



# THE Y.E.S

## Annual Business Meeting for 2025

JANUARY 2025

Kick off the New Year with our annual business meeting! The evening will begin with a Potluck dinner, so don't forget to bring your signature dish—main course, side, appetizer, or dessert. Wine will be provided, but please bring your own wine glass.

### Evening Highlights

- Presentations from faculty and students who have received Y.E.S. scholarships, including representatives from:
  - Washington State University: Jean Peterson (Department Chair), Kelly Gable (Donor Relations), and students Leyla Gonzalez & Madison Shaw
  - Yakima Valley College: Trent Ball (Program Chair) and students Stephanie Salas & Luis Lopez
  - Walla Walla Community College: Video presentation due to weather and distance
- Update from Ron Shaw of Yakima Recycles Glass on wine bottle recycling and its environmental impact

After the presentations, we'll conduct the annual business meeting, followed by an open floor discussion.

Let's make this event a memorable start to the New Year!  
Hope to see you there!

-- The YES Board

## Event Details

DATE: JANUARY 8TH

TIME: DOORS OPEN @  
6:30PM

LOCATION: YAKIMA VALLEY  
COLLEGE CONFERENCE  
CENTER, ROOM B

COST: \$20 PER PERSON

BRING: A POTLUCK DISH  
AND A WINE GLASS

REGISTRATION DEADLINE:  
FRIDAY, JANUARY 3RD

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

Jan  
2025

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Follow us on Instagram |  
@YakimaEnologicalSociety

yakimawine.org

# December Event Recap

The Yakima Enological Society celebrated the Holiday Season in a fun and festive way downtown Yakima at the Hilton Garden Inn . Guests arrived at 5pm for a no host cocktail period at the lobby bar of the hotel. Dinner was served upstairs at 6:30, everyone enjoyed the buffet dinner and enjoyed wines members bought to drink and share from their cellars. The room was beautifully trimmed for the holidays for our group of wine lovers. After dinner the Die Bruder band started playing dance music and we all got up on the dance floor. Everyone enjoy the night, see everyone next year.



## February Teaser

Join us on Wednesday, February 12th, at 6:30 PM at the beautiful Arboretum for our 2nd Annual Terroir vs. Merroir Food & Wine Pairing Event!

This year, we're making the evening even more spectacular:

- Oyster Towers at every table—because everyone deserves their fair share of these ocean treasures!
- WIT Cellars Wines perfectly paired to elevate every bite.
- A decadent Surf 'n' Turf main course accompanied by carefully crafted sides, including fresh salad, seasonal vegetables, and artisan bread.

Don't miss this unforgettable night of culinary delight, exceptional wine, and great company. Stay tuned for more details and reservation info—this is one Valentine's celebration you won't want to miss!

# President's Corner

The YES board is looking forward to 2025 and to presenting some great events to our membership. As you saw in the write-up about the upcoming January event, we are offering the opportunity to attend at no cost if you bring a potential new member to the event. Both of you would be able to attend free. We all need to work on growing our membership and this could be a start. I am also asking for any current member to consider serving on board. We have a couple of openings and would love to have some new ideas and personalities join the board in 2025. Please consider giving some of your time to our society and helping us continue to fund scholarships to students studying Enology and Viticulture in the Pacific Northwest as well as supporting our local wineries.

Speaking of students, one of my most rewarding parts of the January meeting is hearing from the students that received the YES scholarships. They always express thanks for our support and listening to them talk about their careers and what they want to bring to the wine industry is very inspirational. This year we will be hearing from four students that will be some of the future leaders in the wine industry. By the way, if you have not yet heard, the 2025 Platinum scholarship dinner will be on May 8th, again at the Yakima Country Club. There will be some new wineries attending along with some of the past attendees. Mark your calendars for another great event.

Happy New Year!

Chuck Johnson

# Become a Y.E.S. Member in 2025!

Yakima Enological Society memberships expire on December 31st each year, so it's time to renew! A current membership is required to vote at our Annual Meeting on January 8th, 2025.

## **Renewing is Easy!**

Our preferred method is online:

- Visit [yakimawine.org](http://yakimawine.org) to renew with your credit card.

Prefer mail?

- Print the membership form from our website or the end of this newsletter.
- Fill it out and mail it with a check for \$25.00 per person to our mailbox.

Other options:

- Drop off your completed form and payment (check or cash) at Stems.
- Bring your form and payment to the next YES meeting you attend.

Already Renewed?

If you paid your membership dues at the October or November tasting, you're set for 2024—no further action needed!

Newsletter Issues?

If you're not receiving the newsletter via email, check your spam or junk folder. For assistance, contact Marie Clark at [contact@yakimawine.org](mailto:contact@yakimawine.org).

Stay connected with us on Facebook, Instagram, and our website. Thank you for being part of YES, and we look forward to another fantastic year of wine exploration!





# Talkin' Grapes with Gar'

Tis the season, so I thought it might prove illuminating to discuss some of the terminology associated with Champagne (AKA 'Sparkling Wine' in all but France), starting with Methode champenoise or Methode traditionnelle, which refers to the practice of completing the second fermentation in the bottle. The Charmat method is a less expensive way to complete the secondary fermentation (e.g. Proseccos) usually in a large-format steel tank, as is forced carbonation, which uses machinery to carbonate the wine, instead of yeasts. Petillant naturel (Methode ancestrale or pet-nat) is an ancient method of winemaking which utilizes only a single in-bottle fermentation where naturally occurring yeasts are left within the bottle to continue the fermentation process, resulting in a gentler sparkling wine with funkier flavors from the natural yeasts.

Dosage refers to the amount of sugar added to the bottles during the second fermentation and riddling denotes the quarter turning of the bottles to produce a more even fermentation. Lees are the spent yeast left inside the bottle during the second fermentation and 'resting on the lees' is the amount of time the wine matures in contact with the yeast before disgorgement, which is when the bottle is opened and emptied of this must. The longer the resting period the more 'toasty' the flavor.

The Cuvee' is each Champagne House proprietary blend of grapes used in their blend, whereas nonvintage bottles use a blend of grapes from several different years to make the bottle. Blanc de blanc (white grapes only) vs. Blanc de noirs (red grapes only) describes the two types of wines produced worldwide.

Bottom line: Serve your Champagne or Sparkling Wines in a tall, fluted glass to take advantage of the bubbles. It can make any occasion 'special' and pairs well with most any appetizers you might whip-up. It also 'breaks the ice' when guests arrive and is a great way to spark conversation, eh?

**Annual Business Meeting for 2025**

**January 8th, 2024**

**Doors Open at 6:30pm**

**Yakima Valley Community College,  
Room B**

**REGISTRATION DEADLINE**  
**Postmarked by Jan 3rd, 2025**  
**PAY BY: CHECK, ONLINE, or**  
**IN-PERSON AT STEMS**

**Number of Guests \_\_\_\_\_ @\$20 = \$\_\_\_\_\_**

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](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



# 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](http://yakimawine.org)

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

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

**Total Amount  
enclosed**