



THE Y.E.S



50TH ANNIVERSARY TASTING EVENT

JULY 2026

We look forward to hosting you at our July Tasting Event at the Yakima Area Arboretum on Wednesday, July 8th @ 6PM when we continue with our 50th year as an Enological Society celebration. This event is a BBQ Style Buffet which will include beef brisket, chicken, pulled pork (the 3 main food groups along with all the fixin's to make your own sliders), corn on the cob, grilled asparagus, 2 kinds of baked beans, potato salad, coleslaw, fruit platters, and warm peach crisp with ice cream. These dishes will be paired with wines from Bonair, Hyatt, Thurston Wolfe and Yakima Valley Vintners, two of which have been produced and bottled for YES with a special label to commemorate our 50th Anniversary (the oldest continually operating Enological Society in the Pacific Northwest) and will be available for purchase. Shirley and Gail Puryear from Bonair Winery will provide a brief overview of their wines and how they got their start in the Washington Wine Industry. All attendees will receive an etched Riedel crystal wine glass with the YES Logo (bring an extra glass to alleviate Red/White contamination). YOU, as our wonderful members, have made this all possible and price is \$55/person (\$65/person for non-members) so please sign up asap (no later than 7/5) and bring your friends, eh?

Event Details

DATE: WED. JULY 8TH

LOCATION: YAKIMA
ARBORETUM

TIME: DOORS OPEN AT
6PM.

COST: \$55 PER MEMBER,
\$65 PER GUEST

REGISTRATION:

- MAIL IN: POSTMARKED BY JULY 3RD,
- ONLINE AT YAKIMAWINE.ORG BY JULY 5TH
- DROP OFF PAYMENT AT STEMS BY JULY 5TH

CALL/TEXT IN BY JUNE 5TH,
8 PM TO MARIE AT
509.961.5563.

July
2026

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yakimawine.org

August Event Teaser

Celebrate 50 Years of YES at Crafted

On Wednesday, August 12th, the Yakima Enological Society will gather for a special 50th Anniversary Commemorative Dinner at Crafted Restaurant in Yakima.

Normally closed on Wednesdays, Crafted will open exclusively for this YES celebration, making this a truly unique evening. While the final menu is still being curated, guests can look forward to four to five exceptional courses thoughtfully paired with outstanding wines.

The evening will begin with a no-host cocktail hour from 5:30–6:30 PM in the bar, followed by dinner service at 6:30 PM. Guests planning to attend dinner only are encouraged to arrive at 6:30 PM.

As part of this milestone celebration, we will be honoring the individuals who helped shape YES over the past five decades. Invitations will be extended to all past YES presidents, and those who are able to attend will be recognized as our special guests for the evening.

Pricing and registration details will be announced once the menu and wine selections are finalized, but rest assured that Dan, Mollie, and the Crafted team are planning an unforgettable experience worthy of this historic occasion. Mark your calendars for August 12th as we celebrate the first 50 years of YES and raise a glass to the next 50.

Recap of the Blind tasting 2026

The Apple Room at the Selah Civic Center was the scene of a great group of tasters with a sense of blindness. Our eyes were not blind but our senses of taste and smell were put to the test. Cindy Friedt was able to match the most publicized descriptions of the aromas and taste and then naming the varietal. For this honor Cindy received a gift certificate to Stems to celebrate her success.

After a couple sparkling greeting wines, our first round included: Wautoma Springs 2023 Albarino, Columbia Valley, JMST Vineyard, Jones of WA 2022 Chardonnay, Columbia Valley (2023 Platinumwine), and L'Ecole No. 41, 2023 Semillon, Columbia Valley. Our second round included: JB Neufeld 2025 Rose of Mourvedre, Yakima Valley, Elephant Mountain Vineyard, Clearwater Canyon Cellars 2024 Rose of Cab Franc from Crawford Vineyard, and Abacela 2025 Grenache Rose, Umpqua Valley. These roses were paired with the CopyCat Panera Strawberry Salad. Our third round included: Two Vintners 2022 Syrah, Columbia Valley, Terra Blanca, 2022 Malbec, Terra Blanca Estate Vineyard, Red Mountain, and Winescape 2021 Cab Sauvignon, Red Mountain AVA Heart of the Hill (2024 Platinum Wine). Our reds were paired with Beef Souvlaki with pita bread and tzatziki and a chocolate cherry brownie or a lemon blueberry brownie.

All the wines were obtained by Brad Baldwin through Stems, many on the shelves. Thanks to Pam Larin and Pam Friedt for help in preparing and serving our food. Thanks to Don and Cindy Friedt for arriving early and setting up the tables. Thanks to all who helped clean up at the end of the evening.

Marie Clark

Winery Affiliate Members



BRIAN CARTER
CELLARS



Coyote Canyon
WINERY



CATHEDRAL
RIDGE WINERY

FORTUITY 



thurston ^{wolfe}



evergreen
FAMILY WINES

WILRIDGE
VINEYARD, WINERY & DISTILLERY



Talkin' Grapes with Gar'

Understanding the Information Found on a Wine Label

Today's wine consumers want to know more than just the vintage, varietal, or oak aging. Terms like **sustainable, organic, regenerative, and biodynamic** are appearing more frequently on wine labels, but what do they actually mean?

These designations generally represent increasing levels of commitment to environmental stewardship, vineyard health, and community responsibility.

Conventional → Sustainable → Organic → Regenerative Organic Certified

Biodynamic farming often overlaps with organic and regenerative practices but follows its own unique philosophy.

Sustainable winegrowing focuses on reducing environmental impact through responsible use of water and energy, waste reduction, ecosystem stewardship, and social responsibility.

Organic vineyards rely on natural alternatives for weed, pest, and disease control while eliminating most synthetic chemicals from the vineyard and winery. Regenerative farming goes a step further by actively improving soil health, biodiversity, and water retention through practices such as cover crops, composting, and reduced tillage.

Biodynamic farming views the vineyard as a self-sustaining ecosystem. In addition to organic practices, biodynamic growers follow specific preparations and farming schedules, often guided by lunar cycles. Organizations such as Demeter certify biodynamic vineyards.

Bottom Line

Understanding these terms can help you make more informed wine choices and better appreciate the growing commitment many wineries have to protecting the land, supporting their communities, and producing exceptional wines.

The next time you pick up a bottle, take a closer look at the label—you may discover much more than what's in the glass.

50th Anniversary Tasting Event

Wednesday, July 8th 2026

Selah Civic Center, Apple Room

Time: Doors open 6:00 p.m

REGISTRATION DEADLINE

- **Postmarked by July 3rd,**
- **Drop off payment at Stems by July 5th**

Name:_____

Name:_____

Phone:_____

Email:_____

Number of Members _____ @ \$55 = \$_____

Number of Non-Members _____ @ \$65 = \$_____

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