



THE Y.E.S

YAKIMA
ENOLOGICAL SOCIETY

CELEBRATE 10 YEARS OF INNOVATION AT THE WSU WINE SCIENCE CENTER!

JULY 2025

The Washington State University Wine Science Center will be 10 years old this month and we have been invited by Jean Dodson-Peterson, Department Chair, to visit and tour for our July Event. We are limited to 48 participants and the cost will be \$85/person which includes the Bus, Tour, Wine Tasting, and Dinner. The bus departs the Downtown Yakima Hilton Gardens Hotel at 1 PM on Wednesday, July 9th and underground secure parking will be available adjacent to the Hotel.

After our tour of the Wine Science Center with staff/students, and a research presentation about freeze-tainted wines, we will enjoy a buffet dinner consisting of grilled chicken with chimichurri BBQ sauce, Summer salad, herb roasted potatoes, wheat rolls/butter, staffed by Castle Catering and paired with 5 WSU Blended Learning Center Wines. Dessert will be a special WSU Cosmic Crisp Apple Crisp with melted Cougar Gold on top, ice cream, and paired with the 2015 Commemorative Riesling served at the Grand Opening of the Learning Center 10 years ago.

We will also be able to purchase WSU Learning Center Wines. Check the website: wine.wsu.edu for background before our event. We are so fortunate to have this premier wine science research University so close. Let's go visit with future COUGAR winemakers in their beautiful wine barrel-shaped building, eh?

Event Details

WEDNESDAY, JULY 9TH

LOCATION: WSU TRI CITIES

DEPARTURE: 1:00 PM FROM
YAKIMA

RETURN: APPROXIMATELY
7:30 PM

COST: TICKETS: \$85

(LIMITED TO 48

PARTICIPANTS - RESERVE
EARLY!

REGISTRATION:

- MAIL-IN: POSTMARKED BY JULY 4TH
- ONLINE: REGISTER AT YAKIMAWINE.ORG BY JULY 9TH
- IN-PERSON: DROP OFF PAYMENT AT STEMS BY JULY 4TH

CALL OR TEXT: RSVP TO
MARIE AT 509.961.5563 BY
JULY 4TH AT 8 PM

July
2025

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yakimawine.org

June Event Recep

Of course! Here's a shortened, newsletter-friendly version:

June Event Recap – Flights & Bites

June's Night of Flights and Bites was a fantastic evening of wine, food, and fellowship. Guests enjoyed pours from 11 incredible wineries—including Coyote Canyon, Naches Heights, Bonair, and more—paired with curated bites from Chef Sean McGuire.

- Prize Basket Winner: Jennifer Bliesner
- Favorite Winery: Coyote Canyon
- Runner-Up Wineries (4-way tie): Bonair, Naches Heights, Sheridan, Thurston Wolfe
- Favorite Wine: Naches Heights Albariño
- Runner-Up Wine: Sheridan's Merlot

Thank you to everyone who made it a night to remember!

A Taste of Mexico in August

We have done a “Taste of Texas”, “A Taste of Argentina” and A Taste of Spain”, now we will adventure to our friends to the south and will present a Mexican style fiesta with all the special foods and beverages enjoyed during these festive occasions. The menu has been selected, the Mexican wines chosen and the music researched. The fiesta will be on August 13th at the Yakima Area Arboretum, so mark your calendars and get your sombrero ready.

-Chuck Johnson and Committee

Cruising the Columbia: A Wine& Water Experience

Join us for a private 3.5-hour cruise along the Columbia River aboard the West Star, a 74-foot yacht with Water2Wine Cruises in Richland, WA. Enjoy a delicious lunch paired with wines from Palencia Winery—plus a chance to meet Victor Palencia himself! We'll be joined by the always-fun “Women Who Wine” group from the Tri-Cities.

This event will take place on Saturday, September, 13th. More details coming soon. In the meantime, visit water2winecruises.com for a sneak peek!

President's Corner

The summer is here and we have some great upcoming events. If you missed our last tasting, you missed a great one. We had 11 wineries that serve and fabulous wine that were paired with perfect bites.

Please join us for the bus trip to the WSU wine center for a fun events a tour of the wine center and a great dinner served with WSU wines. You need to get your registrations in early as they have an early cut off date.

Put on your calendars for Mexican fiesta in August and then for the upcoming river cruise in September, these will be great events. Hope to see you there.

-Sue Attebery



Talkin' Grapes with Gar'

To Decant, or not to Decant, that is the Question?

Decanting wine enhances flavor through oxidation and evaporation—but how long should you wait?

Red Wines benefit the most:

- Light-bodied (e.g., Pinot Noir, Gamay): 20–30 min
- Medium-bodied (e.g., Merlot, Grenache): 30–60 min
- Full-bodied (e.g., Cabernet Sauvignon, Petite Sirah): 60+ min

Common transformations:

- 15–20 min: Reductive aromas (like sulfur) begin to fade
- 30–45 min: Harsh or “burning” smells mellow out
- 60+ min: Tannins soften, flavors become smoother

White/Rosé Wines: Rarely need decanting, unless showing “reduction” (burnt match or lack of aroma). If so, try letting them sit for 15–30 min.

Sparkling Wines: Usually best fresh, but can benefit from a short 15–30 min decant if overly sharp.

Old Wines: Be cautious—some can fall apart quickly once opened.

Natural Wines: Often benefit from a quick 20 min decant to tame “funky” aromas.

Fun Fact: YES once hosted a blind tasting comparing decanted vs. freshly poured wine—and the difference was stunning. Let me know if this would be of interest to our group again, the results will blow your mind, eh?



**Celebrate 10 Years of Innovation at
the WSU Wine Science Center!**

Wednesday, July 9th, 2025

Bus Departs: 1:00pm

WSU Tri-Cities

REGISTRATION DEADLINE

Postmarked by July 4th, 2025

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

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

Name:_____

Total Enclosed: \$_____

Name:_____

Phone:_____

Email:_____

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