



## Perfect for Valentine's Day... Fun and romance at our Owen Roe Winery event



Are you ready for Valentine's Day? Here's your chance to start the romance early by attending the Valentine's Y.E.S. event at The Vine Venue on February 10th.

We are excited to announce that **Steve Womack**, the General Manager at **Owen Roe Winery**, will be presenting some of their wonderful wines, complete with his fun personality and some interesting stories! We will be pairing four of their delicious wines with Executive Chef **Greg Masset's** ahhhhhmazing food creations! In addition, to enhance the romantic mood, we will also be entertained by Yakima Symphony violinist Laura Schactler. To top off the evening, after the tasting, enjoy some ballroom dancing out on Skateland's main floor under our new lights! It promises to be a fun and romantic evening.



The Menu and Wine pairings:

-  Canapes with smoked salmon and Mushroom Caps with crab  
Owen Roe Wine: ShareCropper Pinot Noir
-  Italian Bread Salad  
Owen Roe wine: Mirth Chardonnay
-  Lavender/Rosemary Lamb and Spanakopita  
Owen Roe Wine: Ex Umbris Syrah
-  Greg's amazing brownies with a dark-chocolate-dipped strawberry  
Owen Roe Wine: Revenna Riesling

Register now, space is limited.

—Connie Jo Eisenzimmer

### THE DETAILS

**Date:** Wednesday, February 10

**Time:** Doors open and registration begins at 6:30 p.m.; tasting begins at 7:00 p.m.

**Where:** The Vine Venue  
(2506 Old Town Rd. Union Gap)

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

**Notes:** Bring two wine glasses, one for white and one for red

**Registration deadlines:**

**Mail in:** Postmarked by Fri., Feb. 5

**Online:** Brown Paper Tickets by 11:59 p.m. Sun., Feb. 7 (go to <http://www.brownpapertickets.com/event/2498333>)

**Phone:** Call Marie Clark at 697-3364 until 8 p.m. Mon., Feb. 8



Mark your calendars and tell your friends, the **14th Platinum Awards Dinner** will be April 9, 2016. The wines have been procured and all are Platinum or Double Platinum winners. The location will again be at the beautiful Yakima Country Club. Plan on another fabulous evening!

—Julie Johnson



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

— Robin Kisala

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

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

**May 11...**  
**Canyon Wineries**  
Yakima Valley Museum



## Eat This, Drink That

Recipe submitted by Robin Kisala  
Wine suggested by Brad Baldwin



This month: **Port Wine Blue Cheese Ball** paired with **2013 Sheridan Cabernet Sauvignon**. Regular price \$25.00; Y.E.S. member price \$20.00 at Stems in downtown Yakima.

### Port Wine Blue Cheese Ball

#### Ingredients:

- 1 cup crumbled blue cheese (I used Gorgonzola)
- 1 cup shredded mozzarella cheese
- 1 (8 oz.) package cream cheese, softened
- 2 T. mayonnaise
- 1 T. Port wine
- 1 garlic clove, crushed
- 1 cup pecans, toasted and finely chopped

#### Instructions:

1. Process all of the ingredients except pecans in a food processor until smooth, scraping down the sides as necessary, about 1 minute. Transfer the cheese mixture to the center of a large sheet of plastic wrap.
2. Seal the cheese in the wrap and shape into a rough ball (the mixture will be somewhat loose). Refrigerate until firm, about 3 hours. (The cheese ball can be refrigerated for up to 2 days.) Once the cheese ball is firm, reshape it as necessary into a smooth sphere. Unwrap the cheese ball and roll it in the pecans. Let it sit at room temperature for about 15 minutes before serving.

#### Serving suggestion:

Serve with your favorite crackers or bread. Honey (lemon honey, if you can find it) to drizzle on top compliments the tangy blue cheese.

Serves 15 to 20.

*Recipe originally by William Plowman for NPR, tweaked by Robin Kisala*

## Membership Update

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



Don't forget that we have a great opportunity coming up, in the guise of the annual business meeting, to bring along some guests who may be interested in seeing how we operate. This is a good chance to drag our membership number back over the top of that hill called "100 members."

And speaking of membership, soon it will be time to think about renewing yours! This past year we had several members who joined (or renewed) mid-year and therefore paid half price. Keep in mind if you are one of them, that only paid for the second half of the year, and you will need to renew in March...like the rest of us.

When the "tour of duty" ends for me in March, I will be stepping down from the board. As 1<sup>st</sup> VP one of my duties was to maintain the membership rolls and to write the article for the newsletter, keeping everyone posted on new members. It isn't exactly a DAUNTING task, but it requires upkeep and maintenance of the membership rolls. That being said, even though I will not be on the board any longer, I would be happy to assist the NEW VP with that task. The software is on my PC and I am happy to keep up with it. If you are that person, please contact me and we will work it out. Thank you!

— Ron Larin

**Yakima Enological Society**  
is on Facebook. Check it  
out and "Like" our page.



## January Tasting Recap: The Blind Leading the Blind

Wines and Triangles. I will remember this tasting for the wines of Argentina and for the cheese triangles. I am still not sure what I said that became so humorous, but fear not... I am not planning on becoming a comedian!

**Pam Friedt** was the winner of the night's tasting for discerning the aromas and matching the varietals to the wine. She won a free tasting to one of our future monthly events.

Special thanks to **Terese Abreu** for helping set up and decorate for this event and to **Kathy Michielsen** for helping me select the wines.

All of the wines from Argentina were obtained from **Total Wine** in Bellevue. Their website was helpful in choosing the wines.

Phebus Torrontes, \$10

Mendoza Station Sauvignon Blanc, \$6

Atrevida Chardonnay 2014, \$12

Phebus Malbec Rose, \$10

Maryhill Rose of Sangiovese, 2014, \$15

Coyote Canyon 2014 Life is a Rose Barbera, \$15

Mascota Vineyards Unanime, 2011 (Cab Sauv), \$25

Diseno Malbec, \$11

Quimay Pinot, 2013, \$15

— Marie Clark



**Wine** **T** **rivia**

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

**Estate Bottled:** Means that 100 percent of the wine came from grapes grown on land owned or controlled by the winery, which must be located in a Viticultural area. The winery must crush and ferment the grapes and finish, age, and bottle the wine in a continuous process on their premises.

— Submitted by Robin Kisala

## March Teaser: Y.E.S. Annual Business Meeting and Potluck set for March 9th

As surely as days grow longer and weeds emerge from thawing soil, we again announce the upcoming Y.E.S. annual business meeting and potluck, set for Wednesday, March 9<sup>th</sup>, at 6:30 p.m. at the Yakima Valley Museum.

This event is a popular event for members and guests alike. Registration cost is extremely affordable, perfect for tax-time jitters. (Think \$10.00—Wow!) Be thinking of your favorite potluck dish and bottle of wine to bring.

Looking forward to a fun opportunity to mix and mingle with you on this evening.

— Jill Skone



## Did You Know?

Purchasing tickets for a Y.E.S. event through BPT (Brown Paper Tickets) includes a small fee of \$.99 plus 3.5% of the face value —and that fee can be designated for a tax deductible charity.

For example, the charge for the bus trip was \$55.00/person, so for 2 people the cost was \$110.00 plus a fee of \$5.84. That \$5.84 can be designated to one of three general charities: Animals and the Environment, Children and Human Rights, and MicroFinance (whatever that would be). Now you know!

— Robin Kisala

## The Board's Box

## February 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 tickets at [www.wineyakimavalley.org](http://www.wineyakimavalley.org) or Secret Crush tickets at Stems in downtown Yakima.

— Brad Baldwin/Robin Kisala

## Yakima Enological Society

PO Box 2395, Yakima WA 98907  
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Web: [www.yakimawine.org](http://www.yakimawine.org)

### Yakima Enological Society Board

President..... Susan McPhee  
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**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: Owen Roe Winery

When: Wed., Feb. 10 — 6:30 p.m. registration; 7 p.m. start

Where: The Vine Venue at Skateland

Yes, we'll be there...

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

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

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

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

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

### REGISTRATION DEADLINE

Postmarked by Feb. 05, 2016

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

**by 11:59 PM FEB. 7, 2016**

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

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

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

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

**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**