



# THE Y.E.S

## COLLEGE CELLARS OF WALLA WALLA

MAY 2024 | YVC CONFERENCE CENTER

Walla Walla Community College's Enology and Viticulture Department will be our guests for this educational event. Faculty member Eric Nino and students from the program will be presenting projects that help define how great wines come from great grapes, and how work in the vineyard is revealed in the wine. They will be sharing a number of Estate wines grown and made by the College Cellars of Walla Walla teaching winery including Chardonnay and Rousanne from the Anderson Estate Vineyard and Cabernet Franc, Malbec and Cabernet Sauvignon from the Clarke Estate Vineyards. As some of you may remember, Stan Clarke was one of the early members and leaders of YES before he moved to Walla Walla to help in the startup of their great Enology program. For the finale, they will be pouring their 2021 Syrah made from Stoney Vine Vineyard, a highly rated wine from the "Rocks of Milton-Freewater" sub-AVA. This wine just received a "Best in Class" award at the prestigious San Francisco Chronicle wine Competition.

This will be a highly informative presentation from students showing the skills and research they will bring to the future of the wine industry.

The event will start with a greeting wine and registration at 6:30pm. The formal presentations will begin at 7:00 pm. It will be held in "Room B" of the Yakima Valley Colleges Conference Center on 16th and Nob Hill. The cost will be \$45 for members and \$55 for non-members. Light appetizers will be served. **Cut off for registration is May 6th and will be limited to 60 attendees. Please bring two glasses.**



## Event Details

DATE: WED, MAY 8TH

TIME: REGISTRATION @  
6:30PM

LOCATION: YVC CONFERENCE  
CENTER

COST: \$45 FOR MEMBERS  
\$55 FOR NON MEMBERS

REGISTRATION DEADLINE: MAY  
6TH

PAYMENT METHODS:  
• ONLINE | [YAKIMAWINE.ORG](http://YAKIMAWINE.ORG)  
• CHECK PAYABLE TO Y.E.S.

FOR MORE INFORMATION  
CALL (509) 452-8800

ANY OTHER Q'S CALL:  
CALL/TEXT BY APRIL 10TH,  
8PM TO MARIE AT  
509.961.5563.

BRING: TWO WINE GLASSES

May  
2024

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@YakimaEnologicalSociety

[yakimawine.org](http://yakimawine.org)

# 2024 Platinum Dinner Recap

What a blast! The 2024 Platinum dinner was a huge success and a sellout. Not only did we sell out, but we had to start a waiting list. So, if you were able to attend, you probably got your reservation in early. The evening highlights included presentations by personnel from fifteen wineries who spoke about their wineries' history and the wine they were featuring for the evening.

The money raised during the silent and live auction was one of our best and just short of last year's record income. We will shortly be allocating these dollars to the colleges we support, and then we will update our members on the awarded scholarships. This income was partially due to the great support from the wineries involved. Most of the wines served and sold that evening were donated. They included a special selection of wines from the wine libraries of Bayernmoor Cellars, Millisoni Vineyard and Fortuity Cellars that are mostly unavailable to the general public. In addition, we auctioned private dinners at the homes of Ann and Ben Hittle and winemakers, Rob and Donna Millison. A special thanks goes to Chef Derrin Davis and Big John Caudill who donated not just one, but two private dinners at WaterFire Restaurant and Bar for 12 people. These two dinners are very special and include a 5-course meal with wines from Sheridan Vineyards.

And not to be forgotten, a huge thank you to the Yakima Country Club for a fabulous meal. Chef Oscar perfectly paired the award-winning wines with each delicious gourmet food course. Several attendees agreed it was one of the best meals they have had at The Yakima Country Club. The wait staff, servers and management did a fantastic job of making it an evening to be remembered. Mark your calendars for 2025.

-- The Platinum Committee



# Y.E.S. is going to Canada... eh?

In 2016 we had a great bus trip to visit our friends in the Okanagan Valley, tasted some really good wines, had some great food and most of us came home with a few cases of wine from Canada. Their wines are worth every cent (The Canadian Dollar is at an all-time low) and their wines cannot not be purchased or shipped to the US. We had another trip planned for 2020, but some thing called Covid made us cancel that trip. So, we are going in 2024. I have included a pre-registration form in this newsletter so you can put down a deposit and hold your seat. We need at least 45 signed up to make this trip financially viable. So, talk to your friends and neighbors and let's go North.

-- YES Board



## June Teaser

Come enjoy wines from Liberty Lake Wine Cellars. We just had their Platinum winning Carmenere at Platinum XXII. At last year's Platinum we enjoyed their Petit Verdot. They have many more wines to enjoy. Join us at the Yakima Arboretum on June12th to sample their wines along with a BBQ feast.

-- Marie Clark

# President's Corner

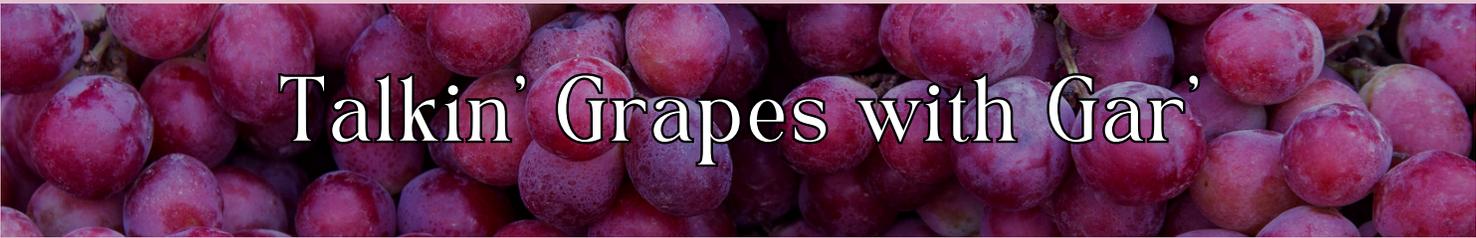
Spring is the perfect time to renew your YES membership. At \$25 per person, it is a great bargain. Not only do you save \$10 on each of our monthly events, but you have the opportunity to try a wide variety of wine without having to purchase it. Also, at many of our events you get to spend time with the owners/winemakers from some of the Pacific Northwest's best wineries, an opportunity you will probably not get at their tasting rooms. Best of all you will also get a 20% discount on any wine or merchandise purchased at Stems Wine Shop on Yakima Avenue.

Probably the most important thing, in my opinion, is that your money spent will help fund scholarships for students studying Enology, Viticulture or Wine Studies at Central Washington University, Okanagan Community College, Walla Walla Community College, Washington State University, and Yakima Valley College. YES has been able over the years, from your support, to fund over \$150,000 in scholarships to hundreds of aspiring enophiles.

We have some great events coming up, including a presentation from the Enology students at Walla Walla Community College, a great BBQ at the Yakima Area Arboretum, wines from Narratif Winery, and a weekend long bus trip to the Okanagan Valley wine area in Canada. So, please consider renewing your membership and join in on all the fun.

I also want to plug BIG Recyclers who have had very successful glass recycling operations in Walla Walla and Benton City and now want to set up a program in Yakima with a mission to reduce glass waste focused on our area's wineries. Chris Lueck of BIG Recyclers will be presenting at Yakima Rotary this Thursday at noon at the Yakima Convention Center. It is probably too late for you to attend this meeting, but please support efforts to set up a program for recycling glass in the future.

-- Chuck Johnson



# Talkin' Grapes with Gar'

One of the most important factor to consider is to match the wine to the most prominent element in the dish. In the case of pasta, that's typically the sauce. Pasta sauces come in great variety so we'll start with the basics: one tomato sauce and one creamy sauce. The tomato recipe is classically straightforward. The creamy one takes some liberties with a traditional Alfredo sauce, but the effect is the same. In Italian cooking, the basics are crucial but should be starting points rather than limits. Another guideline for choosing the right wine for your pasta is to balance the "weight"—or body or richness—of the food with that of the wine, so that neither overwhelms the other. What do we mean by weight? For food, that comes primarily from the fat in the primary ingredient, cooking method and sauce. Think about how a pasta dish laden with cheese and beef feels heavier than one tossed with olive oil and fresh veggies. For a wine, clues come from the color, grape variety and alcohol level, as well as the warmth of a region's climate and the techniques used to make a wine.

Consider the weight—or body, or richness—of both the food and the wine. The wine and the dish should be equal partners, with neither overwhelming the other. If you balance the two by weight, you raise the odds dramatically that the pairing will succeed. This is the secret behind many classic wine-and-food matches.

There's a fair amount of instinct to this. Hearty food needs a hearty wine. Cabernet Sauvignon complements grilled lamb chops because they're equally vigorous; the dish would run roughshod over a crisp white wine. In contrast, a light Soave washes down a subtly flavored poached fish because they are equals in delicacy.

How do you determine weight? For the food, fat—including what comes from the cooking method and the sauce—is the main contributor. (Note how a salad with blue cheese dressing feels heavier than one with citrus vinaigrette, as does fried chicken versus poached.)

For a wine, you can get clues from the color, grape variety and alcohol level, along with the winemaking techniques and the region's climate. (Wines with less than 12 percent alcohol tend to be lighter-bodied; those with more than 14 percent are heavier.)

This is critical to fine-tuning wine pairings. Identify the dominant character in the dish; often it's the sauce, seasonings or cooking method, rather than the main ingredient. Consider two different chicken dishes: Chicken Marsala, with its browned surface and a sauce of dark wine and mushrooms, versus a chicken breast poached in a creamy lemon sauce. The caramelized, earthy flavors of the former tilt it toward a soft, supple red, while the simplicity and citrus flavors of the latter call for a fresh white. It's useful to understand the components from the grapes that make up a wine's structure: the fruit flavors and sugar, which give wines a soft feel in the mouth, and the acidity and tannins, which give wines a sensation of firmness. And of course, there's the alcohol, which can feel softer in smaller amounts, harder in higher ones.

Red wines are distinct from whites in two main ways: tannins and flavors. Tannins are compounds that provide structure and texture to a wine; they're responsible for that astringent sensation you feel on the sides of your cheeks, much like when you drink a strong cup of tea. Many red wines have tannins; few white wines do, unless they have spent extensive time in oak barrels.

Bottom line: A little thought when choosing the wine goes a long way towards enhancing your meal. and why shouldn't we be indulgent, we earned it eh?

**College Cellars of Walla Walla**

**May 8th, 2024**

**Doors open at 6:30pm**

**YVC Conference Center**

**REGISTRATION DEADLINE**  
Postmarked by May 6th, 2024  
**PAY BY: CHECK, ONLINE, or**  
**IN-PERSON AT STEMS**

Name: \_\_\_\_\_

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

**Number of Members** \_\_\_\_ @**\$45** = \$\_\_\_\_\_

**Number of Guests** \_\_\_\_\_ @**\$55** = \$\_\_\_\_\_

**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**

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**YOU CAN NOW PAY ONLINE W/ CREDIT CARD**

PLEASE VISIT [YAKIMAWINE.ORG](http://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](mailto:CHEYENNE@NEEDHAMMEDIAANDMARKETING.COM) WITH ANY QUESTIONS ABOUT  
THE ONLINE PURCHASING PROCESS

**September 28th & 29th Bus Trip to Canada**  
**Reservations**

**Leave Saturday, September 28th, 2024.**  
**7:30 am | Meet at Hilton Garden Inn on Yakima Avenue**  
**Return Sunday September 29th | 7:30-8:00 pm**

**THE FINAL COST IS \$330 PER PERSON.**

**A \$150 refundable deposit will reserve your place on the bus. The balance will be due by September 17th.**

1. Name: \_\_\_\_\_  
a. Phone or e-mail \_\_\_\_\_
2. Name: \_\_\_\_\_  
a. Phone or e-mail \_\_\_\_\_
3. Name: \_\_\_\_\_  
a. Phone or e-mail \_\_\_\_\_
4. Name: \_\_\_\_\_  
a. Phone or e-mail \_\_\_\_\_

**Room selection---We have different types of rooms available, so please indicate your preference and we will try to accommodate:**

- \_\_\_\_\_ Studios with either a King or Queen bed
- \_\_\_\_\_ Two Bedroom suites with Queen beds in both bedrooms and a sofa bed in the living room, also a kitchenette

**If you are willing to share a room with friends, select the two-bedroom units. Please indicate the names of who you will be sharing the unit with:**

\_\_\_\_\_

**Number of Reservations \_\_\_\_\_ @ \$150 per person \_\_\_\_\_**

**Total Enclosed: \$ \_\_\_\_\_**

**We will be visiting the following wineries: See Ya Later, Hester Creek, Gehringer Bros., TinHorn Creek. Jackson Triggs, Inniskillin, Sumac Ridge, Burrowing Owl, Phantom Creek**

**More information on the lunches, dinner locations and menu choices will be in upcoming months newsletters.**

**Please mail this form along with your check to:  
Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907**



# YES Membership Enrollment Form

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

				<i>Date</i>
<i>First Name</i>	<i>Last Name</i>	<i>Home Phone</i>	<i>Cell Phone</i>	<i>E-Mail Address</i>
<i>First Name</i>	<i>Last Name</i>	<i>Home Phone</i>	<i>Cell Phone</i>	<i>E-Mail Address</i>
<i>First Name</i>	<i>Last Name</i>	<i>Home Phone</i>	<i>Cell Phone</i>	<i>E-Mail Address</i>
<i>Address</i>		<i>City</i>	<i>State</i>	<i>Zip</i>

### **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](http://yakimawine.org)

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

**\$** \_\_\_\_\_

**Total Amount  
enclosed**