



THE Y.E.S

YAKIMA
ENOLOGICAL SOCIETY

AN EVENING OF ART, WINE & GREAT COMPANY

OCTOBER 2026

First Wednesday of the Month : October 7th, 2026

On the 7th of October, YES members will return to The Larson Gallery for the Central Washington Artists Exhibition!

Y.E.S. members will be regaled with stunning visual presentations from select Northwest artists while nibbling on mouthwatering charcuterie, delectable desserts and as always accompanied by exquisite Y.E.S. affiliate Washington wines. 103 artists submitted 270 pieces of which 83 were selected for this competitive showing. Y.E.S. members will be part of the proceedings by voting on their favorite works. All in all this should prove to be an invigorating event sure to stimulate the senses.

Come sip, savor, and enjoy an evening surrounded by creativity!

Event Details

DATE: WED. OCT 7TH

LOCATION: LARSON
GALLERY

TIME: 6:30PM

COST: \$50 PER MEMBER,
\$60 PER GUEST

REGISTRATION:

- MAIL IN: POSTMARKED BY OCT. 2ND
- ONLINE AT YAKIMAWINE.ORG BY OCT. 5TH
- DROP OFF PAYMENT AT STEMS BY OCT. 3

**CALL/TEXT IN BY OCT. 7TH
8PM TO MARIE AT
509 961-5563**

Oct
2026

Like us on Facebook |
Yakima Enological Society

Follow us on Instagram |
@YakimaEnologicalSociety

yakimawine.org

Want a Limited Edition Y.E.S. Bottle of Wine?

YES 50th Anniversary Wines for Sale- Red is \$25.00 White is \$20.00 at Stems cash or check only, please!



Save The Date: November 11th

Sit down 6 course dinner at the Hilton Garden. Your hosts have selected an amazing little mom and pa type winery, that has produced some very delightful, refreshing and fun wines. Some are medal winners. Seating will be limited to 55 guests. Sign up date deadline will earlier than normal, so sign up as early as you can. Last year we were sold out, so we have increased the seating capacity. Since this tasting falls on Veterans Day, if you have friends or family that are Veterans invite them to join us. Veterans who are guest will only pay the member price.

Winery Affiliate Members





Talkin' Grapes with Gar'

White Wine Aging

Not every white wine is built for the long haul, but the right choice will surprise you. Acidity, sweetness, phenolic structure give certain whites the stamina to evolve for decades. While most white wines don't age as long as reds because they contain fewer tannins and phenolic compounds, largely due to limited skin contact during fermentation. The simple difference between vinification techniques reduces the tannins in the wine, which reduces white wine aging ranges.

Additionally, some white wines have lower acidity. Acidity slows many of the chemical reactions responsible for the evolution of wine, keeping them fresher over time. That's why acidity is one of the strongest predictors of aging potential.

- Chardonnay owes its longevity to a combination of higher acidity and careful oak aging, which contributes additional structure and phenolic compounds.
- Sémillon and Sauvignon Blanc combine to create Bordeaux blends. Sémillon can often taste sharply acidic, it develops remarkable complexity with bottle age.
- Riesling is the champion aromatic white that does wonders with time, as it gradually deepens from pale straw to golden with surprising aromas of petrol (caused by the formation of a chemical compound called TDN).
- Viura is the principal grape in Rioja, young examples show citrus and mineral notes, while bottle age brings honey, roasted nuts, and dried fruit. Viura wines are great for long-term aging.
- Chenin blanc is typically a sweeter wine which can age for decades, while the finest dry examples are also remarkably long-lived.

Beyond these still, dry white wines, fortified dessert wines age even longer, e.g. Sherry, Madeira, and even some Marsala are aged before release and can continue developing for decades after bottling. Several botrytis infected wines, e.g. Sauternes and Riesling, will evolve for decades. There are exceptions to these rules and the best way to identify age worthy wines is training your to recognize concentration, balance, and structure.

Acidity and tannins are very important for age-ability and sweetness can act as a natural preservative, contributing to a wine's aging potential. So start exploring and happy cellaring!

An Evening of ART, WINE & GREAT COMPANY

— FIRST WEDNESDAY OF THE MONTH —

DATE: Wednesday, October 7th, 2026

LOCATION: The Larson Gallery

TIME: 6:30 p.m.

COST: \$50.00 Member
\$60.00 Non-Member

REGISTRATION OPTIONS

- **Mail In:** Postmarked by Oct. 2nd
- **Online at YakimaWine.org** by Oct. 5th
- **Drop off payment at Stems** by Oct. 3rd
- **Call/Text in** by Oct. 7th, 8 p.m. to Marie at 509.961.5563

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members _____ @ \$50.00 = \$ _____

Number of Non-Members _____ @ \$60.00 = \$ _____

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 in advance and are NON REFUNDABLE

*Wine
Art
Community*

SIP
SAVOR
SUPPORT
ART



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

CHEERS to
Community



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