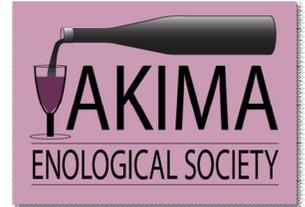


The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



Stems 10-Year Anniversary Downtown Celebration

♪ Downtown... things will be great when you're Downtown...
(from the song *Downtown*, by Petula Clark)

“WOW — where has the time gone? How much wine has been poured and purchased over the last 10 years...” mused **Brad Baldwin**, Proprietor of **Stems**.



To kick off Stems 10-year anniversary celebration, **Treveri Cellars** sparkling wine will greet you.

Wines to be poured are some of the top wines sold at Stems during the last 10 years. Distributors for the evening are **Noble**, **Vehrs** and **Big John**. They will provide the top wines for tasting. Some of the wines being poured include **Abacela**, **Chinook**, **Jones of Washington**, **Sheridan**, **Tamarack**, and **Syncline**.

They will also have the wines for sale or the wines can be ordered. Stems will continue to give Y.E.S. members a 20% discount on all purchases.

Enjoy food prepared by the Hilton Garden Inn in the outdoor courtyard.

You'll be able to take a stroll through the newly-opened downtown Hotel Maison.

— June Event Committee:
Marietta Barr & Brad Baldwin

THE DETAILS

Date: June 8, 2016

Time: 6:30 p.m. reception;
7:00 p.m. tasting begins

Where: Downtown Yakima, adjacent to Ummelina's Temple Garden and the Hilton Garden Inn

Cost: \$40 per person for members; \$50 for non-members

Attire: Casual, for outdoor event

Bring: One wine glass (Riedel)

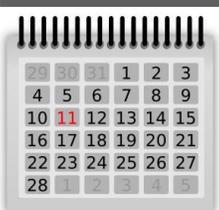
Parking: Hilton Garden Inn underground parking ramp will be open for your convenience

Registration deadlines:

Mail in: Postmarked by Friday, June 3

Online: Register and pay online with Brown Paper Tickets by 11:59 p.m. Sunday, June 5. Go to [yakimawine.org](http://www.brownpapertickets.com/event/2557084) and click on the June event or go to <http://www.brownpapertickets.com/event/2557084>

Phone: Call Marie Clark at 697-3364 until 8 p.m. Monday, June 6



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

— Robin Kisala

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

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

September 24 & 25...
Canadian Bus Trip
Okanagan Valley



Eat This, Drink That

Recipe submitted by Terese Abreu
Wine suggested by Brad Baldwin



This month: **Cobb Blue Cheese Pasta** paired with **Gård Vacluse Red, a Blend of Syrah, Grenache and Viognier**. Regular price: \$35; Y.E.S. member price: \$28 at Stems in downtown Yakima.

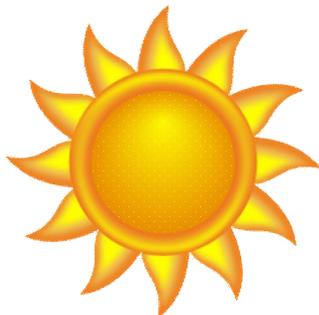
From the May tasting... A great way to enjoy a red wine on a hot day!

Cobb Blue Cheese Pasta

Dressing

Shake together in a jar, let sit, and remove garlic before using:

- 3 chopped garlic cloves
- 3 T vinegar
- 1½ T white wine
- 4 T olive oil
- 1 tsp Dijon mustard
- ¼ tsp thyme



Pasta

- 16 oz. spiral pasta, cooked
- 1½ c chopped cooked chicken
- 1/8 c chopped fresh parsley
- 1 chopped avocado (add just before serving)
- 4 oz. blue cheese crumbles
- 4 oz. cooked bacon crumbles

Mix with dressing and chill for several hours. Add avocado just before serving.



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

Tartrates: Natural, purely harmless crystals from the tartaric acids present in wines that often form in used casks, in wine sediment and on used corks. Although they look like cut glass, they are completely safe and are a positive indication to experienced tasters that a wine has not been overly processed.

— Submitted by Robin Kisala

July Teaser Trio of Zillah Wineries

Right down the road from Yakima, Zillah is home to 15 (at last count) wonderful wineries hosting tasting rooms for all to enjoy the fruits of their labors. Mark your calendar for an opportunity to sample wine from three of these wineries all in one spot...the beautiful patio of **Dineen Vineyards**, 2980 Gilbert Road, on Wednesday July 13th. Representing Dineen, **Jennifer Myers** will be pouring three of their Kamaikan wines: Viognier, Rosé, and Red Blend.

Two Mountain Winery brothers, **Matt and Pat Rawn**, will be pouring their 2015 off dry Riesling and 2014 Lemberger...both a hit with this committee! Rounding out the evening, **Wes Teslo** from **J. Bell Winery** will be pouring his newest white varietal, Grenache Blanc, and his 2012 Malbec...yum!

To keep our tummies happy, there will be wood-fired pizza made right there on site in Dineen's outdoor pizza oven. For those of you who have not yet enjoyed this beautiful setting overlooking the vineyards, enjoying a gourmet pizza and a glass of wine on a Saturday is a treat Dineen offers each Saturday throughout the summer.

So get your carpools together for the short 20-minute ride to our neighbor to the south, and prepare your senses for an evening of relaxing beauty and tantalizing tastes. What could be better on a beautiful summer evening?

— Robin Kisala

**Saturday, September 24th
& Sunday, September 25th**

Y.E.S. Bus Trip to Okanagan, Canada

Excitement for this trip has continued to build since it was first announced at our March Y.E.S. meeting. By word of mouth alone, the bus is almost full. A \$100 deposit will hold your spot with final payment due by September 1st. Due to the fluctuating exchange rate, final costs have not been determined but they are estimated to be in the \$230–\$250 range, per person. The cost will include bus transportation, box breakfast on the bus, two lunches at local wineries, a wonderful Saturday evening dinner, all tasting fees, and your overnight stay at the beautiful “Spirit Ridge Resort” at NK’MIP. Room costs are based upon double occupancy. Single rooms will be more expensive.

We are planning a fabulous weekend in Canada’s beautiful Okanagan wine country visiting some great wineries. But remember, if you are thinking about going, a valid U.S. passport or an enhanced Washington state driver’s license is required to cross the border, so plan ahead. Also feel free to call us at 509-575-6841 if you have other questions. More details and a list of the wineries will be in the July newsletter.

— Chuck and Julie Johnson



May Tasting Recap Orange Double Header

Tasting orange wine was just one of the highlights of the May event. More than 30 members enjoyed our special guest and speaker, **Gary Cox**. Gary, of **Ellensburg Canyon Winery** (ECW), is a former Y.E.S. member and a former Y.E.S. President. Currently teaching at CWU, Gary shared the fascinating reasons why Washington wines are unique in the world. Our volcanoes, volcanic ash and the prehistoric Missoula flood created the perfect environment for outstanding wines.

Joe France, Ellensburg tasting room manager for **Gård Vintners**, shared wonderful wines produced from their estate wines grown in the Royal City area. Not surprisingly, both featured wineries are hoping to soon be their own appellation wine region. Members and guests were treated to several unique wines from each winery.

Orange wines are white wines made by leaving the skins in contact with the juice for a little over a day before removing most of them to leave only a small amount of grape skin with the juice for two years. This allows for extra color and flavor development not found in regular white wines where the skins are removed very quickly after the crush. Event guests were treated to an orange wine from both wineries.



If you weren’t able to join us we highly recommend that you take a drive through the Yakima River Canyon and visit ECW, have a lazy lunch on the river at the Canyon River Grill nearby, and then continue north to Ellensburg to the Gård tasting room located at 311 N Pearl Street in the beautiful historic downtown area. Be sure to pop in and enjoy an art gallery or two, just one block north, while you are there.

— Terese Abreu

New Member Welcome



Welcome to new member **Maria Sloan**.

Current membership count is at 75 members.

Please remember to tell your friends about the Yakima Enological Society (Y.E.S.) and about the great wine tastings that are generally held every second Wednesday of the month!

Make sure you mark your calendar to attend the tasting on June 8 at 6:30 p.m., which will be a 10-year celebration of Stems downtown. Brad Baldwin, Proprietor of Stems and Board Member of Y.E.S., will have a variety of wines for tasting that have been the best-selling wines in Stems for the last 10-years!

— Marietta Barr

President's Corner

June 2016



Gene and I recently returned from a trip to Philadelphia and yes, the Philly Cheese Steak is fabulous! While there, we purchased several bottles of red and white wine (which you can only buy in a liquor store) for happy hour in the evenings. We were surprised, though, that there was only one winery featured from Washington state. We did enjoy the variety of wines we tasted; however, Washington state wines still rock!

— Cheryl Probasco,
Y.E.S. President

Yakima Enological Society

PO Box 2395, Yakima WA 98907

Email: contact@yakimawine.org

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 Nguyen

Sandy Saffell

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



Just a reminder... if you plan to join us on the Y.E.S. bus trip to Canada in September and you don't already have a U.S. passport or enhanced Washington state driver's license, plan ahead and allow plenty of time to get those documents.

It can take up to six weeks for a passport and three weeks for an enhanced driver's license.

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



What Stems 10-Year Anniversary Event

When Wednesday, June 8, 2016

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

Where Downtown Yakima, adjacent to Ummelina's
Temple Garden and the Hilton Garden Inn

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by June 3, 2016

Or pay online at the Y.E.S. website
by 11:59 PM JUNE 5, 2016

www.yakimawine.org

Members----- @ \$40 = \$ _____

Guests----- @ \$50 = \$ _____

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

September 24th & 25th Canada Bus Trip

Reservation DEPOSIT

Leave Saturday, September 24th, 2016 ~

7:00 a.m. ~ Meet at Yakima Chamber of Commerce

9th and Yakima Avenue

Return Sunday September 25th ~ 7:00–7:30 p.m.

A \$100 deposit will reserve your place on the bus. We are limited to only 46 people on this trip. The balance will be due by September 1st. If we do not have a minimum of 34 people we will probably cancel the trip and refund your deposit less any non-refundable expenses incurred.

Name: _____ Phone or e-mail _____

Estimated cost \$230–\$250/person

Estimate due to finalizing costs and changes in currency exchange rates.

Cost based on double occupancy. Please indicate: Double occupancy___ Single person___

Singles not sharing a room can expect an added cost of approximately \$50.

Check room selection. All are one bedroom. Choice of two queens _____ or single king _____

Number of Reservation deposits @ \$100 each _____

Total Enclosed: \$ _____

Final payment will be due September 1, 2016

Please mail this form along with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907