

Indulge Your Palate at Case of the Blues

Mark your calendars for August 21st... the Junior League of Yakima and Yakima Greenway Foundation's premiere summer event. A \$40 advance ticket includes five scrip to taste the bounty from up to 30 wineries with 200+ offerings, 15 makers of microbrews, and an international offering of foods, including the Barrel House and Tony's Steakhouse. Musically, did we mention the chance to hear some of the best Northwest blues, or the silent auction which THIS YEAR includes a gourmet wine-based gift basket from our very own Yakima Enological Society?? See you at A Case of the Blues! (Bid early, bid often...)

~ Jill Skone

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

- August 21**
A Case of the Blues
- September 8**
Wines of Argentina
- October 13**
Easy and Affordable Entertaining
- November 7**
Bus Trip
- December 8**
Christmas Party
- January 12**
Blind Leading the Blind

~ Julie Johnson

A Poolside Tasting at Birchfield Manor

A first for YES on many levels! Our July tasting will be outdoors around the pool at lovely Birchfield Manor Country Inn, one of the long-standing jewels of the Yakima area, found just two miles from town. Known for 30 years as a first-class restaurant and inn, Birchfield Manor Country Inn is the perfect setting for our July event.



Long known for its culinary expertise, we'll enjoy a selection of hors d'oeuvres prepared by Birchfield and paired with another first, a selection of wines from Oregon's **Owen Roe** and Zillah's **Cultura** wineries.

Owen Roe's wines begin as hand-harvested grapes from Pacific Northwest vineyards, specially selected to reveal the true characteristics of each varietal harvested. Bin fermented and handled with minimal processing, the wines are then aged in French oak barrels. This will be a special presentation and one reserved only for private tastings in Washington.

Cultura's hand-crafted, limited edition wines are produced literally from the ground up from their vineyards in Zillah, Washington, where the Yakima Valley terroir and temperature growing conditions are often compared to France. Tad and Sarah Fewel began the process in 2005 and expanded it to 600 cases in 2008. They control the entire process from vine to barrel to bottle —making their wines outstanding for the region. A treat not to be missed!

As an added bonus, you will be able to purchase your favorite wines at this event, only possible through the licensing arrangements of Birchfield Manor. This opportunity is only at this special tasting.

Date: Wednesday, July 14

Time: 6:30 p.m.

Cost: \$40 for members, \$45 for guests

Reservations postmarked by July 9, call-ins only to Marie Clark by July 11 at 697-3364.

~ Carolyn Ferris

Directions to Birchfield Manor Country Inn:



From Interstate 82 turn east to Moxee on Nob Hill Blvd. Continue to Birchfield Road, turn right and the Manor is on the right.



**Eat this...
Drink that**



*Recipe from Carolyn Ferris
Wine by Brad Baldwin*

This month: Flatbread with Bacon and Scallion Pesto

paired with Alma Terra Viognier '07. Deep floral, citrus, and lemon zest aromas. Full-bodied richness with hints of vanilla, caramel and bright acidity.

Flatbread with Bacon and Scallion Pesto

Recipe courtesy Alex Guarnaschelli for Food Network Magazine

Prep: 20 min. Cook: 19 minutes. Total: 39 minutes.

Ingredients

- 4 thick strips bacon, thinly sliced
- 1 large white onion, thinly sliced
- Pinch of sugar
- Kosher salt and freshly ground white pepper
- 6 scallions, thinly sliced
- 1 teaspoon capers
- 1/2 cup fresh parsley
- Grated zest of 1/2 lemon
- 1/4 cup extra-virgin olive oil
- 1/3 cup creme fraiche or sour cream
- 1 pound frozen pizza dough, thawed
- All-purpose flour, for dusting

Directions

Preheat the oven to 450 degrees. Cook the bacon in a large skillet over medium heat, stirring from time to time, until browned and crispy. Transfer to paper towels to drain; keep warm. Add the onion slices to the drippings in the skillet; sprinkle with the sugar and season with salt and pepper. Cook until light brown and tender, 5 to 7 minutes. Taste for seasoning.

Combine the scallions, capers and parsley in a food processor. Add salt and pepper to taste and half of the lemon zest; pulse gently to chop and blend. Turn the processor on and add the olive oil through the top in a steady stream. Transfer the scallion pesto to a bowl; set aside.

In a small bowl, whisk the creme fraiche and the remaining lemon zest until smooth. Season with salt and pepper; set aside.

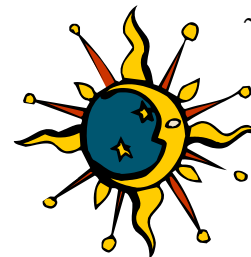
Roll the pizza dough into an 8-by-14-inch rectangle on a lightly floured surface. Roll the dough around the rolling pin and unroll it onto a baking sheet lined with parchment paper. Place in the center of the oven and bake for 10 to 12 minutes, or until golden brown.

Spread the creme fraiche mixture on the crust. Dot with the onions and some of the bacon drippings from the pan; sprinkle with the bacon. Slice into pieces and drizzle with scallion pesto.

**June Tasting Recap...
Summer Night Downtown, II**

Another splendid summer night downtown, that's what 51 YES members and guests experienced on June 9th as they enjoyed a variety of culinary appetizers prepared by the Great American Grill restaurant in the downtown Hilton Garden Inn. Paired with the food was a selection of wines from our wine shops downtown: **Bob's Keg & Cork, Cascade Wine Shop, Donitelia Winery, Gilbert Cellars, Kana Winery and Stems.** As all these shops have been long-time supporters of YES, it is always fun to get together and sample some of their new wines. As we enjoy these long summer evenings, stroll downtown and experience all the new shops, restaurants and wines that Yakima has to offer.

~ **Julie Johnson**



Welcome!

YES would like to welcome some new and returning members:



Carl Lidke,

Kim Devine Lidke,

Moriet Miketa,

Chris Pauling, and

Dr. Douglas S. Shearer.

Just in time for some new and exciting upcoming tastings!

~ **Gerry Amos**

Opening the Wine Cellar

Wine through Time...

This time of year, many wineries are bottling their red wines from the 2008 vintage. Why do we wait almost two years to bottle red wines? Well, from the end of fermentation until bottling, wine is AGING. Many chemical changes occur to a wine during this period, including the development of color, aromas, and flavors. How the wine is aged (in a tank or in a barrel) will have a great effect on these changes.

The aging of red wines is characterized by the development or change in wine color, aroma, texture, and flavor. The factors that influence these changes include oxygen, temperature, aging method, and time.

Color...

Color will gradually change from a fermentation bluish-purple or bright red to a deep red or garnet and then brick red. Some of the oldest wines will even take on an orange color. Aeration of the wine during winery aging both promotes and stabilizes this color change and, in fact, if red wine is not aerated, the color intensity can decrease. Aging in barrels actually is a form of aeration, as air does indeed slowly work its way into the wine through the wood, which is permeable. While we want our wines to have some contact with air, we want to prevent "browning" of the wines, which happens with excessive exposure of the wine to air. We also help prevent browning by adding small amounts of sulfur dioxide to the wine during aging.

Aroma...

Aroma will gradually change from fresh berry or plum aromas to jammy aromas and eventually to dried fruit aromas. Aroma can be enhanced by aging in oak, which can contribute toasty, spicy, and brown sugar aromas. One of the most important aspects of winemaking is blending. We'll blend various fermentation lots of a particular variety to enhance all elements of a final bottling blend, including aroma.

Texture...

Tannins in a red wine change with time, moving from harsh gum-drying tannins to softer middle-of-the-tongue tannins. This occurs naturally and with the aid of air. Tannins in a youthful red wine tend to be harsh and very drying, while a mature wine has softly integrated tannins that lightly coat your palate. Tannins are also influenced by the acidity level of a wine. Tannins are more pronounced in a wine that is higher in acidity.

Flavor...

Youthful red wines are frequently strong in one flavor, yet lacking in another – what we call "unbalanced." As the tannins soften and acidity reduces (this happens naturally), all of the subtle layers of flavor, in a well-made wine, become apparent.

With skillful winemaking and blending, the final wine you receive in a bottle is well balanced between texture, acidity, flavors, and aromas. Enjoy the 2008 red wine vintage!

~ Judith Thoit
ISG Sommelier

What: Poolside at Birchfield Manor
When: Wednesday, July 14, 6:30 p.m.
Where: Birchfield Manor Country Inn

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by June 9

OR pay online with Brown Paper Tickets
www.yakimawine.org/events

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

Guests ----- @ \$45 = \$ _____

Total Enclosed: \$ _____

If you would like to help with this tasting, please select one of the following:

___ Set Up ___ Food Prep ___ Registration ___ Greeter ___ Pourer ___ Clean Up

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

**Yakima
Enological Society**

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

President: Sally Baldwin
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Bert McDonnell
Susan McPhee
Curt Robins
Jill Skone

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

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

President's Corner

As a native of the Yakima Valley, and also a person with many rings on my tree, I have so enjoyed what I see as yet another rebirthing of downtown Yakima. For those of you who were in attendance for the second annual Summer Night Downtown event, you were witness to what I see happening. We are so fortunate to see firsthand what our very own Yakima Valley wine products are doing to lend a hand in changing the atmosphere of our city. Six wine shops were gracious enough to share their product and knowledge with our club in exchange for a beautiful summer evening outing.

For those of us who are long-term residents, we have a tendency to overlook the very obvious right under our noses. Having had the opportunity to share our newly revised downtown core areas with out-of-town guests, I have listened to favorable comments of what great tasting rooms we have, what extremely helpful and friendly staff they have, not to mention what exceptional wines our Valley is producing; proven by their purchases. For those of you who have not yet done so, please make an effort to treat yourself or your guests to a walk downtown visiting the tasting rooms right here in our very own city. I guarantee you will be delighted.

Welcome to our new members of the club, and a special welcome to Richard Hamlin as our newest Board member.

Looking forward to seeing everyone poolside at our beautiful Birchfield Manor in July. A reminder that there will not be an August meeting as we all hope to see you in attendance at the 18th annual Case of the Blues, August 21st at the Greenway.

~Sally Baldwin, President