

THE Y.E.S

YAKIMA ENOLOGICAL SOCIETY

CELEBRATE 50 YEARS AT OUR CHRISTMAS PARTY!

DECEMBER 2026

It's the most wonderful time of the year! Join the Yakima Enological Society on Wednesday, December 9th, at the beautiful Yakima Country Club for an unforgettable holiday celebration as we wrap up our milestone 50th Anniversary year!

The festivities begin at 5:00 PM with a no-host cocktail hour, followed by a delicious holiday buffet dinner at 6:30 PM. Don't forget to bring your favorite bottle of wine to enjoy with dinner!
After dinner, it's time to hit the dance floor! We're excited to welcome Genevieve, a new band joining us this year, to keep the celebration going with live music and dancing.

Gather your friends and fellow wine lovers for an evening filled with festive cheer, wonderful food, great wine, and even better company. Let's raise a glass to 50 incredible years of YES and the many memories still to come!



Event Details

Date: Wednesday, December 9, 2026
Location: Yakima Country Club
500 Country Club Drive, Yakima, WA 98901
5:00 PM: No-Host Cocktail Hour
6:30 PM: Holiday Buffet Dinner
After Dinner: Live Music & Dancing with Genevieve
Cost: $125 per person
Registration Information
Registration Deadline: December 2nd
Questions? Call or text Brad at (509) 307-2006.

Don't miss this special holiday celebration! Reserve your spot, invite your friends, and help us close out our 50th Anniversary year in style!
We can't wait to celebrate with you!

— The YES Board

November Event Recap

We heard from one of the board members, that several people were disappointed in the meal. We are truly sorry for that, but every tasting can't have a famous chef. We also found out that most of our members had not heard about Velen Winery. It is a short drive from Yakima. We hope some of you enjoyed the wines and might want to go taste the rest that Velen has to offer.

Our logic is, not have every tasting be expensive. With the Christmas Party coming next month, and an even grander one in February, we tried to keep costs down. One of the ways to do that was to provide our own glassware. We were fortunate that Brad was able to get some from "STEMS" and provide glassware to those who did not see the request to bring 3 of your own glasses. We will strive to do better in the future. We do appreciate everyone of our members who came out to support the tasting. Without our members we would not have a "Society". Please remember to support Brad/STEMS this holiday season, he has been a life saver several times.



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!



YES Annual Meeting 2027

Another year is upon us. So come and join us at the Yakima Arboretum for the YES Annual Meeting on Jan 13th. We will start the evening with a potluck. The delectable bites of BBQed meat will be prepared by Gary Cox, our own BBQ Pit Master. We will then celebrate our scholarship recipients. We awarded $18,000 this year. Students from four to six wine programs benefit from our scholarship monies. Most of the money comes from the Platinum Dinner auction. We are asking all of the students to come and share their journeys through the wine programs. We will finish with the required business program of our club which includes our financial report, review of tastings, election of board members.

--- Marie Clark

Renew your Y.E.S. Membership for 2027

As we wrap up another wonderful year, don't forget to renew your YES membership for 2027! Memberships expire December 31st, and annual dues remain just $25 per person (ages 21+).

Your membership includes 20% off purchases at STEMS and voting privileges at our January Annual Meeting.

Renewing Is Easy!

- **Online (Preferred): Visit yakimawine.org to renew by credit card. Processing fees are included!**
- **By Mail: Complete the membership form available on our website or in this newsletter and mail it with your $25 payment.**
- **In Person: Drop off your form and payment at STEMS or bring them to an upcoming YES meeting.**

Already Renewed? If you paid your dues in October or November, you're all set for 2027!

Missing Our Newsletter? Check your spam folder or contact Marie Clark at contct@yakimawine.org for assistance.

Thank you for being part of YES! We look forward to another wonderful year of wine, friendship, and memorable experiences.

Winery Affiliate Members



Talkin' Grapes with Gar'

Wine Terms Need to Know

Because wine isn't always self-evident, we rely on wine terms to describe what we're tasting. This vocabulary helps us communicate about wine. Below is some lingo you should know to better assess your proclivities and use of the wine flavor wheel developed by Dr. Ann Noble of UC-Davis is highly encouraged to actually help 'train' your palette.

1. Fruity: A fruit-forward wine emphasizes fruit aromas and flavors, from fresh berries and citrus to ripe or jam like fruit (Washington wines fit the bill nicely)
2. Earthy/Savory: descriptors for wines that show notes beyond fruit. Cloves, other spices, beeswax, minerality, chocolate, and even cured meats can be noted in certain wines.

3. Body: Light, Medium, or Full. A wine's body refers to how much you feel the weight of the wine on your palate and is the culmination of several characteristics interacting together as the wine hits your tongue. Higher alcohol (14%+ ABV), acidity, tannins, BRIX levels, and other components also influence how a wine feels on the palate.

4. Acidity/Dryness: A dry wine contains little sweetness, although small amounts of residual sugar may remain. Acidity and other structural components also influence how sweet a wine tastes and dryness typically produces a saliva release in the mouth to dilute these compounds.

5. Tannins: Tannins can create a puckering sensation and may contribute to bitterness but contribute essential structure to the wine.

6. Finish/Mouthfeel: Tart, Bitter, Sweet, Smoky are descriptors of a wine's finish and is the combination of flavors and sensations that linger after you swallow (mouthfeel), including fruit, spice, acidity, bitterness, or warmth. When it comes to fine wine, the finish is a deciding characteristic.

7. Typicity /Typicality/Terroir: Describes how well a wine expresses the characteristics associated with its grape variety, region, or style, is highly dependent on soil type, climate, and other characteristics unique to the Appellation/AVA.

8. Complexity/Layered: A complex wine offers a range of aromas, flavors and structural elements that interact and may develop as the wine is tasted or exposed to air.

9. Crowd-Pleaser: Specific taste profile that's universally loved by most in white and red wines. Crowd-pleasing wines often have approachable fruit flavors, balanced structure, and most importantly, don't overpower the food being served.

YAKIMA ENOLOGICAL SOCIETY

THE Y.E.S. *Christmas Party*

REGISTRATION FORM

DATE:	Wednesday, December 09, 2026
LOCATION:	**Yakima Country Club** 500 Country Club Dr, Yakima, WA 98901
TIME:	No Host Cocktails at 5:00 PM | Dinner at 6:30 PM
COST:	$125 per person

ATTENDEE INFORMATION

Name: _____

Additional Name: _____

Phone: _____

Email: _____

RESERVATION & PAYMENT

Number of Attendees: _____ x $125 = $ _____

Total Enclosed: $ _____

Dietary restrictions: _____

MAIL-IN REGISTRATION

Please mail this completed form with your check to:

Yakima Enological Society | PO Box 2395 | Yakima, WA 98907

REGISTRATION DEADLINE: POSTMARKED BY DECEMBER 2