



THE Y.E.S



A FESTIVE EVENING | Y.E.S. CHRISTMAS PARTY

DECEMBER 2025

It's the most wonderful time of the year! Mark your calendars and get ready to toast to the season at the Y.E.S. Christmas Party — a night full of festive cheer, mouthwatering food, and dancing with friends. We're bringing back our favorite traditions and adding a few new surprises to make this year's party truly unforgettable.

- 5:00 PM – 6:30 PM: Start the evening with no-host cocktails at the Hilton Garden Inn's inviting bar. It's the perfect time to reconnect, sip, and socialize before dinner.
- 6:30 PM: Head upstairs for a delicious buffet dinner. Don't forget to bring your own wine to enjoy in the Riedel stemware, graciously provided by Stems.
- After Dinner: The party really gets going — hit the dance floor as Die Bruder keeps the energy high with their signature sound!

★ This celebration promises to be a highlight of the holiday season — warm company, great wine, and joyful memories that will last well into the new year.

🔔 Spots are filling quickly! Be sure to register by December 5th to secure your place. We can't wait to celebrate with you!

Event Details

WEDNESDAY, DECEMBER
10TH

LOCATION: UNDER HILTON
GARDEN INN - 401 E YAKIMA
AVENUE, YAKIMA, WA 98901

TIME: DOORS OPEN AT
5:00PM. DINNER AT 6:30PM

COST: \$85 PER PERSON

REGISTRATION:

- MAIL-IN: POSTMARKED BY DEC 5TH
- ONLINE: REGISTER AT YAKIMAWINE.ORG BY DEC 5TH
- IN-PERSON: DROP OFF PAYMENT AT STEMS BY DEC 5TH

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

Dec
2025

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Yakima Enological Society

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@YakimaEnologicalSociety

yakimawine.org

Recap of November Tasting

We would like to thank everyone who turned out to make the November (recognizing Veteran owned wineries) tasting. Especially those members who made the extra effort to invite friends. We even got a few new members. We had a sold-out night. We ended up having 8 wines. The owners of Deux Soldats were kind enough to bring 1 more to share with our group. We were treated to a very nice sit-down dinner provided by the Chef at the Hilton Garden Inn. Everyone seemed to be enjoying the food and the wine and our speaker. Eric and Ruthann were very informative in their presentation. Questions were asked and answered. Overall, it was an educational and fun evening. Several people congratulated us on a great evening.

New Board Members Needed

We are making another appeal, asking any member to please consider serving on the Yakima Enological Society's board. We currently have 11 board members, but four of them have announced that they will be stepping down in January 2026, which leaves YES with only seven members on the board. Our bylaws (as follows) state that we need a minimum of nine board members in order to conduct business.

ARTICLE V - Board of Directors

Section 1.

The Board of Directors shall consist of not less than nine nor more than fifteen members who shall be members of the Society, such Directors to be elected by the membership at any regular or special meeting, and/or by the Board. The officers designated in these by-laws shall be elected by the Board and shall include the immediate past President.

We desperately need people to step up and agree to serve on the board for 2026-27. If we do not fill these positions YES will no longer be able to function. Now might be the time to finally take some ownership of your club. A board term is a commitment of only two years. Please consider serving. Please contact any of the current board members if you would consider serving and they can supply you with more information.

The YES Board

--The YES Board

YES Annual Meeting 2026

Come join us on January 14th for our Annual Business Meeting. We will celebrate the students that received a total of \$22,000 in scholarships from us as we find out a little about each student. The election of new board members and review what we accomplished in the last year will occur. All of this and a potluck dinner with Gary Cox, our own BBQ Pit Master, preparing beef and pork to delight our taste buds.

---Marie Clark

President's Corner

Wishing everyone a very happy Thanksgiving! And as , we're getting ready for the holiday's we need to count our blessings and be grateful for all that we have.

The day after Thanksgiving, all of the wineries are starting Thanksgiving in the valley with lots of fun events and different wine and food pairings at all of them . If you have company for the holidays, it's a great time to take them out wine tasting and participate in some of the events that are going on.

Please put on your calendars the YES Christmas party Wednesday, December 10 and hope to see you all then.

As we get ready for our annual meeting in January, please consider being on the Board of Directors for YES we have several people whose terms were up this year and we need new board members next year is our 50th anniversary and we are working on some fun events to celebrate that. If you're interested in being on the board, please let me know or contact any board member.

Happy holidays,

--Sue Attebery



Talkin' Grapes with Gar'

Last month I lamented the fact that the Washington Wine Industry has gone through some major changes and downsizing, so this month I want to highlight some of the innovations that are taking place to guide us forward.

There are some up and coming winemakers out there who are stretching the horizons, such as Travis Young at Kobayashi, who uses only Viognier, Cabernet franc, Syrah, and Marsanne-Roussanne to craft the wine.

He practices Sans soufre (without added sulfur) and whole cluster fermentation, which allows the must to extract the natural flavinoids found in the Terroir of the grapes. The flavor profile is amazing with a crisp, floral and savory finish.

Another winemaker of note is Morgan Lee at Two Vintners, who uses lesser known grape varieties like Grenache blanc and Cinsault to create wines of distinction fermented in amphora shaped vessels handmade from Spain.

Then there is Keith Johnson of Devium Winery who takes a minimalist approach to making wine, including foot stomping of the grapes and only native yeasts in the fermentation. The resulting wines have an energy in them that is different from most other wines and is definitely worth trying.

Finally, there are the 3 WSU Cougars at Tirriddis who make only sparkling wines in the traditional three step process of tirage, riddle, and disgorge. Thru blending vintages their sparkling wines elicit some very interesting characteristics and with the Holiday Season upon us, who doesn't like a little bubbly, ya know?

So ... get out there and try some new, innovative wines and enjoy the creativity of these young winemakers who are taking the Washington Wine Industry to new heights, eh?

Y.E.S. Christmas Party

Wednesday, December 10th 2025

Doors Open: 5:00pm

Hilton Garden Inn - 401 E Yakima
Avenue, Yakima, WA 98901

REGISTRATION DEADLINE

Postmarked by December 5th

PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

Number of Guests _____ @ \$85 =
\$ _____

Name: _____

Name: _____

Phone: _____

Email: _____

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



YES Membership Enrollment Form

Member Information: \$25.00 per Individual (Same Address)

				Date
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
First Name	Last Name	Home Phone	Cell Phone	E-Mail Address
Address		City	State	Zip

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**