



THE Y.E.S



ANNUAL BUSINESS MEETING

JANUARY 2026

As we prepare to celebrate our 50th Anniversary Year (1976–2026), please join us for our Annual Business and Scholarship Meeting. The evening will include a brief recap of 2025, scholarship presentations, and a look ahead to the year to come.

Potluck Dinner

We will begin with our traditional potluck. Pork and beef will be provided by Y.E.S. and prepared by board member Gary Cox.

Please bring a dish to share based on your last name:

- A–H: Dessert
- I–P: Side Dish
- Q–Z: Appetizer or salad

Wine will be provided by Y.E.S.; members are welcome to bring a special bottle. Please bring one wine glass.

Scholarship Presentations

We will hear from 2025 scholarship recipients from Walla Walla Community College, Yakima Valley College, and Washington State University. Faculty and staff will also be in attendance.

Business Meeting

The meeting will include approval of the 2025 meeting minutes, the year-end financial report, a membership update, a recap of 2025 events, member comments, and an overview of plans for the 50th Anniversary Year. Nominations and voting for the 2026 Board of Directors will follow.

We look forward to celebrating this milestone year with you.

Event Details

WEDNESDAY, JANUARY
14TH

LOCATION: SELAH CIVIC
CENTER (216 S. FIRST
STREET IN SELAH)

TIME: DOORS OPEN AND
REGISTRATION AT 6:30PM

COST: \$25 PER PERSON

REGISTRATION:

- MAIL-IN: POSTMARKED
BY JAN 7TH
- ONLINE: REGISTER AT
YAKIMAWINE.ORG BY
JAN 9TH
- IN-PERSON: DROP OFF
PAYMENT AT STEMS BY
JAN 9TH

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

Recap of December Tasting

The Yakima Enological Society wrapped up the year with a festive Holiday Celebration in downtown Yakima at the Hilton Garden Inn. Members gathered at 5:00 PM for a no-host cocktail hour in the lobby bar before heading upstairs for dinner at 6:30.

Guests enjoyed a delicious buffet dinner paired with wines generously brought and shared from members' personal cellars. The room was beautifully decorated for the holidays, creating the perfect setting for an evening with fellow wine lovers.

After dinner, the Die Bruder band kicked off the dance music, and the celebration continued on the dance floor. It was a fun, lively evening filled with great wine, great company, and plenty of holiday cheer. We look forward to doing it all again next year!

Become a Y.E.S. Member in 2026

Yakima Enological Society memberships expire on December 31 each year, so it's time to renew for 2026. A current membership is required to vote at our Annual Meeting in January 2026.

Renewing Is Easy!

Online (preferred):

Visit yakimawine.org to renew with a credit card.

By Mail:

Print the membership form from our website or from the end of this newsletter.

Mail the completed form with a \$25 per person check to our mailbox.

Other Options:

- Drop off your completed form and payment (check or cash) at Stems
- Bring your form and payment to the next YES meeting you attend

Already Renewed?

If you paid your membership dues at an October or November tasting, you're set for 2026—no further action needed.

Newsletter Issues?

If you're not receiving the newsletter via email, please check your spam or junk folder. For assistance, contact Marie Clark at contact@yakimawine.org.

Stay connected with us on Facebook, Instagram, and our website. Thank you for being part of YES—we look forward to another great year of wine exploration!

February Event Teaser

As the first of many YES 50th Anniversary events, mark your calendars for Wednesday, February 11th from 6-9PM at Water Fire Restaurant, limited to 45 members.

Chef Derrin and Big John will be conjuring up an innovative menu to kick things off with a 5 course Surf n' Turf menu expertly paired with Sheridan Winery wines. It should be an evening to remember, eh?

President's Corner

First off I'd like to wish everyone a Very Merry Christmas and a Happy and prosperous New Year

I want to thank everyone for the great year that we've had. We had some great tastings this year. That were a lot of fun!

Starting off the new year, don't forget to get your dues in and encourage your family and friends to join YES. 2026 will mark our 50th anniversary of being a wine society and we are planning a lot of fun events to celebrate this accomplishment. Please plan on attending the annual meeting in January and come with ideas that you think would be fun to celebrate our 50th year. Don't forget that we will have elections for the board at the meeting. If you are interested in being on the board, please let myself or any board member know.

You are all appreciated and without you, we wouldn't have a wine society so let's make 2026 a special year.

Merry Christmas!

Sue Attebery



Talkin' Grapes with Gar'

This month I want to outline some terms you can use when describing wine, along with the more 'accepted' definitions of them by Sommeliers, so here you go:

Structure - The intensity of flavor produced by the acidity and tannins found in the wine which produces a richness of body that persists on the palate.

Minerality - Takes a wine beyond flowers/fresh fruit into the realm of clay and gravel which lends itself to a complexity of savory to saline.

Texture - Can make a wine taste coarse with excess tannins or smooth as silk, rich as olive oil, and amplifies the weight or substance of the wine.

Sweetness - Residual sugar tends to get a bad rap but when handled with finesse, produces a perception of fruit, richness, and adds to the texture of the wine.

Maturation - Time in the barrel/bottle adds dimension, texture, and flavor to the wine, with oak enhancing with spice, smoke, and nuttiness.

So ... think in these terms when tasting your wine and you will improve your ability to channel your thoughts towards what your particular palate embraces going forward, eh?

Hot off the press: Ste. Michelle Winery Estates bought by Washington based Wyckoff Family Farms, bringing the 9th largest winery in the US back under Washington State control after a disastrous few years of Sycamore Partners (a New York based private equity company) management. This provides great hope to the Washington Wine Industry, which has suffered greatly the last few years from drought, over supply, and changing consumer taste.

Y.E.S. Annual Business Meeting

Wednesday, January 14th 2026

Doors Open: 6:30pm

Selah Civic Center -216 S. First Street in
Selah

REGISTRATION DEADLINE

Postmarked by January 7th

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

Number of Guests _____ @ \$25 =
\$_____

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