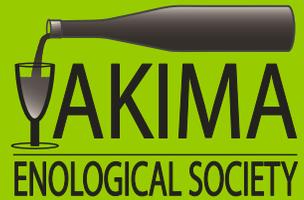


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

June 2009

**YES!**



*A monthly publication for members of the Yakima Enological Society*

## Party Hawaiian-style at Bert McDonnell's

Save the date---Wednesday, July 8th for the second annual cabana party at Bert McDonnell's, 11509 Tieton Drive, Yakima. Bring a friend and enjoy an evening outdoors by the waterfall. This year it will be a 'Hawaiian Party' so wear your best tropical shirt to this beautiful West Valley location.



~ Bert McDonnell

## Plan Ahead YES Calendar of Upcoming Events

### June 10

A Summer Night Downtown

### 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

~ Julie Johnson

## A Summer Night Downtown

Come and celebrate a summer night downtown with friends, great wine and good food. For your convenience we have gathered all the downtown Yakima wine tasting rooms and wine shops in one location at the plaza square on Yakima Avenue, where the main entrance to the Yakima Mall was formerly located. We have invited a total of eight shops, including Bob's Keg & Cork, Cascade Wine Co., Donitelia Winery, Gilbert Cellars, Kana Winery, Plaza Socievole Winery, Stems, and Tim's Downtown Tasting Room (formerly Masset Winery) so we will have something for everyone. Each tasting room or shop will pour one of their signature wines, for example, Donitelia's Barbera or Plaza Socievole's 'Jove' their super Tuscan Sangiovese. Tim Cook is even thinking about pouring his own label Black Muscat. We will be pairing each wine with an appetizer or dish prepared by the Great American Grill restaurant in the downtown Garden Hilton Hotel.



We are encouraging all members and their guests to start early by visiting some of these tasting rooms and shops at their own locations on your way to the plaza square. When the Y.E.S. party starts at 6:30 pm, you will be ready for a great summer party.

Parking will be available at the Garden Hilton parking lot at the corner of Naches Ave. and Yakima Ave. Parking is also allowed at the Tower parking lot across the street from the Garden Hilton lot and, of course, street parking is widely available.

Bring one wine glass and come prepared to check out our "new" and exciting downtown Yakima. Chairs and tables will be provided.

**What: A Summer Night Downtown**

**When: Wed., June 10 – 6:30 pm**

**Where: The Downtown Plaza Square, Yakima Ave.**

**Cost: Members \$32 – Guests \$37**

**Bring: One Wine Glass**

Reservations must be postmarked by June 4, 2009, or you may pay online.

Phone calls only on June 7, 2009 to Jimi Weaver at 575-7511.

~ Julie Johnson/Brad Baldwin



## Opening the Wine Cellar

After my last article I think some clarification of winemaking terms and production processes might be needed. So please read on... and let's just assume we're making a red wine for this article.

For many red wines, after primary fermentation (when we initially bring in the ripe wine grapes and place them in a tank with some yeast) we will have the wine go through a secondary fermentation or malolactic fermentation. This malolactic fermentation is done after we have converted all of the grape sugar into alcohol during primary fermentation and we are then trying to "soften" acidity in a wine by converting malic acid, which is very tart, into lactic acid, which is not so tart. Many winemakers will have their wine go through malolactic fermentation in a barrel, others elect to do it in tanks. This decision can be made for wine style, or it could be simply a capacity decision (not enough tank space, so into the barrels the wine goes).

I mentioned the need to clarify a wine. Think of a wine grape compared to wine. A wine grape has seeds and skin and pulp – but wine is a clear liquid. We can clarify a wine by placing new wine (which, even after the juice has been pressed off the seeds and skins, still has some particles present in the juice) into barrels and allow the grape solids to settle to the bottom of a barrel, decant out the clear wine and dump the "lees" or grape solids (this is called racking). Another way to achieve clarification is by filtering the wine, but filtration can strip some color and flavor/aromas from a wine, so many red wine makers prefer to use "natural" clarification in a barrel.

While a wine is being aged and clarified in barrels, winemakers regularly taste the wine to see how it's developing and what blend the wine can become a part of. Wineries usually have a range of wines they make – varietal wines and some vineyard or AVA designated wines. These different wines are called blends in the winery.

One very interesting aspect of winemaking is the changes that occur to a red wine during the first year or two after it was initially made. Wines progress from being very fruity, harshly tannic, and almost blue in color to becoming jammy with smooth mouth-coating tannins and more garnet in color. Winemakers regularly taste wine aging in barrels and make trial blends using small amounts of the wine. After trial blends are made and everyone agrees on what wines will go into what blends, the blend components are racked out of a barrel and into a tank. From the tank they may be bottled immediately, or go back into barrels for further aging prior to bottling.

Questions? If you have a winemaker question, please forward it to YES and I'll try to answer your question in one of my columns.



~ Judith Thoet

Assistant Winemaker, Sagelands Vineyard

Send Winemaker questions to  
[contact@yakimawine.org](mailto:contact@yakimawine.org)

## Remembering Roberto Donato

George and Ivone Petzinger would like to invite friends to join them Sunday, May 31<sup>st</sup> at the Yakima Area Arboretum from 4 to 6 p.m. for a celebration of Roberto Donato's life. Roberto, Ivone's brother, passed away in Brazil early this year after a long and courageous battle with cancer. When he was living in Yakima, Roberto was an active member of YES and we want to acknowledge his passing. Those who knew Roberto will always remember his positive attitude on life and charming smile.

~ Julie Johnson



July 3 – 5, 2009

The fourth annual Red, White and Blues Festival promises to be one weekend you won't want to miss!

Tickets for the main event are limited and can be purchased at [www.shopwineyakima.com](http://www.shopwineyakima.com) or at [www.LocalWineEvents.com](http://www.LocalWineEvents.com) at the door for \$45. No one under 21 years, please.

## May Tasting Recap—The Tasting Room Yakima

The day for the Picnic in the Vineyards was cool, sprinkling rain and breezy — almost windy. Thirty-five members and guests braved the elements, dressed for winter and enjoyed the Wines of Washington. The evening began with Naches Heights Vineyard Pinot Gris poured by the Tasting Room manager Damon Lavado. This first pour went well with the offered cheese and baguettes.

Many trekked out to the Wilridge Vineyards for the tour of the Biodynamic farming. Vineyard manager Phillip Cline explained the farming practices and pointed out the unique geology, high elevation, and weather patterns in the area. Vineyard plantings are in precise areas to take advantage of the andesite rock buttes and rolling soil conditions. The vineyard is experimenting with high elevation and cool climate varietals. The wineries in the area are in the application process for a new American Viticulture Area (AVA).

After the tour, tasting continued with the Harlequin Wine Cellars 2006 Pinot Noir (Hoodview Vineyard, OR) and their 2002 Cuvee Alexander. We then tried Naches Heights 2008 Rose (Two Coyote Vineyard) and finished with Wilridge Winery's 2007 Pinot Grigio and 2004 Syrah (Elephant Mt. Vineyard.)

We can only hope for better weather for next year's Picnic in the Vineyards. We would like to thank the Tasting Room for the wines, tour and accommodating Y.E.S. with indoor and porch picnicking. Beverly Warren won the door prize raffle basket.

~ Gerry Amos

**Remember to bring your valuable wine corks to the next wine tasting on June 10 and look for the container marked Korks 4 Kids!**



**What: Summer Night Downtown**

**When: Wed., June 10 — 6:30 p.m.**

**Where: Downtown Plaza Square, Yakima Avenue**

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

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

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

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

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

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

**REGISTRATION DEADLINE:**

**Postmarked or online  
by Thursday, June 4, 2009**

Pay online at [www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$32 = \$ \_\_\_\_\_

Guests ----- @ \$37 = \$ \_\_\_\_\_

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**

## 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

President: ..... Marie Clark  
1st Vice President: ..... Gerry Amos  
2nd Vice President: ..... Julie Johnson  
Secretary: ..... Kathy Michielsen  
Treasurer: ..... Virginia Gable  
Registration: ..... Jimi Weaver  
Board Members: ..... Brad Baldwin  
   Sally Baldwin  
   Carolyn Ferris  
   Ron Larin  
   Bert McDonnell  
   Susan McPhee  
   Curt Robins  
   Judy Thoet

**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

Memorial Day Weekend has finally shown us that summer may be around the corner. Tonight was great. I sat outside at the picnic table with a delicious rosé and barbecued kebabs. It is now time to start thinking about those picnic wines we will enjoy with friends.



Have you renewed/paid your membership for the current year? If so, your newsletters will continue to come your way. If not, then this is your last newsletter until you renew your membership. Renewal forms are on the website at [www.yakimawine.org](http://www.yakimawine.org) or e-mail Gerry Amos at [contact@yakimawine.org](mailto:contact@yakimawine.org). You can also call me at 697-3364 for a form to be mailed to you or a friend.

Is your newsletter going to your SPAM folder? Please include the following address in your address folder: "[newsletter@yakimawine.org](mailto:newsletter@yakimawine.org)".

See you at the downtown June Tasting.

~Marie Clark