



February Wine Minder



GOODBYE “DRY JANUARY”



The New Year rings in new goals, expectations and beginnings—which for some includes a temporary break from drinking alcohol i.e. DRY JANUARY — a month-long feat to be sober— *why, I ask?* They say it's a great time to refresh after all the holiday partying. It's also a great way to experience life without alcohol and enjoy the health benefits that go with it (*yeah yeah yeah*). A 2021 study indicated that abstinence from alcohol for a month does not reduce overall alcohol consumption for casual drinkers. Instead, research found that casual drinkers felt they could drink in excess during other periods of the year because of their participation in Dry January. Okay, don't lie to us. Did you try to do “Dry January” this year, get a few days in, then say, “Why bother?” If so, you're not alone, so don't beat yourself up about it... *31 days with no drinky-drinky is stinky stinky idea!*

IN THE MOOD FOR ROMANTIC WINES?

What makes a wine the right wine for a romantic occasion? Is it a name that suggests romance? Or perhaps it is a saucy label that will turn the drinkers' minds toward things other than wine tasting that makes the best romantic wines? The research of one vintner, the late Dr. Max Lake, suggests that it is the scent of a wine that makes it a catalyst for romance. Through his research, Dr. Lake discovered that the scents of certain wines could actually replicate that of human pheromones. While all these things could potentially work to turn an evening from an amiable dinner to a night of romance, the key to choosing a romantic wine is pairing it to your dining companion's taste preferences. So, while an earthy Pinot Noir has the potential to turn on a mate with one whiff of its sensual aroma, that really isn't going to work if your amour is a white wine drinker. So potentially, all wines have a place in a romantic situation, but choosing the right one, well, that's up to you – as they say, “beauty” (and romance) is in the eyes of the beholder.

WINE AND CHOCOLATE

For those looking to get in the mood for Valentine's Day, is there anything better than wine and chocolate? While both wine and chocolate often share a significant fan base, the two are not necessarily palate allies from the start. **White chocolate** tends to be more mellow and buttery in flavor, making it an ideal candidate for the sweeter styles of Sherry, or subtle bubbles of Moscato d'Asti. **Milk Chocolate** - the ripe, red fruit and often lighter body and silky tannins of a Pinot Noir or a medium-bodied Merlot will work well with the smooth character and cocoa butter components of milk chocolate. **Dark or bittersweet chocolates** call for a wine that offers a fuller body, robust aromas and intense flavor with bold fruit. Zinfandels with their dense fruit, spice, and often higher alcohol levels can handle dark chocolate delights well. And what goes with **Ruby Chocolate**? Ruby Port of course!

OR CHOCOLATE WINE

This delectable creation of wine and chocolate gained popularity in the late 20th century, ushering in a new era of dessert wines that appealed to those with a penchant for sweetness and sophistication. **What is the alcohol content of chocolate wine (I ASK)?** The alcohol content of chocolate wine typically ranges from 12% to **18%!!** (*yaHOOOO, my mind's made up!*)



JUICE THAT'S WORTH THE SQUEEZE

There's two sides to citrus wine: wine made out of citrus fruits – orange, grapefruit, mandarines, lemon and lime; and white wine with floral acidic notes – the fresh lemon taste of Albariño or the grapefruit notes of Gewürtztraminer and Sauvignon Blanc. **Florida Orange Groves Winery, Inc.** offers citrus wines — made from oranges, key limes, tangerines and grapefruit. These wines are not traditional wines per se, but a middle-ground between cider and wine, although their alcohol level can be quite high – up to ca. 12%. Surprisingly, perhaps, they also tend to be sweeter than white wine with citrus notes, as the fermentation process needs quite a bit of sugar added to the citrus fruits. Although you can pair citrus wine with fruits, cheeses, and seafood, you'll make the most out of it if you're drinking it on its own. The flavor tends to lean more towards the subtle roundness of oranges, so it's easily to overshadow it with the stronger flavors of your pairing.



SKITTLES INFUSED WINE? Bring out your inner kid with a sweet, bubbly concoction infused with one of your favorite childhood treats. **Instructions:** 1. Separate Skittles candies by flavor. Add 30 candies of the same flavor to a 6-ounce bottle of white wine (or 5 candies for every 1 ounce). The mixture will begin to fizz. Once fizzing has stopped, replace bottle lid and let mixture sit for 1-2 days or until candy is dissolved. You can shake the bottle to speed up the process (*but I don't think you'll be that anxious*). **Note:** If bottles are very full, pour out (or drink) some of the wine before adding candies. When candies have dissolved there will be a layer of white film at the top of the bottle (*you might want to skim that off*). Enjoy Skittles-infused wine straight or make it a cocktail by adding ice and 3 oz. sparkling water or "juice" of choice, then garnish with fresh fruit. *Add a MR. YUCK sticker and you're good to go!*



THE ROMANCE OF WARM MULLED WINE - Mulled wine can help make a cold afternoon a cozy and romantic afternoon. For wine lovers, the romance is in wearing your favorite fuzzy sweater and fluffy slippers, throwing a log on the fireplace (or plugging in your faux version) and settling in with a nice warm mug of cinnamon-scented mulled wine (*but not on the new white couch*). Whether you call it gløgg, gluhwein, wassail or mulled wine, there's something quite satisfying about the feeling that comes from sipping fragrant hot vino with friends. The best wines for mulled wine are on the lighter side, fruity and dry. Wines with a lot of oak aging or tannins will turn bitter once heated. Want to learn more about mulled wine? Start here: [The Best Bottle Picks for a Delicious Mulled Wine | Wine Enthusiast Magazine](#)



STAY ABREAST FOR BIRD FRIENDLY CERTIFIED WINE - The **Bird Friendly**® certification from the Smithsonian Institute's



Migratory Bird Center ensures that your morning pick-me-up supports growers whose coffee farms promote biodiversity good for birds and other wildlife. The **California Sustainable Winegrowing Alliance**, for example, certifies sustainable wineries and vineyards that conserve water, protect wildlife habitat, and practice responsible pest management, among other measures. Other sustainability programs certify wines in California, the Pacific Northwest, and Long Island, New York. Remember the Salmon Safe certification? That covers Northwest wine growers managing their grape-growing to

protect and restore streams—practices that also benefit birds living nearby. **Why would a bird specific certification be important?** In North America alone, it's estimated that we have lost more than a quarter of our bird population in the last 50 years due to human activity. Conventional grape growing can involve pesticides, synthetic fertilizers, excessive irrigation, and land clearing. Oak savannas of the West Coast, such as in California's wine country, are among the 20 most threatened bird habitats in the country, according to the American Bird Conservancy. **How can we help?** Talk to wine growers about their conservation strategies for birds such as adding nest boxes in their vineyards (which can lead to an abundance of insect-eating and rodent eating avian species like gopher loving Barn Owls—nature's rodent-devourers. **Raise your voice, and a glass, for birds!**

WHY ARE WINE LABELS GOING TO THE BIRDS? Perhaps birds gained prominence because there is something about



winged freedom, soaring high above the Earth, untethered to the ground below, that reminds people (particularly alcohol marketers) how booze can make you feel. Or maybe it's that many early grape growers were hunters. Or bird enthusiasts. Birds have a big role in the wacky world of wine names. Wines with a bird on the label are everywhere! You can buy a custom wine label that refers to a bird: **"DIVORCED - FREE AS A BIRD!** I guess that says it all! Let's face it, birds are

cute and people notice them on a wine label. You won't even care what this wine tastes like because you get to look at those cute little birds the whole time you drink it. How many people buy Yellow Tail because of the kangaroo on the bottle, or 14 Hands for the cool artistic horses on the front. What about **Boutinot Longue-Dog** wine, a dog lover might buy this wine because not only is there a wiener dog on the label, but the dog's long body goes all the way around the bottle! There's an industry joke that you can sell more of any wine if the winery adds a bird to the label. In other words, "Put a bird on it!" So, while there is no hard and fast rule about putting a bird on a wine label, it seems like it could be a smart marketing move.



ANNOUNCING THE SES FEBRUARY 2024 TASTING PROGRAM



For The *Love* of Argentina



Argentina is the most prominent producer of Malbec (*their leading star*), with Mendoza being the best-known (*powerhouse*) wine making region. **Is that all you need to know about Argentinian Wines? NOOOO...** Argentina's wine history is an epic tale of resilience, adaptation, and a relentless pursuit of excellence. From the humble Jesuit missions to the global acclaim of its Malbecs, Argentina has carved a unique identity in the world of wine. As the vineyards stretch across the vast Argentine landscape, each sip tells a story of centuries past, an ode to the enduring spirit that has made Argentina a force to be reckoned with in the world of winemaking.

The **Mendoza Wine Region** is by far the most important in all of Argentina as it is responsible for approximately 80% of the country's total wine production. The Malbec varietal is almost synonymous with Mendoza as it accounts for the majority of the region's plantings, but Cabernet Sauvignon, Torrontés and Chardonnay are also heavily produced. The combination of the desert-like conditions and high-altitude vineyards aid in producing wines with robust concentration with plenty of supporting acidity. The Malbecs from the region are known for producing wines with dense boysenberry, plum and blackberry flavors and often show layers of coffee and bitter chocolate due to oak aging. Let's taste and learn about them all at the February 19th Tasting!!

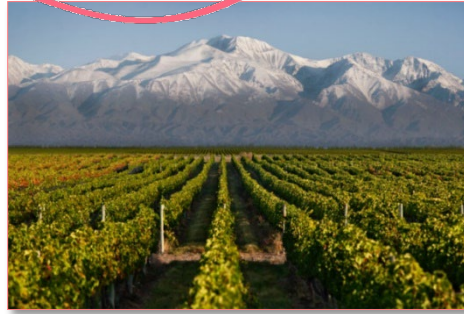
WINE LIST

GREETING WINE		
	Santa Julia Blanc de Blanc Sparkling Wine Chardonnay variety from Tupungato – Organic Grapes	3.8 Wine.com "Very Good"
1	2022 Santa Julia Torrontes Natural Blanco (13.4%)	Robert Parker 91 Points James Suckling 91 Points
2	2020 El Enemigo "The Enemy" Chardonnay (13.8%)	James Suckling 96 Points Wine Spectator 92 Points Wine Enthusiast 90 Points
3	2018 Zuccardi "A" Malbec/Cabernet Sauvignon (14.5%)	James Suckling 92 Points Robert Parker 91 Points
4	2019 El Enemigo "The Enemy" Cabernet Franc (13.5%) Guyaltallary	James Suckling 92 Points Robert Parker 92 Points Decanter 91 Points Wine Enthusiast 91 Points
5	2021 Catena Appellation "La Consulta" Malbec (13.5%) 100% Malbec (San Carlos)	Vinous/Galloni 93 Points Robert Parker 92 Points James Suckling 92 Points
6	2021 Catena Appellation "Paraje Altamira" Malbec (13.4%) 100% Malbec	James Suckling 93 Points Robert Parker 92 Points
7	2020 Tito Zuccardi Malbec (14%) 85% Malbec, 15% Cab Franc	James Suckling 94 Points Robert Parker 93 Points
8	2019 Andrew Januik Southern Sojourn Malbec (14.2%) 75% Malbec, 25% Cabernet Sauvignon	95 Rating Intl Wine Report



REGISTRATION IS **OPEN** FOR THE FEBRUARY 19, 2024 SES WINE TASTING

For The *Love* of Argentina



WINE COMMENTARY PRESENTED BY

John Allen & Matt Polan



WITH SPECIAL GUEST KIM LYNCH



MONDAY, FEBRUARY 19, 2024 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

SES MEMBER COST \$40 / GUESTS \$45

TASTING INCLUDES NINE WINES AND PAIRED APPETIZERS

TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5585223>

PLEASE REMEMBER TO BRING 2 WINE GLASSES PER PERSON

PLEASE REMIND YOUR GUESTS TOO!

SNOW ON WINE

February 2024

Dr. Jeff Snow

Education Director of the Spokane Enological Society

Assemblage'



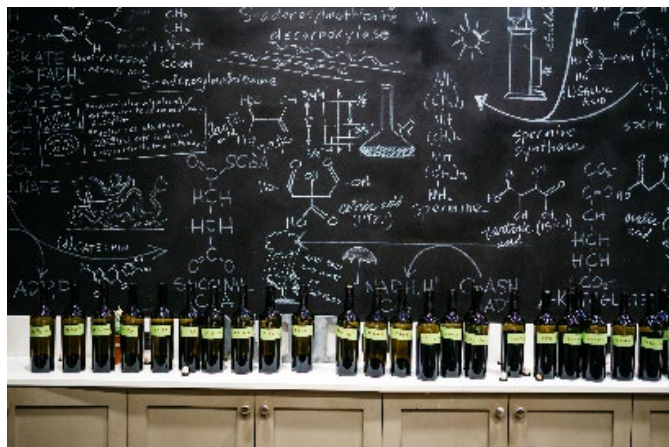
Way back at the SES November tasting, Sommelier Alex Van Amburg presented “The Art and Science of Wine Blends.” In the Wineminder article describing his presentation he taught us that “wine blending is the process of combining wines made of different varietals or in different years.”⁴ He pointed out at the tasting that winemakers blend to produce the best possible wine. They may have several varietals, each somewhat unbalanced. Perhaps one with prominent dark stone fruit flavor but too little bright red fruit and too much tannin, and other(s) with more bright red fruit and softer tannins. These could, should and would be blended together so they improve each other, resulting in a more delicious and balanced wine; one that we can and will quaff and savor. Of course some of the World’s best wines are almost always blends of different varietals; such as Bordeaux, and wine made of it’s grape varietals around the world. You no doubt can think of dozens of other examples of wines that are blends, but also perhaps of varietals which are rarely blended with other grapes. Maybe Nebiolo in Barolo and Barbaresco, Sangiovese in Brunello, or Pinot Noir³.

I thought of Pinot Noir, which when made as table wine (as opposed to as a sparkling wine), is essentially never blended with any other varietal.^{1,2} Many of you have asked me, “what is your favorite varietal?” Usually I say, “that is like asking which of my children I love most!” But Julie will tell you it is Pinot Noir. And this, dear friends, is a thinly veiled excuse to write about that ancient grape whose ancestral origins in Burgundy can be documented back to the mid 14th century.^{1,2} My devotion however only extends to the early 1980’s. But after the 2004 movie, “Sideways,” disrupted our West Coast’s love affair with Merlot, many more of you came on board to Pinot. Extolling Pinot of the Santa Maria and Santa Ynez Valleys, and the Santa Rita Hills², the star of the movie, Miles, points out the finicky and difficult nature of this grape. That it grows successfully only in select microclimates with cool foggy evening and mornings. And also that it is the varietal whose aroma and flavors most reflect even subtle variations in terroir.² Such that just a sniff and taste of a great Pinot can, for many, instantly put us back on the sunny deck of the winery where we first encountered it.

If like Julie and I you spend time in tank and barrel rooms with winemakers, then you know that a monovarietal wine like Pinot is indeed improved by combining various cuvee’s⁵ and crus⁵ that are only Pinot Noir. Maybe technically not blending as Alex defined it, but surely analogous to the blending of different varietals. It is all about identifying the strengths and weaknesses of each of many crus⁵, and finding how to combine them to produce their best possible wines. And wouldn’t you know it - the French have a name to set this apart as a special sort of blending: **Assemblage’!**¹

Pinot’s tendency for slow and irregular ripening can stretch out harvest. This may be one of several reasons that Burgundians invented the small open top fermenters, which have been adopted by most Pinot Noir producers worldwide. Small cuvee⁵ size allows the grape must from each phase of harvest, or from an estates’ different terroirs and/or clones, to be separately fermented, and carefully tracked. Early grapes picked when “sugar maturity” first occurs retain high levels of malic acid, but may yet lack phenolic maturity. Grapes picked later, as sugar levels rise, typically show decline of malic acid but achieve better phenolic maturity -- thicker darker skins laden with rising levels of tannins and flavor.

Experience at many estates has shown that subtle terroir variation even within one vineyard can show up as detectable differences in the grapes. And Pinot has over 50 clones. Most vigneron plant more than one. A lot to sort out and monitor, but at the next stage, the complexity skyrockets!



After primary fermentation, the grape must generally remain in the fermentation tanks for extended maceration and extraction, and to allow some settling and clarification. This new wine then gets “racked” from fermenters into oak barrels. At this point there are a bunch o’ barrels! And in them developing wine is undergoing a bunch o’ changes. Malolactic fermentation is converting sharp malic acid into softer buttery lactic acid (and CO₂). Flavors are developing and new flavor chemicals forming as various alcohols and acids interact, and tannins are combining in various ways and becoming less astringent with better mouth feel. No two barrels develop the same. The winemaker (usually with an experienced team) follows carefully how wine in each barrel is maturing and all of it’s qualities and short comings.

Various experimental combinations are now assembled based on the winemaking team’s knowledge of all the barrels and the desired “winery style” they are attempting to create. When there is agreement on the best combinations, **Assemblage’** can proceed. It begins with racking of selected barrels into different tanks where they can mix together, merge taste and structure, and be prepared for bottling. Usually an estate’s very best barrels, often from several vineyards, go primarily into their tank for their top bottling. Some barrels of the better wine of each vineyard may be assembled into specific tanks and be bottled by vineyard name. Often wine of moderate quality barrels from across the property are assembled and bottled as “estate” wine. Finally, press wine⁶ may be elevated with a bit of the wine from better barrels to produce an entry level bottling. And I like to think of the winemaker’s talent and skill as a blend also – *an Assemblage’ of art and science*.

So although Sommelier Alex’s definition of blending did not include the Assemblage’ of various crus⁵ of the same varietal, I am sure that he would agree that this is “blending”. Assemblage’ of the final blend at a winery can also, in truth, include different varietals. From our end of the wine business, wine’s consumption, we are grateful for the winemakers efforts to make his best bottles. So let us toast the winemakers’ skills! *Raise your glass - to Assemblage’!*

Notes and References:

- 1) Julia Harding, Robinson, J.; The Oxford Companion to Wine, fifth edition, Oxford Univ. Press, Oxford, UK, 2023.
- 2) Jancis Robinson, Harding, J, Vouillamoz, J; Wine Grapes, A complete guide to 1,368 vine varieties; ECCO, HarperCollins Publishers, New York, 2012.
- 3) Ian D’Agata; Native Wine Grapes of Italy; Univ of Calif Press, Berkeley & Los Angeles; 2014.
- 4) Spokane Enological Society; Wineminder, November, 2023, “The Art and Science of Wine Blends” presented by Alex Van Amburg, CSW.
- 5) Cuvee’ is the wine from one fermentation vessel and Cru is a single lot or batch of wine, perhaps one barrel, one tank, or even one fermentation vessel.
- 6) Press wine is dark red wine squeezed from grape skins, stem fragments, pulp, and dead yeast left at the tank’s bottom with a press. It is generally more astringent than the free run wine, of lower quality and typically used for lesser bottelings.

YOU HEARD IT HERE

February 2024



By Terry Gross

Board Director - A/V Entertainment/Social Media & ZOOM Coordinator/Food Committee

Ahh, February. The month of Valentines Day. A loaf of bread, a jug of wine and thee! How romantic. This month's song is **"Kisses, Sweeter Than Wine"**. Most of us probably remember it as a Jimmy Rogers hit in 1957, but it was previously done by the Weavers in 1951. One of the Weavers was none other than **Pete Seger**.

What is bizarre is the roots and evolution of this song. It was based on an old Irish tune, **"Drimindown"**. It was a song of a farmer lamenting the death of his cow. American Blues singer Lead Belly heard it performed by Sam Kennedy, an Irishman in Greenwich Village. He renamed it **"If It Wasn't for Dicky"** with the same tune and theme but changed the rhythm and recorded it in 1937. In 1950 Seger came across the Lead Belly recording and the Weavers wrote new lyrics and chorus and turned it into a love song. *How they turned an Irish lament about a dead cow to a love song baffles me, but, hey, who am I to judge.* They released the song in 1951 and it reached #19 on the Billboard chart. The details of who really rewrote this song though seems to be in dispute as shared below:

The music was credited to Joel Newman and the lyrics to Paul Campbell, both names being pseudonyms for [Howie Richmond](#), The Weavers' publisher.^[8] The Weavers' music publisher was Folkways Publishing, one of the many subsidiaries (aliases) of TRO/The Richmond Organization, founded by Howard Richmond. Others are Ludlow Music, Folkways Music, Essex, Hollis, Hampstead House, Worldwide Music, Melody Trails, and Cromwell.^[9]

In his 1993 book, Seeger wrote: *"Now, who should one credit on this song? The Irish, certainly. Sam Kennedy, who taught it to us. Lead Belly, for adding rhythm and blues chords. Me, for two new words for the refrain. Lee, who wrote seven verses. Fred and Ronnie, for paring them down to five. I know the song publisher, The Richmond Organization, cares. I guess folks whom TRO allows to reprint the song, (like [Sing Out!](#), the publisher of this book) care about this too."*

I have chosen to use a version by Jackson Brown and Bonnie Raitt from a tribute album to Pete Seger. I have also included a link to the Weavers version, Jimmy Rogers version as well as a link to an oratory and performance of the original Irish tune just for fun.

- <https://www.youtube.com/watch?v=A89vJs7VYjc>
- https://www.youtube.com/watch?v=A9_MpNwduAA
- <https://www.youtube.com/watch?v=A6FA6H-bctU>
- https://www.youtube.com/watch?v=iwIRHe_vXZk

Jackson Brown / Bonnie Raitt
The Weavers
Jimmie Rogers
Drimindown, Ed McCurdy



LYRICS

<p>Well, when I was a young man and never been kissed I got to thinkin' it over how much I had missed So I got me a girl and I kissed her and then, and then Oh, Lord, well I kissed her again Because she had kisses <i>sweeter than wine</i> She had, mm-mm, kisses <i>sweeter than wine</i> Well I asked her to marry and be my sweet wife I told her we'd be so happy for the rest of our life I begged her and I pleaded like a natural man And then, whoops! Oh Lord, well she gave me her hand</p>	<p>Because she had kisses <i>sweeter than wine</i> She had, mm-mm, kisses <i>sweeter than wine</i> Well we worked very hard, both me and my wife Workin' hand-in-hand to have a good life We had corn in the field and wheat in the bin And then, whoops! Oh Lord, I was the father of twins Because she had kisses <i>sweeter than wine</i> She had, mm-mm, kisses <i>sweeter than wine</i> Well our children they numbered just about four And they all had a sweetheart a' knockin' at the door</p>	<p>They all got married and they wouldn't hesitate I was, whoops! Oh Lord, the grandfather of eight Because she had kisses <i>sweeter than wine</i> She had, mm-mm, kisses <i>sweeter than wine</i> Well now that I'm old, and I'm ready to go I get to thinkin' what happened a long time ago Had a lot of kids, a lot of trouble and pain But then, whoops! Oh Lord, well, I'd do it all again Because she had kisses <i>sweeter than wine</i> She had, mm-mm, kisses <i>sweeter than wine</i></p>
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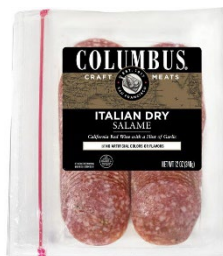
FOOD COMMITTEE FAVORITES FOR FEBRUARY 2024

SALAMI CHIPS



Ingredients:

Salami Slices



Suggested salami brands:

Columbus Italian Dry Salami (start checking at 9 min. – these are thicker slices)

Margherita Sliced Hard Salami (start checking at 5 min – these are thinner slices)

Directions:

Preheat oven to 375 degrees (you can also cook these in an air fryer)

Place the salami slices on a parchment lined baking sheet, leaving a bit of space between each slice. Bake until the edges are crispy and stiff, about 10 minutes but varies depending on the thickness of your salami – see * below.

Transfer the salami chips to a paper towel-lined plate to remove any excess fat. Serve immediately or store, refrigerated, in an airtight container. Some people prefer them completely cooled.

*Bake a couple of test slices first before filling a full baking sheet so you know what the correct amount of time it takes to make your salami slices into the perfect Salami Chip.

BREAD AND BUTTER SWEET STICKS

Air fryer cinnamon toast is the best way to have buttery sweet, crisp cinnamon toast in a matter of minutes. It's absolutely delicious!



Ingredients:

Oroweat Buttermilk Bread (or any sliced bread – Brioche may be good too)



Butter
Granulated Sugar
Cinnamon

Directions:

Slice the bread, remove crust
Spread softened butter on both sides of bread
Press both sides of buttered bread into a plate of sugar / cinnamon mixture (quantities to your taste – typically 5 to 1 ratio)
Cut bread slice into 6 to 8 sticks (depending on size of bread)
Air fry at 350 degrees for 5-8 minutes until golden brown

Air fryer cinnamon toast is the best way to have buttery sweet, crisp cinnamon toast in a matter of minutes. It's absolutely delicious! Air fryer toast is definitely the way to go.

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.