



THE Y.E.S

YAKIMA
ENOLOGICAL SOCIETY

SEPTEMBER EVENT IS CANCELED

As we had announced in last month's newsletter we were planning a second cruise on the Columbia with "Water2Wine", that was a hit last year. As we approached the deadline for getting the cruise fully planned, we found that we had run out of time and there was no way the YES board could jump in and salvage the event.

If you are looking for something to fill in this void, you could consider the "Hyatt Vineyards Fall Bash", "Prosser Ballon Rally", "Central Washington State Fair" or just go to "visityakima" and see the listing of wine related events.

Hope to see everyone in October.

- YES Board

PRESIDENTS DINNER RECAP

The Presidents Dinner was very well attended and was a great way to celebrate our 50th Anniversary year. As our special guests we had ten past presidents of YES from five decades, representing the 1980, 1990, 2000, 2010, and 2020 decades. The cocktail hour was a big hit and allowed everyone a chance to mingle and renew old friendships. Many in attendance had not been to a YES event in several years and it was a pleasure to see familiar faces from past years.

The food from Dan and Mollie Koommoo was fantastic, the service great and the wines from Chateau Ste. Michelle paired well with the dinner. The seven courses included; oysters, tomato and peach salad, roasted cauliflower, mushroom pasta, salmon, skirt steak and a special dessert to cap off the evening. A special thanks and appreciation goes out to the staff, cooks and service personnel from Crafted, that made the evening so special.

- YES Board

Sept
2020

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October Event: An Evening of Art, Wine & Great Company

On the 7th of October, YES members will return to The Larson Gallery for the Central Washington Artists Exhibition!

Spend the evening mingling among incredible works from Central Washington artists while enjoying charcuterie and wines from YES affiliate wineries. It's the perfect pairing of art, wine, food, and good company—and another wonderful opportunity to gather with fellow YES members.

Come sip, savor, and enjoy an evening surrounded by creativity!

Meet Beau Fong, Our New Board Member

Beau's appreciation for wine began during family trips to Napa Valley in the late 1960s. She especially remembers Robert Mondavi Winery's distinctive arch and tower, as well as long family dinners filled with conversation and fine wine. Inspired by her parents, Beau later explored wineries and vineyards across Washington, Oregon, California, Italy, and Spain. Those travels motivated her to recreate memorable dishes she and her husband, John, had enjoyed with wine. For Beau, food becomes more colorful and enjoyable when paired with wine, especially from wineries she has visited and supports.

Since moving to Yakima from the Westside in 2022, Beau has loved experiencing the richness and diversity of the greater Yakima Valley wine country and neighboring AVAs. She is excited to use her more than 25 years of experience in marketing, public relations, and special events to help increase Y.E.S. membership, boost attendance at events and seminars, and support the scholarship program. Finally, she hopes to promote to other wine enthusiasts the discovery and enjoyment of wine and food with friends—old and new—and family.

YES 50th Anniversary Wines Available Now!

Take home a bottle created especially to commemorate 50 years of the Yakima Enological Society!

Our special anniversary wine blends feature commemorative labels designed by Marisol Summers and are currently available for purchase at STEMS.

Red Blend — \$25

White Blend — \$20

Payment by cash or check only.

STEMS Hours:

Tuesday-Friday | 10 AM-5 PM

Saturday | 10 AM-3 PM

Celebrate this milestone year and take home a bottle—or two!—of YES history.

Winery Affiliate Members



Sept
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Talkin' Grapes with Gar'

Rose' All Day

Summertime is the perfect time to enjoy Rose', especially when temperatures are routinely in the high 90's to 100F range. But how exactly is a good Rose' made? Let's look at the two most common methods (and remember that red grapes can produce a white wine based on how long contact with the skin occurs).

Rosé is made from red grapes, but unlike red wine, the skins remain in contact with the juice for only a short time. This brief skin contact gives Rosé its pink color while preserving the freshness and acidity often associated with white wine. The result is a broad category of wines that range from pale and citrus-driven to deeply colored and intensely fruity.

Any red-skinned grape variety can produce Rosé, e.g. Cabernet Sauvignon, Syrah, Mourvèdre, Pinot Noir, Sangiovese, etc. Certain varieties and styles are more commonly chosen for their flavor and character. The grape variety plays a big role in shaping the wine's final taste and typically offers flavors of red fruit, flowers, citrus, and melon, often with a refreshing, slightly green note on the finish.

The most common method for producing Rose' is maceration, which involves letting red grapes sit, or macerate, in their juice for a period. Afterward, the juice is fermented into Rosé. This method allows winemakers to control color and flavor intensity through skin-contact time.

In this approach, winemakers "bleed off" a portion of juice shortly after crushing the grapes and during the early stages of maceration. The removed juice is fermented separately as rosé, while the remaining red wine becomes more concentrated.

The second most common method is blending which involves mixing a small amount of red wine into a vat of white wine to create Rosé. It doesn't take much, usually no more than 5%, to give the wine a pink hue. While uncommon in still Rosé wines, blending is widely used in sparkling wine production, particularly in Champagne, where it is a traditional and legally permitted method. Many Rosé Champagnes are produced this way, including examples from houses such as Ruinart, where red Pinot Noir contributes both color and structure.