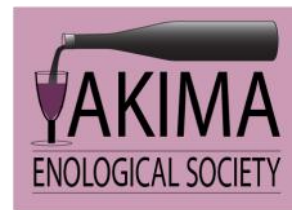


# The Y.E.S. Newsletter

A monthly publication for members of the Yakima Enological Society



## PLATINUM “XV”

This year’s Platinum Dinner will be held on April 8th, 2017 at the Yakima Country Club. We will be featuring twenty wines, fifteen wines that won a Double Platinum award and five wines that won Platinum.

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

- We have twelve winemakers/representatives attending our event this year. Three are coming from Oregon, two from Canada, six from Washington and, for the first time, one will be coming from Idaho.
- The state of Idaho was a big winner this year with ten wines that were awarded Platinum awards. If you have not tried many wines from Idaho, we will be serving two Platinum winners at our event.
- The **Bunnell Family Cellar** won five Platinum awards this year and we will be serving their Painted Hills Cabernet Sauvignon. They will be in attendance and have agreed to donate a tasting event from their fantastic restaurant, **Wine o’Clock**, for our live auction.

We will be serving six wines—two whites, a rosé and three reds, all Double Platinum winners—during the Winemaker’s Reception, along with passed appetizers of Skookum oysters, duck croquettes, skewered poussin and Texas wild boar sausage. For the dinner, the first course will be fresh Dayboat scallops over caramel-roasted Cipollini onions and shaved Brussels sprouts accompanied by three Gruner-Veltliners. The second course will be seared Ahi tuna, baby spinach and field greens with a Dijon-tarragon dressing accompanied by three Chardonnays. The third course will be slow-roasted herbed leg of lamb with spring herbs marinated with black truffle wine demi glace and spring vegetables accompanied by three Cabernet Sauvignons. The

### THE DETAILS

**Date:**

Saturday, April 8

**Time:**

6 p.m. Winemaker’s Reception  
7 p.m. Dinner

**Location:**

Yakima Country Club  
500 Country Club Drive,  
Yakima WA

**Cost:**

Early Bird: \$150  
After March 29: \$165

**Registration:**

Mail in the attached form or register and pay online at Brown Paper Tickets

fourth course will be tender beef shortribs, black and white pepper, bouquet garni, Roma tomatoes and a balsamic root vegetable hash. This course will be paired with three Petit Sirahs. For the dessert course, a caramelized Maui pineapple and orange blossom honey Chevre cheesecake will be served with Platinum winning Ice wines.

*Continued on page 2...*



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

— Julie Johnson

**May 10...**

**“Romantic” reschedule**  
The Vine Venue

**June 14...**

**Blind Leading the Blind**  
Yakima Valley Museum

**July 12...**

**Owen Roe Winery**

*Platinum XV... continued from page 1*

We will have both a silent auction during the reception (with beautiful baskets and award-winning wine lots) and a live auction of wines, dinners and a Platinum guest judging during the course of the evening. Proceeds from this event will again go to wine industry scholarships at **Yakima Valley Community College**, **WSU Tri-Cities School of Enology**, the wine program at **Walla Walla Community College**, **Okanagan Community College** in British Columbia and the wine program at **Umpqua 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** (509-454-1111) for a special room rate of \$129 for our out-of-town guests. When booking just ask for the Y.E.S. Platinum Dinner event rate (Group Code 0408EN). For those members and guests concerned about drinking wine and then driving, 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 on or before March 29th.** After the 29th the cost will go to \$165 per person. The best and easiest way to get tickets is to go to “Brown Paper Tickets”, click on “search events,” enter Y.E.S. or “2840660” and use your credit card. This event is only open to members of the Yakima Enological Society, the Yakima County Club and any invited guests. Last year’s event sold out early so don’t delay if you are planning to enjoy one of the premier wine events in the Pacific Northwest.

—Chuck Johnson

## New Member Welcome

Let us welcome our latest new members. They are **Roy Lewis, Greg Handmacher, Lauren Stark and Michaela and Greg Masset.** Our membership year starts on March 1st. As of this publication we have 54 members for our new membership year. This is a great start.

Membership dues for the new year have not changed. They are \$40 per couple and \$25 per single. If you have not yet renewed, look for the renewal form attached to this newsletter.

—Marie Clark



## April Teaser Romantic Reschedule

The May Event will be held at **The Vine Venue**, a reschedule from the February Valentine event that was cancelled due to the weather.

**The French Carousel** will still be doing the menu and **Greg Masset** will be presenting the wines nicely paired with the food.

We will also have award-winning accordionist **Gary Malner** playing French accordion to complete the romantic French ambiance!! You can still wear red!!

Hope to see you all there! More details to follow in the next newsletter, along with the same menu and wines that were in the February newsletter. Cheers!

—Connie Jo Eisenzimmer



Remember if you paid in February and plan to attend the May event, **please confirm with Marie Clark.**

If you paid and are unable to attend, please request your refund from Marie. Her phone is 697-3364 and her email is [gsowl@netzero.net](mailto:gsowl@netzero.net)

**President's Corner****April 2017**

We welcome three new members to the Y.E.S. Board.

**Greg Masset**

I was raised in a fine dining restaurant and have been exposed to Washington wines since I was four years old. Knowing and working with local winemakers as a boy and experimenting with fermentation beginning at the age of thirteen, sourcing fruit from a spot within a mile of where my winery is now. I have a couple of degrees in Food Science and have been cooking professionally for twenty-four years.

My wife, Michaela, and I started our winery in 1999 and moved to our current location in 2003, where we also live and raise our twin sons. We make mostly reds including several Syrahs, Petit Sirah, Sangiovese, Zinfandel, Barbera and Blended Red Wines, as well as the occasional sweet dessert or ice wine.

**Roy Lewis**

I arrived in Selah in 1968, as Dad received command of the Yakima Firing Center. Completed high school in Selah and, graduated from the University of Washington with a degree in Civil Engineering in 1977. Practiced engineering at a large engineering firm in Kirkland for 39 years; retiring as vice-president last June. I returned to Yakima and built my retirement home. In the meantime, I re-started my career, working half-time at HLA Engineering & Land Surveying. HLA primarily provides municipal engineering services to most of the communities in the Yakima Valley.

My interest in Y.E.S. comes from my desire to re-acquaint with my community, and to become familiar with a wine industry that is generating an abundance of local pride. I hope Y.E.S. benefits from my enthusiasm and organizational skills.

**Greg Handmacher**

I am the manager and wine steward at Carousel Restaurant. Over the last two years I have worked closely with many of our local wineries, including hosting winemaker dinners, as I have put together the wine list for Carousel. I'm constantly exploring new wines and regions and enjoy sharing what I have learned. I'm looking forward to the opportunity to help spread awareness of the award-winning wines of this region!

— 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 ..... Greg Masset  
 Treasurer..... Terese Abreu  
 Secretary..... Dorene Boyle  
 Registration Chair..... Marie Clark  
 Board Members:..... Gerry Amos  
    Brad Baldwin  
    Connie Jo Eisenzimmer  
    Pam Friedt  
    Greg Handmacher  
    Roy Lewis  
    Sandy Saffell

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

 **We're on the Web...**  
[www.yakimawine.org](http://www.yakimawine.org)



**If you have not yet renewed your membership, please fill out the Y.E.S. Membership form attached to this newsletter and mail the completed application, along with your check, to:**

**Y.E.S.**

**P.O. Box 2395**

**Yakima WA 98907**

# Platinum XV Dinner Registration

*Saturday, April 8th, 2017 ~ 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 Wednesday, March 29th)**

Regular seating - \$150/person:                      Number of Attendees: \_\_\_\_\_ @ \$150 = \_\_\_\_\_

### **After March 29th**

Regular seating - \$165/person:                      Number of Attendees: \_\_\_\_\_ @ \$165 = \_\_\_\_\_

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 [BrownPaperTickets.com](http://BrownPaperTickets.com), click on "find an event" then click on "search events" and enter the number 2840660 or "Platinum Dinner" to bring up the event.

***All reservations must be paid in advance and are non-refundable.***



**Yakima Enological Society  
Membership Application 2017-2018**

New \_\_\_\_\_ Renewal \_\_\_\_\_

Mail completed application with check to:  
Yakima Enological Society  
PO Box 2395  
Yakima WA 98907

Name: \_\_\_\_\_ Home Phone: \_\_\_\_\_  
 Name: \_\_\_\_\_ Email: \_\_\_\_\_  
 Address: \_\_\_\_\_ Newsletter by email? Yes \_\_\_\_\_ No \_\_\_\_\_  
 City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

**PLEASE NOTE: Law requires members to be of legal age. Minors are not permitted at tastings.**

As a volunteer organization, we encourage our members to be involved. Please check the ways you can help YES:

- |  |   |
|--|---|
| <input type="checkbox"/> Help with food preparation for tasting    | <input type="checkbox"/> Wine research for tastings                     |
| <input type="checkbox"/> Help with greeting and guest registration | <input type="checkbox"/> Pouring wine/serving food                      |
| <input type="checkbox"/> Help with organizing a tasting            | <input type="checkbox"/> Help with set-up for a tasting                 |
| <input type="checkbox"/> Board membership/planning                 | <input type="checkbox"/> Help with clean-up after a tasting             |
| <input type="checkbox"/> Writing/finding articles for newsletter   | <input type="checkbox"/> Sharing my wine knowledge at tastings          |
| <input type="checkbox"/> Anything to help at a tasting             | <input type="checkbox"/> Sharing knowledge with handouts, talks, slides |

**Membership is non-transferable.**

**Annual Dues: \$40 \_\_ per couple \$25 \_\_ per single for membership term from 03/01/2017 to 03/01/2018**



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Yakima Enological Society  
PO Box 2395  
Yakima WA 98907

Name: \_\_\_\_\_ Home Phone: \_\_\_\_\_  
 Name: \_\_\_\_\_ Email: \_\_\_\_\_  
 Address: \_\_\_\_\_ Newsletter by email? Yes \_\_\_\_\_ No \_\_\_\_\_  
 City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

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