



THE Y.E.S



Christmas Party - A Night to Remember

DECEMBER 2024

Dear Y.E.S. Members, Friends, and Family,

It's that time of year again! Mark your calendars and prepare for an evening of festive cheer, delicious food, and great company at the annual Y.E.S. Christmas Party. This year, we're embracing a mix of old traditions and new delights to make the evening truly memorable.

- 5:00 PM - 6:30 PM: Begin the festivities with no-host cocktails in the Hilton Garden Inn's inviting bar. This is the perfect time to mingle and toast to the holiday season.
- 6:30 PM: Ascend to the 2nd floor for a delightful buffet dinner. Don't forget to bring your own wine to savor in the Riedel stemware graciously provided by Stems.
- After Dinner: Get ready to hit the dance floor as the talented Die Bruder play their signature tunes to keep the party going!

This year's Christmas Party promises to be a phenomenal, spectacular, and truly astounding celebration. It's a wonderful opportunity to connect with fellow members, share the joy of the season, and create memories that will last a lifetime.

Don't let this highlight of the holiday season pass you by. Sign up today and join us for an evening of fun, food, wine, and music. Don't forget to RSVP soon—spots are filling quickly!

Event Details

DATE: DECEMBER 12TH

TIME: EVENT @ 5:00PM

LOCATION: HILTON GARDEN INN, DOWNTOWN YAKIMA

COST: \$80 PER PERSON

REGISTRATION DEADLINE:
FRIDAY, DECEMBER 7TH

PAYMENT METHODS:

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

FOR MORE INFORMATION
CALL (509) 452-8800

ANY OTHER Q'S CALL:
CALL/TEXT MARIE AT
(509) 961-5563

Dec
2024

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yakimawine.org

November Event Recap

YES celebrated Larson Gallery's 75th year, enjoying an evening of art and wine. Yakima Valley Vintners, provided wines from students at the Yakima Valley College's Enology and Viticulture program, as well as a great charcuterie and chocolate desserts. Among those wines offered were an Albarino, Viognier, Mourvedre and Malbec, as well as a few others. All of the wines were enjoyed, there is something for every taste. Art from the Central Washington Artists Exhibition was on display in the gallery. The artwork comes from artists living in ten Central Washington counties with work that was produced during the last two years.

YES members picked their favorites and awarded three prizes for the top vote getters:

- 1st Place: Palouse Wheat Harvest by Becky Blair
- 2nd Place: Buck Bay view by Maja Shaw
- 3rd Place: Palouse November by Gayle Scholl
- Read more about the exhibition at larsongallery.org



YES Annual Business and Scholarship Meeting

We will be kicking off 2025 with our annual business meeting on January 8th. Many YES members look forward to this meeting to display their culinary talents at the potluck. This year we are asking you to bring your signature dish and if you want, a copy of the recipe for the dish. We have wines from several of our earlier events that we will be opening for the evening. During this annual meeting we will present a financial review of 2024, a glimpse of what is coming in 2025 and presentations from some of the college students that were YES scholarship awardees. If you bring a potential new member to the meeting both you and the potential member will get to attend at no cost. Mark your calendars.

- The YES Board

President's Corner

As 2024 draws to a close, I want to thank everyone that helped make 2024 a success. That certainly includes our members, wineries, caterers and venues that hosted us. I also want to thank the Board of Directors and the Platinum Committee for the hours and hours of work they put in to make YES successful.

In looking back on this year, I believe we had a great variety of events that really represents the wide interests of our group. In January we had five students from the colleges that we support with our scholarship funds speak to us about their career plans and the impact we had on their schooling. February was a seafood event at the Seasons Bistro featuring oysters, oyster stew, clams, salmon, all accompanied with special wines. March was our traditional "Blind Tasting" with Ron & Pam Larin taking the award for best palette. In April we showcased the Platinum Dinner at the Yakima Country Club that was so successful we raised over \$14,000 for our scholarship fund.

In May, three students from Walla Walla Community College gave us very informative presentations based on their thesis work which was accompanied by wines made by the students in the enology program. June was a delicious Vandervate BBQ at the Yakima Area Arboretum with wines from Liberty Lake Winery in Liberty Lake, WA. July was a "Sunner Soiree" at the beautiful home of Bert Mc Donnell, with wines from Narratif Winery in Prosser. August, we had a great meal prepared by the students from the ESD "STEMS" Culinary Arts Program at the Yakima Fair Grounds with wines from "Barrell Springs Winery". One of the highlights for the year was our September bus trip to the Okanagan Valley in Canada, which was fun for everyone. And in October we had a great lecker German meal paired with wines and beer from Germany. Kristine from our board spoke in detail about the wines and their terroir in Germany. November is covered in this newsletter.

As we look at 2025, we, your board, hope that we can continue to present informative and enjoyable wine events that will appeal to our membership. Our plans for 2025 include our annual Platinum Dinner on May 3rd, a tour of the WSU Wine Science Center in Richland, a feast of Paella and Spanish wines, a boat cruise on the Columbia River with food and wine, an event on Veterans Day honoring Veteran Winemakers and Chefs, and several other events still in the works.

Two major requests from me are (1) What type of events do you want to see? Please let us hear from you and (2) Please consider serving as a member of the Board of Directors. We have openings and are always looking for new ideas and willing hands to make your YES organization the best it can be.

One last thing. Our annual business meeting is coming up on January 8th. If you bring a potential new member with you, you both get in free for the event.

--Chuck Johnson



Talkin' Grapes with Gar'

With the 2024 harvest in the vat merrily fermenting away, let's discuss some of the newest trends in winemaking, i.e. extended and/or limited skin contact, as there are numerous merits to this approach to winemaking.

As a vigneron, we try to manage the vigor of vines growth by limiting water (reduced deficit irrigation, aka RDI) to produce smaller berries which increase the skin to pulp ratio, maximizing the flavor profile in the juice the winemaker strives for.

Extended skin contact in white wine allows the resulting must more time to extract the many flavonoids found in the skin. This in turn results in white wines which have straw yellow, peachy pink, to orange hues and distinctly different flavors.

Some examples of this are Two Vintners OG (orange Gewürztraminer) which is fermented in Spanish clay pots called tinajas and Gilbert Cellars Orange Wine, a combination of Riesling and Chardonnay which goes thru a natural fermentation process that involves 'pied de cuve' (akin to a sourdough starter, but with grapes).

Conversely, red wines produced with limited skin contact (remember that red wine can be rendered white with no skin contact at all) result in the extremely popular blush Rose' and white Cabernet franc ('Blanc de franc'), which exhibit entirely unexpected taste profiles by dropping out much of the tannic component and making for a lighter, fruit forward red wine.

A stellar example of this is Ridge of Wonders Winery 'Piquette of Pinot noir' which blends rehydrated pomace with Pinot noir Rose' wine, resulting in a very quaffable wine that can be paired with many pasta dishes.

Bottom line: Do not be shy when out there tasting what wineries have to offer, you can amaze your friends/family with these over the long Winter months and who knows, you may actually like them and add them to your repertoire, eh?

Christmas Party - A Night to Remember

December 12th, 2024

Event at 5:00pm

Hilton Garden Inn, Downtown Yakima

REGISTRATION DEADLINE
Postmarked be December 7th, 2024
PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

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

Name:_____

Total Enclosed: \$_____

Name:_____

Phone:_____

Email:_____

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)

				<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

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

\$ _____

**Total Amount
enclosed**