



A Visit to Freehand Cellars

How many of you have been out to Windy Point Drive lately? On Wednesday, October 13th, we will be visiting an old haunt with a new name, **Freehand Cellars**, located about 10 minutes from Union Gap at 420 Windy Point Drive. They have plenty of parking at the top of the hill near the tasting room. We'll be trying five of their wines: a Pinot Gris, Rose, Syrah, Cabernet Franc, and Cabernet Sauvignon. **Tyra Bleek**, the general manager, will be pairing them with appetizers prepared on site by their staff, some of which will include Chicken Skewers, Bruschetta and Warm Goat Cheese with Hot Honey and toasted cinnamon pita.

Many of you know that **Mike and Liz** sold their **Windy Point Winery**. It was purchased by **James Desarno** and **Eduardo Oliveira**, partners in an architectural firm in Seattle. James and Eduardo, Freehand Cellars, are offering good wines at affordable prices. The tasting room and deck have great views of the valley and some tasty bites to go with the wine. It is close to Yakima, and a great afternoon getaway. They have heaters on the outside deck if you prefer the fresh air, even in winter. It was a great escape last year when COVID had many other places shut down.

Event registration and social time begins at 6:30; the winery closes to the public at 5:00 on Wednesdays, so please do not plan to arrive early. This event is \$50.00 per member and \$60.00 per guest and is limited to 50 guests. Please complete and mail the registration form at the end of this newsletter, with your check, by the deadline indicated. Sunday is the last day for call-in reservations. We invite you to come see and learn all that is happening at Freehand Cellars.

—Pam Larin

Directions to Freehand:

From I-82, take exit 40, and turn right onto Yakima Valley Highway; watch for the wineries sign and turn left on to West Parker Heights Rd. You will see the Freehand Cellars sign at Windy Point Drive; turn left and follow the road up the hill to the winery.

THE DETAILS

Date: Wednesday, October 13

Time: 6:30 p.m. registration

Location: Freehand Cellars
420 Windy Point Drive, Wapato

Cost: \$50 per person for members; \$60 per person for non-members

Event limit: 50 guests

Registration deadlines:

Mail: Postmarked by **Fri. 10/08**

Drop off: Payment can be dropped off at Stems Tue.–Fri. 10–4 or Sat. 10–3. For information, call 509-452-8800. Can use credit cards, for a fee.

Call: Call Marie Clark at 509 697-3364 until 8pm, **Sunday 10/10**



Plan Ahead... Y.E.S. Calendar of Upcoming Events —Brad Baldwin

November 10 (Wed.)...
Yakima Valley Vintners
Larson Gallery

December 8 (Wed.)...
Christmas Party
Yakima Country Club

January 12 (Wed.)...
Annual Meeting
Location TBD

November Teaser: Larson Gallery Art Exhibit

Join the Yakima Enological Society on Wednesday, November 10th at the Larson Gallery for the 66th Annual Central Washington Artists Exhibition. This exhibition opens on November 6th and will be exhibiting innovative artwork from artists of the Central Washington area. We will be awarding two “Members Choice Awards” to the top two pieces of art judged by our members and guests as their favorite. The evening will include wines from **Yakima Valley Vintners**, made by the students in the Yakima Valley College enology program in Grandview. The evening will also feature short presentations by **David Lynx**, Director of the Larson Gallery, and **Annette Wattenbarger** of Yakima Valley Vintners. So mark your calendar for November 10th to come and see the new Larson Gallery, new YVV tasting room and enjoy some great art, wine and food.

—Chuck, Marie, Pam

Platinum XIX Dinner canceled for 2021

The Yakima Enological Society has taken great pride in their sponsorship of the annual Platinum dinner for the past 19 years. With the huge support of **Wine Press Northwest** magazine and the great wineries of the Pacific Northwest, this event has grown to become one of the stellar wine events in our area. The winemakers’ reception honoring the wines that achieved Platinum awards, the silent and live auction, the gourmet food from the Yakima Country Club and the large selection of award-winning wines, plus the opportunity to mingle with other wine lovers, made this event unique.

So, it is with regret that we have again made the decision to cancel Platinum XIX this year. With the current upswing in Covid cases, especially with breakthrough cases even among the vaccinated, we felt that the risk was too great. We considered many options, before concluding that any modifications would completely change the special nature of our event. After a thorough discussion of all pros and cons, the committee decided to cancel and look forward to Platinum XX next year.

We will be processing refunds as quickly as possible to all who have paid for the event. To receive your refund, you need to email Susan McPhee at susanmcphee@gmail.com. Make sure you include the correct address where you would like the refund sent. We would also like to ask you to please consider donating the ticket costs to YES. We are a 501(c)(3) foundation and the money will go toward 2021 scholarships, as we have done since the event started back in 2003.

As we did in 2020, we will again be offering lots of the Platinum award-winning wines that we had procured for the dinner. The list and cost will be sent out to all in the next couple of weeks. Please consider purchasing these lots of wines as they will be our only source of funds for this year’s scholarships.

—The Platinum Committee

September Recap: Central WA Ag Museum

The smoke slowly cleared through most of the afternoon providing us with a pleasant evening. The light breeze tamed the 94-degree temperature. Even the predicted Bee Annoyance was reduced to a minimum. The setting was perfect.

Nine picnic tables were spaciouly organized beneath the rooftop of Building 17. In all, 28 of us easily sat within the provided seating for 72.

The microphone and speaker provided by **Sousley Sound** worked perfectly and essentially for the evening-long presentation. **Thank You So Much, Leo & Karen!**

Staci's Catering provided us with the food we requested. It was delicious and **plentiful**. Leftovers were shared with the attendees. **Superb, as usual!**

And most of all, **Victor Palencia** provided us with a full-depth insight into **Jones of Washington** wines, and the Washington wine industries, in general. Victor's presentation, and replies to questions from our stellar audience, were incredible. This was an evening well-experienced!

Dorene, Brad, Marie, and Martha
– Thank You!

—My Opinion, Roy

Thank you, Jonelle Mejica, for your many years of serving as the producer of our Y.E.S. Newsletter. Your patience with our ever-changing revisions and late deadlines has been very-much appreciated!

It has been three years since you have accepted your full-time job at *Good Fruit Grower* magazine. Wow, how time flies! We can deeply appreciate how you have been able to juggle the parallel demands. And we understand your need for relief.

It will be difficult to replace your personality and talents. Please stay connected. You are a part of our Family!

—The YES Board and Membership

President's Corner

October 2021

The Effect of "Smoke Taint" on Our Wine Industries

The annual wildfire season in the Western United States is becoming more prolonged and devastating. Too many lives, properties and industries are lost or damaged every year. This includes damage to our wine industries.

The grapevines extract nutrients from the sun, soil, and atmosphere. These nutrients are processed by the grapevines to produce wine grapes. Unfortunately, many of these nutrients are coated with toxic chemicals deposited by wildfire smoke. The grapevines can successfully sequester some of these toxic chemicals before they are fed to the grapes. But they cannot protect the surface of the grapes.

Smoke-tainted wines are in danger of developing unpleasantly pharmaceutical, dirty, ash tray, medicinal, campfire, or burnt flavors. The tainting compounds cannot be washed off the grape skins without damaging the needed colors extracted from the skins.

Dr. Tom Collins and colleagues from Washington State University Tri-Cities are devoting years of research into this challenge. How much smoke exposure, and in what period of grape development, is too much? And what can be done to clean up tainted fruit so that it can be used to make a useful product? Our wine industries appreciate WSU's devotion; their survival might depend upon WSU's success.

(Extracted from: "Smoke Gets in Your Wine," by Brian Charles Clark, Washington State Magazine.)

—Roy Lewis, Y.E.S. President

Yakima Enological Society

PO Box 2395, Yakima WA 98907

Email: contact@yakimawine.org

Web: www.yakimawine.org

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



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



What..... Freehand Cellars

When..... Wednesday, October 13

Where.... Freehand Cellars

420 Windy Point Drive, Wapato

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

Number of Members _____ @ \$50 = \$ _____

Number of Guests _____ @ \$60= \$ _____

Total Enclosed: \$ _____

REGISTRATION DEADLINE

Postmarked by 10/08

OR dropped off at Stems

Tue.–Fri. 10–4 or Sat. 10–3.

Can use credit cards, for a fee.

Important: Please include your phone number AND email in case we need to reach you.

★ 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