

YES!



A monthly publication for members of the Yakima Enological Society

Member reminder...

If you have any e-mail or post mail corrections or changes, or questions about upcoming events, or even just general concerns about YES, please send an email to:

contact@yakimawine.org

Thank you.

~Gerry Amos



Plan Ahead YES Calendar of Upcoming Events

November 11

Holiday Foods and Wines

December 8

YES Christmas Party

January 13, 2010

The Blind Leading the Blind

February 10, 2010

A work in progress... tentatively
Spanish Wines and Salsa Music

March 10, 2010

YES Annual Meeting

April 10, 2010

Platinum VIII

~ Julie Johnson

Just in time for the holidays!

Come and join us for a casual night of food and wine pairing for your upcoming holiday entertainment. Executive Chef Jessica Smith will be providing YES members and guests with unusual and elegant appetizers that are "easy to make," can be made ahead of time, and are paired with affordable wines for your holiday parties. Attendees will also get their own cooking show since we have asked Jessica to do a cooking demonstration for at least one of the recipes, as well as provide some helpful hints to make it a breeze to entertain during this busy season.

Here is a preview of the upcoming tasting to whet your appetite: The first dish will be Patatas Bravas with Bookwalter Riesling. The second appetizer will be Scallop Springrolls with Green Curry Lime Dipping Sauce on a bed of Asian Slaw served with Jekel Gewurztraminer. Next we will try Duck au Poivre on Puff Pastry with King Estate Pinot Noir. Then we will taste Baked Fennel & Blue Cheese Dip with Focaccia with Seven Hills Cabernet Sauvignon. Finally we will end with Kaluha Truffle Triangles with Taylor Fladgate Port. If some of these wines are unavailable for the event, a like wine will be substituted. Recipes, naturally, will be provided.



Date: November 11, 2009

Cost: \$30 members, \$35 guests

Location: Yakima Valley Museum

Time: 6:30 p.m.

Please bring at least one wine glass.



Payment must be received by check or Brown Paper Ticket prior to November 6, 2009. Phone calls only on that date to Jimi Weaver at 575-7511.

~ Kathy Michielsen

YES Christmas Party

It's time to start thinking about the upcoming holiday season. Attending the YES Christmas party with wonderful decorations, holiday atmosphere, and great food and wine is a sure way to get in the mood. Plan on celebrating with YES members and guests on Tuesday, Dec. 8 at our annual party at the Yakima Country Club.

The evening will begin at 6:30 with wine and an array of hors d'oeuvres. Dinner will be served at 7:15 p.m. featuring a special menu prepared by Executive Chef Greg Masset. The menu is still being finalized, but you can be sure it will equal the wonderful dinners we've had in the past.

For those of you who love to dance, you will be pleased to know that Bill Hornibrook has agreed to provide the music again this year. Bill has played for us for several years now and always seems to get everyone out on the dance floor having a great time.

A registration form is included in this issue of the YES 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.

Continued on page 3...

Opening the wine cellar

The Wines of Portugal, Part II

What is port? It's a fortified wine made by adding a neutral grape spirit (brandy) to fermenting wine. It can be made from red or white varieties; it is sweet and high in alcohol (18%). The initial wine fermentation is usually fast and at high temperatures, which extracts a great deal of color and astringency – the English used to call these wines 'blackstrap' wines.

How was port first discovered? During the 17th century, the French and British were always having wars. A tax imposed on French wine by William III, in 1693, drove British wine merchants from France to Portugal seeking a new source of less expensive wine. The acidic thin wines of the Vinho Verde region (northern Portugal) were not to their liking, so they moved south to the Douro River region where they found 'blackstrap wines'. To stabilize the wines for shipment to England, they would add a measure of brandy, as they knew that some of the 'blackstrap wines' from the upper Douro contained brandy. But it was a Liverpool wine merchant who sent his sons to Portugal to establish ties with a Douro red wine estate who found a monastery where the abbot was adding brandy during fermentation – the brandy kills the yeast and arrests fermentation. The result is a fruity sweet high-alcohol beverage capable of aging for years and years. The high alcohol keeps spoilage organisms at bay; hence you have a product that can readily be shipped without damage. And the British love sweets!

So trade ties were established to export port into England. However, many port producers were unscrupulous and instead of making port in the traditional way of the monasteries, they would cheapen the product by adding straight sugar or elderberry juice to add color to poor quality wine. The British port merchants approached the Portuguese Prime Minister of the day (the Marquis of Pombal), who instigated a series of measures to ensure the quality of port. The Douro became the only allowed port making region, and strict production rules were put in place to protect the quality of port – the first wine laws in Europe.

These wine laws are still in effect today, and they include the oversight of the stylistic categories or classifications of port. There are three primary classifications of port – white port, ruby port, and tawny port. White port is simple – it is a port made from white grapes. Ruby ports typically spend a limited amount of time in the cask (or barrel) aging – they are bottled at a young age and are meant to be aged in the bottle by the consumer. Tawny ports, on the other hand, are aged for years and years in a cask prior to bottling. Once they are bottled, they are ready to consume.

Within both of the general categories, ruby port and tawny port, there are numerous "styles". Ruby port can be a Vintage Character Port, Crusted Port, Late Bottle Vintage Port, etc. The style we know of as Vintage Port is indeed a ruby category. Tawny port "styles" include Aged Tawny Port, Single Quinta Tawny Port, Colheita Port, etc. All are delicious and the classic pairing for either tawny or ruby style ports is Stilton Cheese served with toasted walnuts and dried fruit.

I hope you've enjoyed learning a little about this unique wine style – port. And with the winter months approaching, I feel it's a wonderful beverage to sip on a cold winter evening.

~Judith Thoet, ISG Sommelier

Stems invites you to a Riedel Vinum wine glass tasting workshop

Enjoy tasting wine with
4 Riedel Crystal glasses
valued at \$125.00

Date: November 19, 2009

Time: 6 p.m.

Place: Hilton Garden Inn

Cost: \$75
(Includes the
4 Riedel Crystal glasses
and appetizers)

Seating is limited,
so please call early
to make your reservation.

You must pre-pay to attend this event.



Reserve your seat by calling

**Stems
509-452-8800**

Mon.– Sat. 10 a.m. to 6 p.m.



YES Christmas Party... Continued from page 1

You may mail your check or purchase your tickets online – go to www.yakimawine.org and select “Events”. ALL RESERVATIONS MUST BE MADE BY TUESDAY, DECEMBER 1. On a first come, first served basis we will be making 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. Get your reservations in early!

~Susan McPhee

YES Christmas Party
Date: Tuesday, Dec. 8, 2009
Place: Yakima Country Club
Time: 6:30 p.m. Hors d’oeuvres and greeting wine; 7:15 Dinner
Cost: \$80 Members, \$85 Guests



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: _____

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 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: \$ _____

What: Easy holiday appetizers and wines

When: Wed., November 11, — 6:30 p.m.

Where: Yakima Valley Museum

Yes, we’ll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

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
Payment must be received by mail
or online by Friday, Nov. 6
Pay online with Brown Paper Tickets
(www.yakimawine.org/events)

Members ----- @ \$30 = \$ _____

Guests ----- @ \$35 = \$ _____

Total Enclosed: \$ _____

