



The Y.E.S



A Taste of Argentina

July 2023 | Chuck and Julie Residence

You are invited to share in the adventure of an Argentinian “Asado” at the home of Chuck and Julie Johnson on Saturday July 15th. Argentinean asados are not a typical gas-fueled BBQ like most of us are familiar with, but a social gathering with meat prepared in its purist form with just a grill and a fire. It is as much about friends and family gathering together as it is about the food and wine. The gauchos, Argentinean cowboys, were the first asadores and relied on the wild cattle that traveled the Argentinean Pampas to provide their meals over an open campfire. They ate most of the cow including the organ meats or achuras, which include kidney, intestine, tripe, and sweetbreads. We will leave this part out of our evening.

Our effort to create this for YES members will rely on the grilling skill of our asador, John Vandervate. He will present three preparations of beef; short ribs, Tri-Tip, and Chorizo Sausages. Beef Empanadas will also be served. The meat will be accompanied by Grilled Vegetables with Burrata, Chipas (Argentinean Cheese Bread) and Chimichurri Sauce. Dessert will be a Chocolate/Dulce de Leche Brownie made by Marie Clark. In Argentina an Asado is a big meal. So, plan accordingly.

Event Details

DATE: SAT, JULY 15TH

TIME: REGISTRATION | 4:00PM

LOCATION: 1850 STATE ROUTE 821

COST: \$70 PER MEMBER
\$80 PER NON-MEMBER, \$62 FOR NON-DRINKERS

REGISTRATION DEADLINE:
MONDAY, JULY 10

PAYMENT METHODS:

- ONLINE | YAKIMAWINE.ORG
- CHECK PAYABLE TO Y.E.S.

PAYMENTS CAN BE DROPPED OFF AT STEMS UNTIL MONDAY, JULY 10TH

FOR MORE INFORMATION
CALL (509)452-8800

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

A Taste of Argentina (continued)

July 2023 | YVC Conference Center

We will be offering several wines from Argentina to accompany the asado, starting with a Torrontes, the most popular white wine in Argentina and a white Malbec. There will also be available great red wines to pair with all the meat including two Malbecs, a Cabernet Sauvignon and a Bonarda. In Argentina, the most popular wine is Malbec.

The cost of this feast will be \$70 per person (\$80 for nonmembers and \$62 for non-drinkers). The event will begin at 4:00 pm with registration and wines. Please bring one wine glass. The address is 1850 State Route 821. We are approximately two miles on 821 from the freeway. Turn left at the 40-mph sign and go to the end of the driveway and through the gate. **If at all possible, please consider carpooling as parking is somewhat limited.**

The dress will be casual; jeans will work fine. We are limiting the event to 65 people, so get your reservations early. Hope to see all of you on the 15th.

-- Chuck and Julie Johnson



Dunham Cellars Recap

The Y.E.S. Dunham tasting at Yakima Valley College Conference Center on June 14, turned out to be a stunning success with the weather cooperating as patrons enjoyed Rose in the courtyard during the greeting hour. Moving indoors food courses provided by Provisions and already waiting on the tables were paired with Dunham Cellars lovely wines while Dunham's representatives Robert Campesi winemaker and Steve White national sales manager. They explained the process of how these delicious products came to be and the history of Dunham Cellars. A grand time was had by all and some folks even scored some truffle popcorn to enjoy at home. Big thanks, for ordering and purchasing Dunham wines from Stems, over 100+ bottles.

-- Brad Baldwin



President's Corner

I am going to take my prerogative as President to pat the Yakima Enological Society on the back for its 47 years of providing us with great wine tastings and events. We were founded in 1976, making us the oldest enological society in Washington. The Enological Society of the Pacific Northwest was formed in 1975 but dissolved in 2012. The other active enological societies in Washington, Tri-Cities, Spokane, Columbia Willamette, and Wenatchee were all established after us. We are a 501-c-3 (Private Foundation) based on our strong educational component, and I believe the only enological society with that designation. The others are 501-c-7 (Social Clubs).

In 1976 there were only six bonded wineries in the state, even Chateau Ste. Michelle was just starting to be built in Woodinville. It was not until 1983 that the Yakima Valley was declared an AVA (American Viticulture Area), seven years after we became an organization. Yakima Valley AVA was the first AVA in the State of Washington. Now Yakima Valley has over 90 wineries, over 18,850 acres of vineyards and produces over 40% of the grapes made into wine in Washington State.

We should be proud of our contribution and support for the wine industry. We have been able to provide over \$136,000 in scholarships to Enology and Viticulture schools in the Pacific Northwest. We offer a venue where new and old wineries can present their best wines to us in an informal setting. There are a lot of competing wine events, tastings, dinners, wine clubs, etc. available in Yakima Valley. We work hard to offer you something special and focused on all aspects of our great wine industry.

The board and I deeply appreciate your continued support and strive to keep your membership meaningful. We know you have a lot of wine events to choose from. We are very grateful you have chosen YES.

-- Chuck Johnson



This month let's explore an issue that is on everyone's mind as we enter Fire Season-Smoke Taint. As its name may tell you, smoke taint happens when grapes are exposed to smoke, but it's more than just residue sitting on the grapes that cause these unpleasant flavors—and you can't just rinse it off. When wood burns, it releases aromatic compounds called volatile phenols. In the vineyard, these compounds can permeate the grape skins and rapidly bond with the sugars inside to form molecules called glycosides.

This process, called glycosylation, renders the phenols less volatile, meaning their smokiness cannot be detected by smell or taste. However, once the grapes are fermented, the acidity in the resulting wine will begin to break these bonds, rendering the phenols volatile again. This typically happens during fermentation, but can continue to occur after the wine has been bottled. It can even happen right as you take a sip: The enzymes in your mouth are able to break down any glycosides that remain, and the undesirable aromas can be vaporized as you taste—a wine might smell fine but taste off.

You won't see smoke taint in white wines nearly as much as you would in reds, since the compounds are concentrated in the skins, and whites don't typically sit on their skins during fermentation like reds do. Are different wine grape varieties more susceptible to taint? The wine industry is split.

According to the Australian Wine Research Institute (AWRI), risk of smoke taint is directly correlated with the stage of a grapevine's growth and development; research has shown that the period between veraison and harvest is when grapes are most susceptible.

Among all this uncertainty, what can winemakers do to mitigate these unwanted flavors? The first step, which seems to be universally recommended, is to minimize contact with grape skins since, again, that is where the compounds are concentrated. Beyond that, researchers suggest a variety of practices, such as adding fining agents like activated carbon, and using reverse osmosis or solid phase extraction techniques to reduce smoke-derived volatile phenols.

Winemakers may opt to simply maximize other flavors in hopes of masking the smoke: Certain strains of yeast will highlight a wine's fruity characteristics, while using oak chips and adding tannins can further overpower smokiness.

Researchers from UC Davis and Washington State University, two of the leading enology programs in the United States, are currently investigating ways to evaluate risk of smoke taint. In the meantime, be aware that this is a problem that will be with us going forward as climate change wreaks havoc with the Wine Industry and stay tuned for more information, including the development of standards to measure smoke taint levels.

August Teaser

The Y.E.S. August Tasting will be Avennia, which will be held Downtown Yakima. We hope to have a special venue in which to host. So mark your calendar's for August 9, 2023, see you there.

-- Brad Baldwin

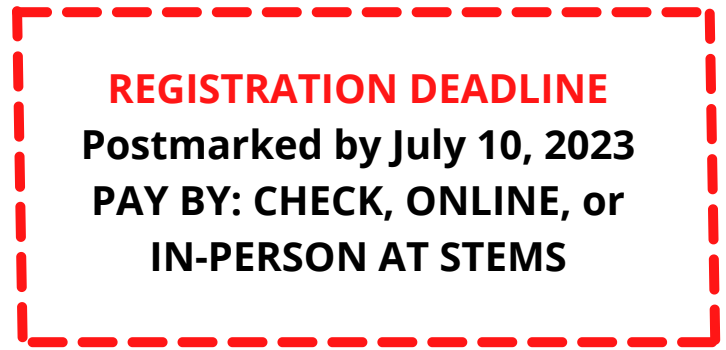


A Taste of Argentina

July 15, 2023

Event starts at 4:00pm

Chuck and Julie's Residence



Name:_____

Name:_____

Phone:_____

Email:_____

Number of Members ____ @\$70 = \$_____

Number of Guests ____ @\$80 = \$_____

Number of Non-Drinkers ____ @\$62 = \$_____

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