

Join us at the Annual Potluck

Come one, come all, to the Y.E.S. annual business meeting and potluck scheduled for Wednesday, March 9th, 6:30 p.m. at our same great location, the Yakima Valley Museum. Along with the election of new board members, we will review the year and look forward to some pretty exciting events for 2016, including an upcoming trip out of our country (this is not a typo). Be there for the public announcement. ☺

We will also be inviting some of our past student scholarship recipients from the viticulture programs of Yakima Valley Community College, Walla Walla Community College, Okanagan College Foundation, WSU Tri-Cities, and Southern Oregon Wine Institute at Umpqua Community College. These students bring in fresh ideas and approaches and affirm our optimism that our regional wine industry is creatively adapting to technical change and consumer preference.

Be thinking about your favorite potluck dish to bring...and possibly the accompanying recipe that you just **know** we will be asking about. ☺

Did we mention the great price? Just a \$10 registration fee for members and \$20 for guests. We also remind potential new members that, by signing up as members that evening (\$25/single or 40/couple), you will receive the same member registration price of \$10. Hope we have lots of you! Bring your wine glass, a potluck dish, your ideas, and your friends.

—Jill Skone

New Member Welcome



We have added some new members! This brings our total membership to 96, so we are getting very close to that century mark. We have added **Eric Miller**, **Laura Schactler** and **Martha Berman**, so please introduce yourselves to them when you meet them at our March meeting.

Soon it will be time to think about renewing YOUR membership! This past year we had several members who joined (or renewed) mid-year and therefore paid half price. Keep in mind that if you are one of them that this

THE DETAILS

Date: Wednesday, March 9

Time: 6:30 p.m. registration; 7 p.m. start

Where: Yakima Valley Museum

Cost: Members \$10; Non-members \$20

Notes: Bring a wine glass and a potluck dish

Registration deadlines:

Mail in: Postmarked by Fri., Mar. 4

Online: Brown Paper Tickets by 11:59 p.m. Sun., Mar. 6 (go to <http://www.brownpapertickets.com/event/2514531>)

Phone: Call Marie Clark at 697-3364 until 8 p.m. Mon., Mar. 7



only paid for the second half of the year, and that you will need to renew in March, like the rest of us. I know I am repeating myself, but I just want to make sure everyone is aware that the time is rapidly approaching. Thank you!

—Ron Larin



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

— Robin Kisala

April 9...
Platinum Event
Yakima Country Club

May 11...
Canyon Wineries
Yakima Valley Museum

June 8...
Downtown event
To be determined



Eat This, Drink That

Recipe submitted by Susan McPhee
Wine suggested by Brad Baldwin



April Teaser: Annual Platinum Dinner

The Y.E.S. Platinum committee is hard at work on the Fourteenth Annual Platinum Dinner and Wine Auction. This year our event will be held on Saturday, April 9, 2016 again at the Yakima Country Club. We will be featuring nineteen award-winning wines: eleven Double Platinum wines and eight Platinum wines.

Platinum XIV will be better than ever this year – with just some minor hiccups along the way. The Yakima Country Club is in the process of upgrading and renovating their space to make the venue even better and more beautiful than ever. What this will mean for our event is that there will be a reduced seating capacity — so we cannot emphasize enough, **PUT YOUR TABLES TOGETHER AND GET YOUR TICKETS IMMEDIATELY!** If you wait, you may be out of luck.

The Platinum committee is also trying something new this year to help keep costs affordable. Our event has become so popular among the wine industry personnel involved in the Winepress NW Platinum Award competition that we usually have plenty of industry attendees. So instead of winemaker's tables, the committee will have winemakers placed at each table and there will be a flat charge for all who attend the event.

We will begin the evening at 6 p.m. with the Winemaker's Reception. This is your opportunity to mingle with the winemakers present while enjoying passed appetizers and your choice of five Double Platinum award-winning wines to sip and nibble as you peruse and bid on bodacious Platinum wine and silent

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This month: **Indian-Style Grilled Chicken** paired with **Charles & Charles 2014 Riesling Art Den Hoed Vineyard**. Regular price \$13.00; Y.E.S. member price \$10.40 at Stems in downtown Yakima.

Indian-Style Grilled Chicken

- ½ tsp. black pepper
- 1 tsp. ground cumin
- ½ tsp. coriander
- 1 tsp. chili powder
- 2 tsp. Garam masala
- ¼ cup chopped fresh cilantro
- ½ tsp. salt
- ½ cup hot sauce, such as Frank's Original Hot Sauce (Note: use a little less if you don't want it so spicy; I used just a little less.)
- ¾ cup plain yogurt
- ¼ cup heavy cream
- 4 garlic cloves, minced
- 3 Tbsp. soy sauce
- 8 bone-in chicken thighs, skinned (Note: cut a couple of slits in the meat to absorb more marinade. I skinned the thighs, but you can leave the skin on if you want.)



Combine all ingredients (except chicken) in a large bowl; stir until well blended. Add chicken, turning to coat well. Cover and refrigerate at least 8 hours and up to 24 hours. (I use a big baggie so I can turn several times during the day.)

Prepare grill and spray grate with cooking spray.

Remove chicken from marinade, discard marinade. Grill chicken 6-8 minutes on each side.



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

Acidity: Since acid is present in all grapes, it is also present in all wines. It is extremely important in determining structure, shape and lifespan, and it helps preserve wine for longer aging. Good acid levels can make a wine crisp and refreshing, supporting the aftertaste.

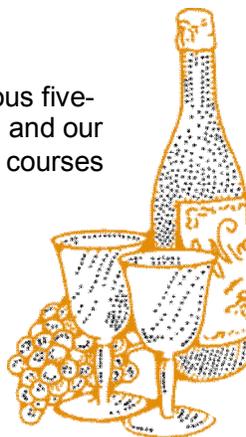
— Submitted by Robin Kisala

Platinum... continued from page 2

auction baskets. At 7 p.m. we will be seated for a fabulous five-course meal, prepared by executive chef **Greg Masset**, and our exciting live auction. More details regarding the specific courses and menu will be provided in the April newsletter.

We are proud of the fact that over the years, our event has raised enough money to give scholarship funds to enology and viticulture programs throughout the Pacific Northwest. In previous years, proceeds have gone to Yakima Valley Community College, Walla Walla Community College, WSU Tri-Cities School of Enology, Okanogan Community College in British Columbia, and last year we were able to add Umpqua Community College in Oregon. We are hoping to be just as successful this year in continuing our support for the future of the industry we all enjoy.

For those members and guests concerned about consuming wine and then driving, we will again have the option of using Aladin Limo Service to shuttle people from the Yakima area back and forth to the event. The special price for this service is only \$30 per person... and it has grown in popularity every year so sign up early by calling Steve Zien at 509-969-2877 to make arrangements.



The early bird cost this year is \$150 per person **if the tickets are purchased prior to March 31st**. After March 31st the price will increase to \$160 per person. The easiest way to register is to go to our website www.yakimawine.org, go to the Platinum event, click on "Brown Paper Ticket" and use your credit card. If you pay by check, it must be postmarked by March 31st for the early bird price.

This event is only open to members of the Yakima Enological Society, the Yakima Country Club and invited guests. Last year's event sold out early and this year we have less seating so don't delay in registering for one of the premier wine events in the Pacific Northwest.

—Chuck and Julie Johnson

February Tasting Recap: Owen Roe Winery

The February 10th Y.E.S. event was a night filled with ahhhazing food, awesome wines, laughter, beautiful music and yes, dancing too. Not only did **Greg Masset**, Executive Chef at The Yakima Country Club, treat us to his gourmet creations, he also shared with us wonderful recipes passed down from his own father, previous proprietor of the **Birchfield Manor** and founder of the Culinary School at Seattle Central Community College. So what a treat to get in on some of the family recipes and heritage! Not to mention the entertainment that went on between Greg and **Steve Womack**, General Manager of **Owen Roe**. As Steve served their awesome wines and shared the history behind their medieval labels and the winery's future plans, it was all accompanied with humor and bantering between the two guys...almost as if rehearsed, right?! However, what many people do not know is that they did serve together at Birchfield when they were young lads. So, as they say, they are just like brothers and it may have seemed rehearsed because in a way, it was. After years of working together it comes naturally!

A big thanks to both Greg and Steve for making this night over the top! We would also like to thank our wine servers, **Terese Abreu** and **Cheryl Probasco**...great job ladies. Our romantic violin music, provided by Yakima Symphony violinist **Laura Schactler**, added so much to the atmosphere during our meet and greet time. Thank you Laura! Thanks also

to our handsome servers in their red flashing heart bow ties. They were a hit...and as a couple of the members stated, "They were the icing on the cake!" If anyone is interested in seeing photos and videos from this Y.E.S. Valentine evening, please go to The Vine Venue Facebook page to view them...and remember to "Like" the page too.

Featured wines from Owen Roe were: Share Cropper Pinot Noir, Mirth Chardonnay, Ex Umbris Syrah, 2013 Riesling, and a surprise tasting of the 2012 Cab Sauv. They were all delicious and Owen Roe received a very large wine order. A big thank you to all who ordered wines. Please call Brad at Stems for more info and ordering.



—Connie Jo

The Board's Box

March 2016

As March is Y.E.S. membership month, your board members thought it would be a good time to inform new members and remind established members of a great benefit of being a part of Y.E.S.

Brad Baldwin, a long-time Y.E.S. board member, is the owner of a fabulous wine specialty shop called **Stems**, located downtown at 399 East Yakima Avenue (Ummelina Day Spa and Hilton Garden Inn are right next door). As a member of Yakima Enological Society, when you shop at Stems, everything in this exceptional shop is **20%** discounted! Stems carries an assortment of wines, chocolates, gifts, necessities, and greeting cards which are all 20% discounted, but only if you are a member of Y.E.S.

Annual membership dues during the month of March are \$40/couple and \$25/single. Throughout the year, anyone can become a member at a sliding scale rate, depending on the month that dues are paid. As Brad says, "If you purchase five \$25.00 bottles of wine at STEMS, with the 20% Y.E.S. discount, your membership has been paid." And by shopping there, you get Brad's expertise. He will gladly help you pick out the perfect bottle of wine to go with your favorite recipe or special event!

Monthly wine tasting events with enjoyable people, AND a discount at Stems ...what are you waiting for? Becoming a Y.E.S. member is a no-brainer!

—Marietta Barr and Cheryl Probasco

Yakima Enological Society

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: 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
Registration Chair..... Marie Clark
Board Members:..... Terese Abreu
Gerry Amos
Brad Baldwin
Marietta Barr
Connie Jo Eisenzimmer
Julie Johnson
Teresa Nguyen
Cheryl Probasco



Y.E.S. MEMBERS RECEIVE A DISCOUNT AT STEMS

BRAD BALDWIN, PROPRIETOR

399 EAST YAKIMA AVE

509.452.8800 • stems@hotmail.com

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

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

What: Annual Potluck and Business Meeting

When: Wed., Mar. 9 — 6:30 p.m.

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

Important: Please include your phone number AND email.

REGISTRATION DEADLINE

Postmarked by Mar. 04, 2016

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

by 11:59 PM MAR. 6, 2016

www.yakimawine.org

Members ----- @ \$10 = \$ _____

Guests ----- @ \$20 = \$ _____

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

Platinum XIV Dinner Reservation

Saturday, April 9, 2016 ~ Yakima Country Club

6:00 pm ~ Winemaker's Reception & Greeting Wines

7:00 pm ~ Dinner featuring five courses and Platinum Wines

You may purchase tickets individually or purchase a table of ten. *If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together!* If you are not buying a table but would like to be seated with friends, please write their names below and we will make an effort to seat you accordingly.

1. Name: _____ Phone or email: _____
2. Name: _____ Phone or email: _____
3. Name: _____ Phone or email: _____
4. Name: _____ Phone or email: _____
5. Name: _____ Phone or email: _____
6. Name: _____ Phone or email: _____
7. Name: _____ Phone or email: _____
8. Name: _____ Phone or email: _____
9. Name: _____ Phone or email: _____
10. Name: _____ Phone or email: _____

Early Bird (must be postmarked by March 31)

Regular seating - \$150/person: _____ Number of Attendees: _____ @ \$150 = _____

After March 31

Regular seating - \$160/person: _____ Number of Attendees: _____ @ \$160 = _____

Total Enclosed: \$ _____

We would like to be seated with: _____

If no seating preference is made, your seating will be assigned for you.

Please mail this form along with your check to:
Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907

Or, pay online with a credit card at Brown Paper Tickets.

Go to the Y.E.S. website at www.yakimawine.org and click on the Platinum XIV link under Upcoming Events.

All reservations must be paid for in advance and are non-refundable.