a YES board member— whose organizational skills and food and wine pairing selections were responsible for the staging and ultimate success of our event. As a final touch to the evening, members were able to tour Ummelina's Spa, visit The Shopkeeper or stroll through the Simon Gallery —all venues that stayed open later in the evening for our tasting. All in all, a wonderful evening downtown!

~ Julie Johnson

This month...

Chilis Rellenos Appetizers

with **Mannina Cellars—Walla Walla, '06 Merlot**
featuring plum, blackberry and hints of tobacco with a soft mouth feel

Chilis Rellenos Appetizers

- 2 4-oz. cans mild, whole green chilies**
- 2 ¾ cups grated Monterey Jack cheese**
- 1 ¾ cups grated cheddar cheese**
- 2 eggs**
- 2 Tbsp. milk**
- 1 Tbsp. flour**

Preheat oven to 375° F. Lightly grease 9" x 9" baking pan.

Cut chilies into strips; remove seeds.

Alternately layer chilies with cheeses, starting and ending with the cheeses.

Beat eggs, milk and flour together.

Pour egg mixture over layered ingredients and bake for about 1 hour, or until firm.

Let stand for 10 minutes.

Cut into small squares, serve warm.

Note from Susan: I usually double the recipe and bake in a 9 x 13 pan.



Welcome!

The Yakima Enological Society would like to give a warm welcome to our newest members:

**Sherry Browning,
Tad and Sarah Fewel,
Terry and Pepper Fewel and
Kip and Carmen Young.**

We look forward to seeing you at our monthly tastings.

~ Gerry Amos



Opening the Wine Cellar

Some summer wines from Spain and Portugal

With summer approaching soon, my taste buds long for some of the refreshing white wines from Spain and Portugal. Here are a few suggestions:

Albarino – Depending on the vintage, this indigenous variety of northwest Spain can be rich and expressive with peach and apricot notes, or tart and bracing like green apples and lemon peels. The best wines come from the Rias Baixas wine region. Excellent with lightly grilled seafood.

Arinto – An excellent white grape variety from Portugal. It makes a crisp lemony wine which ages well. Again, best with seafood or a Nicose salad.

Bual – One of the four classic grapes used in Madeira production, it is grown in many parts of Southern Portugal.

Grenache Blanc – This is the white version of the Grenache grape. This ancient Spanish variety has the potential to produce

full-bodied whites, similar to oak fermented chardonnays.

Macabeo, aka Viura – While this grape is used predominantly in Cava (Spanish Champagne), it is also used in many unoaked white wines.

Xarello – Again, a grape used in Cava production; it also makes excellent still white wine.

And don't forget that it's hard to go wrong with Rosés from Southern France.

Enjoy!

~ Judith Thoet
ISG Sommelier

What: Hawaiian Party at the McDonnell Cabana

When: Wed., July 8 — 6:30 to 10 p.m.

Where: 11509 Tieton Drive, Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

**Postmarked or online
by Friday, July 3, 2009**

Pay online at www.yakimawine.org

Members ----- @ \$25 = \$ _____

Guests ----- @ \$30 = \$ _____

Total Enclosed: \$ _____

Please include your email address if you would like to receive future newsletters by email:

◀ **Important: Please include your phone number**

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

