

THE Y.E.S



GOLDEN ANNIVERSARY WINEMAKER EVENING

MARCH 2026

As part of the Yakima Enological Society's 50th Anniversary celebration, members are invited to a special evening on Wednesday, March 11th at Provisions Restaurant.

Our featured keynote speaker will be Rob Griffin, Founder and Head Winemaker of Barnard Griffin Winery. Since establishing his winery in 1983, Rob has spent more than 40 years shaping the Washington wine industry. He will share insights from his decades of experience and perspectives on the future of grape growing in our region.

Chef Lindsay Park will prepare savory samplings thoughtfully paired with wines from Barnard Griffin. The event will be held in the banquet room at the north end of the bar and is limited to just 45 guests, creating an intimate and engaging experience. We encourage you to register early to secure your seat.

Guests who arrive early may enjoy Provisions' Wednesday all-day happy hour. An added bonus — this venue offers easy access with no stairs to navigate.

This promises to be a memorable evening of exceptional wines, culinary excellence, and meaningful conversation as we continue celebrating half a century of YES.

Event Details

WEDNESDAY, MARCH 11TH

LOCATION: PROVISIONS RESTAURANT

TIME: 6:30PM- 8:30PM

COST: \$65 PER MEMBER
\$75 PER NON-MEMBER

REGISTRATION:

- MAIL-IN: POSTMARKED BY MARCH 4TH
- ONLINE: REGISTER AT YAKIMAWINE.ORG BY MARCH 6TH
- IN-PERSON: DROP OFF PAYMENT AT STEMS BY MARCH 7TH

TEXT OR CALL BRAD WITH Q'S 509 307-2006

March
2026

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Yakima Enological Society

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@YakimaEnologicalSociety

yakimawine.org

Recap of 50th Anniversary Gala

The YES 50th Anniversary Gala at the WaterFire Restaurant was attended by 45 members who enjoyed one of the best food/wine pairings YES has ever offered. Chef Derrin and Big John Caudill provided a truly inspired 6 Course menu, expertly paired with Sheridan and Rotie wines, and Big John gave insight to the dishes/wines. It was a truly magical evening, a good time was had by all, and this was a great way to kick-off the YES 50th Anniversary, eh?



Annual Platinum Dinner Teaser

Mark your calendars! Our 24th Annual Platinum Dinner will take place on Saturday, April 18th at the Yakima Country Club.

Now is the time to start gathering your friends, family, neighbors – and fellow wine lovers – to join you for this stellar evening. The wines have been carefully selected, and we are thrilled to welcome nine new wineries participating in Platinum for the first time:

Caliche Estate Winery
Windhorse Vineyards
Tucannon Cellars
Cerebella Wines
Arenness Cellars
Fujishin Estate Winery (Idaho)
Larc Hill Vineyards
Quiddity Wines
Stags Hollow (Canada)

The evening will feature thoughtfully paired courses highlighting Sauvignon Blanc, Viognier, Pinot Noir, Syrah, and a beautifully crafted Port-style wine (Touriga Nacional and Tinta Cao) to accompany dessert.

The full menu is currently being finalized and will be announced in an upcoming newsletter.

A registration form is included in this month's newsletter – we encourage you to register early and begin planning for another unforgettable Platinum celebration.

– Platinum Committee

Support Yakima Valley Vintners - Grape to Glass Gala

Yakima Enological Society members are encouraged to support the Yakima Valley Vintners Vineyard & Winery Technology Program at their annual Grape to Glass Gala, taking place May 16, 2026, at the Yakima Campus Conference Center.

This event is the program's only scholarship fundraiser, helping support students pursuing careers in viticulture and enology. The evening will feature a winemakers dinner and alumni guests from regional breweries, wineries, and cideries.

For more information and event details, visit:

<https://yvcc.edu/academics/agriculture/grape-to-glass.php>

Winery Affiliate Members

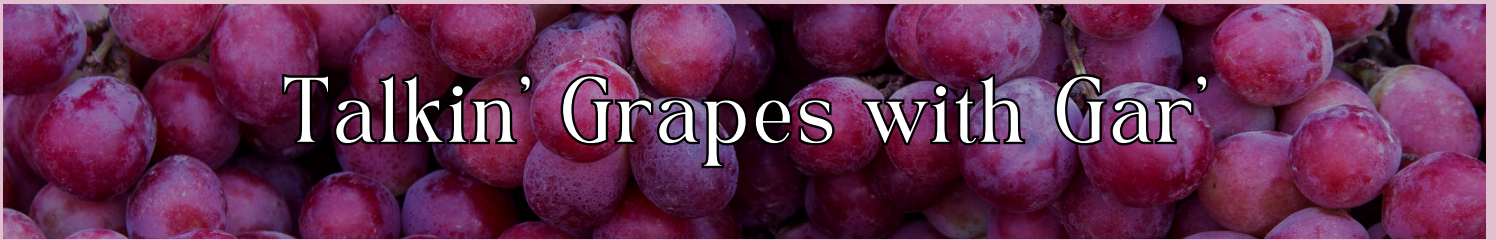


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Talkin' Grapes with Gar'

I was asked recently about why wine in general is exhibiting higher alcohol content and what could be done about it, which is an excellent question with no easy answers.

In a nutshell, here is the problem: Climate change and drought are impacting vineyards by changing the vines physiology to produce higher BRIX content and inducing water stress during veraison.

In layman's terms this means the higher sugars ferment thru to increased alcohol levels, all with less water available to dilute the 'burning' effect in the resulting wine.

In the vineyard, higher temperatures mean more photosynthesis, less water results in more stress on the vines, and canopy management is the best tool available to minimize the impact of this warming climate.

In the cellar, reverse osmosis, spinning cones, and watering back remove or reduce alcohol content, but can have serious repercussions on overall quality parameters in the wine, as well as the legal challenges to adding back water. Since many wines have a 'sweet spot' where alcohol content proves optimal for taste, manipulation has been used since time immemorial, but now takes on a much larger interest.

One other promising avenue of research has been with hybrid yeast strains that follow alternative metabolic pathways, such as producing more glycerol from the same BRIX content resulting in lower alcohol in the wine.

Many wines now sport alcohol contents in the 14-15% level, which can create a 'burning' sensation when drinking it. While there are not a lot of means available to mitigate this phenomena, it may mean many wines become sweeter by leaving some residual sugar in the wine.

Bottom line: Read the label to gain as much insight as possible as to what the bottle holds. Most wineries are adding this information to their labels in an attempt to enlighten the consumer and if they are not, tell them why they should, since it's your hard earned money paying the freight, eh?

MARCH EVENT

Wednesday, March 11th 2026

Time: 6:30pm-8:30pm

Provisions Restaraunt

REGISTRATION DEADLINE
Postmarked by March 4th
PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

Name: _____
Name: _____
Phone: _____
Email: _____

Number of Members _____ @ \$65 =
\$ _____
Number of Non-Members _____ @ \$75 =
\$ _____
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 XXIV DINNER

Sturday, April 18th 2026

**Time: 5:30pm - Winemakers Reception
6:30pm - Dinner ft. Twenty-Two Platinum
Wines, Silent & Live Auction**

Provisions Restaraunt

REGISTRATION DEADLINE
Postmarked by March 4th
**PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS**

Seating Options

- Individual Seats
- Full Table (8, 10, or 12 guests)

To have a winemaker seated at your table, please leave two open seats.
Full tables must submit one payment with a complete guest list to guarantee seating together.

Guest Information

1.	_____	Email	_____	Phone	_____
2.	_____	Email	_____	Phone	_____
3.	_____	Email	_____	Phone	_____
4.	_____	Email	_____	Phone	_____
5.	_____	Email	_____	Phone	_____
6.	_____	Email	_____	Phone	_____
7.	_____	Email	_____	Phone	_____
8.	_____	Email	_____	Phone	_____
9.	_____	Email	_____	Phone	_____
10.	_____	Email	_____	Phone	_____
11.	_____	Email	_____	Phone	_____
12.	_____	Email	_____	Phone	_____

Number of Attendees _____ **@ \$180 =**
\$_____ **Total Enclosed: \$**_____

Seating Request (Optional):

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



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**