



THE Y.E.S

Annual Business Meeting

JANUARY 2024 | YVC CONFERENCE CENTER

Our annual business meeting will be held Wednesday January 10th at the Yakima Valley College Conference Center Room "B" with doors opening & registration starting at 6:30 pm. This year we will be changing the agenda around as we have several students and faculty coming from out of town and they need to get back on the road early. So, we will start the meeting with our usual "Potluck" meal followed by presentations from the faculty and students that have been recipients of our scholarships. This year we are expecting representatives from Washington State University, Central Washington University, Walla Walla Community College, and Yakima Valley College, weather permitting.

After the presentations we will open our business meeting with an approval of last year's annual meeting minutes followed by the financial report for 2023 by Pam Larin. After that we will hear an update from the membership committee, then a presentation from our social media consultant, Cheyenne Needham, on our Facebook and Instagram presence. Lastly a review of last year's monthly events. At which time we will open up the floor for questions, discussion, likes and dislikes. We will finish with a brief overview of some of our plans for 2024 and then the presentation of the slate of board members for 2024, followed by a vote to approve.

We should have plenty of wine left from prior months events. We are asking everyone to bring their favorite Potluck dish to share with the group, either a main dish, side dish, appetizer, or dessert. You will also need to bring one wine glass for your use. The cost of the event will be \$15 per person. Hope to see you all in the New Year!

--The YES Board



Event Details

DATE: WED, JAN 10TH

TIME: REGISTRATION @
6:30PM

LOCATION: YVC CONFERENCE
CENTER, ROOM B

COST: \$15 PER PERSON

REGISTRATION DEADLINE:
FRIDAY, JANUARY 5TH

PAYMENT METHODS:
• ONLINE | YAKIMAWINE.ORG
• CHECK PAYABLE TO Y.E.S.

PAYMENTS CAN BE DROPPED
OFF AT STEMS UNTIL FRIDAY,
JAN 5TH.

FOR MORE INFORMATION
CALL (509)452-8800

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

Jan
2024

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Yakima Enological Society

Follow us on Instagram |
@YakimaEnologicalSociety

yakimawine.org

President's Corner

I am probably prejudiced, but I think that like a good Cabernet, your Yakima Enological Society gets better with age. We have presented some great wine tastings, our membership is up, we are financially more stable, we were able this year to grant the largest scholarships in our history and we are one of only a couple enological societies that still exist in Washington State. All this is due to you, our members, continuing to support us and by a board that is working hard to make YES what it is. As we begin 2024 and with new elections coming up at our January 10th annual meeting, I want to thank all of you for giving me the opportunity to serve as your president. We do not know what the new year will bring but be assured that YES will endeavor to continue improving with age.

With several new board members this past year bringing new ideas and expertise to YES your board has worked hard to bring different monthly events to you and grow our presence on social media platforms. At our board meetings we spend a lot of time talking about what we can do better. But we really want to hear from you. What do you think our priorities should be? We have discussed what we could do to bring more technical wine knowledge to our events. Should we try to do a quarterly weekend seminar focusing on enology and viticulture? What can we add to our newsletter that would make it better; wine industry news, recipes, other wine experiences such as outside seminars, travel, cruises? Is our YES logo in need of an update? Some of these questions may come up at our annual meeting and we want your input, so please try to attend the January meeting and let us hear from you.

See you in January,

HAPPY NEW YEAR!

--Chuck Johnson

Membership Renewal

Yakima Enological Society's memberships end on December 31st of each year. So it is now time to renew. Renewal is a must to vote at our Annual Meeting on January 10th. Renewing your membership is easy. Our preferred method is to renew online with your credit card by going to our website 'Yakimawine.org'. You may also renew by mail. First print out the membership form found at the end of this newsletter or on our website. Then fill it out and mail it to our mailbox with a check for \$25.00 per person. You may also drop your membership form, check and/or cash at Stems or bring it to the next YES meeting you attend.

If you paid your membership at the October or November 's tasting, it will be carried into the new year. If you are not receiving your newsletter via email, please check your Spam or junk. Please notify Marie Clark at contact@yakimawine.org. You can also find us on Facebook and Instagram and our website.

-- Marie Clark

December Recap

2023 Y.E.S. Christmas Party

The Yakima Enological Society celebrated the Holiday Season in a fun and festive way downtown Yakima at the Season's Bistro. Guests arrived at 5pm for a no host cocktail period and a sparkling rose. Dinner was served at 6:30, everyone enjoyed the buffet dinner and delicious wines. The room was cozy and beautifully trimmed for the holidays for our group of sixty plus. After dinner the DieBruder band started playing dance music and we all got up on the dance floor. Everyone enjoyed the evening of great food, wine and merriment.

-- Brad Baldwin

February Teaser

This Valentines Day join us at the Season's Bistro for a Terroir vs. Merroir tasting extravaganza featuring several Platinum Award winning Sauvignon Blanc wines from Washington State and fresh Oysters from Taylor Shellfish on the Salish Sea. As you now know, Terroir in wines is an expression of the uniqueness of place where the grapes are grown. Similarly, Merroir is an expression of the place in the ocean where the Oysters live and form into the bivalves we love so much. Why Sauvignon blanc, because the minerality that these varietals exhibit pair so well with the minerality found in the Oysters and where they come from. There will be fresh oysters on the half shell, oyster stew, barbeque oysters, and other seafood dishes to tickle your palette. Besides, what better way to enjoy Valentines Day then with good food (Oysters are for Lovers), wine, and ~ 60 of your favorite people, eh?



Talkin' Grapes with Gar'

If you, like me, have a tendency to over imbibe during the Holiday Season, please take the following into consideration when you blame the red wine. While alcohol of all kinds can cause headaches, especially if you are prone to migraines, red wine appears to be particularly pernicious. Why is that?

A recent article in Scientific Reports found that an antioxidant in red wine grape skins may affect the way the body processes alcohol, creating a buildup of toxins that can cause headaches. While allergies to both histamines and sulfites have been linked to wine headaches in the past, this new research suggests that a polyphenol (Quercetin) may be the culprit.

To arrive at this conclusion the researchers found that a genetic variation identified in many people of East Asian descent which leads to headaches is caused by a buildup of acetaldehydes, which the body can't metabolize properly (you may have noticed this odor on your breath the morning after a bender the night before).

So what's the solution here? Well, you could forego your favorite red wines entirely (an unacceptable solution to this enophile) and switch to white or rose' wines. You can also prepare for this eventuality by taking acetaminophen or ibuprofen (be forewarned that these compounds can cause liver damage and gastrointestinal bleeding) before imbibing for the evening. Or you can try to moderate your drinking to an acceptable level, but what fun is that during the Holidays with friends and family?

Bottom line: There are no easy answers to this question, but like my mother always said to me while I was growing up, "Everything in moderation" seems to be the best option, eh?

Y.E.S. Annual Business Meeting

Jan 10th, 2024

Registration at 6:30pm

YVC Conference Center, Room B

REGISTRATION DEADLINE

Postmarked by Jan 5th, 2024

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

Name: _____

Name: _____

Phone: _____

Email: _____

Number of Members ____ @ \$15 = \$ ____

Number of Guests ____ @ \$15 = \$ ____

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**