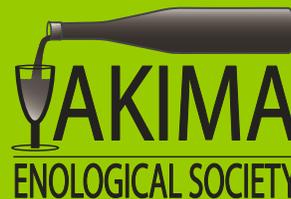


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

October 2009

**YES!**



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

## Try affordable wines and easy appetizers for the holidays!

Save the date. Right in time for the holidays, Chef Jessica Smith will be pairing affordable wines with easy-to-make-ahead-of-time appetizers for your holiday entertaining. Recipes will be provided. The tasting will be at the Yakima Valley Museum on November 11, 2009. The price will be affordable and the company outstanding. See you there!



~ Kathy Michielsen

## Plan Ahead YES Calendar of Upcoming Events

**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

**February 10, 2010**

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

**March 10, 2010**

YES Annual Meeting

~ Julie Johnson

*Get on board...*

## Hood River bus trip

Please join us for a trip to the Hood River wine area of Oregon. The date is Sunday, October 18th. The bus will leave from in front of the Chamber of Commerce office building at 8 a.m., so everyone can park in the lot at the corner of 9th Street and Yakima Avenue. We should return by approximately 6:30-7:00 p.m.

Our first stop will be the **Pheasant Valley Winery** where we will taste a wide variety of wines, including their organic estate Pinot Noir, Tempranillo, Pinot Gris and great Chardonnay. Next stop will be **Cathedral Ridge Winery**, which you may remember from our Platinum dinner three years ago. Our host will be Rob Bell, who will take us through many of their wines from their winemaker, Michael Sebastiani. The tasting will be followed by a buffet lunch catered by Nora's Table of Hood River.

After lunch we will proceed to a wine making facility shared by some wineries in the area. They will be in the middle of their crush but have offered to let us tour their facility, followed by a tasting of **Phelp's Creek** and **Viento** wines. Our next stop will be at **Mt. Hood Winery's** new tasting room which has some beautiful views of Mt. Hood and Mt. Adams.

Our last stop will be The Gorge White House. The Gorge White House is a historic home on a working farm that has local fruits and flowers, as well as art, photography, micro-brews and a wine tasting room. Upon exiting the bus, you will be given five \$1 scripts. These can be used at their tasting room to taste or buy wines from all of the Columbia Gorge wineries that we did not have a chance to visit. Or you can use them to purchase any of the items for sale at the farm. After we leave The Gorge White House, we should be back in Yakima between 6:30 and 7 p.m.

The cost will be \$50 per person and it will be another great YES bus trip. These smaller wineries are bringing in extra staff so their tasting rooms will be able to handle our large group efficiently and keep us on schedule. Members have already begun to sign up for the trip, so with room for only 55 people... get your friends and neighbors together, send in your reservation and make it a day in the beautiful Hood River area of Oregon.

~ Chuck Johnson



## HOOD RIVER BUS TRIP REGISTRATION DEADLINE

Postmarked by Wednesday, October 7

Brown Paper Tickets (go to  
[www.yakimawine.org/events](http://www.yakimawine.org/events))  
and call-ins to Jimi Weaver at 575-7511  
by Saturday, October 10



**Eat this...  
Drink that**



*Recipe by Susan McPhee  
Wine by Brad Baldwin*

**This month: Deep Dark Chocolate Cheesecake with JTW'S 2007 Port from Thurston Wolfe** featuring hints of plum, licorice, raisin, spice and black pepper

### Deep Dark Chocolate Cheesecake

Crust:

- 24 chocolate wafer cookies (Fred Meyer has them)
- 1 tablespoon sugar
- ¼ cup (½ stick) butter, melted

Preheat oven to 350°F. Butter 9-inch spring-form pan. Blend cookies in processor until finely ground; blend in sugar. Add melted butter; process until well blended. Press crumbs onto bottom of prepared pan\*. Bake until just set, about 5 minutes. Cool.

Filling:

- 1 9.7 ounce bar Scharffen Berger 70% Cocoa Bittersweet Chocolate\*\*
- 4 8-ounce packages cream cheese, room temperature
- 1¼ cups plus 2 tablespoons sugar
- ¼ cup unsweetened cocoa powder
- 4 large eggs

Break up chocolate and melt pieces over low heat until smooth, stirring frequently to avoid burning. Cool until lukewarm but still pourable. Blend cream cheese, sugar, and cocoa powder in processor until smooth\*\*\*. Blend in eggs one at a time. Mix in lukewarm chocolate. Pour filling over crust; smooth top. Bake until center is just set and appears dry. Check at 1 hour (may take 15-20 minutes longer). Cool 5 minutes or so. Run knife around sides of cake to loosen. Chill overnight.

Topping:

- ¾ cup whipping cream
- 6 ounces Scharffen Berger (or Hershey) 70% Bittersweet Chocolate
- 1 tablespoon sugar

Stir cream, chocolate (broken in pieces) and sugar in heavy saucepan over low heat until smooth. Cool slightly. Pour over center of cheesecake, spreading to edge and filling any cracks. Chill until topping is set, about 1 hour.

Can be made up to 3 days ahead. Cover with foil and keep refrigerated. Let stand 2 hours at room temperature before serving.

\* *The last time I put the crust up the sides. I don't think it makes any difference.*

\*\* *You can find this kind of chocolate at Fred Meyer in the candy section. I also use the Hershey brand for about half of the chocolate, it's a little bit cheaper and I don't think it makes any difference.*

\*\*\* *This is really a lot to do in a processor, you probably need to do it in two portions or just use an electric beater and large bowl.*

### September recap Wines of Portugal

Thirty-five lucky YES members and guests enjoyed a stunning tasting and a very educational program on "The Wines of Portugal" narrated by YES board member and certified sommelier, Judy Thoet. The downtown Hilton Garden Inn provided a perfect venue and their chef went out of his way to research authentic Portuguese dishes to be paired with each wine.

The evening began with a Portuguese white Vinho Verde greeting wine, then we were introduced to two still red wines made from the same grape varieties usually used in the production of ports; Castelao and Touriga. We finished the evening with a comparison of ports, first a white port, next a late bottled vintage port (Ruby) and finally a very traditional Colheita port (Tawny). Judy accompanied her discussion with a PowerPoint presentation that touched on the history of wine making in Portugal, the country's topography and finally pictures taken from the Thoet's own visit to Portugal. It was a very enjoyable evening.

~ Julie Johnson

### Welcome!



A warm welcome to our newest members:

**Erin Coppin, Richard and Lil Hamlin, John & Robin Kisala, Barbra Trosvik, and Nina Ummel**

And just in time for the holidays!

~ Gerry Amos

# Opening the wine cellar

## The Wines of Portugal

For those of you who couldn't make it to our tasting on September 9, here's a summary, in two parts, of the presentation...

### The Wines of Portugal – Part 1

So often when one thinks of Portugal it's only their most famous wine – port – that comes to mind. But Portugal has a fascinating array of both still and fortified wines to offer, with hundreds of indigenous *vitis vinifera* varieties, many of which never leave the confines of Portugal.

Portugal has a long history of winemaking. The Phoenicians first introduced winemaking to the area now known as Portugal around 600 B.C. Then when the Romans came they brought improved viticulture and winemaking practices. Time progressed, and two treaties with England (The Treaty of Windsor in 1385 and the Treaty of Methuen in 1703) greatly expanded the amount of wine and port trade between the two countries. One of the primary reasons Portugal became a trade partner with England was due to the wars between England and France in the 1600s and 1700s. Without France as a source of wine, English merchants travelled to Portugal seeking out alternative sources of wine, and discovered the style of winemaking unique to Portugal, namely port. Then modern history comes around and the invasion of *phylloxera* in the mid 1800s –which essentially killed the vineyards and wine trade throughout much of Europe. The political turmoil and wars of the early 1900s continued to stifle the Portuguese wine trade, but this changed in 1986 when Portugal joined the EU.

Similar to all the wine producing countries in Europe, Portugal has “wine laws.” Wine laws will govern the geographic area of production, the grape

varieties allowed, the grape yields allowed and viticulture practices, the final alcohol content of the wine, oak or bottle aging requirements, and finally the quality of the resultant wine and its “typicity” or style which is unique to that region. If wine producers adhere to these wine laws, they can place the name of the wine region on their bottle of wine or port. In fact, the oldest wine laws in Europe were first developed to protect the quality of port.

During our tasting we were able to sample a selection of still wines from Portugal. Portugal has hundreds of indigenous *vitis vinifera* varieties, many of which have flavor profiles very different from the wine grape varieties we commonly experience in the U.S. We tried a Vinho Verde (made from the Alvarinho white grape variety) from the northern Minho region of Portugal – a delightful white wine that can be slightly sweet or even *frizzante*. We then had a Periquita wine which is made from the red wine grape variety,

*See Portugal... continued on page 4*

**What: Bus Trip to Hood River**

**When: Sunday, October 18 from 8 a.m. — 6:30 p.m.**

**Where: Boards at the Yakima Chamber of Commerce**

Yes, we'll be there...

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

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

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

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

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

### REGISTRATION DEADLINE

Postmarked by Wed., Oct. 7

Brown Paper Tickets

([www.yakimawine.org/events](http://www.yakimawine.org/events))

and call-ins by Sat., Oct. 10

Members ----- @ \$50 = \$ \_\_\_\_\_

Guests ----- @ \$50 = \$ \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

**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**

## 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

It is that time of year when the wineries are busy with "crush." Most white grape varietals have probably been harvested as you read this. The red grape varietals are in full swing. Check out the Two Mountain Winery website. They are advertising "Winemaker for a Day," with actual hands-on testing.



Hallowine events are occurring at several wineries in the Rattlesnake Hills AVA. Check it out: costumes, decorations, food and, of course, wine.

Plenty of room on the October bus trip. Bring your friends for a spectacular day at Hood River in the gorge.

~Marie Clark

*Portugal... continued from page 3*

Castelao. Finally we tried a Domini which is from the Douro region of Portugal and made from the same red wine varieties as port is. Both of the red wines were austere – not overly fruity, nicely structured, and excellent with food. The chef at the Hilton developed some wonderful regional petiscos (appetizers) to pair with these wines – pork shoulder braised in wine and garlic, cured olives with rustic bread, and grilled linguica sausages. Delicious!

Next month I'll continue with port proper...

~Judith Thoet, ISG Sommelier

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