



THE Y.E.S

2nd Annual YES Merroir vs. Terroir Valentine's Event

FEBRUARY 2025

Discover the fascinating parallels between the Merroir of oysters—the unique characteristics imparted by their growing environment—and the Terroir of Washington wines. This Valentine's event promises to make you an oyster aficionado while deepening your appreciation for our region's exceptional wines.

What to Expect:

- **Wine Pairing & Dinner:** Cat Licano, co-owner and winemaker of WIT Cellars and a YES Scholarship recipient, will guide you through five expertly paired wines alongside a delicious five-course meal.
- **Merroir Presentation:** Gary Cox will provide a concise and engaging overview of Washington's oyster-growing regions, equipping you with fascinating knowledge to share at your next gathering.

Event Details:

- **Cost:** \$75 for members | \$80 for non-members
- **Membership Perk:** YES memberships are just \$25 per person annually. Become a member and enjoy discounts on events throughout the year!

Don't miss this unique opportunity to celebrate Valentine's Day with an unforgettable culinary and educational experience. Reserve your spot today!

Event Details

DATE: WED, FEB 12TH

TIME: DOORS OPEN @ 6:30PM

LOCATION: YAKIMA ARBORETUM

COST: \$75 PER MEMBER
\$80 PER NON-MEMBERS

REGISTRATION DEADLINE: FRIDAY, FEBRUARY 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

Feb
2025

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yakimawine.org

YAKIMA ENOLOGICAL SOCIETY VALENTINES SURF & TURF FEATURING WIT CELLARS

Oysters & oyster pate with crostini and compound butter

2 Raw oyster's - Served with a mignonette sauce

2 Cooked oysters - Rockefeller & Bienville "shooter"
(or you can choose all raw or all cooked)

Shigoku
Toten Inlet Virginia
Sumo Kumo Kumamoto
Pacific



Served with "SERENDIPITOUS" BLANC DE BLANC SPARKLING

Superfood Green Salad with wine vinaigrette & Cucumber sorbet

Served with SAUVIGNON BLANC



Wine Poached Shrimp Fettuccini with Pesto cream sauce

Served with DRY RIESLING



Slow Roasted Montreal Tri-Tip over parsnip puree with demi-glace, dinner roll, and straw onions

Served with MAZZACANO "THE ROCKS" SYRAH



Strawberry wine sauce drizzled over Angel food cake



Served with "UNLEASHED" SPARKLING ROSE

January Event Recap

At our Annual Meeting we focused on our scholarship recipients. We had 23 members in attendance and 11 guests. Because the students and faculty had to drive back to the Tri-Cities that night, we started the meeting with presentations by Kaury Balcom from WSU, who spoke about their program. She also discussed recent changes being made to improve and expand their program even further. She then introduced the two students from WSU that were recent recipients of our scholarships, Leyla Gonzalez and Madison Shaw. They spoke about their career aspirations and where they would like to be in a few years. Trent Ball from Yakima Valley College then spoke about the program at YVC and introduced two students from the YVC program. Stephanie Salas and Luis Lopez, who gave moving presentations on their appreciation for the scholarships we had awarded them. Hearing from these scholarship students is always moving and makes our organization's purpose and goals even more meaningful.

We had a presentation from Ron Shaw from Yakima Eco Systems on their efforts to bring a glass recycling program to Yakima. For current information and events their website is "yesrecycle.org" For anyone involved in the wine industry, if only as a wine purchaser, it is great to see someone finally addressing this long-standing problem.

We finished the meeting with our Potluck dinner which was followed by the Annual Business meeting. We reviewed the finances for 2024, summarized our 2024 events as to attendance and profitability and then discussed what possible events we would like to have in 2025. Finally, we elected new board members for 2025 and thanked those who were stepping down. We look forward to more exciting times in 2025.

-- YES Board

March Event Teaser

The Annual Blind Leading the Blind is just around the corner. Let us test our sense of smell and sense of taste. Can we find the smell or taste that has been published about the wines? Or just come and taste the wine and visit with your fellow club members. We will meet on March 12th at the YVC Conference Center.

President's Corner

We recently had our January Business meeting and Scholarship presentations. We had as our guests, three faculty from WSU and YVC and four students that were recipients of our scholarships. We also had a video from Walla Walla Community College's Enology school that was shown during our meal. The faculty gave us updates on their Enology Programs and some changes/goals for 2025. The four students all gave inspirational talks on their college experiences and their career aspirations. All were very appreciative for our scholarships. It was a very informative meeting, although our membership turnout was somewhat disappointing. This will be my final article as President since a new slate of officers has been approved. Unfortunately, I will not be going away. I have accepted the position of Secretary and will do my best to carry out those responsibilities. In our January 12th YES board meeting, the board members came up with your new board for 2025.

President will be Sue Attebery, First Vice President and Registration Chair is Marie Clark, Second Vice President is Brad Baldwin, Secretary is Charles Johnson and Treasurer will be Pam Larin. I have enjoyed my time as your President and will look forward to serving on the board in my new capacity. I want to thank the members and the board for all their support and contributions that made my job as President a lot easier.

In my January Presidents Corner, I made a huge error regarding the XXIII annual Platinum dinner. It is on Saturday May 3rd at 5:30 NOT on May 8th. Read a little more about the event later in this newsletter. Once more I ask you all to consider serving on the YES board. It is a great group, and any of your input/ideas/ skills would be highly appreciated. See you all at the February event at the Yakima Area Arboretum.

--Chuck

Welcome Our New Board Member

Kate Platt “Nana Kate” has been involved in the food industry since she was 14 and expanded her experience to include Washington wine in 1986 when she moved to Prosser and got involved with the Wine and Food Fair.

Kate grew up on Bainbridge Island, married her husband Steve, has two daughters Kierstin, & Naomi and 84 grandchildren. (82 of which live in Arusha, Tanzania at an orphanage where her daughter Kierstin and her husband are the directors)

Kate enjoys and has a passion for pairing food and wine. She opened Nana Kate’s Cafe in Selah in 2012 and began sharing her love of wine and food with the community. She partnered with local wine makers and started hosting wine and food pairing dinners to help educate others with the enjoyment of tasting what the Yakima Valley has to offer. In 2017 she started teaching cooking classes including how to be prepared to host guests with the right wine and food.

She hopes to bring her experiences of planning and hosting dinners to the Yakima Enological Society as well as continue her learning of the wine world from its members.

Platinum XXIII Teaser

The date for our 23rd annual Platinum dinner is set for Saturday May 3rd. Start talking to your friends, relatives, neighbors and even strangers who love wine about putting together a group to attend the stellar event. The wines are being procured. We have several new wineries that will be attending our event for the first time as well as several familiar wineries from throughout the Pacific Northwest. The evening will include courses of Chardonnay, Roses, Grenaches, Cabernet Francs and a couple of great Cabernet Sauvignons to go with a special dessert. The menu is still being developed and will be announced in an upcoming newsletter. A registration form will be in next month's newsletter. Start planning for a fantastic event and get your reservations in early.

-- Platinum Committee





Talkin' Grapes with Gar'

People often ask me how to rate a wine and with apologies to Dave McIntyre of the Washington Post, here is my simple rating system for wines:

Zero Stars: Reserved for when you're too polite to say it should be sewered.

One Star: Good, or what you say to the tasting room staff in the hope that they will start serving you the really good stuff. The wine delivers what it is supposed to and at a fair price, i.e. Chardonnay that tastes like Chardonnay.

Two Star: A wine that exhibits character with an added interest. May elevate your eyebrows at first sip, but ultimately fails to deliver that WOW factor.

Three Star: Extraordinary and is an example of a wine that stands out from others in its class. Fist pumping, table thumping good, with a finish that lingers.

Four Star: Otherworldly and leaves you thinking, "So this is what they're talking about". That sound you are hearing is your wife/girlfriend's panties hitting the floor.

Wine scoring by anyone is like movie critics, once you find the one that corresponds to your personal likes, you tend to gravitate to their point of view and use them as a filter to find the good ones. Bottom line: If you like it, who cares what anyone else thinks, and when you find that four-star, give me a call and I'll help you drink it, eh?

**2nd Annual YES Merroir vs. Terroir
Valentine's Event**

Wednesday, February 12th, 2025

Doors Open at 6:30pm

Yakima Arboretum

REGISTRATION DEADLINE
Postmarked by Feb 7th, 2025
PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members _____ @\$75 = \$_____

**Number of Non-Members _____ @\$80 =
-\$_____**

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 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**