



## Experience the Passion of Avennia

August 2023 | Hilton Garden Inn

This August 9th starting at 6:30 PM at The Hilton Garden Inn, Y.E.S. members and guests will be experiencing the unique winemaking passion put into Avennia's Bordeaux and Rhone style varietals and blends. Chris Peterson, winemaker and co-founder (son of Y.E.S. members Rod and Denise) and Eli Traverse, Avennia's Tasting Room and Vineyard Manager, will be enlightening those gathered on their inspired approach to creating these complex wines.

Food will be catered by The Hilton Garden Inn to be enjoyed with a White Rhone Blend, Sauvignon Blanc, Rose, Syrah and Cabernet. Stems will be providing wine glasses for the festivities which should prove to be spectacular, spectacular! Cost for members is \$60 per person, \$70 for non-members. Deadline for registration is August 4th, so do not delay!

### Event Details

DATE: WED, AUG 9TH

TIME: EVENT STARTS | 6:30PM

LOCATION: HILTON GARDEN INN

COST: \$60 PER MEMBER  
\$70 PER NON-MEMBER

REGISTRATION DEADLINE:  
FRIDAY, AUGUST 4TH

PAYMENT METHODS:

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

**PAYMENTS CAN BE DROPPED  
OFF AT STEMS UNTIL FRIDAY,  
AUGUST 4TH**

FOR MORE INFORMATION  
CALL (509)452-8800

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

**Aug  
2023**

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@YakimaEnologicalSociety

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

# *A Taste of Argentina Recap*

On Saturday July 15th, fifty brave souls assembled at the Johnson residence for what was a hot event with temperatures nearing 100 F. All those in attendance enjoyed an American version of an Argentinian Asado with plenty of good food and great Argentinian wines.

If you were not able to attend the event or attended and would like to order some of the wines served that day, Brad at Stems will happily take your order. I thought the Catena Appellation Parage Malbec was well worth the \$19. The most popular white wine of Argentina is the Torrontes, and the Santa Julia was a good bargain at \$9. I particularly enjoyed the Tilia Bonardo and the \$7 per bottle made it even better.

I want to thank our Asador, (BBQ Master) John Vandervate for his BBQ skills and the food he prepared. If any of you are looking for someone to do a big BBQ for an event you are planning, John can cater for anywhere from 15 to 500 people. I also would like to thank Marie Clark for the great Dulce de Leche dessert. And finally I especially want to thank all the people who sat through the HOT weather and still had a big smile on their face.

-- Chuck and Julie Johnson





# Local Wine Events of Interest

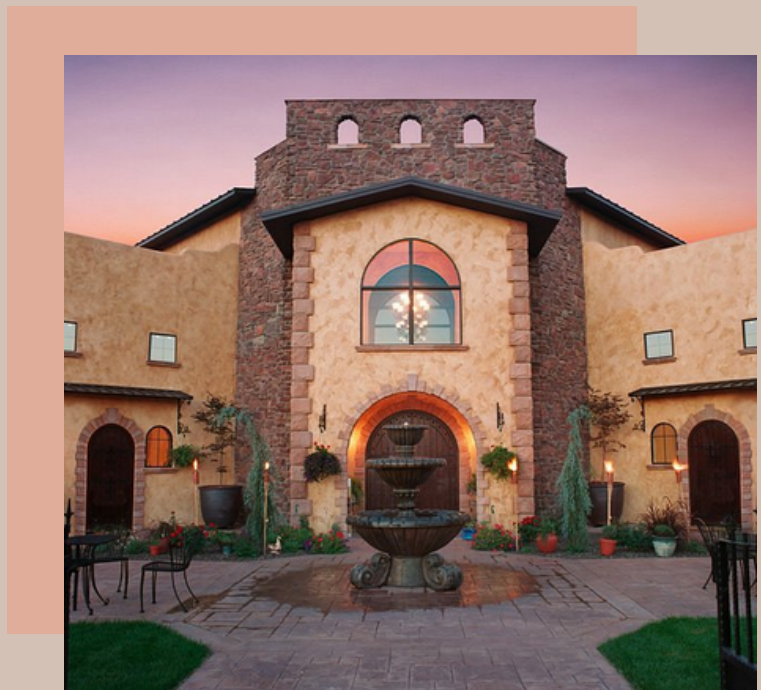
Mile Andrews, owner of Coyote Canyon has been a huge supporter of YES and in return I would like to plug in an upcoming event at his winery. On Sunday August 13th, Mike and a special guest, Carmelo Messina-Gold Pin Sommelier from Italy will be hosting a delicious BBQ at the vineyard. They will be doing a special tasting of Coyote Canyon Italian style wines and comparing them to Italian wines that they brought back from a recent trip to Italy with Carmelo.

The day will include a tour of their vineyard, a delicious lunch, wine tasting and pictures and stories from their visit to Italy with Carmelo. The event is from 1:00 to 5:00 and the cost is \$75 per person (\$65 for wine club members) Limited to 40 people. Reservation required. For reservations and directions to the vineyard, call the tasting room at 509-786-7686.

Another one of our major supports has been The VanArnam Vineyards. On Saturday August 19th they are doing a winemakers dinner featuring the talents of Fat Pastor with a four-course dinner paired with some of their best wines. Music and a great time are included. Tickets for the event are \$125 per person (\$100 to wine club members) Reservations can be made by using the link below or by calling the winery at 509-829-1540.



PICTURE AT: VANARNAM



PICTURE OF: COYOTE CANYON

## *President's Corner*

As you know, The Yakima Enological Society is a 501-c-3 non-profit organization with the mission of using our event proceeds to help finance scholarships for students studying Enology, Viticulture or Wine Studies at colleges in the Pacific Northwest. We have just completed a review of our finances for 2023 and are happy to announce that we will be awarding \$14,500 to the following Pacific Northwest colleges, Central Washington University, Okanogan Community College, Walla Walla Community College, Washington State University, and Yakima Valley College. This is the largest single amount we have been able to award and is mostly due to the great Platinum event this past May. Our events have also been more profitable due to the ongoing support from the wineries that partner with us.

If you want to thank these wineries, then please consider giving them your support by attending their events, purchasing their wines, and letting others know who our supporters are. Some of the wineries that have provided wines to us in the past year are: Avennia, Cascade Cliffs, Coyote Canyon, Dunham, J. Bell, Sheridan, and Whitman Hills, to name a few. Most of the wines served at our Platinum dinners are donated to us by the participating wineries. Without them and the Great Northwest Wines magazine, which holds the Platinum judging each year, we would not have been able to donate the almost \$140,000 in scholarships to date. I would also like to give a very big plug to Brad Baldwin at Stems wine shop on Yakima Avenue. He has been a huge supporter and on the YES board for years and offers all YES members 20% off on any purchases made at his store.

Finally, Thanks to all of you reading this newsletter and to those who come to our events. I am looking forward to many more great events and to our continued ability to provide scholarships to Enological students.

-- Charles Johnson

# Cigars Port & MORE

If you attended the recent Platinum dinner and signed up for the Cigar and Port evening, we are announcing that the party will be held on **Thursday, August 17th** at the home of Jack and Vi Topper, 200 Karin Drive, Yakima, starting at 6:00pm. The evening will include at least two great cigars per person, Port style wines, snacks, sandwiches, and the chance to get together for a nice evening.

The cost is \$50 per person and if you have not already paid you can do so by stopping by Stems wine shop and paying or you can pay at the door with a phoned in reservation. (509-307-8679) We have also attached a reservation form to this newsletter that can be mailed into our PO Box. Hope to see you there.

--Jack and Vi



## September Teaser

Join us at JBell, winery and Lavender Farm, **September 13th** at 6:30 PM in Zillah. Masterfully created dishes with Northwest flair, paired with J. Bell's unique and delicious wines. Promises to be a delightful evening.







At a recent YES Board Meeting the question came up regarding food and wine pairings. Wine pairings have often confused me. I get red wine with a red meat and white wine with seafood (acid with salt), but some classic pairings, like Port with blue cheese, never worked for me. I only know what I like, so many pairings seemed confusing.

One of the best pairings I've ever had was a moderately buttery, oaky Chardonnay with steak and green peppercorn sauce. Why did this pairing work better than a more classic Cabernet Sauvignon pairing? Because green peppercorn has a molecule in it called eugenol - the major molecule in saffron, and in a variety of foods such as grilled beef, and herbs and spices such as rosemary, clove and basil. The sauce also had a tiny bit of cream. Lactol is an aromatic molecule in both cream and Chardonnay that has gone through malolactic fermentation: a process that heats the wine and transforms the malic acid (apple like) to lactic (milky/buttery like) acid. The combination was magic!

At this point, I became fascinated with molecules, such as linalool, which is a spicy/floral aroma that you get in Gewürztraminer, and found the work of Francois Chartier, a Quebecois sommelier, cook, educator and writer, who wrote about how molecules in food and wine work together. Chartier focuses on a new way to pair food and wine - "molecular sommellerie™." The idea brings together tasting ingredients in their raw form, and aroma molecules in food and wine. Molecular sommellerie looks at the building blocks of foods in order to pair them with each other to create an "aromatic synergy" when tasted and smelled together.

For instance, Sauvignon Blanc from around the world has similar flavors of anise, fennel, fenugreek, mint, "grassiness." because they all have the molecule sotolone. When Chartier tasted a Sauvignon Blanc with a simple, fresh tabouleh salad with mint, tarragon, basil and chervil, he was blown away. The aromas in the wine and the aromas in the food matched, creating a perfect synergy. Through experimentation, Chartier found out why some traditional combinations, e.g. black olives and Syrah work because both have roduntone. Working with molecular gastronomy chefs from around the world, pairing wines with foods using this method, there's not just one "bitter," but many, not just one kind of acid, but many - lemon (ascorbic), apple (malic), milk (lactic), etc. One molecule can have many different manifestations and most foods have more than one aromatic compound, many of which are interconnected. Cooking changes these and brings out more flavors. To pair food and wine this way, consider the dominant aroma or ingredients in the food (or wine), and find a food or wine with that dominant aroma, to allow the natural aromatic synergy to occur on your palate and in your nose. Here are a few examples:

Eugenol: Present in various amounts in Thai basil, clove, rosemary, apricot, pineapple, asparagus, grilled and roasted beef, cinnamon, strawberry and rosemary. And it is present in oak, so a barrel-aged Chardonnay with that clove scent might fit with foods of the same dominant aroma. Sotolone: Mint, coriander, basil, tarragon, endive, cumin, chervil. Also found in Sauvignon Blanc. Rotundone: dried herbs, lamb, thyme, cocoa, coffee, citrus, mushrooms, saffron; found in Syrah, Grenache, Grüner Veltliner. Linalool: Found in lavender, basil, sweet orange, bay leaf and, of course, Gewürztraminer, Riesling and Muscat wines.

**Bottom line: Thinking in terms of food & wine pairings at the molecular level will allow you to go where most people don't and experience the nuances therein, eh?**

## Passion of Avennia

**Aug 9th, 2023**

**Event starts at 6:30pm**

**Hilton Garden Inn**

### REGISTRATION DEADLINE

**Postmarked by Aug 4th, 2023**

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

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

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

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

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

**Number of Members** \_\_\_\_ @ \$60 = \$ \_\_\_\_

**Number of Guests** \_\_\_\_ @ \$70 = \$ \_\_\_\_

**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

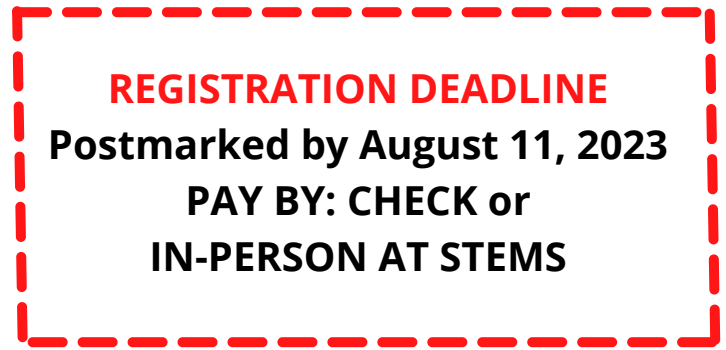
EMAIL [CHEYENNE@NEEDHAMMEDIAANDMARKETING.COM](mailto:CHEYENNE@NEEDHAMMEDIAANDMARKETING.COM) WITH ANY QUESTIONS ABOUT  
THE ONLINE PURCHASING PROCESS

**Cigars, Port, and More**

**Aug 17, 2023**

**Event starts at 6:00pm**

**200 Karin Drive, Yakima**



**Number of Attendees \_\_\_\_ @\$50 = \$\_\_\_\_\_**

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

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

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

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

**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:  
**Jack and Vi Topper, PO Box 2395, Yakima WA 98907**

**All reservations must be paid for in advance and are NON REFUNDABLE**

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# 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](http://yakimawine.org)

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

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

**Total Amount**

**enclosed**