



The Y.E.S



A Riesling Adventure

April 2023 | YVC Conference Center

Get ready for a Riesling adventure that will tantalize your taste buds and transport you around the globe! Join us as Central Washington University's Wine Studies students showcase six exceptional Rieslings from some of the world's top wine regions.

Taste the crisp minerality of Germany's renowned Mosel Valley, the luscious sweetness of Australia's Clare Valley, and the complex and elegant layers of New York's Finger Lakes. Take a sip of dry, aromatic Riesling from Alsace and experience the vibrant acidity and sumptuous fruit of Washington State's Evergreen Vineyard. The evening will conclude with a special treat, a decadent icewine from Canada, made from Riesling grapes frozen solid on the vine, which results in a rich and highly concentrated wine.

This unique event will allow you to explore the diverse terroirs and winemaking techniques that make Riesling one of the most beloved and versatile grape varieties. Don't miss out on this special opportunity to discover your new favorite Riesling!

Event Details

DATE: WED, APRIL 12

TIME: REGISTRATION | 6:30PM

LOCATION: YVC CONFERENCE CENTER, ROOM D

COST: \$55 PER MEMBER AND \$65 PER GUEST

REGISTRATION DEADLINE: FRIDAY, APRIL 7TH

BRING: 1 WHITE WINE GLASS PER PERSON

PAYMENT METHODS:

- ONLINE | [YAKIMAWINE.ORG](https://yakimawine.org)
- CHECK PAYABLE TO Y.E.S.

PAYMENTS CAN BE DROPPED OFF AT STEMS UNTIL APRIL 7TH

FOR MORE INFORMATION CALL (509)452-8800

ANY OTHER Q'S CALL: MARIE CLARK AT (509)697-3364

**April
2023**

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President's Corner

The Yakima Enological Society has long been a supporter of Yakima Valley College's Vineyard & Winery Technology Program and their Director-Trent Ball.

On Saturday May 20th, 2023, Yakima Valley College will host a winemakers' dinner-silent auction and Scholarship Benefit event. This event will be held at the Yakima Valley College Campus Conference Center at 1606 Nob Hill Blvd.

This year, the annual Grape to Glass Gala theme "Rooted in Community" celebrates the people and the history that supports our wine industry. Not only the deep roots of a grape vine but how deep our community of support roots itself. The evening will begin with alumni pouring their current wine, beers, and ciders, followed by a Winemaker's Dinner paired with Yakima Valley Vintners' wines. A silent auction will also be held during the evening.

Tickets to The Grape to Glass Gala are \$75 for Yakima Valley Vintner wine club members and \$85 for the general public if purchased before April 16th. Tickets are available at the tasting room locations and online at yvcc.edu/gala.

Mark the date on your calendar, this is a fun event that supports the upcoming winemakers in the Yakima Valley. Hope to see all of you there.

--- Chuck Johnson





Talkin' Grapes with Gar'

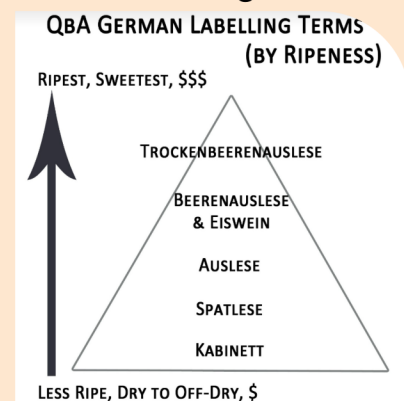
If Cabernet sauvignon is the 'King of Grapes', then Riesling is the Queen. Riesling is highly "terroir-expressive", meaning that the character of a good Riesling is greatly influenced by the wine's place of origin.

In cool climates, Rieslings tend to exhibit apple and tree fruit notes with noticeable levels of acidity that can be balanced with residual sugar. This partly is due to the fact that in order to fully ripen the fruit, a higher number of 'heat units' is required than that area can produce. With climate change rapidly occurring in Northern Europe, this is changing.

Riesling can develop more citrus and peach notes when grown in warmer climates. In Washington State we are blessed with a much warmer climate than Northern Europe and these Rieslings are noted for a characteristic lime note that tends to emerge from the caliche soils found in the Ancient Lakes AVA.

Riesling's naturally high acidity and pronounced fruit flavors give wines made from the grape exceptional aging potential, with well-made examples from favorable vintages often developing smokey, honey notes, and aged Northern European Rieslings taking on a distinct 'petrol' character. Below is the official international German Riesling label chart for reference purposes.

Should you want to truly experience what I speak of above, procure a Dr. Ernst Loosen 'Blue Slate' Kabinett Style German Riesling and then a Ste. Michelle 2018 Erocia XLC Dry Riesling. Both wines are reasonably priced and the dichotomy exhibited by these two Rieslings (both crafted by Dr. Ernst Loosen) is guaranteed to blow your mind.



Platinum XXI Dinner

The Yakima Enological Society presents their Platinum XXI dinner to be held on May 6th, 2023, at the Yakima Country Club starting at 5:30 pm. During this event we will be featuring 24 Platinum award winning wines from the 2022 judging conducted by "Great Northwest Wines".

Of the wineries that won four or more Platinum awards in 2022, eleven of them will have their wines at our Platinum XXI. They are: Brian Carter Cellars, Cathedral Ridge Winery, Clearwater Canyon Cellars, Reustle-Prayer Rock Vineyards, Tsillan Cellars, Basalt Cellars, Camaraderie Cellars, Coyote Canyon Winery, Liberty Lake Wine Cellars, Mellisoni Vineyards, and Palencia Wine Co.

This year we want to welcome Bayernmoor Cellars from Stanwood, Washington. This is their first year in the Platinum judging and they came away with two Platinum awards. Larry and Kim Harris will be joining us for the evening.

The evening will start with the Winemakers Reception where we will enjoy six great Double Platinum wines paired with passed appetizers, including poached gulf shrimp, salmon rilletes and Wapato Asparagus Hush Puppys as we meet and honor the personnel from the award-winning wineries. Following the reception, we will enjoy a five-course meal, each course paired with Platinum winning wines. The First course will be a Black Cod marinated in "Lees" of Chardonnay paired with three Chardonnays. The second course will be Duck and Andouille Sausage Gumbo paired with three Sauvignon Blancs. Course three will be a Spanish Pork ribeye with Zucchini fritters along with three great Petit Verdots. The fourth course will be 40-day Aged Royal Short rib with polenta and vegetables accompanied by three Red Blends. We will finish the night with a chocolate mousse in a chocolate cup with a Port style wine.

We will have both a silent auction during the reception with beautiful baskets and Platinum award winning wine lots and a live auction during the course of the evening with wines, dinners and seats at the 2023 Platinum judging's. Proceeds from this event will again go to wine industry scholarships at Yakima Valley College, WSU Tri Cities School of Enology, the wine program at Walla Walla Community College and Okanagan College in British Columbia. Proceeds from past Platinum dinners have allowed the Yakima Enological Society to donate over \$120,000 in scholarships to these college wine programs.

For our out-of-town guests, we recommend that you make reservations as soon as possible as that weekend will be a very busy one in Yakima. We were able to get a block of rooms at the Yakima Hilton Garden Inn set aside for the night of May 6th. There is also the option of Friday night May 5th, if you want to come early. The phone number at the Hilton is 509-454-1111, or you can book on-line using the code "YES – Platinum Dinner" Reservations need to be made by 4/21/2023 or the rooms will be reassigned.

Ticket prices are \$175 per person. They may be purchased online at our website yakimawine.org. If you prefer to use a check, tickets can also be purchased by mail using the reservation form in this newsletter or at Stems Wine Shop in downtown Yakima. Don't wait! Seating is limited and this event fills fast!

Kristine Miller

New Board Member

Kristine Miller possesses extensive wine experience, beginning her wine journey at Walt Disney World where she earned her Introductory Sommelier Certificate and served as a Guest Service Manager at Disney's Five Diamond, Five Star restaurant. She helped open a boutique wine shop before joining the wine team at the renowned Inn at Little Washington, working with a wine list of over 2,000 international wine selections. As she continued her career she served as a consultant, building and managing an award-winning wine list, founded a successful wine society Certified Specialist of Wine. She currently oversees and teaches for the Wine Studies program at Central Washington University.

As an enthusiastic Washington wine advocate she is thrilled to be joining the board of the Yakima Enological Society. You can learn more about Kristine here: www.linkedin.com/in/kristinemillermba/



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A Riesling Adventure

April 12, 2023

Registration at 6:30pm

YVC Conference Center

REGISTRATION DEADLINE

Postmarked by April 7, 2023

**PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS**

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members ____ @ \$55 = \$ ____

Number of Guests ____ @ \$65 = \$ ____

Total Enclosed: \$ ____

Please note any dietary restrictions: _____

Please note if you are bringing a guest who does not drink alcohol ____ YES ____ NO

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

YOU CAN NOW PAY ONLINE W/ CREDIT CARD

PLEASE VISIT YAKIMAWINE.ORG AND CLICK "EVENTS & NEWSLETTER" TAB

CLICK THE HIGHLIGHTED LINK ASSOCIATED W/ THE EVENT

PAY ATTENTION TO THE PURCHASE OPTIONS

(i.e. member, non-member, non-drinking member, non-drinking non-member)

FOLLOW PROMPTS TO PURCHASE

EMAIL CHEYENNE@NEEDHAMMEDIAANDMARKETING.COM WITH ANY QUESTIONS ABOUT
THE ONLINE PURCHASING PROCESS



YES Membership Enrollment Form

Member Information: \$25.00 per Individual (Same Address)

				Date
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
Address		City	State	Zip

Please make Checks Payable to: Yakima Enological Society

Bring Your Completed Membership Form, and Annual Dues, to the Annual Meeting.

You may also pay your dues on line using your credit card by going to yakimawine.org

Or, Mail your Form and Dues to: **Yakima Enological Society - PO Box 2395 - Yakima, WA - 98907**

\$ _____

**Total Amount
enclosed**

All reservations must be postmarked by May 1st.