



Bonjour! As the sweet scent of spring fills the air, what better way to celebrate our 38th Anniversary than with a delightful French-inspired wine dinner.

Let's transport ourselves to the charming streets of Paris and savor the flavors of la belle cuisine française!

VIVE LA FRANCE – TAKE TWO! (THE LOST DINNER OF 2020)! As we gather to celebrate our 38th Anniversary, we reflect on the extraordinary journey we took during the pandemic. As you remember, in December 2019, a novel coronavirus emerged, altering the course of our lives. In March 2020 the President of the United States issued a Proclamation declaring the outbreak a national state of emergency and Governors issued “stay-at-home” orders that effectively shut-down non-essential businesses which effectively forced us to cancel our April 2020 Anniversary Dinner. That dinner was to include French-inspired cuisine and fine French wines; but we left it all behind.

Those three years were marked with challenges, but thanks to the tenacity of our Board of Directors, committee volunteers and the unwavering ingenuity of our Program Directors (virtual tastings became our lifeline), our wine glasses remained full. Today, in that same spirit, the SES Board of Directors made their own Proclamation, to commemorate the planned French-inspired wine dinner (with as close to those same French wines previously selected). **So hurray for us! and hurray for bringing back “THE LOST DINNER OF 2020!” *Vive la France – Take Two!!***

Announcing the Spokane Enological Society's 38th Annual Anniversary Dinner

Friday, April 19, 2024 at 6:30 p.m.

At the historic Spokane Club in the Georgian Grand Ballroom



VIVE LA FRANCE - TAKE TWO!

A delightful French Inspired Wine Dinner



We'll kick-off the celebration at 6:30 p.m. with a sparkling wine reception featuring *Simonet Sparkling Wine* (from the Caves de Wissembourg Estate in France; made from 100% Ugni Blanc grapes; it's intense, fruity with delicate bubbles), with a selection of hors d'oeuvres. Once seated the Julia Child inspired fabulous French dinner will be served, and **YES**, there will be a basket of rolls and more importantly, BUTTER BALLS!

The first course wines are: *Lafage Novellum Chardonnay* (it's 25-year old vines grown near the Mediterranean in Roussillon France; the wine is aged 3 months in tank on lees of Viognier and Burgundy and briefly in 1-year old barrels; let's just say it's complex); alongside *Domaine Daubny's 2022 Sancerre* (from Loire Valley, France; 40-year old vines; it's floral, and rich with minerals and white peach undertones).

The second course wine is: *Maison Joseph Drouhin 2021 Beaujolais-Villages* (made from the Gamay grape grown in the Beaujolais area of France from full bunches of grapes; slightly spicy with notes of violet, peony and red fruit; fresh and silky fruit that remains for quite a long time on the palate).

The third course wines are: *La Solitude Rouge 2021 Cotes du Rhone Villages*, (40% Grenache, 35% Syrah, 15% Carignan, 10% Mourvedre; the 2021 vintage - vinified in concrete vats - offers beautiful notes of black fruits, garrigue and spices; a big concentration of flavor with and opulent round finish); alongside *Clos Saint Jean Chateauf-neuf-du-Pape Vieilles Vignes* (the blend of Grenache, Syrah, Mourvedre, Cinsault, Vacciarese and Muscardin is made from 50-100 year old vines located in and around the La Crau Plateau in France; the Grenache is aged in concrete for 12 mos while the remaining variety is aged 12 mos in demi-muid (600 ml) French oak barrels).

And for the dessert course, we'll savor *Bache-Gabrielsen "Very Old" Pineau des Charentes* (a masterful blend of white grapes and young cognac aged for a minimum of 10 years; you'll be enchanted by its aromas of honey, prunes, and candied orange as well as notes of hazelnut butter, dried fruit and gingerbread enriched by vanilla from limousine oak.

LET'S RAISE OUR GLASSES TO 38 YEARS OF EDUCATIONAL FUN AND CELEBRATE THE JOY OF VITICULTURE, ENOLOGY, AND WINE!

GUEST HOST: Our special host for the evening is **John Allen, owner, Vino! A Wine Shop**. We are so lucky to have John as our presenter; his extensive knowledge of wines, vineyards, and winemaking techniques is immeasurable; he always enriches the wine experience with his genuine passion for wine; John engages his audience with humor, and captivating stories of the wines' origins, flavors and history; John Allen is a gift to Spokane and lest we take that for granted. So please plan to join us for a most delightful and memorable SES 38th Annual Anniversary French-inspired wine dinner together.

DINNER COST: Cost is \$100 Members / \$120 Guests. You can register via mail if you prefer by completing the attached registration form and sending it in along with your payment, or you can register online via this link: <https://spokaneenologicalsociety.org/event-5667034>

HOLIDAY GIFT WINE RAFFLE - Each registered SES member in attendance will receive a raffle ticket for a chance to win one of several (anonymously wrapped) bottles of wine collected throughout the tasting year. The drawing will take place at the end of the dinner.

HOTEL RESERVATIONS: The Spokane Club offers SES guests a special SES ANNIVERSARY DINNER rate of \$169.00 + tax/night for Deluxe King room. To make hotel reservations, call 509-838-8511.

PARKING/CARPOOLING - There are parking spaces around the Spokane Club available on a first-come first-serve basis – there are two parking lots near the Spokane Club: it costs \$5.00 per car at the Spokane Club Madison Avenue parking lot located between Sprague and Riverside (behind Our Lady of Lourdes Cathedral Church), and the posted cost per car at the Diamond Parking lot located at 532 W. Sprague Ave., between Sprague and Riverside (behind Columbia Bank). We strongly suggest carpooling with friends and dinner guests to relieve the stress of limited parking in that area, or better yet, arrange in advance with a car service for a safe ride to and from the venue.



ANNOUNCING THE 2024/2025 SES BOARD OF DIRECTORS

Assembling an effective board sets a solid foundation for organizational growth and vitality.

At the Anniversary dinner we will thank your outgoing Board Directors, and introduce to you our new Executive Officers, Board Directors, Committee Chairs and other key volunteers for 2024/2025.



HURRAY!! WE'RE BRINGING BACK THE "LOST DINNER OF 2020!"

VIVE LA FRANCE - TAKE TWO!



Dinner and Wine Menu

Chef Eric has prepared a special menu that will whisk you and your guests away on a culinary journey through the vineyards and bistros of France!

Sparkling Wine Reception

Chef Eric's Choice Passed Hors d'Oeuvres

Simonet Sparkling Wine

First Course

**Goat Cheese Medallions on a Bed of Butter Lettuce
with Creamy Pesto Buttermilk Dressing**

Lafage Novellum Chardonnay

Domaine Daulny's 2022 Sancerre

Second Course

Golden Beet Orzo

with Bourbon Blanched Bacon

Maison Joseph Drouhin 2021 Beaujolais

Third Course

Braised Short Rib with Maple Demi-Glace

Boursin Whipped Potatoes

Charred Asparagus

LaSolitude Rouge 2021 Cotes du Rhone

Clos Saint Jean Chateauneuf-du-Pape Vieilles Vignes

Dessert Course

Hazelnut Gateau with Creme Anglaise

Bache-Gabrielsen Pineau des Charentes

Coffee Service

REGISTRATION FORM

Spokane Enological Society's 38th Annual Anniversary Dinner
VIVE LA FRANCE - TAKE TWO!

Friday, April 19, 2024 at 6:30 p.m.

At the historic Spokane Club in the Georgian Grand Ballroom



You may register to attend on-line via this link: <https://spokaneenologicalsociety.org/event-5667034> or you may complete this page and mail it, along with your check to the SES, P.O. Box 31404, Spokane, WA 99223. Registration closes on or before **Monday, April 15th at NOON P.T.**

MEMBER REGISTRATION @ \$100 EACH

A "qualified SES member" must have joined the SES **on or before March 20, 2024.**

	Member Name	Special Dietary Request <small>THIS IS THE ONLY OPPORTUNITY TO REQUESTS</small>
1		
2		
3		
4		

GUEST REGISTRATION @ \$120 EACH

	Guest Name	Special Dietary Request <small>THIS IS THE ONLY OPPORTUNITY TO REQUESTS</small>
1		
2		
3		
4		

TOTAL REGISTRATIONS

TOTAL MEMBERS:		x \$100 each =	\$
TOTAL GUESTS:		x \$120 each =	\$
TOTAL ATTENDEES:		TOTAL PAYMENT = ENCLOSED	\$

Seating: We will make every effort to seat groups of 8 or less together at one table – if you have more than 8 people in your group, they will be seated at an adjacent table. If you are not with a group but have a preference to be seated with another registered guest(s), please indicate their names below and we will make every effort to seat you together with your friends.

	Seating Preference Names
1	
2	
3	
4	
5	
6	
7	
8	



WINE 101
LEARNING THE BASICS
IN A FUN NEW WAY



SESSION 3

SPARKLING WINES OF THE WORLD



SAVE THE DATE
TUESDAY, MAY 14, 2024
7:00 – 9:00 PM



NEW LOCATION
IN THE KENDALL YARDS NEIGHBORHOOD

1237 W. SUMMIT PARKWAY – SUITE B
WINDERMERE CITY GROUP

(PLENTY OF SEATING & TABLES)

Registration limited to 20 ppl - SES Members Only

WATCH FOR DETAILS AND REGISTRATION
INFORMATION IN THE MAY WINEMINDER

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 3-14-24)

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



2024 NEW MEMBER or RENEWING MEMBER
Application and Release of Liability Form (thru April 30, 2024)



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 damage 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.