



The Y.E.S



Shake It Up With Dunham Cellars

June 2023 | YVC Conference Center

The Yakima Enological Society will be hosting our June 14th event at 6:30 PM starting in the outdoor courtyard of the YVC Conference Center where attendees will be furnished with a greeting wine and drawing seating arrangements. The festivities will then proceed indoors where we will be reexploring the wines of Dunham Cellars with food created by Lindsay and Amy Park of Provisions and served family style. Wines provided will include, Cabernet Sauvignon, Syrah, Chardonnay, Sauvignon Blanc, Rose and the Three Legged Red. Dunham's National Sales Manager, Steve White, and Dunham's Winemaker, Robert Campesi, will be traveling up from Walla Walla and Seattle to speak to us in person.

Patrons are requested to bring their own stemware, preferably Riedel. The wines at the event will be available to purchase through Stems Wine and Gift Shop where Y.E.S. members always receive a 20% discount.

Event Details

DATE: WED, JUNE 14TH

TIME: REGISTRATION | 6:30PM

LOCATION: YVC CONFERENCE CENTER

COST: \$60 PER MEMBER
\$70 PER NON-MEMBER

REGISTRATION DEADLINE:
MONDAY, MAY 1

BRING: WINE GLASS

PAYMENT METHODS:

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

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

FOR MORE INFORMATION
CALL (509)452-8800

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

**June
2023**

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Yakima Enological Society

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@YakimaEnologicalSociety

yakimawine.org

Platinum Dinner Recap

If you had the opportunity to attend our recent Platinum XXI, you probably enjoyed one of the best Platinum dinners in its 21 years. We have been involved in this event for many years and think this one was the greatest. The flow of the evening went smoothly, the sixteen wineries in attendance added greatly to the evening and the wines for dinner were well paired with the six food courses. During the live auction portion of our event, we auctioned off ten case lots of Platinum wines, three seats for the 2023 Platinum judging, and special private tastings from VanArnam Vineyards, Tsillan Cellars, Mellisoni Winery and Bayernmoor Cellars. We also were able to auction a pizza diner for 12 people with Platinum winning wines, thanks to Big John Caudill. At the silent auction, we had beautiful baskets, gift sets, and wine lots put together by Beverly Warren. The amount of money raised at this year's event (\$24,000) was an all-time high. This auction is the primary source of the scholarship funds we donate. To date our event has allowed us to donate over \$136,000 in scholarships to the wine programs at Yakima Valley College, Washington State University, Walla Walla Community College, Umpqua Community College in Oregon, and the Okanagan College in B.C. Canada. The reputation of our dinner is growing within the wine industry as an event not to be missed. This year we had representatives from wineries in Idaho, Oregon, Canada and Washington, and we would like to give a very special thanks to all the wineries for their donation of great award winning wines and special tastings. We could not do it without their ongoing support. If you were unable to attend Platinum XXI, we hope to see you in 2024.

-- The Platinum Committee

President's Corner

The YES board has heard some comments about the increasing costs of many of our events. So, we felt it important that we share some financial issues with you. There are basically two main areas where we are seeing significant cost increases.

The cost of the food and wines that we feature at our events has increased considerably, as anyone who eats out regularly can testify. This is also true of the charges from caterers who simply reflect the higher food costs in their pricing. So food that we used to pay \$15-20 for has now doubled to \$30-40.

Another big area of YES costs are our overheads. This includes liability and fiduciary insurance, newsletter, and social media (Facebook, Instagram), Washington State Liquor Control Board licenses and permits, and miscellaneous supplies and storage costs for our supply locker at YVC. This year we estimated and budgeted for these overhead costs to be about \$7750-8000. If we were to pay for this overhead with only income from our membership, the membership cost would be about \$80 per year.

Currently, with membership fees at \$25 per person, we bring in about \$2500 per year. The Platinum committee gave us \$1000 from their event last year. So, our current short fall in covering overhead costs is about \$4500. To cover this shortfall, we are currently adding \$10 per person to the event costs plus the costs for the venue, food, and wine. This is assuming we hold ten (10) events each year, (not counting Platinum and the Annual January business meeting) and have an average attendance at these events of 50 people. If our event attendance were to fall to an average of 30 people, then we would need to add more to the event cost to cover this shortfall.

So, please continue to support our events and realize that you are still getting a good return on your money from our monthly tastings. I hope that if you have questions or concerns about the budget and our overhead that you attend the annual business meeting in January and ask questions or recommend suggestions to deal with these increasing costs.

-- Chuck Johnson

Meet Chris Kethcam

My appreciation for wine started while living in San Francisco and graduating Berkley in 1979. Frequent visits to the northern California wineries, where Cabernets and Zinfandels drew most of my praise, were a normal part of my life. My career in the Forest Products industry moved me from Northern California through Southern Oregon, and into the Willamette Valley, where I received my MBA from the University of Oregon in Forest Industries Management. Twelve years near Portland gave me ample time to fall in love with Pinot Noir. My next and last stop north brought me to Yakima in 1996, where I would spend 25 years helping Northwest Tribes develop and manage their wood products businesses. In Yakima it has been exciting to see the growth of a new wine region. I love Syrah's and the enthusiastic growth of red blends from this region.

I look forward to serving on the YES board and hope to continue the fine efforts made by past board members.





Let's continue our discussion of wine related terminology and examine more fully the concept of the French term - Terroir (pronounced Tare WHAr), which is defined as the total environment in which wine grapes are produced, including factors such as the soil, topography/aspect, and climate. The resulting wines produced from these grapes then impart the characteristic taste and flavors associated with the region of origin (Appellations in France, American Viticultural Area's in America, etc. around the world).

My favorite class to teach is the "Terroir of Washington". Starting with the Missoula Floods which occurred during the last Ice Age ~ 10-15,000 years ago, the phenomena entailed numerous 'Ice Dams' capturing glacial sediment and forming a massive freshwater Lake Missoula (near present day Missoula MT). Said Ice Dam would periodically break, resulting in the release of vast quantities of water and creating the channeled scablands of Central Washington (e.g. Dry Falls State Park). This torrent of water carried everything from large boulders (called 'Erratic's') to fine silt and sands which were deposited in the Columbia Basin, Yakima/Walla Walla Valleys, and even the Willamette Valley in Oregon when the floodwaters were temporarily constrained and backed up at the Wallula Gap/Pacific Ocean.

You might ask, "why is this important" and the answer is that these sediments are of recent origin (in geologic terms, < 15,000 years old is extremely young), rich in nutrients, have excellent drainage, and are found in dry to temperate conditions limiting the amount of leaching that has occurred. Accordingly, once you apply water back into these soils, it creates the ideal conditions for grape vine growth.

Couple this with the fact that Washington has a climate of long hot days/cool nights which allows for maximum photosynthesis to occur in the day (for every 10F rise in temperature the rate of photosynthesis doubles, up to ~ 88F, when water uptake curtails the process)) and minimizes respiration at night, allowing for maximum sugar/flavonoid formation.

Also, the fact that Washington is situated in a more northerly latitude than many growing areas, which allows for true dormancy in the Winter and much more sunlight hitting the vines during the growing season, and you have the perfect climate for wine grape growing. Perhaps the most under rated fact for why Washington is unique in the world of wine is that Washington does not have the winged form of *Phylloxera vastatrix* (the root louse insect which destroyed the worlds vineyards when American rootstock was exported to Europe in the 1850's), which allows for the growing of true rooted vines exhibiting all the characteristics of that varietal. When the insect is found, it cannot spread far in the crawler stage and is eradicated before becoming a major problem.

So shout it from the rooftops, Washington is unique in the world of wine and now you can expound on many of the reasons why, eh?

"A Taste of Argentina" in July

Argentina's national dish is the Asado or a BBQ. The word Asado takes its origin from the Spanish word "asar" or "grill". Most of the time asado is made from beef (vacuno) and traditionally consists of eating the whole animal. On average Argentinians consume 123 lbs. of grilled meat per year.

So, this tasting is not for the faint of heart or vegetarians. On Saturday July 15th we will try to replicate this Argentinian feast with the help of our grilling expert, John Vandervate. We will have several forms of beef for your meal that will be accompanied with great wines from Argentina.

Mark your calendar and look for more information in next month's newsletter.

-- Chuck and Julie Johnson



Shake It Up With Dunham Cellars

June 14, 2023

Registration at 6:30pm

YVC Conference Center

REGISTRATION DEADLINE

Postmarked by June 9, 2023

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

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members ____ @\$60 = \$_____

Number of Guests ____ @\$70 = \$_____

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