



THE Y.E.S



Terroir vs Merroir Valentine's Day Event

FEBRUARY 2024 | SEASON'S BISTRO

Pacific oysters reflect the taste of the waters in which they are grown. Pondering this phenomenon, the term “merroir,” after the French “terroir,” which describes the way certain foods and wine grapes bear the detectable flavors of their home soil, was coined. To christen this new word, shuck another oyster and pour another glass of wine. You will be so pleased with yourselves that, if you've been a little bolder and a little less sober, you will burst into song (which we heartily encourage).

The doors will open at 5:30 PM at the Season's Bistro for a no-host cocktail hour and the YES Valentines Day 6-Course Extravaganza will start promptly at 6:30 PM with a fresh Salish Sea raw Oyster Bar consisting of shucked on the half shell Olympia, Totten Inlet Virginica, Pacific Petites, and Kumamoto Oysters. This will be paired with a sparkling wine, a Millisoni Brut, followed by a Chef's Salad paired with a Gold Medal winning 2022 Airfield Estates Sauvignon blanc wine. An Oyster Stew paired with a 2022 Jones of Washington Double Platinum Sauvignon blanc wine, then a steamed medley of Manilla Clams paired with award winning 2022 Airfield Estates 'Old Vine' Sauvignon blanc wine. The main course being Pacific 'King' vs Atlantic Salmon over Jasmine Rice with Foccacia Bread paired with a 2022 Platinum winning Valencia Albarino wine. Finishing off with a Lemon Sorbet to send you home happy as clams (or Oysters as the case may be).

The cost for this event will be \$70.00/person for members and \$80.00/person for non-members (an annual membership is only \$25.00/person). Riedel glassware for the event is being provided by Brad from Stems Wine Shop. Remember, Oysters are for lovers and what could be more romantic than this for a Valentine's Day Night, complete with a Red Rose for that 'special person' in your life, eh?

Event Details

DATE: WED, FEB 14TH

TIME: DOORS OPEN @ 5:30PM

LOCATION: SEASON'S BISTRO

COST: \$70 PER MEMBER, \$80 PER NON-MEMBER

REGISTRATION DEADLINE:
FRIDAY, FEB 9TH

PAYMENT METHODS:

- ONLINE | YAKIMAWINE.ORG
- CHECK PAYABLE TO Y.E.S.

PAYMENTS CAN BE DROPPED OFF AT STEMS UNTIL FRIDAY, JAN 9TH.

FOR MORE INFORMATION
CALL (509) 452-8800

ANY OTHER Q'S CALL:
MARIE CLARK AT
(509) 697-3364

Feb
2024

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yakimawine.org

2024 Annual Business Meeting Recap

Our annual business meeting was very well attended this year. We had 41 members in attendance and 9 special guests. After enjoying great food made by our members and several bottles of wine, some faculty from the schools that we support with our scholarship program, presented a short review of their programs, and introduced some of the scholarship recipients. The five students gave us an overview of their career plans and a appreciation for the financial support they had received.

We then called the Annual Business meeting to order and reviewed and voted to approve the following: minutes from last year's meeting, 2023 financial summary, summary of the 2023 events, and an overview of our social media activities. We then opened up the meeting to comments/recommendations/complaints on what members think and what they would like to see more/less of in upcoming months. You will hear more about the input in future newsletters.

Finally, the membership was presented with a slate of board members for 2024. A motion was made and seconded and the following were approved as your board for 2024. Pam Larin, Chris Ketchem, Dorene Boyle, Lisa Downey, Marie Clark, Gary Cox, Brad Baldwin, Kristine Miller, Michelle Smith, Sandy Saffell, Jimi Weaver, Chuck Johnson, and Sue Attebery. Meeting adjourned at 8:39

-- The Board

March Teaser

March will be here soon with blooming crocuses and daffodils. Their fragrances will fill the air. Let us take the fragrance of the wines in our glass and see if we can tell what grape it comes from. Join us at The Blind Leading the Blind at the YVC Conference Center on March 13th.

Platinum XXII Coming Soon

The wines have all been procured for our 22nd annual Platinum dinner. We will be serving eight great Platinum winning wines during the reception. We have several new wineries that will be attending our event for the first time. The evening will include courses of Rieslings, Viogniers, Carmeneres, Cabernet Sauvignons and a nice Riesling Ice Wine for dessert. The menu is still being developed and will be announced in an upcoming newsletter. A registration form is included below. Start talking to your friends and putting your table together and get your reservations in early this year.

-- Platinum Committee

President's Corner

At our January 17th YES board meeting, after an active discussion, we selected the following officers for 2024. President-Chuck Johnson, First Vice President and Registration Chair-Marie Clark, Second Vice President-Brad Baldwin, Secretary- Michelle Smith and Doreen Boyle, Treasurer-Pam Larin. Please extend thanks to these brave souls for standing up and doing the work.

Those of you that attended the annual meeting were given a questionnaire to complete during the evening. From the completed forms, the board received a lot of good input regarding what you would like to see us work on in 2024. You will be seeing more about the results and YES plans for 2024 in upcoming meetings and newsletters.

One of the questions dealt with membership interest in having more technical subject matter available to members. One way of doing this would be to have a 2-3-hour session quarterly dealing with some aspects of viticulture and enology, probably on a Saturday morning and at a minimal cost. Some of the faculty at the schools that offer these wine related technical subjects have volunteered to do the presentations. The input was 59% liking the idea with comments that maybe 2X a year would be better and maybe not on a Saturday morning. Attendance would also depend on the subject matter. Another possibility is to make our regular monthly events less food and wine driven and try to bring in more technical information. Your board will do more research on this, and you will see more on this in the future. We will try to include wine-related information about available seminars in our newsletter.

An event coming up that might be of interest is being presented by Trent Ball, Agriculture Program Director for Yakima Valley College on February 10th at 11 am at the YVV Tasting room on 16th and Nob Hill. He will give a seminar on "Why Cabernet is KING" leading you through an amazing collection of Cabernets and the history and changes behind each bottle. Food pairings will accompany the program. More information and tickets can be obtained by going to the Yakima Valley Vintners website under "events."

Happy New Year!

-- Chuck Johnson

New Board Member: Lisa J. Downey

Lisa J Downey grew up in Yakima, attended Carroll High School and Seattle University and enjoyed her career and family time in the Seattle-Bellevue area where she supported the family restaurant business and continues to work in the software industry for Microsoft. Through many business trips and vacations throughout the Americas, Italy, Europe, and Asia climates, she adventured into various wine and culinary cultures. While in Italy, Lisa often stayed at the vineyards, learning the history of wine making at the vineyards, olive oil plantations, and local restaurants -- most importantly, began to love wine and all the varieties available to explore. Having recently returned to Yakima and with our state and valley having become a renowned vinicultural society, Lisa's interests in wines of all varieties and from all cultures, motivated her to join the Y.E.S board.

Along with her desire to learn more and give back to the community, she is eager to help support and evangelize our Y.E.S. events and seminars, support our scholarship program, grow the Y.E.S. membership and introduce others into the love of all wines and foods.





Talkin' Grapes with Gar'

The Fermentation Process-Where the 'Magic Begins'

Now that we have harvested our wine grapes and processed them into a 'must', the hard work begins in the wine cellar. During fermentation, there are several factors that winemakers must take into consideration, with the most influential to ethanol production being sugar content in the must, the yeast strain used, and the fermentation temperature. The biochemical process of fermentation itself creates residual heat which can deviate from that of the ideal temperature range for wine. White wine is usually fermented between 60–70 °F, though a higher temperature can elicit more complexity in the wine. Red wine is typically fermented at a temperature of 70–90°F.

In winemaking, there are different processes that fall under the title of "Fermentation" but might not follow the same procedure commonly associated with wine fermentation.

Bottle fermentation originated in the Champagne region of France where the cuvee has gone through a primary yeast fermentation and the wine is then bottled. It then goes through a secondary fermentation where sugar and additional yeast known as liqueur de tirage and added to the wine. This secondary fermentation is what creates the carbon dioxide bubbles that this sparkling wine is known for.

The process of carbonic maceration (whole grape fermentation) where instead of yeast being added, the grapes fermentation is encouraged to take place inside the individual grape berries. This method involves whole clusters of grapes being stored in a closed container with the oxygen in the container being replaced with carbon dioxide. Unlike normal fermentation where yeast converts sugar into alcohol, carbonic maceration works by enzymes within the grape breaking down the cellular matter to form ethanol and other chemical properties. The resulting wines are typically soft and fruity (Beaujolais).

In malolactic fermentation instead of yeast, bacteria play a fundamental role, which is essentially the conversion of malic acid into lactic acid. This has the benefit of reducing some of the tartness and making the resulting wine taste softer.

Alternatively, some strains of yeast may be introduced into the fermentation process and used to elicit different flavor profiles in the resulting wine (e.g. *Candida*, *Pichia*, *Zygosaccharomyces*, etc.). These yeasts have the effect of releasing enzymes which can hydrolyze the flavor precursors of aliphatic compounds (a flavor component that reacts with oak), benzene derivatives, monoterpenes (responsible for floral aromas from grapes like Muscat and Gewürztraminer), norisoprenoids (responsible for some of the spice notes in Chardonnay), and phenols. The monitoring of other volatile compounds like aldehydes, ethyl acetate, esters, etc. and non-volatiles like glycerol, acetic acid, succinic acid, etc. also occurs.

Bottom line: A winemaker's job is never finished, and this is where the 'magic begins', as they will now be able to influence the resulting wine into their own style. So, do you follow the vineyard, winery or the winemaker? Think about it as Winter sets in, eh?

**Terroir vs Merroir Valentine's
Day Event**

Feb 14th, 2024

Doors open at 5:30pm

Season's Bistro

REGISTRATION DEADLINE
Postmarked by Feb 9th, 2024
**PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS**

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members ____ @**\$70** = \$_____

Number of Guests _____ @**\$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

Platinum XXII Dinner Registration

Saturday, April 20th, 2024

5:30 pm ~ Winemakers Reception & Greeting Wines

6:30 pm ~ Event featuring Twenty Platinum wines, Silent and Live auction

You may purchase seats individually or purchase a table of eight, ten or twelve. If you would like to sit with a winemaker assigned to your table, then leave two open seats on your list and we will assign a winemaker to your group. If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together! If you are not buying a table, but would like to be seated with friends, please write their names below and we will try to seat you accordingly.

1-Name: _____	e-mail _____	phone _____
2-Name: _____	e-mail _____	phone _____
3-Name: _____	e-mail _____	phone _____
4-Name: _____	e-mail _____	phone _____
5-Name: _____	e-mail _____	phone _____
6-Name: _____	e-mail _____	Phone _____
7-Name: _____	e-mail _____	phone _____
8-Name: _____	e-mail _____	phone _____
9-Name: _____	e-mail _____	phone _____
10-Name: _____	e-mail _____	phone _____
11-Name: _____	e-mail _____	phone _____
12-Name: _____	e-mail _____	phone _____

Regular seating - \$175/person Number of Attendees: _____ @ \$175 = _____

We would like to be seated with: _____ Total Enclosed \$ _____

If no seating preference is made, your seating will be assigned for you.)

Please mail this form along with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907

YOU CAN ALSO PURCHASE TABLES AND TICKETS ON OUR WEBSITE-yakimawine.org

All reservations must be postmarked by April 10th

All Reservations must be paid for in advance and are Non-Refundable.



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**