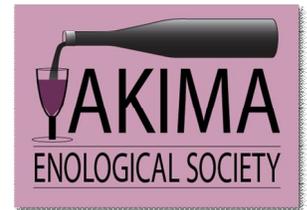


# The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



## Double Header at Yakima Valley Museum: Join us at the Orange Event

Two vintners will be featured at the May 11<sup>th</sup> **Orange** event: **Gård** out of Royal City, and **Ellensburg Canyon Winery/Cox Canyon Vineyards** (E.C.W.). Ten different wines will be featured along with a tasty meal that includes appetizers and dessert at the special price of \$35 for members. Bring two glasses.

The menu will include spring favorites such as ceviche, pickled asparagus, Cougar Gold cheese, pasta salad, sandwiches and a special dessert of ice cream topped with wine-soaked fruit.



**Ellensburg Canyon Winery**

Former Y.E.S. member **Gary Cox**, of E.C.W., will present a short educational program entitled "What makes Washington Unique in the World of Wine." Gary currently

teaches at Central Washington University in the Global Wine Studies Program. E.C.W. has partnered with a new label, **Basic Bitch Wine Co.**, and we will be sampling the Basic B Riesling and Hot Mess Heartbreak Rosé. Other E.C.W. wines will include a very special 100 percent Cabernet Franc made using cutting-edge technology.



**Joe France**, Gård's Ellensburg tasting room manager, will be sharing with Y.E.S. members their award-winning 100 percent estate grown wines that include Don

Isidro; Vacluse, which took Double Gold at the Seattle Wine Awards; Pinot Gris; and my personal favorite, Gård's flagship white, Freya, which took Gold at the Hilton Head Island Food and Wine Competition. You won't want to miss this special tasting.

### THE DETAILS

**Date:** Wed., May 11, 2016

**Time:** 6:30 p.m. reception;  
7:00 p.m. dinner

**Where:** Yakima Valley Museum

**Cost:** \$35 per person for members; \$45 for non-members

**Registration deadlines:**

**Mail in:** Postmarked by Friday, May 6

**Online:** Brown Paper Tickets by 11:59 p.m. Sunday, May 8

**Phone:** Call Marie Clark at 697-3364 until 8 p.m. Monday, May 9

**Bring:** Two wine glasses

Oh, and what about the **Orange**? Better reserve your spot now to find out what **Orange** wine is all about!! See you there.

— Terese Abreu

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

— Robin Kisala



**June 8...**  
**Ten Years Downtown**  
Hilton Garden Inn

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

**August...**  
**No Y.E.S. Event**  
Support local events



## Eat This, Drink That

Recipe submitted by Marie Clark  
Wine suggested by Brad Baldwin



This month: **Dulce de Leche Dark Chocolate Brownies** paired with **Barnard Griffin 2014 Syrah Port**. Regular price: \$17.00; Y.E.S. member price: \$13.60 at Stems in downtown Yakima.

These are grown-up brownies—rich but not overly-sweet dark chocolate brownies with a layer of dulce de leche and cream cheese in the middle, topped with a chocolate dulce de leche ganache. Many people think of dulce de leche desserts as very sweet, but when dulce de leche is paired with dark chocolate it seems to mellow, and its complex caramel flavors stand out. Optional extras for these brownies: a scattering of toasted pecans, instant espresso powder in the batter, toasted coconut in the middle layer, a layer of fruit jam (such as pineapple or raspberry) with the dulce de leche filling, and/or white chocolate chips in the batter.

### Dulce de Leche Dark Chocolate Brownies

#### For the batter:

8 Tbsp. butter	3/4 tsp. baking powder
1 cup brown sugar	2 tsp. vanilla
3 eggs	3 oz. good quality dark chocolate
2/3 cup flour	3 Tbsp. Dutch process cocoa powder
1/2 tsp. salt	2 tsp. instant espresso powder (optional)

#### For the filling:

6 oz. cream cheese, softened	1/2 tsp. cinnamon
1 egg yolk	Pinch of salt
8 oz. dulce de leche	1/2 cup pecan halves (optional)
1 tsp. vanilla	

#### For the topping:

1 cup dulce de leche  
1/3 cup dark chocolate chips (such as Ghirardelli 60% cacao bittersweet chocolate chips)

1. Line an 8- or 9-inch square baking pan with aluminum foil. Preheat oven to 325 degrees F. If using pecans, toast them with a bit of butter and a couple of pinches of salt in the oven as it preheats, until they are slightly browned and fragrant. Coarsely chop and set aside.

2. Prepare filling: Place dulce de leche in a microwave-proof bowl and microwave for 15 seconds on low power, until just softened and easy to stir. Whisk cream cheese, egg yolk, vanilla, salt and cinnamon into dulce de leche until well mixed. Set aside.

3. Place butter and dark chocolate in a heat-proof bowl over a pot of simmering water, making sure that the bottom of the bowl does not touch

the water. Stir butter and chocolate occasionally until completely melted. Remove from heat and let cool for a few minutes.

4. Whisk the sugar into the melted butter and chocolate. Whisk in the eggs and vanilla. If using the espresso powder, mix it with 1 tablespoon hot water and whisk it into the egg/chocolate/sugar mixture as well.

5. Stir flour, baking powder, cocoa powder and salt together, then fold flour mixture into brownie batter until just mixed.

6. Spread half of the brownie batter into the prepared pan. Carefully spread the dulce de leche mixture over the brownie batter, using a knife or spatula to make a smooth layer. Sprinkle chopped pecans over the dulce de leche filling (if using). Top with the remaining brownie batter, spreading and smoothing the batter gently with a knife or spatula.

7. Place brownies in the oven and bake until they are puffed and no longer jiggle (about 30-40 minutes). If you press your finger lightly on the surface in the middle of the pan the brownies should feel slightly firm and spring back very lightly against your finger.

8. Let brownies cool in the pan while you prepare the topping. Place the dark chocolate and dulce de leche in a microwave-proof bowl. Microwave for 20 seconds, then remove and stir. Repeat until chocolate is melted and mixture is smooth. Spread over the top of the brownies while they are still warm.

9. Let brownies cool completely before cutting them into squares.

**Yield:** About 16 2-inch square brownies.

*Recipe by Marian Blazes*

## Membership Update



To all of those who renewed their 2016-2017 Y.E.S. membership, Welcome Back!

Welcome to the following new members: **Deb Altshuler-Bogart, Vic Rohret, Robert Sorrells, Julie Toney, and Robin Walker.** Y.E.S. members look forward to greeting and welcoming these new members at the next tasting on May 11th.

Membership count is at 68. If you haven't renewed your membership, visit the website [www.yakimawine.org](http://www.yakimawine.org) and click Membership for an application form. Also, Like Us On Facebook.

As a reminder, the Y.E.S. tastings occur the second Wednesday of each month, except in August. Check the Calendar of Upcoming Events in the monthly newsletter.

— Marietta Barr

**Get your  
downtown  
groove on.**



## April Tasting Recap Platinum Dinner

We had a wonderful time at **Platinum XIV**. Although attendance was down from previous years, those who were able to attend learned a great deal about the wine industry and the 2015 award winning wines that were presented this year.

**Andy Perdue** did a fantastic job interviewing the winemakers in attendance. New this year, we did not have specific winemaker's tables. Instead, all tables had a winemaker at no additional cost.

We served 19 Platinum wines, 11 of which were Double Platinum. The evening began with the winemaker's reception honoring the wineries and winemakers present, and then enjoyed a wonderful five-course gourmet dinner. **Greg Masset**, Executive Chef at the Yakima Country Club, did a great job pairing the food to the wines the Platinum committee had selected for the evening.

Special thanks to all of the wineries that participated in this year's Platinum Event. The money raised will provide \$10,000 in scholarships to enology and viticulture students at Yakima Valley Community College, Washington State University, Walla Walla Community College, Okanagan College in Canada, and Umpqua Community College in Oregon. We also want to thank **Wine Press Northwest, the Yakima Country Club** and the **Platinum Committee** for all of the work it takes to put on a Y.E.S. premier event. If anyone is interested in working on the Platinum Committee for next year's event, please inform the Y.E.S. board or anyone on the current Platinum committee of your interest.

— Chuck and Julie Johnson

## June Teaser Ten Years Downtown

As the sun slowly sinks and the sultry stars begin their ascent, slip into some comfortable and luscious wines from Stems' first ten years in business. Kick off your shoes and enjoy the exotic atmosphere of Ummelina's Temple Garden and take a stroll through the stately Hotel Maison, recently opened. Enjoy bites prepared by the Hilton Garden Inn in their outdoor courtyard. Festivities begin at 6:30 p.m., June 8, 2016, so shimmy on by and get your downtown groove on.

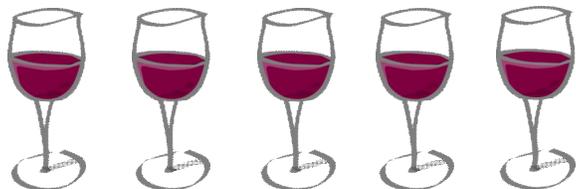
— Brad Baldwin

## President's Corner

May 2016

On the heels of another successful Platinum Event and a weekend of Spring Barrel tasting at wineries all along the Valley, there are more exciting events coming up with something for everyone. You can choose to attend fundraising events with wine, fun run/walks with wine, Mother's Day brunches with wine, art shows with wine, and music and wine. Did you notice the common thread is wine? Check out the website

[www.yakimavalleytourism.com](http://www.yakimavalleytourism.com) for dates and places.



— Cheryl Probasco,  
Y.E.S. President

## 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..... 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 Nguyen

Sandy Saffell

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

## Wine Trivia

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

**Barrel Fermented:** Wine that is fermented in 55-gallon oak barrels contributing to an increased complexity and flavor. The interaction with wood adds suggestions of spice and vanilla to wines. Barrel fermented wines also have a rounder, broader mouth feel and firmer structure. This is because oak is not inert and allows some air (oxygen) ingress.

— Submitted by Robin Kisala

### We're on the Web...

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



Y.E.S. is on Facebook.  
Check it out and "Like" our page.

### What ..... Orange Event

When ..... Wednesday, May 11, 2016

6:30 p.m. registration, 7 p.m. start

Where .... Yakima Valley Museum

Yes, we'll be there...

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

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

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

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

### REGISTRATION DEADLINE

Postmarked by May 6, 2016

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

by 11:59 PM MAY 8, 2016

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

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

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

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

**Important: Please include your phone number AND email in case we need to reach you.**

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**