



THE Y.E.S

LAST CHANCE FOR PLATINUM XXII

APRIL 2024 | THE YAKIMA COUNTRY CLUB

The Yakima Enological Society has finalized the event everyone has been waiting for, our Twenty-Second Annual Platinum dinner to be held on April 20th, 2024, at the Yakima Country Club starting at 5:30 pm. During this event we will be featuring 24 Platinum award winning wines from the 2023 judging conducted in October by “Great Northwest Wine” magazine.

We will be featuring wines from twelve wineries that won four or more Platinum awards in 2023. They are Brian Carter Cellars, Spoiled Dog Winery, Clearwater Canyon Cellars, Tsillan Cellars, Mellisoni Vineyards, Tinte Cellars, Bayernmore Cellars, Maryhill Winery, Milbrandt Vineyards, Cougar Crest Estate Winery, Gehringer Brothers Estate Vineyards, and Jones of Washington.

This year we want to welcome Fortuity Cellars from Wapato, Washington. This was their first year to enter the Platinum judging and they came away with a Double Platinum medal. Also, joining us for the evening is Liberty Lake Wine Cellars from Liberty Lake, WA, which was a first-time winner last year and took home three Platinum awards this year and was the 2022 Washington Winery to Watch. Another winery new to our event but unable to attend is Koenig Vineyards in Caldwell, Idaho.

In the 2023 judging, there were 726 Gold Medal winning wines entered and only 50 (7%) were awarded a Double Platinum. We will be serving 17 Double Platinum winners or almost 35% of those awarded at our dinner this evening.



Event Details

DATE: SAT, APRIL 20TH

TIME: DOORS OPEN @ 5:30PM
EVENT @ 6:30PM

LOCATION: YAKIMA COUNTRY CLUB

COST: \$175 PER GUEST

REGISTRATION DEADLINE:
APRIL 10TH

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 BY APRIL 10TH,
8PM TO MARIE AT
509.961.5563.

FOR OUR OUT-OF-TOWN
GUESTS, WE RECOMMEND
THAT YOU MAKE HOTEL
RESERVATIONS AS SOON AS
POSSIBLE SINCE MANY EVENTS
ARE SCHEDULED THAT
WEEKEND IN YAKIMA.

April
2024

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yakimawine.org

LAST CHANCE FOR PLATINUM XXII... continued

APRIL 2024 | THE YAKIMA COUNTRY CLUB

The evening will start with the Winemakers Reception where we will enjoy eight great Double Platinum wines paired with passed appetizers, including Dungeness Crab Tater Tots, Smoked Salmon Caviar, and Royal Prime Beef Meatballs as we meet and honor the personnel from the award-winning wineries. Following the reception, we will enjoy a five-course meal, each course paired with Platinum winning wines. The First course will be Fresh Alaskan Halibut with a pea risotto paired with three Rieslings. The second course will be Duck Confit Spaetzle paired with three Viogniers. The third course will be a Pork Ribeye with potato/zucchini cake along with three great Carmeneres. The fourth course will be Kagoshima Japanese Wagyu Strip with roasted wild mushrooms accompanied by three Cabernet Sauvignons. We will finish the night with Petit Fours and chocolate covered fruit with a Riesling Ice Wine.

We will have both a silent auction during the reception with beautiful baskets and Platinum award winning wine lots and a live auction during the course of the evening with wines, dinners, and seats at the 2024 Platinum judging. Although credit cards are welcome at our event to pay for auction purchases, the Platinum committee still recommends payment by check to avoid the 3% surcharge we must include to cover the credit card fees charged to YES. Proceeds from past Platinum dinners have allowed the Yakima Enological Society to donate over \$140,000 in scholarships to Pacific Northwest college wine programs.

For our out-of-town guests, we recommend that you make hotel reservations as soon as possible since many events are scheduled that weekend in Yakima.

This year the ticket price will remain at \$175 per person since we were able to keep ticket prices the same as last year. Tickets can be purchased at Stems Wine Shop in downtown Yakima, or you can mail in the reservation form at the end of this newsletter. They may also be purchased online at our website: yakimawine.org. Don't wait!!! Seating is limited and this event fills fast.

--Platinum Committee

March Event Recap

A great evening was had tasting wines with a sense of blindness. Our eyes were not blind but our senses of smell and taste were put to the test. Pam and Ron Larin, working separately, but sitting next to each other, made the most matches between the wines and the publicized descriptions of the aromas and taste, and then naming the varietal. They received a gift certificate to Stems for their success.

We started with the Barnard Griffin's 2022 Chardonnay, the Boomtown by Dusted Valley's 2022 Pinot Gris, and the Jones of Washington's 2022 Sauvignon Blanc. These were paired with mini cheese balls. We then followed with the Dunham Cellars' 2022 Rose Wine (a Cab Franc), the Soller Family Estates's 2022 Pinot Noir Rose, and the Portlandia's 2022 Rose (Syrah). These roses were paired with a chicken, bacon, and apple salad. Our third round of wines consisted of the Arbor Crest's 2020 Cabernet Franc, the Airfield Estates' 2021 Merlot and the Covington Cellars' 2019 Sangiovese. We paired our red wines with a grilled beef and bleu cheese taco and finished the evening with a no-bake chocolate cheesecake.

All these wine were obtained by Brad Baldwin through Stems. Thanks to Sandy Saffell and Pam Larin for help in planning and providing the food for our event.

--Marie Clark



May Teaser

On May 8th, the students and faculty of Walla Walla Community College Department of Enology and Viticulture will be presenting College Cellar wines made by the students in their program. They will focus on the vineyard blocks that go into their estate wines and what they do in the vineyard and winery to create the best wines possible. Their estate vineyard operations open up amazing opportunities and unique development for both the wines and the graduates. Join YES for another informative evening.

-- YES Board

President's Corner

There are a lot of great wine events in the Yakima area including our own Platinum Dinner at the Yakima Country Club. We believe it has become one of the most underrated wine events in the Pacific Northwest. Because the Yakima Enological Society likes to support wine related activities sponsored by organizations that are closely involved with our mission, I want to make sure that everyone is aware of the many great activities put on by Yakima Valley Vintners. As you know this is the winery that is part of the Yakima Valley College Vineyard & Winery Technology program. On Friday May 3rd, they will be hosting a "Art and Wine Walk" featuring the YVC Department of Visual Arts Student Exhibition of Art accompanied by wines made by the winery students in their Enology Program. A great opportunity in one night to see some of the creative efforts from students in both programs. Also, in this newsletter we have included a flyer on the wonderful fundraiser event hosted by the Yakima Valley College Vineyard & Winery Technology Program entitled "Grape to Glass Gala". This fun filled evening is the main source of scholarship money for the students in this very successful program.

I also want to thank the editors and owners of "Great Northwest Wine Magazine" for all their support and commitment to the Platinum Judging event every October. If you do not subscribe to their magazine, you should strongly consider it. They have great articles and information on the fine wines of the Pacific Northwest including Idaho, Oregon, Canada, and Washington. They also are the foundation for our Platinum Dinner event and support our efforts by allowing us to auction three (3) of the judging seats for their annual three-day Platinum judging event in the Tri-Cities. Winners of these seats will enjoy three days of judging hundreds of Gold Medal winning wines from wineries throughout the Pacific Northwest. Last year there were 726 wines judged at this event. The winning bid also includes all meals for the three days and three nights' accommodation at the Clover Island Inn in Kennewick for two people. These judging seats will be up for auction at our upcoming Platinum dinner and are open to anyone who wants to learn how the pros evaluate wines and how they judge and award medals. This is a valuable experience even for those currently working in the wine industry, as well as those of us in love with wine. See you at Platinum on April 20th.

-- Chuck Johnson

Grape to Glass Gala

Silent auction & scholarship fundraiser

Saturday, May 18, 2024

“Meet the Makers”

Hosted by Yakima Valley College
Vineyard & Winery Technology Program

Featuring special guests:

Alumni Cocktail Hour: Treveri Cellars, WIT Cellars,
Dineen Vineyards, Moonshot Brewing, and Wheel Line Cider.

Dinner by: Bon Vino's | **Dessert Auction by:** Scratch Bakery

Table Service: YV-Tech Students | **Live Music:** by Shawn Loomis

Early bird pricing

(purchase by April 15, 2024)

Early Bird Ticket \$95 per person | Group Rate (6 guests) \$540

After April 15 all tickets are \$110 per person



Tickets available at both tasting
room locations or at yvcc.edu/gala

Yakima Campus Conference Center

1704 W. Nob Hill Blvd, Yakima, WA. | May 18, 2024 | 6pm
Cocktail attire

**“ Words can’t describe my excitement.
I am beyond grateful for the opportunity you
all are giving not just me but my family. We
greatly appreciate it!! ”**

-Lorenzo Sanchez Rivera, YVC Student





Talkin' Grapes with Gar'

With the Vernal Equinox upon us (when the day/night is ~ equal), it's time to focus on the vineyard again with pruning and a general clean-up needed. They all have a goal of increasing photosynthesis in the vines and one needs to understand the concept of Leaf Area Index (LAI) to better understand what is being accomplished when pruning.

The LAI is a measurement taken within the vines canopy where you put a piece of paper inside and measure the amount of sunlight coming through the canopy. If all the paper is shaded you have a LAI > 1 , which means you should thin the canopy down to where some sunlight is allowed in and you achieve a LAI of slightly < 1 . The added benefit of getting to this point is that the thinner canopy allows more air movement, which decreases the ability of fungal disease to occur. Anything greater than 1 is taking photosynthate away from quality fruit production.

I usually wait until this time of year to prune the vineyard as the threat of another severe killing frost has passed and warming weather will induce bud swelling/break to occur. Frost protection may be necessary until ~ late April/early May, as Central Washington is susceptible to Artic blasts which can bring cold ($< 25F$), killing the primary bud which is most desired by viticulturists. While there remain the secondary and tertiary buds, they are not capable of producing high quality fruit and should low enough temperatures persist (i.e. $< 25F$ for extended time) death of all fruiting buds can occur and result in no harvest at all.

Furthermore, extreme cold ($< -20F$) will totally kill the above ground portion of the vine all the way back to the roots, as just happened to the North of us in the Okanogan of British Columbia in January of this year, where it is estimated that this season's harvest will be 1-3% of normal, with an economic impact of \$450M in lost revenue.

Bottom line: The Vigneron's work is never done and Spring springs eternal in that this could be the next, great vintage, eh?

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 \$ _____

Please list If you have any dietary restrictions:

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**