



# The Y.E.S



## Platinum XXI Dinner

May 2023 | Yakima Country Club

The Yakima Enological Society proudly presents the Twenty-first Platinum 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 in October by "Great Northwest Wines" magazine.

We will be featuring eleven wineries that won four or more Platinum awards in 2022. 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 was their first year to enter the Platinum judging and they came away with two Platinum awards. Larry and Kim Harris will be joining us for the evening. Also joining us and new to our Platinum event are Camaraderie Cellars from Port Angeles, WA, and Liberty Lake Wine Cellars from Liberty Lake, WA. Iris Vineyards from Springfield, OR., and Mercer Estates from Prosser, WA. are also new to our event but were unable to attend.

### Event Details

DATE: SAT, MAY 6TH

TIME: REGISTRATION | 5:30PM

LOCATION: YAKIMA COUNTRY CLUB

COST: \$175 PER PERSON

REGISTRATION DEADLINE:  
MONDAY, MAY 1

BRING: CHECK BOOK OR CARD  
FOR AUCTION!

PAYMENT METHODS:

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

**PAYMENTS CAN BE DROPPED  
OFF AT STEMS UNTIL MAY 1ST**

FOR MORE INFORMATION  
CALL (509)452-8800

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

**May  
2023**

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@YakimaEnologicalSociety

yakimawine.org

## *continued....*

In the 2022 judging, there were 679 Gold Medal winning wines entered and only 68 (10%) were awarded a Double Platinum. We will be serving 16 or almost 25% of those at our dinner this evening.

The evening will start with the Winemakers Reception where we will enjoy nine great Double Platinum wines paired with passed appetizers, including poached gulf shrimp, salmon rillettes and Wapato Asparagus Hush Puppy's 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. The third course will be a Spanish Pork ribeye with Zucchini fritters along with three great Petit Verdot's. 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. Although credit cards are welcome at our event to pay for auction purchases, the Platinum committee still recommends payment by check to avoid the 3% surcharge we must include to cover the credit card fees charged to YES. Proceeds from past Platinum dinners have allowed the Yakima Enological Society to donate over \$120,000 in scholarships to Pacific Northwest colleges wine programs.

For our out-of-town guests, we recommend that you make hotel reservations as soon as possible as that weekend will be a very busy one in Yakima.

This year ticket prices will be \$175 per person. Tickets can be purchased at Stems Wine Shop in downtown Yakima, or you can mail in the reservation form at the end of this newsletter. They may also be purchased online at our website [yakimawine.org](http://yakimawine.org). Don't wait!!! Seating is limited and this event fills fast.

See You There!

-- Platinum Committee

# President's Corner

I belong to a few wine clubs, as I am sure many of you do. They offer wines at a slight discount and are convenient for making sure we can get some of our favorite wines. All of them ask for a commitment to 1-4 cases being purchased during the year and offer several options in selecting the wine. While I think it is great to support your favorite wineries, I think you should also consider the real advantages of membership in the Yakima Enological Society.

As a YES member you will not only save money attending our monthly events, but more importantly you get 20% off all wine and wine related merchandise purchased at Stems Wine Shop on Yakima Avenue. Stems offers you a choice of any wine from most Pacific Northwest Wineries and often wines from around the world with no commitment on whether you buy 2 bottles, 2 cases or fill your wine cellar. From a flexibility standpoint, you cannot go wrong financially with a membership in the Yakima Enological Society.

If you are not a paid-up member, please consider it and take advantage of all the perks that go with your membership. You will also be supporting a 501-c-3 that gives our profits from our events to students pursuing an education in the fields of Enology, Viticulture, and the Wine Industry. We have included in this newsletter an article from the Yakima Herald-Republic's "Yakima" magazine about the YES and our scholarship program. Many of you may subscribe to the Yakima paper, but in case you missed the article, we are including it in this newsletter. We should all be proud of YES and what we do for the community.

-- Chuck Johnson





# Meet Cindy Smith

Cindy Smith was born in Spokane and lived in the Tri-Cities for several years. Then moved to Montana, Alaska and finally Northern California. Her career as a manager with Bank of America required several reallocations throughout California. She decided to take a year off to earn my MBA working part time jobs (one with Kings Basketball team) she moved to Stockton CA as CEO of a non-profit consumer credit agency that stretched from Redding to Bakersfield. When her first nephew was born, she felt the need to be closer to him and her sister in Coquitlam, British Columbia. She found employment with an international accounting firm that worked with businesses that wanted to move their product to the US. Her role was to help the companies with strategic plans and business development. She later moved to Bellingham telecommuting for Apollo Group (parent for University of Phoenix) as National Marketing director for the Nursing, Healthcare and Counseling programs. After five years, she moved to Seattle and then shortly met the love of my life, Bruce Noyes, online. Three years later it was time to take the leap into new life and move to Yakima. She telecommuted to Grand Canyon University, regional director of marketing. She has been an adjunct professor in Canada, Mexico, along with California and Washington. It took fifty years, but she returned to Eastern Washington. Presently, Cindy lives in Selah with my wonderful husband and chocolate lab.

She says "The Yakima Enological Society was instrumental in my feeling welcome to Yakima twelve years ago! My husband gave me a YES membership- knowing my love of wine. It was there I met several lifetime friends. I enjoy the friendship with several great people while being able to learn more about the Yakima Valley."





I used to tell my students that 'Terroir is not a small dog' and you must possess a working knowledge of the language of wine to be credible. While I routinely butcher French and German terminology, I at least give it a try and with practice get a little better with time. So, with that as a backdrop, let's tackle some terms being thrown around in the wine industry these days, shall we?

**Wild Yeast:** These are yeasts that occur naturally on the grapes or in the cellar, rather than commercially cultured yeasts used for fermentation. Some argue that wild yeasts are more authentic, but most producers favor the reliability of cultured yeasts. Regardless of which you choose, these are the fungi's that convert sugar to alcohol and carbon dioxide in the process known as fermentation. The predominant wine yeast, *saccharomyces cerevisiae*, is the same micro-organism that ferments beer and makes bread dough rise.

You might ask yourself, so why does this matter and how does it relate back to Terroir? To this I say, self ... think of all the sour dough 'cultures' passed down from Grandma used to make bread up and down the West Coast and the fact that they all taste different despite the fact that each bread is made out of the same raw ingredients (e.g. San Francisco vs. Seattle vs. Vancouver vs. Alaskan sourdough breads, etc.). This is Terroir in action and carries over into the vinification process in a similar manner, as every 'wild' yeast exhibits the characteristics of the environment they live in, imparting tastes and flavors during fermentation that are unique to that particular bacterial culture.

Today's wine industry has worked feverously to produce yeasts that can ferment to higher levels of alcohol, since climate change has caused wine grapes to yield higher levels of sugar (BRIX) than previously available from the vineyard. There is also a segment devoted to additives like nutrient and enzyme supplements, to force the yeast to work more efficiently. While this is all well and good, remember it is the various yeast strains that do the heavy lifting in the vinification process. To wit, I spoke at our last YES Event to the fact that I utilized *pichia fermentans* in making my Riesling one year, based on the fact that I was able to get a culture of this particular yeast from a vintner in New Zealand which exhibited great apple/citrus notes in the finished wine and resulted in a gold medal being awarded

Bottom line: Terroir is a term that every enophile must be fluent with to fully appreciate what goes into every glass of wine we drink. While Terroir is routinely applied to the soils, climate, slope, orientation to the sun, etc. found in the vineyard, it equally applies to the fermentation process in the cellar. Once this concept is fully understood you will better be able to discern why a Washington Cabernet Sauvignon, Merlot, Cabernet franc, Malbec, Petite Verdot blend is so different from a French Bordeaux Blend of the same grapes, eh?

# *Rieslings of the World*

Kirstine Miller

The Central Washington University Wine Studies students and their professor Kristine Miller hosted the April Y.E.S event. The theme of the event was "Around the World with Riesling". Each student chose a unique Riesling to present to the members and shared key facts about the region and wine maker that played a key role in their selected Riesling's unique personality.

To kick things off Professor Miller discussed the history of Riesling, noting that it is a grape varietal that is highly expressive of its terroir and can be produced in a range of styles from bone dry to syrupy sweet. Taya presented the first wine, a sparkling Riesling from the Mosel in Germany, produced by Dr. Loosen. Taya shared key facts about the cool climate in the Mosel and the role that the steep southern facing slopes and unique slate soils play in the highly regarded Rieslings produced here.

Hannah presented the Forge Cellars Dry Riesling Classique from Seneca Lake in the Finger Lakes of New York, noting the impact glaciers had on this unique region and the role the "lake effect" plays in ensuring grapes can grow in this cool climate. Charlize discussed the Efeste Riesling Evergreen Vineyard from the Ancient Lake AVA in Washington State, pointing out the distinct minerality the Rieslings from this AVA express thanks to the large deposits of caliche.

Professor Miller talked about the Pikes Dry Riesling from Clare Valley, Australia pointing out how the warm days and cool nights impact these wines, and the unique lime-infused qualities that these Rieslings are renowned for expressing. Noah took the group to Kamptal, Austria sharing the Birgit Eichinger Vom Berg Riesling, and noting Birgit's unique philosophy as a winemaker and belief that "great wines are created in the mind and in the heart". The event concluded with Lesly's presentation of the Gehringer Brothers sumptuous Riesling Icewine from Canada, and a discussion of the history of ice wine and how it is made from grapes frozen on the vine.

In addition to the amazing range of Rieslings around the world, guests enjoyed charcuterie boards from Olive and Pine charcuterie, featuring cheese, meat, and accoutrements chosen to pair well with the Rieslings. The pièce de résistance was Noah's amazing lemon and honey granita with fig mascarpone, which was paired with the ice wine. The event was an amazing opportunity for this group of students to share their passion for wine and their expertise with the Y.E.S members.

# *Yakima Herald Article*

## **"Yakima Enological Society Pops Cork on 21st Annual Platinum Dinner"**

Just shy of half a century ago, in 1976, a group of Yakima Valley individuals involved in the process of winemaking formed and officially organized the Yakima Enological Society, or Y.E.S.

At the time, the society's purpose was to "foster interest in and appreciation of viticulture, enology and the proper use of wine." Over the span of the next 27 years, the organization remained committed to its goal by holding meetings and hosting events that significantly raised the awareness of wines, their production and their uses. Through their activities, the society has helped educate not only their members, but the public as well.

And as the number of vineyards and wineries increased in the Yakima Valley, the Yakima Enological Society's role in educating and promoting the industry also increased.

By 2003, vineyard and winery owners, as well as the members of the society, became increasingly aware of the need for trained and educated viticulture and enology specialists. To help promote and encourage the fields of study, the society started a scholarship program for those pursuing their education in the field. To raise the funds for the scholarships, they began hosting various fundraising events that included educational and wine tasting opportunities and even dining events and venues. The profits from the events are then given to schools and awarded to students earning degrees in viticulture and enology.

Twenty years later, the Yakima Enological Society is still going strong with its mission to raise vineyard and wine awareness by educating and sharing wines with its members and the public. The society is also still playing a substantial role in supporting and encouraging students. Since 2003, it has given \$120,000 in scholarship funds to students pursuing viticulture and enology degrees at Yakima Valley College's Grandview campus, Washington State University's Tri-Cities campus, Walla Walla Community College, Central Washington University, and Umpqua Community College in Roseburg, Ore.

The society's next fundraising event is "A Riesling Adventure" on April 12. The event consists of Central Washington University Wine Studies students featuring riesling wines from some of the world's best wine regions. Attendees are being given the opportunity to explore the diverse techniques that make riesling one of the favored grape varieties.

## *continued....*

But of all the events hosted by the Yakima Enological Society throughout the year, its biggest is the annual Platinum Dinner. The event, now in its 21st year, will once again be held at the Yakima Country Club on May 6.

This year, 24 wines awarded the Platinum Award in 2022 by Great Northwest Wines Magazine will be featured, as well as a reception honoring the award-winning wineries and winemakers. To make the evening even more special, the wines will be paired with appetizers and a five-course meal. Items are also auctioned off at the event as a fundraiser. The event is open to the public with advance purchase of tickets. To purchase tickets, visit the society's website at [yakimawine.org](http://yakimawine.org).

Aside from all the fundraising events, the society also meets monthly. Membership is open to those 21 or older who agree with the society's goals and purposes. Of course, membership comes with some tempting benefits that include tasting great wines, learning about viticulture and enology, attending various meetings and events, and, yes, even discounts on wines. For more information about attending meetings, tickets for fundraising events, or becoming a Yakima Enological Society member, visit [yakimawine.org](http://yakimawine.org).

ELLEN ALLMENDINGER Yakima Magazine | Apr 7, 2023

## *June Teaser*

**The June 14th, 2023, Yakima Enological Society event will feature Dunham Cellars from Walla Walla, Washington. National Sales Manager, Steve White will be here to talk about their wines and a little history of the winery. The event will be held at Yakima Valley College Conference Center outdoor patio. Hope to have a fantastic tasting, see you there.**

**-- Brad Baldwin**



# **Platinum XXI Dinner Registration**

**Saturday, May 6th, 2023, ~ Yakima Country Club**

**5:30 pm ~ Winemakers Reception & Greeting Wines**

**6:30 pm ~ Dinner featuring five courses, Twenty-one Platinum wines,  
Silent and Live auction**

You may purchase seats individually or purchase a table of eight or ten with a winemaker assigned to your table or a full table of ten or twelve without an assigned winemaker. If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together! If you are not buying a table, but would like to be seated with friends, please write their names below and we will try to seat you accordingly.

1-Name: _____	e-mail _____	Phone _____
2-Name: _____	e-mail _____	Phone _____
3-Name: _____	e-mail _____	Phone _____
4-Name: _____	e-mail _____	Phone _____
5-Name: _____	e-mail _____	Phone _____
6-Name: _____	e-mail _____	Phone _____
7-Name: _____	e-mail _____	Phone _____
8-Name: _____	e-mail _____	Phone _____
9-Name: _____	e-mail _____	Phone _____
10-Name: _____	e-mail _____	Phone _____
11-Name: _____	e-mail _____	Phone _____
12-Name: _____	e-mail _____	Phone _____

**Regular seating - \$175/person    Number of Attendees: \_\_\_\_\_ @ \$175 = \_\_\_\_\_**

**We would like to be seated with:**

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

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***If no seating preference is made, your seating will be assigned for you.)***

**Please mail this form along with your check to:**

**Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907**

**YOU CAN ALSO PURCHASE TABLES AND TICKETS ON OUR WEBSITE-yakimawine.org**

**All reservations must be postmarked by May 1st.**



# 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**