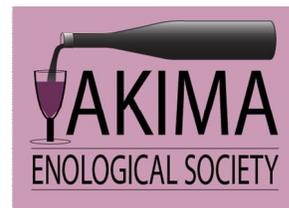


The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



PLATINUM "XIV"

The Y.E.S. Platinum committee has put the final touches on the Fourteenth Annual Platinum Dinner. This year it will be held on April 9th at the Yakima Country Club. Last year's event was fantastic and we think this year's event will be even better. We will be featuring 19 wines, 11 wines that won a Double Platinum award and eight wines that won Platinum.

Some of the highlights of this year's event will be:



Gehring Brothers Estate Winery, near Oliver, British Columbia, amassed eight Platinum awards, giving them 56 total and solidifying their position as "King of the Platins." They will be attending and pouring a Chardonnay winner.

Wineries winning five Platins include **Zerba Cellars** of Milton-Freewater, Oregon and **Walla Walla Vintners** in Walla Walla. Zerba will be attending our event and pouring a Double Platinum Dolcetto. Walla Walla Vintners will also be attending and pouring a Double Platinum Cabernet Sauvignon.

Wine Press Northwest just named Walla Walla Vintners the Pacific Northwest Winery of the Year. They also named **Mt. Hood Winery** as Oregon Winery of the Year and **Finn Hill Winery** as Washington Winery to Watch. All three will have their Platinum winners at this Year's Platinum event.

We will be serving five wines—two whites and three reds, all Double Platinum winners—along with passed appetizers during the Winemakers Reception. For the dinner, the first course will be a baby spinach salad with diced egg, house cured bacon and Maytag Blue cheese accompanied by Rieslings. The second course will be Maine Lobster mousse stuffed black tiger prawns with fresh organic chive and lobster velouté accompanied with three Chardonnays. The third course will be a braised "Osso Buco" of Poussin Chantecler with roasted garlic-herb Sangiovese sauce espagnole gnocchi and baby garden vegetables accompanied by a selection of Italian-style reds including Dolcetto, Nebbiolo and Barbera. The fourth course will be Syrah-, Rosemary- and lavender-marinated rack of spring lamb with wild mushroom dauphinois and sautéed spring vegetables. This course will be paired with three Syrahs. For the dessert course, a French

THE DETAILS

Date: Saturday, April 9, 2016

Time: 6:00 p.m. reception;
7:00 p.m. dinner

Where: Yakima Country Club

Cost: \$150 until March 31;
\$160 after March 31

Registration deadline:

HURRY! Mail in your registration form or **pay online** with Brown Paper Tickets at <http://www.brownpapertickets.com/event/2511883> before the event sells out.

fruit tartlette; pâte brisée filled with Bourbon Island vanilla pastry crème with fresh berries finished with an apricot glaze will be served with Platinum-winning late harvest dessert wines.

We will have both a silent auction during the reception, with beautiful baskets and award-winning wine lots, and a live auction featuring wines, dinners, and two Platinum judging seats for this upcoming fall's Platinum judging. Proceeds from this event will again go to wine industry scholarships at Yakima Valley Community College, WSU Tri Cities School of Enology,

Continued on page 2...



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

— Robin Kisala

May 11...
Canyon Wineries
Yakima Valley Museum

June 8...
Downtown event
Hilton Garden Inn

July 13...
Trio of Zillah Wineries
Dineen Vineyards, Zillah



Eat This, Drink That

Recipe submitted by Cheryl Probasco
Wine suggested by Brad Baldwin



Platinum XIV... continued from page 1

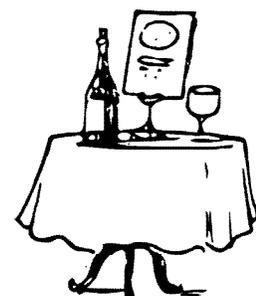
the wine program at Walla Walla Community College, Okanagan Community College in British Columbia and the wine program at Umpqua Community College in Oregon.

Please note that all auction items must be paid for with cash or checks only, as Y.E.S. is unable to accept credit cards at the Yakima Country Club.

For those attendees from out of the area, we have arranged with the Yakima Hilton Garden Inn for a special room rate for our guests. When booking, just ask for the Platinum Dinner event rate. We will again have the popular option of using Aladin Limo Service to shuttle people back and forth to the event for the special price of \$30 per person. Please contact owner, Steve Zien at 509-969-2877 to make arrangements.

The ticket cost this year is \$150 per person **if the tickets are purchased prior to March 31st.** After the 31st the cost will go to \$160 per person. The best and easiest way to get tickets is to go to our website www.yakimawine.org, go to the Platinum event, click on "Brown Paper Ticket" and use your credit card. Last year's event sold out early so don't delay if you are planning to attend and enjoy one of the premier wine events in the Pacific Northwest.

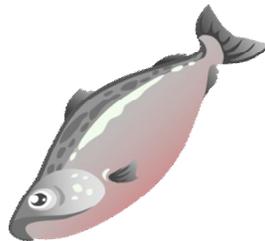
— The Platinum Committee



This month: **Poached Salmon Provençal** paired with **Chinook 2014 Sauvignon Blanc, Yakima Valley**. Regular price: \$19.00; Y.E.S. member price: \$15.20 at Stems in downtown Yakima.

POACHED SALMON PROVENÇAL

- 3 lbs. salmon filets
- ½ cup dry white wine or vermouth
- 4 cloves garlic, peeled
- 1½ tsp. finely chopped fresh rosemary
- 2 tsp. finely chopped fresh thyme leaves
- 2 tsp. finely chopped fresh tarragon
- ½ cup olive oil
- One 28- to 32-ounce can plum tomatoes, drained
- ½ cup heavy cream
- Salt and freshly ground black pepper



Place the salmon in a 5-7 quart slow cooker. Pour in white wine.

Put the garlic, rosemary, thyme, tarragon, oil and tomatoes in a food processor and process until smooth. Spoon the mixture over the salmon. Cover and cook on high for 1½ to 2 hours until the fish is cooked through.

Transfer the salmon to a serving platter and remove skin.

Remove the sauce to a saucepan and bring to a boil, reducing the sauce by about ¼ cup. Add the cream and stir to combine. Season with salt and pepper.

Top the salmon with the sauce.



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

Oxidized: Contamination of the wine caused by too much exposure to air. Oxidized wines lose their brightness, both in color and in flavor. Red wines turn to a brownish-orange color and taste drier and more bitter. White wines are much more susceptible to oxidization than reds because reds' higher tannin levels act as a buffer. Once a bottle of wine is opened, you can prolong the shelf life by using a wine preserving tool.

— Submitted by Robin Kisala

March Tasting Recap: Annual Meeting

The 2016 Annual Membership Meeting was held March 9 at the Yakima Valley Museum. Those in attendance enjoyed our traditional Y.E.S. potluck meal and wines provided by board members, **Stems**, Walla Walla Community College (WWCC) and Yakima Valley Community College (YVCC). Outgoing president **Susan McPhee** discussed both past and future wine events.

At the business meeting one new board member was elected, **Sandy Saffell**, who had served on the board in the past. Welcome back Sandy! She replaces two members retiring from the board: **Jill Skone** and **Ron Larin**. Thank you both for your service.

Special guests included **Trent Ball** and four Y.E.S. scholarship recipients from the YVCC and WWCC Vineyard and Winery Programs. Trent Ball spoke about the various jobs his students can obtain with their degrees and introduced the three students he brought: Emilse Osorio, Frankie Guzman and Nereyida Ponce. Current student Chris Wright from Walla Walla Community College also attended. Each student spoke a little about themselves and their program.

Y.E.S. gave \$12,000 in scholarship funds to five different colleges in 2015: Walla Walla Community College, Okanagan College in British Columbia, WSU Tri-Cities' Bob Woehler Foundation, Southern Oregon Wine Institute in Umpqua Community College in Roseburg, Oregon, and

May Teaser: Canyon Wineries

The May tasting event is a special double-header with something for every taste, and you will not want to miss it!! Pouring May 11th at Yakima Valley Museum will be **Gård Vintners** and **Ellensburg Canyon Winery/Cox Canyon Vineyards**. Wines will be paired with sumptuous food. You'll want to come and learn more about the new "orange."

Gård, which means farm, is a family owned and operated winery in Royal City that produces award-winning wines that are 100% estate-grown. Located on the scenic Frenchman Hills, the Lawrence family has been practicing sustainable farming for over 50 years. Gård's red blend, the one-of-a-kind **Don Isidro** and their flagship white **Freya** are favorites. They also have an orange **Riesling**, a Gård wine club member exclusive!!

Gary Cox, of Ellensburg Canyon Winery/Cox Canyon Vineyards, has many years of experience as a soil and plant scientist and a master's degree in Agronomy and Soils from Washington State University. Gary was an instructor of Vineyard & Winery Technology at Yakima Valley Community College for over seven years. ECW red and white wines have fun tongue-in-cheek names such as **Geez Blend**, **Erotica**, **Climax** and **Canyon Orange**, all of which come with a story that you'll want to hear when you taste these special canyon wines.

What is really exciting about these two winemakers is that you don't have to drive too far to enjoy them. A leisurely afternoon drive north, through the Yakima River Canyon, will take you to the ECW and Gård's tasting room in Ellensburg.

— Terese Abreu

Yakima Valley Community College Wine and Technology Program. The funds for these scholarships are derived from the Y.E.S. Platinum Dinner held in April.

One of our members, **Laurie Kirkland**, stepped up to host the November 2016 event...a holiday tasting. Volunteering to help out are **Julie Toni** and **Johnny and Bev Warren**. We look forward to it, and so appreciate the willingness of our Y.E.S. members to plan a monthly event.

Thank you to all the members for the annual meeting and delicious potluck and great wines.

— Dorene Boyle

Membership Update

As of February 29th, membership count is now at **97**. March is annual renewal month, so if you have not yet renewed your membership, please take a few minutes and fill out the membership form, which you can find on the Y.E.S. website. Just click on Membership and that will take you to the application form. Oh, and please ask your friends to become members of Y.E.S. – you know they won't be disappointed!



Every month in the Y.E.S. newsletter, there is a Calendar of Upcoming Events. You can plan ahead and enjoy a fun evening of wine tasting, meeting new and old friends at different venues in Yakima and the Valley!

I am the newly elected 1st Vice President, (Marietta Barr) who will oversee the Y.E.S. membership along with outgoing 1st V.P. Ron Larin's help.

— Marietta Barr

President's Corner

April 2016

After a very snowy and rainy winter, we welcome the beginning of spring. With the new season, I would like to introduce the 2016 Y.E.S. officers elected at the March 16 Board meeting: **Cheryl Probasco**, President; **Marietta Barr**, 1st Vice Pres.; **Robin Kisala**, 2nd Vice Pres.; **Terese Abreu**, Treasurer; **Dorene Boyle**, Secretary; and **Marie Clark**, Registration Chair. The following members have agreed to continue serving on the Board: **Gerry Amos**, **Brad Baldwin**, **Connie Jo Eisenzimmer**, **Julie Johnson**, **Teresa Nygyen**, and **Susan McPhee**. In addition, we have one newly elected Board member, **Sandy Saffell**.



A heartfelt thanks goes out to our past president, **Susan McPhee**, and to our two retiring board members, **Jill Skone** and **Ron Larin**, for their exceptional service.

As a member of Y.E.S., if you have an idea for a tasting or want to help with one, please feel free to talk to one of the board members. We welcome suggestions for creative and innovative events. Cheers!

— Cheryl Probasco, President

Yakima Enological Society

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Web: www.yakimawine.org

Yakima Enological Society Board

President..... Cheryl Probasco

1st Vice President..... Marietta Barr

2nd Vice President..... Robin Kisala

Treasurer..... Terese Abreu

Secretary..... Dorene Boyle

Registration Chair..... Marie Clark

Board Members:..... Gerry Amos

Brad Baldwin

Connie Jo Eisenzimmer

Julie Johnson

Susan McPhee

Teresa Nygyen

Sandy Saffell

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

Opening the Wine Cellar



Platinum committee members hit the wine trail in March to pick up the wines for the Platinum Dinner April 9th at Yakima Country Club. Approximately 3,000 miles will have been traveled between the Okanogan Valley to the Umpqua Valley, and from Malaga, Washington to Elkton, Oregon. Why? Well, many

reasons. We need to guarantee we have the correct wines several days prior to the event and it's fun to visit these award-winning wineries, see the vineyards, meet the winemakers and sample their other award winning wines.

In our 1,100 miles of travel, Christine and I found the two most interesting to travel to, even with GPS, were the **Malaga Springs Winery** and **Reustle-Prayer Rock Vineyard**. Malaga Springs sits high on the Cathedral Rock Hills southeast of Wenatchee. Leaving the paved road you travel 3.5 miles on winding gravel roads. Wondering if you're on the right road, a whimsical sign greets you "Keep the Faith you're almost there." When you arrive, you'll find a beautiful mountain-side setting with a great view of the Columbia River and Wenatchee Valley. A new tasting room is in the works at **Al and Kathy Matthew's** Malaga Springs. Their Double Platinum 2014 Viognier will be served in the greeting wines portion of the Platinum Dinner.



Traveling to Reustle-Prayer Rock Vineyard out of Roseburg, Oregon, look for the Reustle signs...follow the signs not the GPS. Following GPS takes you up a slimy-slick, hilly county road and then down a steep gravel road to the beautiful facilities and vineyards on the surrounding hillside. The winery is spectacular, with a Roman-style wine cellar, with art and scriptures

We're on the Web...

www.yakimawine.org



displayed throughout the winery. While driving out the correct route, we were entertained by wild turkeys roaming the hill near Prayer Rock. **Stephan and Gloria Reustle's** Gruner Veltliner (Velt-LEENER) also a Double Platinum is also a greeting wine.

After you've sampled these and all the wonderful and special wines this year, you may want to sign up for the 2017 platinum pick-ups. You just need a large-volume cargo vehicle, all-wheel-drive preferred, and your plastic for payment!

— Gerry Amos

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.