Chapter of the Enological Society of the Pacific Northwest



**November 2009** 

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



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 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.

# 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 | REGISTRATION DEADLINE  Postmarked by Tuesday, Dec. 1  Note early deadline no phone calls  Or pay online with Brown Paper Tickets  www.yakimawine.org/events |                 |
|---|---|-----------------|
| Name(s)   | Members   |                 |
| Phone: Important: Please include your phone number.  Please reserve seats together for the following people:        | Tot   | al Enclosed: \$ |
| Please clip and mail this form with your check to: Yakima Eno   | •   |                 |

| ole:   |
|--|
| ma Enological Society, PO Box 2395, Yakima WA 98907 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 = \$<br>Guests @ \$35 = \$  |
| Total Enclosed: \$ Important: Please include your phone number.  |
| 1  |

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 Web: www.yakimawine.org

#### Yakima Enological Society

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|----------------------------------|----|
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| Judy Thoet                       |    |

# We're on the Web... www.yakimawine.org

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

# **October Splendor**

When the bus left Yakima Sunday morning, October 18th, we were sure we were going to hit some rain, but the travel or wine gods must have been watching over us because the day turned out to be a perfect fall day in Oregon. The hills were all changing color, the skies were clear and the weather was just right. Food and wine was plentiful on the trip to and from Hood River, thanks to several generous YES members.

We started our tour at Pheasant Valley Winery and were taken through a tasting of their wide array of wines. Some of the standouts for me were their McDuffee Chardonnay, their Pinot Noirs and their organic wines made from their own estate-grown grapes. After an hour of tasting and snacks, again courtesy of the some YES members, we moved on to Cathedral Ridge where we enjoyed a great lunch of butternut squash ravioli, organic fall greens with pears and shaved Parmesan cheese in a muscatel vinaigrette, and finally a chocolate caramel tart from Nora's Table. If you are ever in Hood River and looking for a place to have lunch or dinner, give them a try (they're at 110 Fifth St.). They were recently voted the #1 restaurant in Hood River. During and following lunch we tasted the wines of Cathedral Ridge, made by their winemaker Michael Sebastiani. Their Syrahs and the Rock Star Red were some favorites.

Probably the highlight of the afternoon was the tour of the Mt. Hood winery, given by the winemaker Rich Cushman. He is also the winemaker for Viento and for Phelps Creek Vineyards who use this same facility to make their wines. After the tour we had a chance to taste the wines of all three wineries and I was impressed with the styles and quality of all the wines I tasted, needless to say I purchased several. The last stop on our trip was at the historical Gorge White House where we tasted more Oregon wines and beers from the Hood River area. If you missed this trip, you missed a good one. If you were there, you know what I mean.

~ Chuck Johnson