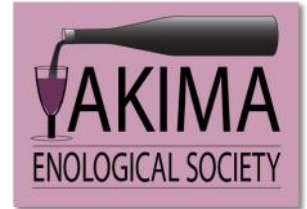


# The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



## The Blind Leading the Blind 2016



The tastings in July and November featured exercises in finding the aromas in our wines. In July we had 10 glasses with “fruit” which we smelled and then tried to match them to 10 glasses of wine featuring each of those aromas. Then, at our November tasting, **Hank Sauer** shared with us how he imprinted his brain with the aroma of white pepper.

It takes practice and concentration to train ourselves to develop our senses of smell and taste. Our brains had to be trained to discriminate sights and sounds. It is the same with our other senses.

This year’s blind tasting will feature some wines from Argentina, the fifth largest producer of wines. The Spanish were the first to bring vine cuttings to Argentina in 1557. They were followed by the French and Italians. Before the 1990s, quantity was Argentina’s focus. When they decided to export, they started focusing on the quality of their wines. We now have many inexpensive premium wines from Argentina.

Argentina is famous for its Malbec, a grape varietal imported from southwest France. Its fruitiness and velvety texture are found in a very deep red wine with long lingering flavors. Our tasting would not be complete without a couple of Malbec wines.

Torrontes is the second most widely planted white grape. It is a crisp light-bodied white wine with citrus notes. Some characterized it to have a floral Muscat-like aroma and spicy notes. Our other varietals from Argentina will include the Sauvignon Blanc, Chardonnay, and Cabernet Sauvignon.

The Blind Leading the Blind is a way to help train your senses of smell and taste. We will have three sets of wines: whites, rosé/blushes/light reds, and reds. We will provide you with a set of tasting notes so that you can match what you taste and smell with the “professionals.” After matching the wines, you will decide which varietals we have.

### THE DETAILS

**Date:** January 13, 2016

**Location:** The Vine Venue at Skateland (2506 Old Town Rd., Union Gap, WA)

**Time:** 6:30 p.m. Registration opens; 7:00 p.m. Tasting

**Cost:** Members \$35; Non-members \$45

#### Bring three glasses

Registration must be postmarked by Friday, January. 8. Pay online with BPT by midnight Sunday, January 10 (Go to <http://www.brownpapertickets.com/event/2482685>). Phone calls by 8 p.m. on January 11 to Marie Clark at 697-3364.

— Marie Clark

*Wishing you  
a very  
Happy  
New  
Year!*



### Plan Ahead... Y.E.S. Calendar of Upcoming Events

— Robin Kisala

**February 10...**  
**Owen Roe Winery**  
The Vine Venue

**March 9...**  
**Annual Potluck & Meeting**  
Yakima Valley Museum

**April 9...**  
**Platinum Event**  
Yakima Country Club



## Eat This, Drink That

Recipe submitted by Pam Larin  
Wine suggested by Brad Baldwin



This month, **Fig and Manchego Salad** paired with **Il Vintners 2014 Grenache Blanc**. Retail \$25.00; Y.E.S. member price \$20.00 at Stems in downtown Yakima.

This is the recipe featured in Pam's Opening the Wine Cellar article on Page 3.

### Fig and Manchego Salad

- 1 clove garlic, sliced
- 1 pinch sea salt
- ½ teaspoon Dijon mustard
- ¼ teaspoon honey
- 1 ½ tablespoons champagne vinegar
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon minced shallot
- 1 tablespoon minced mixed herbs
- 4 cups tender arugula
- 10 large figs, quartered
- 10 triangular slices Manchego cheese



Mix the first eight ingredients in a blender to make the salad dressing. Dress the greens and plate them with one quartered fig and a triangle of cheese.

### December Tasting Recap: Y.E.S. Christmas Party

It was another fun evening as Y.E.S. members gathered at the Red Lion for the annual Christmas party on Thursday, December 10. The Red Lion Garden Terrace was beautifully decorated and the food and wines were wonderful. The prime rib and salmon were especially delicious. Once again a special thanks to **Brad Baldwin** from Stems for selecting the wines for the evening. They were great, as usual. The DieBruder band was a great addition this year; members had a good time dancing to their music. All in all it was another wonderful evening. Thanks to all who attended, it was a great group.

— Susan McPhee

### February teaser: Ready for Valentines?

Are you ready for Valentine's Day? No, not really? I know we just had Christmas and New Year's, but it's not too soon to look forward to spending some time near Valentine's Day at our February Y.E.S. event. Great News Folks: We are excited to announce that **Steve Womack**, the General Manager at **Owen Roe Winery**, will be presenting some of their wonderful wines at our Valentine's February tasting, complete with his fun personality! We will be pairing these delicious wines with Executive Chef **Greg Masset's** ahhhhhmazing food creations! Then get ready to do some ballroom dancing out on our main floor under our new lights! It promises to be a fun and romantic evening. Mark your calendar for Wednesday, February 10, 6:30 p.m., at The Vine Venue, 2506 Old Town Rd. Union Gap.



Cheers,

— Connie Jo

### Membership Update

We have no new members to report this month which means we are still holding steady at 93.

I hope everyone who came had fun at the Christmas party! I want to thank **Brad Baldwin** for the great wine this year. Please don't forget to tell all of your wine-loving friends about our great club so we can get back over 100!

— Ron Larin



## Opening the Wine Cellar: A Summer Memory

Ron and I had a wonderful evening last August when we joined long-time friends of ours for a birthday celebration which she has held to honor her husband each year. Cyndie plans a menu and assigns each couple to bring two bottles of wine paired with one of the courses. The meal is a six-course affair, so with the hosts there are seven couples.

When asked to join her party this year for the first time, we were excited to be included and I immediately inquired if it would be possible to get a copy of the recipe she would be using for the course we would be assigned. Since the people we would be joining have been doing this for a long time, and part of the evening's entertainment would be to explain something about the wine and why we chose the one we brought, I was taking this very seriously.

In July we got our assignment, the salad course. This salad included arugula, Manchego cheese, fresh figs, and a honey mustard vinaigrette: bitter, salty, sweet, and tart... a complex blend that cried out for the perfect white wine. Two problems: I could find no fresh figs, and try as I might, no Manchego cheese. So, I substituted peaches, and Romano, and hoped for the best.

Then for the wine. Brad was having a tasting that week at Stems and since I had a Spanish cheese, I thought maybe the Albarino he was going to pour might be worth a try. Sadly, we could not make it to the tasting that evening, and by the time we got there the next day, the white wine was sold out. But, no fear, there is always plenty to choose from at Brad's; so we perused the shelves and picked out three wines to try. There was a Pinot Gris, a white blend of Viognier and Roussanne, and a Grenache Blanc. Until just recently we had never heard of Grenache Blanc but we had encountered some in Oregon just weeks before, and knew we wanted to try another.

Ron decided it would be great fun to have a blind tasting with my sister Marci and her husband Dave, to determine which of the three would make the best match. We grilled some chicken, made the salad and sat down to let our noses and palates be our guide. The Pinot was tart, and the mild

flavor of this wine was overwhelmed by the vinaigrette. The white blend brought out the bitterness in the arugula just a bit too much. The Grenache Blanc was perfect, well balanced and tied all of the flavors together so well, with a few peach notes of its own. We had a winner, and as I learned after some research, this varietal was a native of Northern Spain, so I had another little tidbit to add to my presentation.

The night of the party came, and since I am not much of a speaker, I was nervous about whether I had enough to say, or perhaps I was going to speak too long and most importantly, was it going to be interesting? I was glad our course was an early one, so I did not have to wait long. The group soon put me at ease as I listened to the first presentation and found that it was really just a simple matter of friends who had sought out wines, looked up tasting notes and actually took a "shot in the dark" about how it would taste with the food. We told our story, as I have described above, and tied the Spanish cheese to the Spanish varietal. The wine came from Woodinville, and being in Kenmore they were pleased that we found a wine close to their "neighborhood." Everyone was genuinely surprised and impressed that we had taken such pains to get it just right and said that it was one of the best pairings they had ever had. Were they being gracious? Perhaps. We enjoyed many wines that night and into the wee hours as we ate, drank, talked, cleaned, and cooked between each course. We made some wonderful friends, pouring out our stories and our wine with equal enthusiasm.



Test your wine knowledge each month  
with a new wine term and definition.

**Aroma:** Basically the fragrances in the wine that are characteristic of the grapes. To get the most out of the varietal, once the wine is poured into the glass, swirl the glass for a good 10–12 seconds, this helps vaporize some of the wine's alcohol and release more of its natural aromas. Take a quick whiff for a first impression, then stick your nose down into the glass and take a deep inhale through your nose. What characteristics do you smell...oak, berry, flowers, vanilla or citrus? Swirl the wine and let the aromas mix and mingle, and sniff again!

— Submitted by Robin Kisala

— Pam Larin

## The Board's Box

January 2016



Your Y.E.S. board, in its continuing effort to let its members know of special wine events in the region, is including some information about the annual "Red Wine and Chocolate" Event, always held Presidents' Day weekend...this year February 13<sup>th</sup> through the 15<sup>th</sup>. Kicking off this event is a separate special evening event titled "Secret Crush" occurring on Friday the 12<sup>th</sup> from 6:00–9:00 p.m. at the Yakima Country Club.

The Secret Crush event will feature award-winning, 90+ and gold medal wines from Yakima Valley winemakers and growers. Attendees will have the opportunity to taste the difference between wines from vineyards grown in the western boundary of the Yakima Valley compared to those grown on the eastern side of the AVA. The cost for this event is \$75.00, or if you want to make a weekend out of it, you can purchase your Secret Crush and Red Wine & Chocolate event pass as a package deal for just \$95.



As part of this Yakima Valley festival, wineries from Yakima, Zillah, Prosser and Red Mountain will be offering a weekend of divine decadence with the Premier Pass. Pass holders receive access to exclusive pairings, library tastings and tours not available to the public.

Purchase your Premier Pass and Secret Crush ticket at [www.wineyakimavalley.org](http://www.wineyakimavalley.org).

— Brad Baldwin/Robin Kisala

## 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 Board

President..... Susan McPhee  
1st Vice President..... Ron Larin  
2nd Vice President..... Robin Kisala  
Treasurer..... Jill Skone  
Secretary..... Dorene Boyle  
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Gerry Amos  
Brad Baldwin  
Marietta Barr  
Connie Jo Eisenzimmer  
Julie Johnson  
Teresa Nguyen  
Cheryl Probasco

 **We're on the Web...**  
**[www.yakimawine.org](http://www.yakimawine.org)**

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

**What: The Blind Leading the Blind 2016**

**When: Wednesday, January 13 — 6:30 p.m.**

**Where: Vine Venue at Skateland**

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

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

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

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

Email: \_\_\_\_\_

### REGISTRATION DEADLINE

Postmarked by Jan. 08, 2016

Or pay online at the Y.E.S. website

by 11:59 PM JAN. 10, 2016

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

Members ----- @ \$35 = \$ \_\_\_\_\_

Guests ----- @ \$45 = \$ \_\_\_\_\_

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

**Important: Please include your phone number AND email.**

**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**