

Oktoberfest with YES – Prost to a Night of German Wine, Beer & Cuisine!

OCTOBER 2024

Join us on October 9th, 2024 at the Hilton Garden Inn's Rainier Room for an unforgettable Oktoberfest celebration! Indulge in a carefully curated tasting of five German wines and specialty beers selected by Brad at Stems. Don't forget your beer steins if you're ready to raise a glass!

You'll enjoy a traditional German feast featuring bratwursts, savory schnitzel, German potato salad, pretzel bites with gourmet beer cheese dip, beer-battered vegetables, and more!

Break out your best Bavarian attire, and get ready for a night of learning, laughter, and deliciousness. Registration opens at 6:00 PM, with the event kicking off at 6:30 PM.

- Cost: \$55 for members | \$65 for non-members
- Parking: Available under Hotel Maison

Grab your tickets, bring your appetite, and join us for a night to remember!

## **Event Details**

**DATE: OCTOBER 9TH** 

TIME: EVENT @ 6:30PM

LOCATION: HILTON GARDEN

INN

COST: \$55 FOR MEMBERS. \$65 FOR NON-MEMBERS

**REGISTRATION DEADLINE:** FRIDAY, OCTOBER 4TH

#### **PAYMENT METHODS:**

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

FOR MORE INFORMATION CALL (509) 452-8800

ANY OTHER Q'S CALL: CALL/TEXT MARIE AT (509) 961-5563



# November Teaser

On Wednesday November 13th, we will be joining the Larson Gallery and celebrating their annual Central Washington Artists' Exhibition that will be showcasing the most current and innovative artwork produced in our area. While you are viewing the new artwork you can enjoy wines made by the students at the Yakima Valley Colleges Enology and Viticulture program. After judging the exhibit and voting for your three favorite works of art, YES will give awards to the top three vote getters. Later in the evening we will be going next door to the Yakima Valley Vintners tasting room for more wines made by students and a special dessert tray to finish the great evening. Hope to see you all there.

-- Event Committee

## President's Corner

In my President's Corner of May 2024, I talked about what Walla Walla and Benton City have done in setting up a glass recycling program in their cities. Well, Yakima is now working hard to follow their lead. Ron Shaw has recently accepted the position as head of "Yakima Recycles Glass" or YRG. This organization is dedicated to bringing glass recycling to Yakima. They have set up a trial run or "Proof of Concept" in partnership with Yakima Valley College's STEM program for October 5th at the YVC campus's Parking lot H off of 12th Avenue. They want to collect enough glass to fill an eleven-cubic-yard container from Basin Disposal, which will then be delivered to Pasco and combined with glass from other communities to produce enough volume to make it profitable enough that a recycling company from the west side will then be able to truck it to their facility at no additional cost.

I have included a flyer on this glass recycling drive that asks all wineries, restaurants, wine bars and consumers such as myself, collect their glass ware and actively participate in this test run. The goal is to show that we "Yakima" can generate sufficient recycled glass to make this a weekly program. All wine, beer, food and cosmetic glass will be accepted. You do not have to remove the labels, only rinse out the bottle and remove all metal caps and aluminum collars.

I realize that this will require additional effort on everyone's part to put aside your glassware, rather then just throw it in the garbage bin, but it has many benefits that will not only save energy and reduce landfill waste but will make our city an example of what a dedicated community can do.

Please support this effort. More information can be found on Facebook and will be forthcoming soon. Personally, as a major generator of glass bottles/wine bottles I feel a strong obligation to do all I can to make this effort successful.

-- Chuck Johnson

YVC'S STEM Program and Yakima Recycles Glass present

# **GLASS RECYCLING DRIVE**



## You can help

- Save Energy
- · Reduce Carbon Emissions
- Minimize Landfill Waste
- · Keep Our Community Clean

### What to bring

- Glass food and beverage containers
- Cosmetic containers

## Directions

- · Rinse out bottles
- · Remove metal caps, collars
- Bring cash, just \$5 per cu/ft
- Volunteers will inspect your glass to let you know what can and cannot be accepted

#### Contact

yakimarecyclesglass@gmail.com

Yakima Valley College is an equal opportunity institution. Information about our nondiscrimination policies is available at .yvccedu/nondiscrimination, or by contacting the college at 509 574 4671, 1025 South 16th Avenue, Yakima, WA.

**Download Document** 







# Talkin' Grapes with Gar'

As you have undoubtedly noted in my past 2 years of writing "Talkin' Grapes With Gar" for the YES Newsletter, I am a firm believer in the concept of Terroir when making great wine.

That being said, there is a lot more involved here than just the uniqueness of place (e,g, soil, climate, aspect to the sun, altitude, etc.) such as the care the vigneron takes in tending to the vineyard and then the winemakers influence when working magic during the fermentation/aging process.

While every talented winemaker gives credit to the vines in the vineyard (i.e. if its not on the vine, it's not in the wine), it certainly takes the passion and skill of the human element of both the vigneron AND winemakers to interpret that great Terroir.

Remember that Washington is a relatively young region in the World of Wine and has yet to maximize its potential when delineating American Viticultural Areas (AVA's), with only 20 being currently recognized.

So here's to the visionaries who take the time/put in the effort to understand the Terroir of a vineyard and coax out the nuances to be found within the great wines coming from them, eh?

Oktoberfest

October 9th, 2024

Event at 6:30pm

Hilton Garden Inn

#### REGISTRATION DEADLINE

Postmarked by October 4th, 2024
PAY BY: CHECK, ONLINE, or
IN-PERSON AT STEMS

Name:		embers @\$55 on-Members	
Name:			@ + • <b>3</b>
Phone:		Total Enclosed:	\$
Email:			
Please note any dietary restrictions:			
Please note if you are bringing a guest who does not drink alcohol _	YESNO		
Please clip and mail this form Yakima Enological Society, PO Box	9		

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 Individua(Same Address)								
					 Date			
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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 Che	ecks Payable to: Yakim	na 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					<b>Total Amount</b>			
Or Mail your Form	and Dues to: Vakima Fno	nlogical Society - PO Box	ν 2395 - Vakima WΔ -	98907	enclosed			