



HAPPY NEW YEAR SES WINE LOVERS! Whether you're seeing 2023 out with a POP, POUR, or FIZZ, nothing says "Happy New Year" quite like a bottle of bubbly. Bubbles go with year's end; it's a tradition and an expectation; it's the impression of extravagance; there's hope and joy in the pop of a cork and the rush of sparkle and froth that bubbles up over the top of a beautiful flute glass that connotes celebration. Why does turning the calendar over and seeing a new number at the top of the page bring us hope, after all, no one knows what the new year will bring...well, **except our SES Program Directors!!** They know 2024 will bring us eight great tastings, two special dinner events, several "extra special" events, and more wine education than you'd ever learn by staying home! So, this year, whether it be Prosecco, cava, cremants, spumantes, frizzantes, or the real sparkler, Champagne, between that lively bottle of bubbly and our fun SES events, we have a lot to look forward to and a good reason to celebrate the new year. *Read more about bubbly in Dr. Jeff Snow's article, "DEVILS WINE," it's something "hot" to read about while you're "toasting."*



WINTERIZING THE VINEYARD – Winter vineyard landscapes can be as picturesque as the spring bloom or fall harvest colors. What happens during the winter months determines the health of the vines and the upcoming harvest's crop. Understanding this expands our appreciation for the lifecycle of a grapevine and why vineyards are beautiful no matter the season. If you are a gardener or enjoy landscaping, you are familiar with the techniques and reasons for pruning. Though similar to pruning trees, shrubs and flowering plants, pruning grapevines is cutting back the previous year's vine growth, it also determines the amount of fruit that will grow that year and where it will grow. Like any vine, grapevines love to grow in all directions. Through proper pruning, the vines will grow in the "fruit zone" and produce fewer grape clusters per plant. And why is that important? Fewer developing grape clusters means the nutrients provided by each grapevine have a narrower focus, allowing each cluster to develop deep, rich flavors. Less fruit per vine equals more flavor per cluster, and **that** is worth celebrating!

WHERE TO GO FOR WINTER WINE TASTING – Winter is here (*much to our dread*) as in this region of the country it can be seemingly endless. So maybe it's a good time to travel and discover some fun Winter Wine Festivals to visit:



New Castle, New Hampshire has a month-long celebration of wine and food (*I like that order*) and is held in the "luxurious" comfort of the historic Wentworth by the Sea Hotel with multi-course dinners, big tastings of premium wines and lavish bubbles from vintners around the globe (*wait, the SES gives us that!*) Or, travel to Taos, New Mexico for their **Taos Winter Wine Fest**, a 4-day celebration of food and wine that includes reserve and grand tastings, numerous seminars with



noted winemakers from around the globe (*wait, the SES gives us that*), except it's held in the scenic village of Taos Ski Valley... great for wine and ski lovers! And finally, the **Vancouver International Wine Festival**, Canada's premier food and wine event and one of the biggest and oldest wine events in the world. The heart of the event is the Tasting Room where guests can choose from more than 750 wines and enjoy over 45 special events that "orbit" (*wow, that is big*) the tasting room including seminars, vintage tastings, winery dinners, lunches and brunches and more - you won't go hungry or thirsty there (*and either do we at the SES tastings!*). This just goes to prove, *there's so much value in the "wine adventures" the SES tasting programs provide us!*

SHRINERS EVENT CENTER UPDATE...Our contract term with **Shriners Event Center** (for use of the Fireside Room and Kitchen Facility) ends December 31, 2023. In negotiations to renew our contract for 2024, Shriners requested a rental increase to cover their increased costs related to use of the facility and discretionary services (tables/chairs, linens, staff support services, audio/video equipment use, etc.). The Board of Directors considered an alternative location however, consensus was it did not meet our current needs and expectations. At this time, we thought the best approach was to maintain continuity with our membership. Given our January tasting is upon us, the Board voted to execute the new contract with Shriners for 2024. The increased facility costs for 2024 equates to approximately \$3.25 per person per tasting (depending on the number of registered attendees) – but we will incorporate that small increase into the monthly tasting fees for the year to minimize the impact of the increase for our members participating in the tastings. We thank Kris Wedel and other committee volunteers who "got into the trenches" on this one for the good of the organization.





AND NOW FOR THE “GOOD” NEWS!!

ANNOUNCING THE JANUARY 15, 2024 SES TASTING PROGRAM



THE NATIONS LARGEST WINE RETAILER



ABOUT THE TASTING

TASTE AND COMPARE FOUR COSTCO’S PRIVATE LABEL KIRKLAND BRAND WINES VS. SIMILAR NAME BRAND WINES

Costco is known for its quality and quantity wine selection. They don’t just sell other producers' wine; Kirkland Signature — Costco's private-label brand — produces a number of its own wines through partnerships with different winemakers. And the results have been pretty successful.

Everybody knows Costco is a great place to buy almost everything. But their best-selling booze is **wine** — it comprises about half of all the chain's alcohol sales and makes Costco arguably the nation's largest wine retailers. And if you already buy Costco wines, you know how fast they move inventory, many of your favorite bottles may be long gone by the time you hear their back in stock. But of course, as fast as they disappear from stock, they can mysteriously reappear months after they vanished – you have to keep your eyes and ears out. While Costco's Kirkland brand bottled wine is budget-priced, they also offer similar private-label fine wines your probably used to finding at more exclusive wine shops, but perhaps at a better price (*of course at Costco you don’t get the luxury and value of knowledge and personalized customer service that our local wine retailers offer*).

WHAT TO LOOK FOR WHEN SELECTING A GOOD WINE AT COSTCO

Geographical indication refers to on-label information that can tell us where the grapes used to make a particular wine were grown and/or where that wine was produced. Geographical indicator could be as general as the name of the country where the wine comes from, or it could be more specific. The basic rule of thumb to follow related to their wine label geography is the more specific, the better the quality — meaning, a wine that merely says it comes from California is probably going to be of lower quality than one that says it was produced in Sonoma County.

It's also good when a wine's label gives the grape variety, since this shows that the wine was made primarily (or entirely) from that type of grape. The grape variety tells a lot about the wine in the bottle. With some European wines, the grape type isn't given, but the wine appellation, which refers to a very specific, legally defined region, may also indicate the grapes that have been used. As an example, Chablis, which refers to a place where the only types of grapes grown there are the ones used to produce Chardonnay wine.

As with any other product, a wine brand's name, be it that of the vintner or the company, is an indicator of its reputation. If the wine label reads Boone's Farm, then you know not to expect much (other than a vicious hangover and some serious regrets). If, on the other hand, it says Château Lafite Rothschild, then you'll probably be wondering what on earth it's doing at Costco, other than selling for a lot less than it would anywhere else, so grab it quick! Even if you can't afford a big-bucks brand, the Kirkland-branded wines usually offer good quality and represent good examples of the wines from the areas where they are produced. ***And that's what January's tasting is all about!***

There's one number on the wine label that you should be concerned with (*besides the one on the price tag, or Claudia's favorite, the alcohol content number*), and that is the vintage year. Despite the common perception, older isn't always better — just like people, not every wine improves with age. A majority of wines are meant to be consumed younger and are not that age-able — especially if looking for a bright rosé or crisp white wine. At least you can be reasonably reassured that, given the volume of wine Costco moves, you're unlikely to get one that's over-aged and flat. If you're buying a complex, age-worthy, perhaps expensive wine, from an area where the weather can vary considerably from year to year, then you might need to do a little homework to determine if the vintage on the label was, as Frank Sinatra would say, "a very good year."

TO LEARN MORE ABOUT COSTCO WINES, START HERE:

READ MORE! <https://www.mashed.com/228637/sommelier-advises-how-to-pick-the-best-wine-from-costco/>

READ MORE! Every year **CostcoWineBlog.com** looks back at the highest rated wines they tasted and reviewed in that year — in case you missed it, the link to their 2023 list is here: <https://costcowineblog.com/our-highest-rated-costco-wines-of-2023/> You can also use this list to identify wines you might want to look for at other stores, or on restaurant wine lists.

READ MORE! **The 14 Best Value Kirkland Signature Wines To Buy At Costco at** <https://flip.it/fnlhS9>

ABOUT OUR PRESENTERS

Dr. Jeffery Snow, Education Director, Spokane Enological Society - Spokane



Wine, food and sharing it with family and like-minded people have long been a delight for me. At the time my education and medical training were completed there was only one bonded winery in Walla Walla and a handful across the Northwest. California and France were where the wine action was. I studied what wine of different grapes and in different locations was like. Then Northwest wineries began to grow and eventually explode in number, and how lucky we were to grow up in wine with it. Bargain priced delicious high quality wines once unknown outside our area have now been discovered by the world. Early on the members of the Spokane Branch of the International Wine and Food Society (IWFS) recognized Jeff's growing knowledge and chose Jeff as Cellar Master in 1988 where he built the cellar over 7 years, stepping down to serve as president. Jim Hoffman who served as Jeff's assistant for three years then took over as Cellar Master. Jim was training Ron Thies as assistant Cellar Master and after Jim's unexpected death Ron continued in that position, developing an in depth knowledge of the world of wine.

Ron Thies, Cellar Master, International Society of Food and Wine - Spokane



It is the responsibility of the International Society of Food and Wine Cellar Master to maintain a wine stock which will provide the membership with the fully aged and mature wines they have come to expect at their dinners. The Cellar Master searches for outstanding wines, both from the New World and the Old World to keep the Cellar fully stocked. Both well-known varieties and appellations, and also little known and obscure wines all of the highest quality available. The Cellar Master monitors their aging and development, and then for each dinner event provides the dinner committee with a wine for each course. Usually beginning with a sparkling wine then a white followed by a rose' then red wines of increasing depth and complexity. Their job is to fully know the flavor profiles of each wine. They then assist the dinner committee and their chef in developing a complimentary menu item to match with each wine.

Both Ron and Jeff share a passion for sharing what they have learned. Both together and in separate projects they hope to help others find and enjoy wines they find most pleasing. They're looking forward to providing the commentary at our JANUARY Tasting.

JANUARY 2024 TASTING LIST



BONUS GREETING WINE

A deliciously affordable sparkling wine from Costco, the Kirkland Signature Asolo Prosecco Superiore D.O.C.G. Made with the Glera grape from Asolo, Veneto, Italy



VARIETAL = SAUVIGNON BLANC REGION = MARLBOROUGH

#	YEAR	BRAND	DESCRIPTION
1	2022	Kirkland Brand Sauvignon Blanc	The 2022 Kirkland Signature Ti Point Marlborough Sauvignon Blanc begins with clean, pleasing aromas of lemongrass, citrus, grapefruit and herbs. Tasting the wine reveals lots of deep flavors (a wine at this low of a price shouldn't have this much depth of flavor), good balance, a pleasing texture and bright acidity. It ends very long with lots of lingering lemongrass on the clean, refreshing, lip-smacking finish that dares you not to take another sip.
2	2023	Greywacke Sauvignon Blanc	Enticing aromas of cassis, lemon sorbet and green mango, with a delicate dusting of white pepper spice. On the palate, juicy Winter Cole pear and baked apple pie notes are lifted by fragrant layers of elderflower, yuzu and ripe citrus. World-class Sauvignon Blanc.

VARIETAL = PINOT NOIR REGION = SONOMA

#	YEAR	BRAND	DESCRIPTION
3	2022	Kirkland Brand Russian River Valley Pinot Noir	Red fruits on the nose and in the mouth; flavors of cherry, strawberry and cola; some vanilla towards the finish but the wine wraps up quickly in the end.
4	2020	Whitehall Lane Stage Vineyards Petaluma Gap Pinot Noir	The Sonoma Stage Vineyard Pinot Noir has aromatic layers of fresh cranberries, blood orange zest, wild strawberries, cherry lollipop and lightly toasted walnuts. On the palate, bright acidity intermingles with pomegranates, strawberry preserves, wild game, rhubarb and toasted brioche.

VARIETAL = MALBEC REGION = MENDOZA ARGENTINA

#	YEAR	BRAND	DESCRIPTION
5	2021	Kirkland Brand Malbec	The 2021 Kirkland Signature Malbec begins with pleasing aromas of plum and blackberry plus a little cola, licorice, vanilla and dusty spice. Tasting reveals similar flavors to the nose in this medium-bodied, smooth and easy drinking Malbec. With lots of juicy fruit and nice touches of spice throughout, this is seriously crowd-pleasing stuff.
6	2021	Catena Malbec	Catena Malbec presents a deep violet color with purple reflections. This microclimate blend of four unique vineyards offers intense aromas, soft texture, and concentrated flavor. Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

VARIETAL = CABERNET SAUVIGNON REGION = COLUMBIA VALLEY

#	YEAR	BRAND	DESCRIPTION
7	2021	Kirkland Brand Cabernet	The wine pours a dark ruby in the glass with aromas of earthy black fruit and spice; flavors of dark fruit, blackberry, black cherry; pleasant throughout, but lingers just a while in the finish. Compared to prior vintages, this one is still pretty solid, but we are going to bring the rating down a hair to 87 points. The finish just lacked a bit of the staying power we remember from prior vintages.
8	2020	Browne Family Cabernet	Dark, rich and full-bodied, this wine has aromatics of black plum and anise. Black fruit and jasmine are layered with flavors of red apple and blackberry that cling to the palate with persistent tannins. The finish lingers with cigar box aromas, dried cranberry, and sweet oak.



REGISTRATION IS **OPEN** FOR THE JANUARY 15, 2024 SES WINE TASTING



THE NATIONS LARGEST WINE RETAILER



TASTE AND COMPARE FOUR COSTCO'S PRIVATE LABEL KIRKLAND BRAND WINES VS. SIMILAR NAME BRAND WINES

WINE COMMENTARY WILL BE PRESENTED BY

Dr. Jeff Snow

SES Education Director - SES Member

Ron Theis

Cellar Master, Intl Wine & Food Society - SES Member

MONDAY, JANUARY 15, 2024 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

SES MEMBER COST \$35 / GUESTS \$40

TASTING INCLUDES NINE WINES AND PAIRED APPETIZERS

TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5523528>

PLEASE REMEMBER TO BRING 2 WINE GLASSES PER PERSON

SNOW ON WINE

January 2024

Dr. Jeff Snow

Education Director of the Spokane Ecological Society



Devil's Wine

As you usher out 2023 if you feel it was “one hell of a year,” perhaps consider toasting its demise, with **Devil’s Wine!** And **what** you are asking is this thing, Devil’s Wine? And if I drink it, can I later be absolved of sin? Well, remember old **Dom Perignon**, a monk in the Champagne region of France, who is falsely credited with inventing the sparkling wine so named? (Sorry to burst your bubble -- pun intended). The old Dom’s greatest contribution, ironically, was improving wine making technique so as to prevent unintended secondary fermentation. This typically happened when primary fermentation quit with sugar remaining, due to frigid fall temperatures common there. Spring’s warmth reactivated fermentation creating pressure from CO₂ higher than the poor quality French glass of the time (cs 1670) could withstand. Many bottles exploded often resulting in serious injury. Since at the time yeast and molecular chemistry were unknown, the conversion of grape juice to wine was attributed to “holy spirits”, so this bad result was attributed to “unholy spirits”. Hence, **Devil’s Wine!**



Today you could score a bottle of tasty Dom Perignon for a bit short of 2 “C” notes. But if you just want a bubbly wine – *and what could be more festive* – there are myriad possibilities. Almost all for a fraction of the cost of actual “Champagne”. And of course thanks to the curmudgeonly rules of the EU, none of the alternatives can be called Champagne, methode Champenoise, or even methode Traditionelle. This was made abundantly clear to Julie and I when bicycling along the Cher River where we found a 5 million case “Champagne” winery deep in tunnels in the chalk. “No, no Monsieur, you must not call it that!” However when we got to our hotel in Paris the hotel concierge said “Oh, you brought your own Champagne!” But so that I am not targeted by EU “enforcers,” let’s just call it, “**the method**”.

Both Champagne, and it’s imitator’s across France, Europe, and the world, including, to my surprise, in Tasmania, all use “the method”. They also share a confusing way of describing the sweetness of their “**Devil Wine**”. **The method** begins with primary fermentation in a tank as with any white or rose’ wine. Then the fully fermented wine is bottled, more yeast and some rock sugar are added and a crown cap seals the bottle. A secondary fermentation creates CO₂ gas and pressure (about 75 psi!). Eventually the yeast beasties eat all the sugar then die and become lees! Ageing on the lees imparts the toasty bakery aroma and flavor which the French are gaga about but Americans not so much. At about eighteen months most feel it reaches full flavor. Then the bottles are inverted at an angle and rotated a quarter turn once or twice daily for a few months (called riddling) until the lees form a plug in the neck. Dipping the neck in liquid nitrogen freezes the plug. The cap is popped of, pressure squirts the plug of lees out, and the bottle is filled with the “dosage” and corked.



Sweetness is determined by the dosage, a mixture of wine and sugar.

The confusing description goes from driest to sweetest:

- ExtraBrut** (less than 6 Gm/L sugar),
- Brut** (less than 12 Gm/L),
- ExtraDry** (12 – 17 Gm/L),
- Sec** (17-32),
- DemiSec** (32 – 50), and
- Doux** (50).



So for Doux, bring your tooth brush or your dentist will scream!



Along with the French we love the flavor the lees imparts, but our friend Eva Roberts does not. She, like many of you prefers the “clean crisp” flavor of Prosecco, a sparkling wine where “**the method**” is not used!



So Eva was delighted to join us in Italy where we were planning to visit Valdobbiadene, the center of DOCG Prosecco. There we went to a winery and accompanying wine school for kids of winemaking families (age 12 to 18). The winemaker showed us how in the “**Charmat method**”, the secondary fermentation takes place in a pressurized tank, and once completed the wine is bottled leaving the lees behind. So no aging on the lees, and no yeasty taste. Because this is so much quicker Charmat made wines tend to be less expensive. The Glera grape defines Prosecco. DOCG Prosecco is only made in two small areas – first along the Prosecco road from Valdobbiadene to Conegliano and also around Asolo. DOC Prosecco is made all over the surrounding region -- always of Glera.

Many of you may have noted that the Kirkland (purple label) Prosecco at Costco is the least expensive Prosecco they carry but is DOCG. The other three they usually have are only DOC, yet more expensive. It was our feeling that the Kirkland DOCG was a bit better, but I wanted data. So we bought all 4, and had a group of wine lovers try them. Everyone judged the Kirkland DOCG to be clearly better. One more case for no price to quality correlation.

And back in the Po River Valley, going South into the hills above Parma we found another excellent Charmat made wine. One with richer fruitier flavor. Lambrusco is both a grape and the name of the wine. Julie and I were skeptical because in the late 1970's until 1985 Americans fell in love with the sweetest Lambrusco wines, and Italy sent all it could make, overcropping and destroying quality. But we were delighted with wonderful dry fruity frizzante wines in white, rose' and red. So if you like red wine and bubbles go Lambrusco. These are the wines folks in Emilia-Romagna serve with their Parma ham – a pairing for the ages!

For those of you looking for other “**the method**” wines you will find abundant quantities of Spanish Cava and Portuguese Espumante in local wine specialty shops. You may need to search more to find Cap Classique from South Africa, Torley wines from Hungary, or the Aussie red Sparkling Sheraz. And some of the most Champagne-like Julie and I found anywhere were in Tasmania – worth the search! And in nearly every French AOC such wines are made and called **Cremant**. And with all sparkling wines, the colder the better. Service at such low temperature kills the aroma and flavor in most wines, but not sparklers. And it helps keep the fizz in the wine longer. And speaking of fizz, remember that 75 psi pressure. Once the cage is off keep a hand on that cork, rotate not pull, and try for a controlled and gentle release. Years ago I failed to do this and left a half inch deep hole in my best friends ceiling! Or throw caution to the wind and do as Napoléon! Open with a saber strike (called sabrage). *Very impressive if done on horseback!*



So, bring in 2024 with abundant bubbles! No need to decide if you'll serve the earthy yeasty products of “**the method**” or the clean crisp results of **Charmat**. Some of each I say -- both having the **Devil's** bubbles, and likely both will be in demand in most groups.

Wine shops are well stocked with all for the holidays and there is no need to go broke – they offer plenty of good quality at reasonable prices to go around. Be a cool dude and make it very cold to preserve the fizz and flavor. And remember, pressure in some bottles tops anything Michelin rolls with – so be careful! **And Happy Holidays to all!**

WANT TO LEARN MORE ABOUT WINE?
SEE THE NEXT PAGE FOR THE
“PERFECT” LEARNING OPPORTUNITY



WINE 101



LEARNING THE BASICS IN A FUN NEW WAY

SESSION 2

UNDERSTANDING **WHY** YOU LIKE

THE WINE **YOU** LIKE BY

LEARNING THE COMPONENTS OF WINE

(SUGAR / ACID / ALCOHOL / TANNIN)

WEDNESDAY, FEB. 7, 2024

6:00 – 8:00 pm



222 S. Washington Street

Registration limited to SES Members only (25 ppl)

Cost - \$25 per person

Includes 8 pours comparing 4 sets of 2 wines, wine etiquette information and glossary – wine glasses will be provided.

CLICK ON THE LINK TO REGISTER

<https://spokaneenologicalsociety.org/event-5523522>

YOU HEARD IT HERE

November 2023

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator/Interim Board Director



First, I must state this song has a lovely, albeit sort of melancholy melody. The lyrics are beautiful with great sentiment. In addition, I have attached a link to a video with a little different approach. Instead of showing the performer, the video is a clip from Charlie Chaplin's 1925 silent film, **The Gold Rush**. It's a scene of a dinner party which ends up with him performing a dance using two small loaves of bread and forks. A scene which was later replicated by Johnny Depp in the 1993 movie, **Benny and Joon**, filmed in our own lovely City of Spokane. And if you watch you will see a very young Julianne Moore as a waitress. I digress.

Peggy Lee's voice is perfectly suited for this song. There are other covers that do not match this. It does not specifically mention wine but does ask us to raise your glass which I will assume is filled with wine. It is a song of thanks and gratitude for those loved ones we cherish in our lives.

"My dear acquaintance, it's so good to know you, for strength of your hand that is loving and giving." I'll take that tribute in the first verse. In the second verse *"a happy new year to all that is living to all that is gentle, kind, and forgiving"* is a sentiment we could all agree on. The repeating phrase *"raise your glass and we'll have a cheer, for all of us who are gathered here,"* is a reminder of the theme of the song, which is thanks for "all of us." The lyrics below speak for themselves.


A little bit about **Peggy Lee**, who regardless of your age, is someone whose name you should be familiar with. She was born Norma Deloris Engstrom in Jamestown, North Dakota (my old home state) in 1920. Her father worked for the railroad, and they bounced around a bit. She started singing at an early age and had her own radio show at a Valley City, ND radio station in 1936 at the age of 16. The following year, a station in the much larger market of Fargo brought her on board. The station manager, Ken Kennedy is the one attributed to changing her name to Peggy Lee. In 1938 she made a foray to California, but it was cut short due to illness, and she returned home. It wasn't until 1940 that she made it back to Palm Springs, where she developed her sultry style of singing.

She later shared: *"I knew I couldn't sing over them, so I decided to sing under them. The more noise they made, the more softly I sang. When they discovered they couldn't hear me, they began to look at me. Then, they began to listen. As I sang, I kept thinking, 'softly with feeling'. The noise dropped to a hum; the hum gave way to silence. I had learned how to reach and hold my audience—softly, with feeling."*

There is a lot more history. Peggy Lee was a songwriter and singer. Probably best known for two of her biggest singles, **Fever** and **Big Spender**. She left an indelible mark in the world of music and is still revered.

Video Link: <https://www.youtube.com/watch?v=nwQifnmjagk>

LYRICS

	<p>My dear acquaintance, it's so good to know you For strength of your hand That is loving and giving And a happy new year With love overflowing With joy in our hearts For the blessed new year. Raise your glass and we'll have a cheer For us all who are gathered here And a happy new year to all that is living To all that is gentle, kind, and forgiving Raise your glass and we'll have a cheer My dear acquaintance, a happy new year.</p>	<p>All of those who are hither and yonder With love in our hearts We grow fonder and fonder Hail to those who we hold so dear And hail to those who are gathered here. And a happy new year to all that is living To all that is gentle, young, and forgiving Raise your glass and we'll have a cheer</p> <p>My dear acquaintance, a happy new year Happy new year.</p>
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ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)



2023/2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 8/10/23)

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marllys	2024	Board Director
2	Austin, Deb	2026	Board Director Appointment: Membership Director
3	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director Appointment: Chair, Membership Recognition
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director Appointment: Internal Auditor
8	Gross, Mary	2025	Board Director (Interim replacing Julie Happy) Appointment: Director, Food Committee
9	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)
10	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Sputhe) Appointment: Chair, Extra Special Events
11	Hanson, Marty	2025	Board Director Appointment: Program Committee Co-Chair
12	Hersey, Claudia	2024	Board Director Appointment: WineMinder Editor and Glasses, Linens & Promo Items
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leininger, Lyn	2023	Board Director EXECUTIVE OFFICER: Vice President
17	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
18	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: President

AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS (NON-VOTING)
1	Henspeter, Mona	Co Chair, Program Committee
2	Henspeter, Robin	Co Chair, Program Committee
3	Hersey, Paul	Co Chair, Extra Special Events
4	Rimpila, CR	Webmaster
5	Roberts, Eva	Special Events Director
6	Snow, Jeffery	Education Director

BOARD MEETINGS

The SES board meets virtually or in person at 7:00 p.m. on the 2nd Monday of every month (except July and August) to conduct the society's business which includes scheduling and planning events and upcoming programs, review financial reports, hear and act upon committee reports, and perform other duties as needed.

REGULAR EVENTS

There are 10 planned events per year, 8 tastings and 2 special dinner events. We take July and August off. Tastings are held on the third Monday of the month at SHRINERS EVENT CENTER, located at 7217 W. Westbow Blvd., Spokane, WA 99224.

Special dinners are held in December (Holiday Dinner) and April (Anniversary Dinner) of each year at the Spokane Club. Extra special events, such as exclusive tastings at wineries or tasting rooms, are also planned periodically throughout the year.

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit (501(c)7 organization governed by an elected 18-member board of directors. The principal purpose for which the SES is organized is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Events and Tastings are social, educational and fun! Being a not-for-profit organization allows us to obtain a special event license from the Washington Liquor and Cannabis Control Board. This allows us to buy wine at reduced special prices directly from Washington distributors or wineries and share that special pricing with our members and their guests.

SES MEMBERSHIP BENEFITS

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries.
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- Our tastings and dinner events offer great networking opportunities!
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting (and have fun while doing it)!

How to Apply/Renew SES Membership

Renewing members pay \$30.00 per person. For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New members pay \$40.00 per person. The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

Click on this link to the SES membership website at www.spokaneenologicalsociety.org – complete the information requested; and pay online. Or, complete the attached form (last page of the WineMinder) and return it, along with your payment, to SES, P.O. Box 31404, Spokane WA 99223. If you have any questions, you may contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: spokane.eno@gmail.com.



2023/2024 NEW MEMBER or RENEWING MEMBER
Application and Release of Liability Form (as of 5/16/23)



ABOUT THE SES - The Spokane Enological Society (SES) is a non-profit (501(c)7 organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members opportunities to gain further knowledge and appreciation of wine. Functions are educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, distributor representatives and local wine retailers.

As of March 1, 2023, you can apply for new membership or renew your current membership on-line via the SES website at www.spokaneenologicalsociety.org or by completing this form below and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

Renewing Members: \$30.00 per person x _____ = \$ _____

For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New Members: \$40.00 per person* x _____ = \$ _____

The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

Release of Liability Statement

Please read and sign below thereby acknowledging your understanding of the below terms of this statement:

I, the undersigned, have made an application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by its Bylaws and Standing rules and this agreement. I certify that I am at least 21 years of age. I hereby release SES organization and its Board from any damages caused by accident or incident for myself and any guest(s) that I may bring to any SES organization sanctioned event(s) or meeting(s). I agree to hold SES organization and its directors harmless and indemnify them from any damage to person or property arising from me or my guest(s) attendance and/or participation in any SES organization sanctioned event(s) or meeting(s). I agree to voluntarily assume any risks associated with and take full responsibility for my actions and those of my guest(s), including the amount of wine that I or they may consume at any SES organization sanctioned event(s) or meeting(s).

I / WE HAVE READ THIS AGREEMENT FULLY, UNDERSTAND ITS TERMS AND HAVE EACH SIGNED IT FREELY.

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING APPLICANT 2
Name:		Name:	
Signature:		Signature:	
Date Signed:		Date Signed:	

**Mail the check and Membership Application/Renewal and Liability Release form to:
 SPOKANE ENOLOGICAL SOCIETY, P.O. Box 31404, Spokane, WA 99223**

To learn more about the Spokane Enological Society, visit our website at [Spokane Enological Society - Home Page](#)
 If you have any questions, please call our Membership Director at 509-723-5871 and leave your name, call-back number and message,
 or send an email to Spokane.eno@gmail.com.