

**YES!**



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

## New address?

### Current members:

If there is a change in your email or postal address, please contact Gerry Amos at [contact@yakimawine.org](mailto:contact@yakimawine.org) or 509-966-7521 so we can keep our records up to date and you can keep receiving our newsletter in a timely manner.

~ Gerry Amos



## Plan Ahead YES Calendar of Upcoming Events

### 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

## Portugal Tasting

Are you interested in learning more about the fascinating wines from Portugal – including the most famous exported adult beverage from Portugal, Port? On Wednesday, September 9, the YES wine tasting will feature the wines of Portugal. This educational format tasting will be presented by Judith Thoet, ISG Sommelier. You will enjoy six wines from Portugal – three still wines and three styles of Port. The wines will be accompanied by Petiscos, or small delicacies. The tasting will be at the downtown Hilton Garden Inn, with registration beginning at 6:30 p.m., and the actual tasting/presentation beginning at 7 p.m. The cost for YES members is \$35 per person, non-members is \$40 per person. Registration is available online at [www.yakimawine.org](http://www.yakimawine.org), or contact Jimi Weaver at 575-7511 or Gerry Amos at 966-7521. Registration for the tasting closes on Monday, September 7. Be sure to bring one wine glass per person. Hope to see you there!



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



## Hood River in the Fall

This year our bus trip is going to the Hood River wine area of Oregon. The date is Sunday October 18<sup>th</sup>. 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 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 three 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 Phelps'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. At their tasting room you will be able to taste and buy wines from all of the Columbia Gorge wineries that we did not have a chance to visit.

Many of these wineries have also agreed to waive their tasting fee for us, as I assured them that YES members usually purchase wine.

*See Hood River... continued on page 3*



## Eat this... Drink that



*Recipe by Gerry Amos  
Wine by Brad Baldwin*

**This month: Fresh Peach Cobbler with 2007 Eroica Riesling**  
*featuring mandarin orange and sweet lime, with subtle mineral notes,  
mouth-watering acidity, and well balanced body*

**Fresh Peach Cobbler**, Serves 6

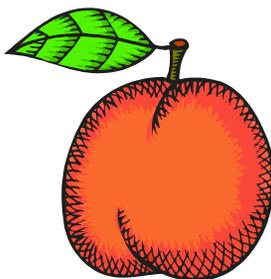
*This recipe can be doubled. Use a 13 x 9-inch baking dish and increase baking time in step 2 and step 4 by 5 minutes.*

Filling:

- 2½ lbs. ripe but firm peaches (6 to 7 medium)
- ¼ cup sugar
- 1 teaspoon cornstarch
- 1 tablespoon lemon juice
- pinch of salt

Biscuit Topping

- 1 cup unbleached all-purpose flour
- 3 tablespoons sugar
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 5 tablespoons unsalted butter, cut into ¼-inch cubes
- ⅓ cup plain whole milk yogurt (May substitute low fat or nonfat plain yogurt.)



Step 1: Adjust rack to lower middle and preheat oven to 425° F.

Step 2: For filling... Peel, pit and halve peaches. Cut halves into four wedges each. Gently toss peaches and sugar in large bowl, let stand for 30 minutes, tossing several times.

Drain peaches in colander set over large bowl to catch juice. Whisk ¼ cup of drained juice, cornstarch, lemon juice and salt together in small bowl. Toss peach juice mixture with peach slices and transfer to 8-inch-square glass baking dish. Bake until peaches begin to bubble around edges, about 10 minutes.

Step 3: For topping... In a food processor, pulse flour, sugar, baking powder, baking soda and salt to combine. Scatter butter over and pulse until mixture resembles coarse meal, about 10 one-second pulses. Transfer to medium bowl; add yogurt and toss with rubber spatula until cohesive dough is formed. Break dough into six evenly sized but roughly shaped mounds.

Step 4: To assemble and bake: After peaches have baked 10 minutes, remove peaches from oven and place dough mounds on top, spacing ½ inch apart. Bake until topping is golden brown and fruit is bubbling, 16 to 18 minutes. Cool on wire rack until warm, about 20 minutes. Serve with vanilla ice cream.

## August recap: A Case of the Blues and All That Jazz

The grass was salt-and-peppered with this year's fashion statement of black and white as well as a nod to Woodstock with many young women in long, flowing, dresses and strappy leather sandals. When the wind picked up, the gusts were full of essence; exotic spices from the slope-top food tent to the sweet plumes of a freshly lit (good) cigar.

It appeared that a good time was had by all. The weather was nice, the music fantastic and this year guests were allowed to sample any of the wines or beers for free. The sample tastes were small and the charge for a glass was higher than last year, but attendees were able to sample almost all of the beverages before purchasing. There were a few new food vendors this year, including a Filipino caterer whose line went from the top of the hill to the bottom for most of the evening.

Proceeds from the event benefit the Yakima Greenway Foundation and the Junior League of Yakima.

~Heather Brookes,  
attendee and friend  
of Kathy Michielsen



## Opening the wine cellar

### End your summer with Vinho Verde . . .

This time of year I'm always sad to realize that winter is just around the corner – but it's not here yet! High on my wine selection list right now are white wines that pair well with the plethora of fresh vegetables currently available either from my garden or the local farmers market. One wine in particular, Vinho Verde, comes to mind this time of year.

Vinho Verde, which literally translates to “green wine,” is from the northwest coastal region of Portugal. Vinho Verde can be either a white or red wine, and the description of “green wine” has nothing to do with the actual color of the wine. The “green” refers to the beautiful green high-rainfall countryside of the Minho area, which is in stark contrast to the dry brown hills of the arid regions of central and southern Portugal. Wines from the Minho region are traditionally low in alcohol, off-dry, high in natural acidity, and often high in carbon dioxide (or “spritz”). Most Vinho Verde exported to the U.S. is a white wine, high in acidity, and fermented dry – it has a fresh, crisp flavor profile that compliments many summer dishes, especially lightly grilled vegetables sprinkled with some mild hard goat cheese. Add some grilled prawns and you have a complete meal!

One of the interesting aspects of Vinho Verde is how it was produced traditionally. In the Minho, which is one of the most heavily inhabited parts of Portugal, historically the primary emphasis of agriculture was food to feed the population, not wine to quench their thirst. So, farmers had to become very creative with their vines for wine production. They would often plant them next to food bearing trees (such as chestnuts) and the vines were allowed to grow up the trees, creating a dual crop situation. The vines were also planted on supports over roads or footpaths. While harvesting the fruit from these high climbing vines would require the services of acrobats, the obvious advantages of growing fruit in this manner in a damp coastal climate was to get the vines up high where they could

receive breezes to keep the fruit dry and disease free.

The next time you're at a wine merchant, ask for a bottle of Vinho Verde to enjoy along with our final days of summer!

~**Judith Thoet**  
ISG Sommelier

### Hood River... continued from page 1

We will also be joined in Hood River by Eric and Lois Shetterly. Some long-time YES members might remember that Lois is a former President of YES and they were both quite active members of the club before they moved to White Salmon.

The cost will be \$50 per person and should be another great YES bus trip. 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**

**What: Bus Trip to Hood River**

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

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

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

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

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

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

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

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

### PRE-REGISTRATION

**Send in your registration early to ensure we can make the deposit for the bus.**

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

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   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

A few tips to remember while out wine tasting during the summer can help increase the enjoyment of your wine at a later date.

Buying and transporting wine home in the hot summer months requires some extra thought and care. The interior of a car can reach some very extreme temperatures. If wine is in a hot environment (greater than 90°F) for very long, the outside of the cork can dry — allowing air to leak inside the bottle. The oxygen that enters will cause aging and change the taste of the wine. Temperature variations can also cause the wine to expand and draw air in when it cools. Too high a temperature can even cause the cork to pop out of the bottle.

Ideally wine should be stored at 50 - 60°F. Temperature fluctuations should be kept to a minimum. So, an ice chest to transport the wine would be ideal; a few ice packs may help; or you can wrap your bottles in a blanket or at least place them in a cardboard box to lessen temperature variations.



Do not forget that extremes of temperatures in the winter can also be detrimental to wine and allow crystals to form in the wine.

~Marie Clark