



# THE Y.E.S

**YAKIMA**  
ENOLOGICAL SOCIETY

## PRESIDENT'S DINNER

AUGUST 2026

On Wednesday August 12th, we will be sponsoring a special event at a Crafted Restaurant to honor the past presidents of YES. Formal invitations have been sent to all the past presidents we could identify, and they will be our special guests for the evening. Crafted is opening this evening just for this event. Their address is 22 N. 1st Street, Yakima.

We will have a no-host cocktail hour from 5:30 to 6:30. Seating in the main dining area will not be available until 6:15, but please come early and have a drink in the bar area. Dinner will be served starting at 6:30 and will consist of six or seven courses, served family style. We are strictly limited to only 60 people. So please make your reservations early. This dinner is part of our 50th Anniversary Year celebration and should be a great evening. The wines for the evening will be provided by Chateau Ste. Michelle. They are also celebrating their 50th year, as their facility in Woodinville was completed and the name was changed from Ste. Michelle Vineyards to Chateau Ste. Michelle, the same year as the Yakima Enological Society was formed.

The cost of the event is \$120 per person for YES members and \$130 for non-members. A special price has been given to all past presidents and their spouses or significant others. We expect this event will sell out so get your registrations in early. Dan and Mollie Koommoo are committed to making this a special evening for all.

## Event Details

DATE: WED. AUG 12TH

LOCATION: CRAFTED  
RESTAURANT

TIME: COCKTAIL HOUR AT  
5:30PM. MAIN DINING @  
6:30PM

COST: \$120 PER MEMBER,  
\$130 PER GUEST

### REGISTRATION:

- MAIL IN: POSTMARKED BY AUG 5TH,
- ONLINE AT YAKIMAWINE.ORG BY AUG 7TH
- DROP OFF PAYMENT AT STEMS BY AUG 7TH

CALL/TEXT IN BY AUG 7TH,  
8 PM TO MARIE AT  
509.961.5563.

Aug  
2026

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@YakimaEnologicalSociety

yakimawine.org

# Cruising the Columbia Teaser

We are happy to announce our second cruise on the Columbia River, set for Saturday, September 19th. Our first cruise with “Water2Wine” last year in September was so popular and a sell out that we decided to book a second trip. We will be cruising the Columbia River for 3 1/5 hours on the West Star (a 74-foot yacht) from “Water2Wine” with great food, fine wines and a no host bar on the second level.

We are still finalizing the menu and the wine pairings, so look for more information in next month’s newsletter. We will spend an hour enjoying the views, wines and cocktails prior to sitting down for lunch at 1:00pm. This year wine will be served at each table, which will be much more convenient for us.

We will again be joined by a fun group from the Tri-Cities, “Women Who Wine”, who cruised with us last year and also went to Canada with us in 2024. The West Star will depart from The Columbia Point Marina, 660 Columbia Point Drive, at 12:00pm and will return to shore at 3:30pm. YES will not provide transportation to the Tri-Cities for this event. Mark your calendar and remember this is a Saturday event on September 19th.

- YES Board

## Recap of the YES 50th Anniversary BBQ Event

Well deserved kudos to Team BBQ (and associated partners) for pulling off the YES 50th Anniversary BBQ yesterday @ the Yakima Area Arboretum on Wednesday, July 8th. The weather was darn near perfect, air quality was excellent, and the temperature/wind was relatively mild for July. There was plenty of good food, great wine, and hilarity/camaraderie among the 66 members in attendance. Chuck Johnson gave a brief history of the YES and Gail/Shirley Puryear from Bonair Winery provided some interesting insight to the nascent years of the Washington Wine Industry (Gail was once the President of YES back in the mid 80’s and spearheaded the move to make YES separate from the Pacific Northwest Enological Society). A good time was had by all, eh?

# Winery Affiliate Members





# Talkin' Grapes with Gar'

## Champagne Terminology

This article is meant to provide definitions to common Champagne terminology and increase your appreciation for the Grand Dame of the wine world (remember that Champagne is a trademark of the region in France where this wine originated and all other regions must call it 'sparkling wine'). Blanc de blancs/Blanc de noirs denotes the fact that either white or red winegrapes are used exclusively in Champagne.

Frizzante and spumante designate the strength of carbonation in Italian sparkling wine with spumante featuring more persistent bubbles. Petillant naturel (pet-nat) or Methode ancestrale, is an ancient method of allowing a single in-bottle fermentation to occur with only native yeasts found in that area, creating a gentle 'sparkling' wine which can produce some truly 'funky', in a good way, tastes.

The Charmat method is a cheap way to complete the second fermentation in a large format steel tank, think Proseccos.

Methode champenoise/traditionnelle is how all Champagne is made by completing the second fermentation in the bottle.

A cuvee is each Champagne house's proprietary blend of the winegrapes they mix into their expression of Champagne (and you better believe it makes a big difference in taste).

The 'punt' in the bottle is there to prevent excessive carbonation pressure from 'blowing out' the bottom of the bottle by forcing it down the side slope.

You are now better prepared to go forward into the world of Champagne. While the credit goes to Dom Perignon, the Benedictine monk assigned in 1665 as cellarmaster, he was merely astute enough to realize that a secondary chemical reaction was occurring and if perfected/controlled, would result in a remarkable, and unique, finished product.

**DATE:** Wednesday, August 12th, 2026

**LOCATION:** Crafted Restaurant  
22 N. 1st Street, Yakima

**TIME:** Cocktail Hour at 5:30 p.m.  
Main Dining at 6:30 p.m.

**COST:** \$120 per Member  
\$130 per Non-Member

### REGISTRATION DEADLINE

- Mail in: Postmarked by Aug 5th
- Online at YakimaWine.org by Aug 7th
- Drop off payment at Stems by Aug 7th
- Call/Text in by Aug 7th, 8 p.m. to Marie at 509.961.5563

Name: \_\_\_\_\_

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_



Number of Members \_\_\_\_\_ @ \$120 = \$ \_\_\_\_\_

Number of Non-Members \_\_\_\_\_ @ \$130 = \$ \_\_\_\_\_

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](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

