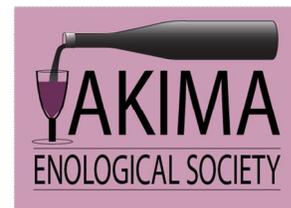


The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



August Offers a Variety of Events in the Valley

Your Y.E.S. board encourages members to participate in the many special events occurring this coming August in our beautiful Valley. Below is a partial listing of events. To learn more visit:

www.yakimavalleywinecountry.com or www.visityakima.com.

Every Friday night – Live music at Hop Nation

Aug 2, 9, 16, 23, 30 – Tuesday Nights at the Heights 6-7 pm, featuring Yoga, Zumba, Bootcamp, guided Cowiche Canyon hikes, & Bellydance

Aug 3, 10, 17 – Wine Down Wednesday at NHV & Wilridge

Aug 4 – Blind Tasting Bubbles at The Clore Center, Prosser

Aug 4, 11, 18 – Thursdays 6-9 pm, Downtown Yakima Summer Nights Concert Series, Historic North Front Street District

Aug 5 & 19 – Farm to Glass Happy Hour at Cultura Winery

Aug 6, 13, 20, 27 – Wood-fired pizza at Dineen Winery

Aug 12 – Legends of Washington Wine Hall of Fame Dinner

Aug 12 – Music in the Vines, Hackett Ranch, *Chathan Company Line*

Aug 13 – Yoga in Wine Country at Dineen Winery

Aug 13 – *Joe Brooks Quartet*, Jazz at J. Bell Cellars, Zillah

Aug 19 – Music in the Vines, Hackett Ranch, *Hey Marseilles*

Aug 20 – A Case of the Blues (24th annual)

Aug 27 – Dinner and a movie at Two Mountain Winery

Aug 27 – *Heather Keizur and Steve Christofferson*, Jazz at J. Bell Cellars, Zillah

— Dorene Boyle

September Teaser Y.E.S. Bus Trip

Saturday, September 24th &
Sunday, September 25th

Okanagan, Canada

Just a few spots left!

We want to share some additional information about our trip to the wine country of the Okanagan Valley.

► The two DVA (Designated Viticulture Areas) in Canada that we will be visiting are the “Golden Mile Bench” and the “Black Sage Bench.” Both are close to Osoyoos and easy to get to from our resort.

► We will be guests at **C.C. Jentsch Cellars**. The Jentsch family has been farming the Okanagan since 1929. They are one of the 12 wineries that are members of the Golden Mile Bench. In the recent San Francisco International wine competition they were awarded gold medals for their 2015 Viognier and their 2014 Cabernet Sauvignon, and a silver medal for their 2014 Cabernet Franc.

► We will be having lunch on Saturday at the **Miradoro**

Continued on page 2...



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

— Robin Kisala

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

October 12...
Oktoberfest
AntoLin Cellars

November 9...
Holiday Entertaining
Yakima Valley Museum

Bus trip... continued from page 1

Restaurant at Tinhorn Creek Vineyards which is also on the Golden Mile Bench. This restaurant was just awarded a gold medal for “Best Winery/Vineyard Dining” for the fourth consecutive year. Our host will be **Manuel Ferreira** who was lured away from Vancouver B.C. just to manage this restaurant.

Burrowing Owl Estate Winery was founded in 1997 and is named after the owl that was at one time thought to be extinct. The winery is located on the Black Sage Bench in Oliver, B.C. It is one of the larger wineries in the area and is especially known for its environmental and ecological sustainability. They have hundreds of bluebird boxes, several bat nursery boxes, numerous meadow lark ground nests, and when we pay the \$3.00 tasting fee it all goes to the Burrowing Owl Conservation Society. They also have a 10-room guest house with a pool and a wonderful restaurant. A great place for a nice weekend getaway.

Church and State Wines, also located on the Black Sage Bench, was founded in 2004. They were named producer of “Canada’s Best Red Wine” five times since 2009. Their 2012 Malbec was awarded World’s Best in the recent San Francisco International wine competition.

Finally, we will be staying at **Spirit Ridge at Nk’mip Resort**, which is nestled on the slopes of Anarchist Mountain in the South Okanagan (and is pronounced “ink a meep”).

Some quick and important reminders about our trip:

Remember your passport or enhanced driver’s license. You will not get back into the U.S. without it.

Bring minimal luggage. A small soft-sided carry-on will fit in the overhead compartment on the bus and will allow more room for wine purchases. Don’t forget a swimsuit if you want to use the pool or hot tub.

When you get on the bus you will be given a declaration form which you must complete before we get to the border. This form will expedite our entering Canada.

Your final payment will be due August 31st and can be paid on “Brown Paper Tickets” or by using our reservation form (see page 5).

Plan on having a fabulous time with our fun group.

— Chuck and Julie Johnson

July Recap Trio of Zillah Wineries

The beautiful patio with stunning views of the lower valley at **Dineen Vineyards** was the setting for the July 13th event “Trio of Zillah Wineries.” Those in attendance enjoyed tasting a variety of wonderful wines produced by the three wineries represented: Dineen’s Rosé, Viognier, and Kamiakin Red, **Two Mountain’s** Off Dry Riesling and Lemberger, and **J. Bell’s** Malbec and Grenache. While sipping and admiring the view we were treated to chef Chris Guerra’s gourmet pasta salad and wood-fired pizza, both made utilizing local produce from farms in the area. To top it all off was a dessert of brownies and cookies made by a crazy lady (me)! The most amazing part was that the up and down Yakima weather cooperated... just warm enough and no wind! A lovely evening indeed.



Cookies made by Robin Kisala

A sincere thanks to our winemakers **Matt Rawn** from Two Mountain, and **Wes Teslo** from J. Bell, for so graciously giving their time to personally attend and pour their wine at the event, and for their support of Y.E.S. **Jenny Schmidt**, tasting room manager of Dineen, and I have been talking about and planning a Y.E.S. event at their setting for over a year, and without her help and insight none of this would have become a reality. Thanks to Jenny, it all came together beautifully.

For those of you who enjoyed the evening, the greatest thanks would be to promote these wonderful wineries in Zillah by visiting the tasting rooms and their events, and of course... **BUY WINE!** All three wineries have some great events during the summer. For information check out their individual websites, or go to www.yakimavalleywinecountry.com.

— Robin Kisala



Eat This, Drink That

Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin



This month: **Tuna Salad in Tomato Cups** paired with **Matthews 2015 Sauvignon Blanc Columbia Valley**. Regular price: \$20; Y.E.S. member price: \$16 at Stems in downtown Yakima.

A summer tradition in our house once the Yakima Farmer's Market has Heirloom Tomatoes for sale! Large Beefsteak Tomatoes also work well in this recipe. For an added treat cook up some corn on the cob, too.

Tuna Salad in Tomato Cups

1 can tuna, drained and separated into chunks

¼ c. celery, chopped

2 T. green pepper, chopped

1 T. onion, finely chopped

½ t. lemon juice (or more to taste)

½ t. soy sauce (or more to taste)

Dash of white pepper

¼ c. mayo

2 medium ripe but firm tomatoes

Salt

1/3 c. Chow Mein noodles

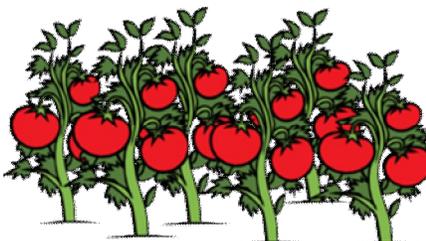
Crisp salad greens

Toss tuna, celery, green pepper, onion, lemon juice, soy sauce, pepper and mayo in a bowl. Cover and chill...at least an hour or more. (The longer the better flavor.) May be doubled but add Chow Mein noodles only to what you plan to eat for that meal so they don't get soggy.

Remove stem ends of tomatoes. Place tomatoes cut sides down; cut each into sixths, cutting to within 1 inch of bottom, but not all the way through. Spread sections apart to form cups. Sprinkle salt on sections.

Fold noodles into tuna mixture. Spoon salad into tomato cups and place on bed of greens. Serves 2

Recipe: Betty Crocker's Dinner for Two, 1976



Membership Update



There are no new members to report this month. There are renewals which brings membership total to 82 members!

As always, look for the upcoming Y.E.S. tastings which can be found on page one (1) of the Y.E.S. Newsletter. Plans are progressing to make the next five months of 2016 tastings fun, enjoyable and "fabulous!"

We encourage all members to be involved. There are always many ways that you can help Yakima Enological Society! Contact any Board member to volunteer.

— Marietta Barr

Wine? If your wine could choose a glass, it would be Riedel.

Riedel Crystal of America proudly presents a unique and fascinating wine glass tasting, demonstrating the relationship between the shape of a glass and our perception and enjoyment of wine.

6:00 p.m.

Thursday, September 15, 2016

Hilton Garden Inn
Downtown Yakima

Cost \$65.00 per person
Limited to 40 people

Call Stems at 509-452-8800
to reserve your spot

Includes a set of
3 Veritas glasses to take home
(Retail Value \$104.00)



President's Corner

August 2016

Teresa Nguyen resigned from the Y.E.S. Board at the end of May, as she moved out of the area for a job opportunity. Thank you for your service, Teresa.

I would like to introduce Yakima Enological Society's two new Board members: **Sandy Saffell** and **Pam Friedt**.

Sandy says that she is having a wonderful life and could write pages for a bio!

A job promotion had Sandy moving to the Yakima Valley in 1992. Her friends in Germany own a winery and in "Yakima Wine Country" she took an agriculture class at YVCC to find out about our wine industry, and she joined Y.E.S. to further her interest.

Sandy has retired and is living back in Yakima after 25 years with the Washington State Patrol and 3 1/2 years as a 9-1-1 Director.

As a proud COUGAR Alumna, she serves as a Washington State University Foundation Trustee and sponsors two scholarships, one of which is in Viticulture and Enology at the WSU Wine Research Center. Sandy is looking forward to hosting our Y.E.S. event on January 11th and presenting wines and speakers from WSU's Wine Program.

Pam was born in Minot, North Dakota, but thankfully her parents moved to Yakima a couple of years later. She loves hot weather and the Yakima Valley. Her favorite things to do are hiking, gardening and, of course, drinking wine. Her interest in wine was first sparked by her soccer coach, Bob Hargraves. He was so passionate about it that it became infectious. She was lucky to have friends that belonged to Y.E.S. and invited her along. It's been a wonderful experience.

Because of her interest in science (she's worked at Yakima Valley Memorial Hospital for 15 years as a clinical laboratory scientist), she has lots of questions about the science behind winemaking. Being a member has allowed her access to people who are more than willing to answer her questions. It has also given Pam the opportunity to experience some of what are now her favorite beverages: Barbera from **Cascade Cliffs**, Apple Pie Moonshine from **Swedehills**, and Cranberry Cider from **Tieton Cider Works**.

Pam's desire to become a board member stems from wanting to be a part of this fantastic group of people, but also so that she can give back to a wonderful organization.

— Cheryl Probasco,

Yakima Enological Society

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Email: contact@yakimawine.org

Web: www.yakimawine.org

Yakima Enological Society Board

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Brad Baldwin
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Pam Friedt
Julie Johnson
Susan McPhee
Sandy Saffell

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



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

Field Blend: Most wines we drink today are made of grapes harvested from various vineyards throughout a county, state, or even country, fermented in separate lots, and then blended together into a finished wine. **Field blends** however, are single-vineyard wines whose grapes are grown, harvested, and vinified together—the blending is done in the vineyard, not in the winery. The flavor profiles of these wines will vary according to the grapes they contain, but field blends reach another level of complexity, balance, and elegance that is very difficult to reach in blended wines. Field-blended vineyards are inter-planted with multiple grape varieties—sometimes all red or all white, and sometimes both red and white—without apparent rhyme or reason. The whole field is then picked at once (deciding on the perfect day to harvest grape varieties that ripen at different intervals is a testament to the winemaker's skill and artistry), and all of the grapes are fermented together. To find a wine that has been produced in this way can be challenging, but there are a few wineries in Napa/Sonoma and from the Douro Valley in Portugal that produce Field Blends.

From an article by Daryna Tobey, *Eater.com*, April 25, 2016

— Submitted by Robin Kisala

September 24th & 25th Canada Bus Trip Reservations

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 August 31st.

Name: _____ Phone or e-mail _____

The final cost is \$230 per person

If you have already paid your deposit, the balance due will be \$130 per person by August 31.

Cost based on double occupancy. If you need to put three people in a room, a pull-out queen sofa is available for a slight upcharge.

Check room selection. All are one bedroom with a choice of two queens ___ or single king ___

Number of reservation deposits _____ @ \$100 per person _____

Payment of balance due _____ @ \$130 per person _____

Total Enclosed: \$ _____

Please note any special allergies or limitations: _____

Final payment will be due August 31, 2016

Please mail this form along with your check to:

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