



THE Y.E.S

YAKIMA
ENOLOGICAL SOCIETY

Fine Art & Wine

NOVEMBER 2024

Join us on Wednesday, November 13th at the Larson Gallery for the 69th annual Central Washington Artists' Exhibition! Enjoy the region's most innovative artwork while sipping on wine and savoring hors d'oeuvres prepared by Yakima Valley Vintners.

After viewing the exhibit, vote for your favorite pieces, and the top three artists will receive cash awards from Yakima Enological Society. Finish the evening next door at YVV's tasting room with dessert and a selection of wines, including Viognier, Albarino, and Bordeaux blends.

- Location: Larson Gallery, 1606 W. Nob Hill Blvd.
- Cost: \$45 for members, \$55 for non-members.
 - Non-drinkers receive a \$10 discount.
- Registration: Begins at 6:30 PM.

Support local art and wine—purchase tickets on our website or drop off at Stems by Friday, 11/8.

Event Details

DATE: NOVEMBER 13TH

TIME: EVENT @ 6:30PM

LOCATION: LARSON
GALLERY

COST: \$45 FOR MEMBERS,
\$55 FOR NON-MEMBERS

REGISTRATION DEADLINE:
FRIDAY, NOVEMBER 8TH

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

Nov
2024

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yakimawine.org

October Event Recap

YES again put on a fabulous Oktoberfest event on October 9th, 2024. We tasted five German wines and some German beer. Kristine spoke about each wine. She was very knowledgeable, having lived in Germany. The Hilton prepared a lecker German meal consisting of bratwursts, German potato salad, fried pork schnitzel, pretzel bites with gourmet beer cheese dip, beer battered vegetable and dessert. There was plenty of food to go around. We even had a handful of people show up in Bavarian attire, which added to the ambiance, along with fresh hops on all the tables. We had 49 in attendance. Instead of a speaker, we had an Oktoberfest quiz and gave away gifts. We had one first place winner, one second place winner and 4 third place winners.



December Teaser

Mark your calendars—the Yakima Enological Society Christmas Party is back!

This year, we're returning to the Hilton Garden Inn in Downtown Yakima for a festive evening of wine, food, and dancing on Thursday, December 12th. Yes, you heard that right—it's a Thursday night, so make sure you save the date!

It's always a highlight of the season, and you won't want to miss the fun. Get ready to celebrate in style with your YES friends!

A Beautiful Fall Day in Okanagan Recap

For those that were lucky enough to make the YES bus trip to the Okanagan Valley, I hope you enjoyed the trip as much as I did. The weather was great, the food fantastic, the wines wonderful and the hospitality personal and warm. The group of 44 (30 from YES and 14 from “Women Who Wine-Tri Cities”) all report having a memorable time and are ready to do it again. There were numerous highlights from the trip, but I would like to mention a few that I thought were special:

The lunch on Saturday at “See Ya Later Ranch” was great. The view of Lake Skaka from their 1600+ elevation was beautiful even if the wind off the lake was somewhat cool. They are one of the highest vineyards in Okanagan.

The presentation and tasting conducted by Walter Gehringer at Gehringer Brothers Winery was very informative about the wine industry in Canada. His exceptional wines are the reason the winery was selected as “Pacific Northwest Winery of the Year”
The hotel “Coast Osoyoos Beach” had a great view from the room’s balcony overlooking the beach and Lake Osoyoos. Unfortunately, we did not have much time to sit back and enjoy the location.

Dinner on Saturday night at the Tinhorn Creek Wineries restaurant “The Miradoro” was fantastic, especially in my opinion, the Effingham oysters from Barkley Sound, Vancouver Island. They were offered as an appetizer before the main course of “Rigatoni with Venison Bolognese” The service was also special.

Gordon Ferguson, Manager of the Cellar Door, gave us a good overview of their corporation, Arterra Wines. They are the largest winery in Canada, and they offered us a huge selection of wines from their inventory, including Jackson-Triggs, Inniskillin, Sumac Ridge, Sunroc and NK’Mip, all at a 15% discount. What a bargain along with the 25% exchange rate.

Lunch on Sunday at Phantom Creek Estates was also extraordinary. The setting, the wine tasting, the meal and especially the Gelato after lunch made the day. This is a five-year-old winery with an outstanding facility, great wines and one not to forget.

Lastly, I would like to recognize our bus driver “Martin”, from Bellair Charters, who went out of his way to make our trip pleasant, comfortable and memorable.

If you missed all this, well, maybe next time. Canada is special and very welcoming to visitors.

-- Chuck Johnson

President's Corner

Those who went to Canada on the recent bus trip heard the winemakers talk about the widespread damage to their vines from the deep freeze that hit the Okanagan Valley this past winter, January 11th to the 15th, where temperatures dropped to artic numbers, hitting -16 F overnight and remaining at -4 F for five days. This caused many Okanagan wineries to lose 90% of the 2024 crop. Hope remains low for this year's harvest and the overall health of the effected vines. A full in-depth report on this was written up in "The Wine Enthusiast" earlier this year.

Wine grapes have been planted in the Okanagan for over a century, but it has only been in the past ten years that the number of wineries in the province grew from nine wineries in 1980 to over 350 in 2023. However, as reported in the Wine Enthusiast, 25% of these wineries are now for sale. The recent artic blast is only one of many hurdles facing the wineries. During the winter of 2023 they had another cold front do major damage affecting 54% of their grape harvest. The industry is also dealing with major wildfires, reduced tourism due to the pandemic, young drinkers moving away from wine and an overall worsening economy.

By coincidence, Washington State this year had a surplus of grapes due to Chateau Ste. Michelle cancelling some contracts. The Washington Wine Growers, working with the Washington State Department of Agriculture was able to have regulations changed that will allow Washington State grapes to be shipped to Canada. This will allow many of the wineries to be able to have wines to sell for the 2024 and 2025 vintages. The wineries have a good inventory of wines from 2021, 2022 and 2023 vintages that they are currently selling. But the future is questionable, and they will have some hard times for the next few years.

I think that the Okanagan Valley and Yakima Valley have a great deal in common and I have thoroughly enjoyed my trips to that area over the years, visiting all the interesting wineries, fruit stands and related agricultural businesses. In the spirit of neighborliness, I would like to encourage any interested YES member to make a trip to the Okanagan and help support their wine industry. If you are interested in making a trip to the beautiful Okanagan Valley, YES has developed numerous contacts and has some recommendations to help you plan a trip.

--Chuck Johnson



Talkin' Grapes with Gar'

Much has been written lately with regards to the Alcohol by Volume (ABV) and how it impacts the flavor of a wine. Let's take a closer look at this subject to see what it does in the glass.

Alcohol does a lot of things for wine, it pulls the aromatics to the nose, adds weight to the palette, and gives the perception of fullness/sweetness to the taste. If absent, acid will prevail and tannins become pronounced.

So, what's the vigneron to do when overly ripe grapes with high BRIX (sugar) are brought in from the vineyard (a much more common event these days given climate change towards a warming growing season)?

One popular technique is using Reverse Osmosis (RO) to remove water, but this is not a gentle process and may require multiple passes to reach the desired ABV. Another method is watering back high ABV wines, which clearly modifies the taste of the resulting wine.

I have previously discussed yeasts and the way they can influence the taste in wine, but new strains have been shown to decrease ABV without the deleterious effects discussed above.

To wit, major winery suppliers have stepped up to plate and developed yeast strains which combat high ABV and bring interesting characteristics to the party to boot. EnartisFerm Q RHO (increased glycerol production), Gusmer's Viniflora Frootzen (requires Oxygen to ferment), and Lafforts Zymaflore Klima (increases malic acid production) are just three such strains now available in the marketplace.

So ... you might ask yourself why should I care about this stuff, to which I answer take the time to talk wine with the tasting room staff to get a clear picture as to how the winemaker manages the ABV found in those wines, you will be surprised as to the insights you get and how it impacts the flavor profile of the wine you're tasting, eh?

Art & Fine Wine

November 13th, 2024

Event at 6:30pm

Larson Gallery

REGISTRATION DEADLINE

Postmarked by November 8th, 2024

PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

Name:_____

Name:_____

Phone:_____

Email:_____

Number of Members ____ @ \$45 = \$_____

Number of Non-Members ____ @ \$55 = _____

Non Drinkers _____ @ \$35 = \$_____

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)

				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**