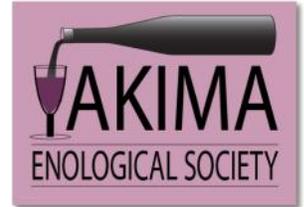


The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



Y.E.S. Bus Trip

Saturday September 24th & Sunday September 25th... Okanagan, Canada



“All Aboard!” This is our last call for the trip to the Okanagan wine country. We still have three seats available if you know of any last-minute participants. We currently have 43 people signed up. Remember that final payment is due by August 31st.

Some highlights of the trip will be:

- An interesting presentation and tasting led by Walter Gehringer, of **Gehringer Brothers Estate Winery**, on the wine terroir and varietals of the Okanagan Valley. Some of you may remember Walter and his wife Anne Marie from many previous Platinum dinners. His winery has won the most Platinum awards since the Platinum judging began.
- A family-style Italian dinner with wine at **Campo Marina** in downtown Osoyoos on Saturday evening. We will start with a Caesar salad, then chicken Parmigiana followed by penne Osoyoos, pasta primavera, potatoes, vegetables and, finally, a dessert — all with Italian wines included in the price.
- An overnight stay at **Spirit Ridge at Nk'mip Resort** with full use of all the facilities of this beautiful resort, including spa and swimming pools. See the rooms and the resort setting at www.spiritridge.ca
- Two great lunches. On Saturday at **Miradoro Restaurant at Tinhorn Creek Vineyards**, with antipasti, pancetta-stuffed pork tenderloin and a crème caramel. On Sunday at **Black Hills Estate Winery** you will have a choice of gourmet salads and flatbread pizzas.
- Tasting wines at some of Canada's best wineries, including **Burrowing Owl Estate Winery, Church and State Wines, Gehringer Brothers Estate Winery, C.C. Jentsch Cellars, Black Hills Estate Winery, Stoneboat Vineyards, Nk'mip Cellars** and **Tinhorn Creek Vineyards**. All tasting fees are included.

What to bring or remember:

- Remember your passport or enhanced driver's license.
- Bring minimal luggage. A small soft-sided carry-on will fit in the overhead 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 tubs.
- When you get on the bus you will be given a declaration form that you must complete before we get to the border. This form will expedite our entering Canada.
- Remember the number of wines that you have purchased so we can expedite clearing U.S. customs. Y.E.S. will pay the duty on all the wine at customs and then each of you will be asked to reimburse Y.E.S. for your number of wines.

This will be a great trip (and who knows... maybe we will try another over-nighter in the future). Looking forward to some very interesting wines that we cannot buy in Washington, great meals and good memories.

—Chuck and Julie Johnson



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

— Robin Kisala

October 12...
Oktoberfest
AntoLin Cellars

November 9...
Holiday Entertaining
Yakima Valley Museum

December 14...
Annual Christmas Party
Red Lion Hotel



Eat This, Drink That

Recipe submitted by Susan McPhee

Wine suggested by Brad Baldwin



This month: **Strawberry and Cream Cake** paired with **Treveri Cellars Sparking Rosé**. Regular retail price: \$18.00; Y.E.S. member price: \$14.40 at Stems in downtown Yakima.

Strawberry and Cream Cake

Preparation:

Cake:

Cooking spray

$\frac{3}{4}$ cup sliced strawberries

2 cups granulated sugar

6 tablespoons butter, softened

1 3-ounce package strawberry-flavored gelatin

3 large eggs

$2\frac{1}{4}$ cups all-purpose flour

$2\frac{1}{2}$ teaspoons baking powder

$1\frac{1}{4}$ cups 1% low-fat milk

1 teaspoon vanilla extract

Filling:

$1\frac{1}{2}$ cups frozen fat-free whipped topping, thawed

2 tablespoons granulated sugar

$\frac{1}{2}$ teaspoon vanilla extract

Frosting:

1 block (8-ounce) $\frac{1}{3}$ less-fat cream cheese, softened

$\frac{1}{4}$ cup butter, softened

$\frac{1}{4}$ teaspoon vanilla extract

1 cup powdered sugar

Remaining ingredients:

$\frac{3}{4}$ cup sliced strawberries

$1\frac{1}{2}$ cups quartered strawberries

(These measurements don't need to be exact, just use as many as you want.)

Directions:

1. Preheat oven to 350 degrees F.

2. To prepare the cake, coat 2 (9-inch) round cake pans with cooking spray; line bottoms of pans with wax paper. Coat wax paper with cooking spray.

3. Place $\frac{3}{4}$ cup sliced strawberries in a blender, process until smooth.

4. Place 2 cups granulated sugar, butter and gelatin in a large bowl; beat with a mixer at medium speed until blended (about 5 minutes). Add eggs, 1 at a time beating well after each addition.

5. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and baking powder, stirring well with a whisk. Add flour mixture to sugar mixture alternately with milk, beginning and ending with flour. Stir in pureed strawberries and 1 teaspoon vanilla.

6. Pour the batter into prepared pans; sharply tap pans once on counter to remove any air bubbles. Bake at 350 degrees for 45 minutes or until a wood pick inserted in the center comes out clean. Cool in pans 10 minutes on wire rack then remove from pans. Peel off wax paper and cool completely.

7. To prepare the filling combine whipped topping, 2 tablespoons granulated sugar and $\frac{1}{2}$ teaspoon vanilla in a small bowl.

8. To prepare the frosting, beat cream cheese, $\frac{1}{4}$ cup butter, and $\frac{1}{4}$ teaspoon vanilla in a medium bowl with a mixer at low speed just until well-blended (do not overbeat). Gradually add powdered sugar and beat just until well-blended.

9. Place 1 cake layer on a plate; spread with $\frac{3}{4}$ cup filling. Arrange sliced strawberries over the filling; top with remaining cake layer. Spread remaining filling over top of cake. Spread the frosting over sides of the cake. Arrange quartered strawberries on top of cake. Store cake loosely covered in the refrigerator.

Yield: 18 servings.

Recipe from Cooking Light Magazine, April 2001



Opening the Wine Cellar



When your vino goes splish splash

The keys to cleaning up a red wine spill are speed and cold water. What you don't do is reach for a bottle of white wine and dump it into the carpet hoping this new blend will magically eradicate the red stain. Forget about it.

Also don't reach for the salt shaker. Another bad idea.

Here are a few tips that are gleaned from a delightful website, Wine Folly—a creation of Seattle-based Sommelier Madeline Puckette. In one of her informative blogs, “When Wine Attacks,” she interviewed a former housekeeping manager who has worked on some of the world's most luxurious yachts “with some of the world's messiest owners.”

Under the “Do” category, she said act fast (that means don't refill your wine glass), absorb as much of the red wine as possible (whatever is within reach — paper towels, a sponge, your T-shirt), and rinse the offending stain with cold water (think buckets, not teaspoons).

For the “Don't” listing, Puckette said shy away from chemicals on fabrics if you are unsure of what's in the fabric, and don't ever use anything associated with heat. That will make the stain permanent.

Under the list of recommended products, she highlights a popular stain eradicator, Wine Away Spray. This stuff is a proven winner. It's wonderful on both fresh and old stains on carpets, clothes, and yes, your expensive couch. After applying towels to soak up the red wine, completely saturate the site with Wine Away. The more, the better. Wait five minutes. That gives you time to refill your wine glass, perhaps with chilled Chardonnay this time. Then dab the area — be forceful — with a clean, absorbent cloth towel.

And when you head out to a friend's house, family gathering or Stems for a wine-tasting party, take along a supply of Shout Wipe & Go towelettes. You never know when the wine you're swilling may suddenly end up in your lap — or someone else's.

—Spencer Hatton

Membership Update



Y.E.S. membership count is at 84 members.

Sometimes there might be someone you think of who was a member in years past, but haven't seen at a Y.E.S. tasting recently. It's probably time to ask them about rejoining.

Or, maybe there's someone who has never been a member of Y.E.S. who enjoys wine, would like to learn more about wine, and wants to visit local wineries. Yakima Enological Society would be the perfect group to direct them to for membership.

Remember to contact a Y.E.S. Board member if you would like to become a Board member or just get involved.

— Marietta Barr

October Teaser Celebrate Oktoberfest

Come join us in celebrating Oktoberfest at **Antolin Cellars** on October 12th. Experience the Bavarian culture right in downtown Yakima. We will also have some Marzenbier to enjoy with German food. Don't be afraid to wear your dirndl or lederhosen!

—Dorene Boyle



President's Corner

September 2016

We spent a delightful Sunday in Ellensburg attending the final day of the annual Jazz in the Valley. The first act was the "Total Experience Gospel Choir" entertaining us with old time gospel tunes and featuring an 11-year-old girl singing a solo. Two other acts followed—an a cappella vocal jazz quartet called "Just 4 Kicks" with Central Washington's director of the vocal jazz program, Professor Vijay Singh not only singing but doing the back-up rhythm; and a blues band with another powerful female singer, the "Duffy Bishop Band". During a break between acts, we walked across the street to the Gallery One Art Center enjoying all types of beautiful artwork. The upstairs of the historic building has been renovated into individual studios with the original doors advertising businesses of long ago. Before leaving for Yakima, we visited the Gard wine tasting venue where we bought a bottle of their lovely Rosé. As Y.E.S. members, we received a 20% discount on the wine (many wineries, as well as STEMS, will honor the discount if you are a Y.E.S. member). Treat yourself next year and attend a magical weekend in Ellensburg at Jazz in the Valley.



— Cheryl Probasco,
Y.E.S. President

Yakima Enological Society

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

ANSWERING THE "WHY?" IN WINE

Q: Why do people clink their glasses before drinking a toast?

A: It used to be common for someone to try to kill an enemy by offering him a poisoned drink. To prove to a guest that a drink was safe, it became customary for a guest to pour a small amount of his drink into the glass of the host. Both would drink it simultaneously. When a guest trusted his host, they would then just touch or clink the host's glass with their own.



— Submitted by Marietta Barr

Wine **Trivia**

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

Cinsaut (also spelled Cinsault): A southern Rhône varietal often used in blends to produce a soft perfume particularly in rosés and fruity, early-drinking reds...traditionally in Grenache, Syrah and Mourvedre. Because this varietal withstands drought well, it has been well produced in North Africa, Lebanon, and Israel. In South Africa, Cinsaut was crossed with Pinot Noir to create their signature grape varietal, Pinotage.

— Submitted by Robin Kisala

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)



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