



JANUARY

2021 WINEMINDER



OUTLOOK 2021 - The events of the past year have reshaped our lives in unprecedented ways. We're waiting for the post-vaccine environment to begin in earnest. For most of us we'll have to wait a little longer for our Covid-19 "jabs." But that little extra time allows us to learn more about how long vaccine protection lasts, and the extent to which people are protected. With that knowledge, the prospect of an in-person Tasting might be possible in 2021. Maybe we "get our toes wet" with an outdoor Tasting this Summer... but for the near future we're going to continue to plan some AWESOME virtual tastings to stay connected with each other and enjoy "what we do" as SES members. And on this new ray of vaccine hope, please continue to use all the "tools" we have to keep the virus in check, (I hear now we should add tonic water (for the quinine) to our daily drinking/vitamin regimen)...let's hope we're on a promising path to a healthier and happier year to come.

CONTINUE TO SUPPORT OUR LOCAL WINERIES - There are a number of ways us wine drinkers can continue to help support our local wineries until they can open again: **1) call your favorite winery and inquire about its wine club (it's a great way to save money on wine); 2) sign-up to receive their wine newsletters, 3) share news of their virtual tastings with wine lovers in your family and among your wine-savvy friends; 4) participate in the new SES virtual tastings, and most importantly, BUY A BOTTLE after the tastings to support the featured retailer and vineyard, 5) some winemakers released new wines just in time for your holiday celebrations and gift giving, so if you missed it in December, ask about their January "Stock Up" deals, and the best thing people can do to support local wineries is, 6) stay positive and enjoy a glass (or two) of locally produced wine. Cheers to that!**



START YOUR NEW YEAR OFF RIGHT!

JOIN US FOR OUR JANUARY 2021 SES VIRTUAL TASTING – A GLASS-TO-GLASS "SPLASH"

MILBRANDT VINEYARD ESTATES AND RYAN PATRICK RESERVE WINES

On Monday, January 18, 2021, at 7:00 p.m., John Allen (Vino! A Wine Shop) will host our January 2021 virtual tasting featuring fabulous Milbrandt Vineyard Estates wines, and Ryan Patrick's Reserve wines, with special guest winemaker, **Kendall Mix**, one of Washington's most talented winemakers. Kendall arrived in Washington in 1993 and ranks among the state's most important winemaking figures. **See page 2 for registration information and the "knock-out" list of Milbrandt and Patrick Ryan wines we'll be sampling!**

This month's [Recipes Page](#) features a few of Milbrandt's own recipes that pair with the wines we'll be sampling during the virtual tasting. Check out their Pairings webpage at: <https://milbrandtvineyards.com/recipes/>

WHAT?! A TRUMP WINERY? Why did I just discover this? What island have I been living on? Checking Google, I learned the winery is in Charlottesville, Virginia, less than 10 miles from Thomas Jefferson's historic Monticello estate. The winery has since changed hands; it's not owned or affiliated with BIG D anymore. There's also a First Lady Melania Trump wine, but it's Slovenian and (funny, not associated with the Trump family or the winery either). Before Donald bought the property at a foreclosure auction in 2012 for \$6.2M, it was the Kluge Estate Winery and Vineyard. Unlike Donald's wines, Kluge wines won numerous awards and were even served at Chelsea Clinton's wedding. The non-bias review of Trump wines (not his Presidency I'm sure) were mixed, most were rated "mediocre and cheap." I'm telling you now, there were only 2 bottles of Trump sparkling wine on the shelf at Total Wine in the Valley (*bottom shelf everyone*). I'm guessing they will be collector items in the very near future.



Join us



Monday, January 18, 2021 7 PM

SES EXCLUSIVE VIRTUAL WINE TASTING EVENT

A GLASS-TO-GLASS "SPLASH" BETWEEN

milbrandt
— VINEYARDS —
ESTATE WINES



RYAN PATRICK
RESERVE WINES



We look forward to sharing with you safely this exclusive SES virtual tasting of **Milbrandt Vineyard's Estate** and **Ryan Patrick Reserve** wines. We'll compare the award winning wines listed below (some are their wine club member only wines including Milbrandt's 2017 Sentinel and 2017 Ravenscliff Malbec, and Ryan Patrick's 2017 Reserve Chardonnay). Through this exclusive SES tasting event, participants will be able to order ALL of the wines at a special SES price.

To participate please register by **Fri. Jan. 8th** via the SES website, and there you will order your 6 bottle Tasting Kit(s) from our host retailer, VINO! A Wine Shop. Following registration, you will receive an email with the detailed information about when to pick-up your Tasting Kit(s) and the link to our new ZOOM video conferencing platform we'll be using for this tasting.

ABOUT MILBRANDT and RYAN PATRICK WINES

The Milbrandt's are celebrating nearly two decades of 90-point wines. Their Evergreen Vineyard was named "Vineyard of the Year" by Seattle Magazine and over 12 varietals have been awarded "Best Buy" or "Editor's Choice" by Wine Enthusiast. Now a multi-generational brand with Butch and his son Buck taking the lead, Milbrandt Vineyards remains a symbol of perseverance and reward. A premium wine tier as well as an introductory wine tier is available nationwide, both delivering uncompromising quality. Ryan Patrick Wines sources is wines from a variety of vineyards and AVA's including Elephant Mountain Vineyard, Sagemoor Farms, Red Mountain AVA and Red Heaven Vineyard.

ABOUT THE TASTING KITS

The Tasting Kit contains a 2 oz. bottle of each of the six wines listed below. The cost for each kit is \$25/SES members or \$30 /non-members and will be available for pick-up from VINO! A Wine Shop prior to the Tasting.

THE SAMPLE KIT INCLUDES:

1 ST FLIGHT	<ul style="list-style-type: none"> • Milbrandt Vineyards The Estates 2018 Chardonnay (Ancient Lakes) 91 points, James Suckling • Ryan Patrick 2017 Reserve Chardonnay (Sagemoor Vineyards)
2 ND FLIGHT	<ul style="list-style-type: none"> • Milbrandt Vineyards The Estates 2017 SVS Ravenscliff Malbec • Ryan Patrick 2017 Reserve Syrah (Red Heaven Vineyard)
3 RD FLIGHT	<ul style="list-style-type: none"> • Milbrandt Vineyards 2017 Sentinel (Northridge Vineyard) • Ryan Patrick 2017 Reserve Cabernet Sauvignon (Rattlesnake Hills -Elephant Mountain Vineyard)



The virtual tasting is limited to **96 participants** so please register early – registration closes at 5:00 p.m. on Friday, Jan. 8, 2021. Call 509-927-2139 if you have any questions about the Tasting. **CLICK on the RSVP button to go to the on-line registration page, or visit the SES website at: <https://www.spokaneenologicalsociety.org>**

SNOW ON WINE

“POPULARITY”

Dr. Jeff Snow
January 2021

Couped-up at home, having little contact with friends and family, I've begun to wonder if I'm unpopular. No one drops by for a glass of wine these days. But could it be the wine's fault? Perhaps I'm not offering the most popular grape variety? Just when I needed to find out what grapes were most popular, the Jancis Robinson wine blog² alerted me to the work of two wine researchers at the University of Adelaide. Kym Anderson and Signe Nelgen¹ have compiled data on changing wine grape popularity, based on vineyard area, with the best comparable worldwide data for 1990, 2000, and 2016. This massive 800+ page work astounded me with surprise after surprise. They look at plantings of both “international varieties,” which are familiar to wine drinkers worldwide, and the hundreds of “local indigenous grapes,” whose names are unfamiliar to most of us.



My first surprise was to learn that in 1990 and 2000 the most widely planted wine grape in the world was **Airen**. This little-known brandy grape dominated the planes of La Mancha. But, by 2016 the Spanish were uprooting the indigenous Airen and replanting **Tempranillo**, relegating Airen to the 4th most planted grape worldwide. **Cabernet Sauvignon**, an international varietal known to us all, became #1 in 2016 with its planting, up from 2% of the earth's vineyard area in 1990 to 7% in 2016. This despite being shunned by Australians in favor of **Shiraz**, and by Argentinians in favor of **Malbec**. And while not even being in the top 10 in 1990, Tempranillo has rocketed to 3rd in worldwide vineyard area, mostly in Spain. And in 2016, **Chardonnay** moved up, just behind Airen as #5 in total worldwide acreage, making it the world's most popular white, and bringing me more in tune with popularity. Yes, Chardonnay plantings have TRIPLED since 1990, in a large part due to its use in sparkling wine. **Merlot** at #2 has also gained overall but has lost ground to Cabernet Sauvignon.

Another surprise – between 2000 and 2016 total global vineyard acreage *declined* by 8%. If you (like I) thought the opposite, it may be because here at home in the USA (and also Chile and New Zealand where vineyard area quadrupled), “masses of new vineyards^{1,2}” were planted. But Europeans, especially French and Spanish, “are drinking so very much less”² that their decrease overbalances the New World trend. They also found that hot climate vineyard area worldwide decreased from 51% to 44%. While the greatest percentage increases occurred in cooler countries: China, Kiwi land (quadrupled), the UK (doubled – who knew), and Canada.



What about red vs white? In 2016 red wine grape plantings were 65% outside of Europe but only 53% inside white wine loving Europe (but up from 48% in 2000). And Europe looks even less red loving when you consider that many of those red grapes become rose'. The highest % of acreage in red grapes goes to China at 86%, and the lowest to New Zealand at 22% (think Sauvignon bl.).

The internationally famous varieties have become increasingly dominant, especially in France, USA, Chile and Australia. Indigenous variety plantings do dominate in several European nations, ranging from 100% down to 66% in Cyprus, Georgia, Spain, Greece, Croatia, Portugal, and Italy.

Other international grapes with surging popularity include **Syrah/Shiraz** now at #6, **Sauvignon Blanc** at #8, and **Pinot Noir** at #10. The biggest loser title belongs to **Grenache/Garnacha Tinta**, (blending partner to rising star Syrah), having plummeted in popularity from #2 in 1990 to #7 today.



So now I'm torn. Is it better to hang with "the King" Cabernet, now the most popular? Or even with 2nd place Merlot, it's blending buddy. Or even better, go with **Bordeaux-style red blends** to cover both 1st and 2nd base. Then there is the meteoric rise of **Tempranillo**, from off the charts to #3 -- so maybe join the smart set hobnobbing with "next great new grape." Then again why not "taste the stars" with a sparkling Chardonnay³.

No, I think loyalty to my old best friends **Pinot Noir**, though only #10 on the chart, and **Grenache** (although sliding from #2 to #7), is my stand. It is fun to see what the rest of the world finds popular. And each of us, with our individual taste and preference, need not make any changes.

But, seeing these trends in grape popularity may jolt us out of our "rut" and prompt us to taste something new and possibly expand drinking variety a bit.



That is, after all, why we have Spokane Enological Society, and it is what we do so well.

REFERENCES:

- 1) Kym Anderson & Signe Nelgen, Which Winegrape Varieties are Grown Where (revised ed.), Univ. of Adelaide Press, 2017.
- 2) editorial@jancisrobinson.com, October, 2020.
- 3) "Come quickly, I am tasting Stars", Snow on Wine, Wineminder December 2020.

MILBRANDT VINEYARDS RECIPES

FIND MORE ON THEIR FABULOUS WEBSITE

<https://milbrandtvineyards.com>

Butch's Tuscan Ravioli

by Butch Milbrandt
Co-owner of Milbrandt Vineyards

- 1 lb. spicy Italian sausage
- 1 large yellow onion, diced
- 2 tbsp. olive oil
- 1 pint of half and half
- 1 8 oz. package of frozen peas
- ½ cup grated parmesan
- 1 package of frozen cheese ravioli
- salt

Sauté onion in 1 tbsp. of olive oil at low to medium heat until onion is soft. (Chef's Note: Do not brown or attempt to caramelize the onion. It will darken the sauce, which should be white when finished.)

Meanwhile, in a separate pan, cook ravioli in boiling salted water until tender.

Remove onion from pan and set aside for later. Add remaining tbsp. of olive oil and slowly cook sausage until just finished. Again, do not brown or crisp the sausage. Return the onions to the pan with the sausage. Add the half and half and bring to a simmer for a few minutes. Add peas and allow to heat through, 1 minute. Add the ravioli and ½ cup of parmesan. Stir gently until combined.

Serve immediately with a more parmesan sprinkled on top.

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Pair with
Milbrandt Vineyards
2009 The Estates
Tasting Room Red.



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Sauteed Garlic Prawns with Linguini

by Chef Frank Magana, Picazo7seventeen
www.chefmagana.com



- 1/2 lb unpeeled, medium-size fresh prawns
- 2 tbsp chopped chipotle pepper in adobo sauce (slice open peppers to remove seeds to tone down the heat)
- 2-4 garlic cloves, minced
- 2 tbsp olive oil
- 1/2 cup Traditions Pinot Gris
- 3/4 cup butter, cut into cubes
- 2 tbsp fresh lemon juice
- 1 lb. linguini, cooked
- 1/4 cup fresh parsley
- 1/2 cup shredded Parmesan cheese
- Salt, to taste
- Pepper, to taste

Clean prawns. Sauté peppers and garlic in hot oil in a large skillet over medium-high heat until thoroughly heated.

Add prawns and sauté, stirring constantly, 2-3 minutes. Remove prawns and set aside. Stir in Pinot Gris wine, cook for 1 minute. Add cooked pasta, prawns and stir in butter, salt & pepper, fresh lemon juice. Cook 1-2 minutes or until combined and thoroughly heated. Place pasta in serving bowl, top with parmesan and parsley.

Pairs well with Milbrandt Vineyards 2009 Traditions Chardonnay.



Grilled Northwest Salmon

with Saffron Rice and Blood Orange Champagne Butter

by Chef Jon Williams
Doc's Marina Grill of Bainbridge Island, WA
www.docsgrill.com
1 serving

- Saffron rice**
- 1 cup basmati rice
- 2 cups chicken stock
- 1/8 cup diced onion
- 1/8 cup diced celery
- 1 pinch spanish saffron
- 1 Tbsp. canola oil
- Salt and pepper to taste

In sauce pan add oil, onions and celery, cook until slightly tender, about 3 minutes.
Add saffron cook for 2 minutes. Add rice, cook for two minutes.
Add chicken stock salt and pepper.
Bring to boil, reduce heat to low cover and simmer for 15 minutes, or until rice is cooked firm, but not mushy.

- Blood orange champagne butter**
- ¼ cup stick of butter
- 2 Tbsp. blood orange juice
- 1 Tbsp. champagne

Bring stick of butter to room temperature. Add blood orange juice and champagne, and mix on high for two minutes. Put in bowl and place in refrigerator for 30 minutes or until butter is solid.

- Salmon**
- 5 oz. filet
- Salt and pepper to taste

Take salmon filet, season with salt and pepper. Put on grill for 4 minutes each side (cook time might vary depending on thickness of filet).
Place on plate with rice and grilled asparagus (optional, but delicious!), top with butter. Enjoy!

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Pairs well with
our 2010 The Estates
Malbec



Spinach and Chives Dip with Potato Chips Paired with the 2016 Estates Chardonnay

We listened and heard. You've been asking for quick and easy pairings that will spark a party and please a crowd without stressful fuss. Potato chips are the thing most people will throw their diet out the window for. And what's a patio party without potato chips? This Spinach and Chives Dip will give those good old-fashioned "Kettle Krinkles" a gourmet kick.

Ingredients

- 3 tablespoons (1 1/2 oz.) salted butter
- 4 cups chopped sweet onions (about 2 large)
- 1 (5-oz.) pkg. fresh baby spinach coarsely chopped
- 1 teaspoon salt, divided
- 1/2 teaspoon black pepper, divided
- 1 (16-oz.) container sour cream
- 2 tablespoons chopped fresh chives
- Potato chips (we love Kettle chips) and medley of veggies like cucumbers, radishes, carrots and bell peppers.

Melt butter in a large nonstick skillet over medium; add onions, and cook, stirring often, until golden and very tender, 20 to 30 minutes. Gradually add spinach, stirring just until wilted, about 1 minute. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Remove from heat, and let stand 30 minutes. Stir together onion-and-spinach mixture, sour cream, and chives in a medium bowl. Stir in the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Cover and chill 30 minutes or up to a day before. Serve with your chips and veggies.

YOU HEARD IT HERE!

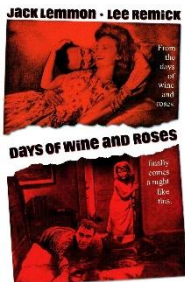
By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

THE DAYS OF WINE AND ROSES

*They are not long, the weeping and the laughter,
Love and desire and hate:
I think they have no portion in us after
We pass the gate.*

*They are not long, the days of wine and roses:
Out of a misty dream
Our path emerges for a while, then closes
Within a dream.*



If ever there was a bittersweet tune, it is this one, the theme to the movie, *“The Days of Wine and Roses.”* The title of the movie comes from a poem written by Ernest Dowson (that Lee Remick recites during the film). Ernest was an English poet, novelist, short-story writer, and “one of the most gifted of the circle of English poets of the 1890s known as the Decadents.”

The movie came out in 1962 and starred Jack Lemmon and Lee Remick. In 1962, the song won an Oscar for Best Music, Original Song. The film had a total of four Oscar nominations and four Golden Globes. The song was written by Henry Mancini and Johnny Mercer. Mancini has a long list of movie theme credits, including but not limited to: *Moon River, Peter Gunn Theme, The Pink Panther, Baby Elephant Walk* and many more. Mancini won four Academy Awards, a Golden Globe and twenty Grammy Awards, plus a posthumous Grammy Lifetime Achievement Award in 1995. Mercer’s credits include hits like: *Moon River, Autumn Leaves, Jeepers Creepers, Hooray for Hollywood, Skylark, That Old Black Magic, Fools Rush In* and many more. He wrote the lyrics to more than 1,500 songs and received 19 Oscar nominations.

I have included two versions of the song in the video links below. The two versions are stark contrast in style and mood. The first is the actual movie theme that plays during the opening credits, the second is a recording by Frank Sinatra (who?). The movie theme is slow and melancholy, while Frank’s version is upbeat and bright. One of the reasons for the two versions is to show how a theme that was written for a depressing movie about alcoholism and the destruction it causes, can be turned into a sparkling love song. Only Frank could think of that!

First, the lyrics:

*The days of wine and roses laugh and run away like a child at play
Through the meadow land toward a closing door
A door marked "nevermore" that wasn't there before
The lone-ly night discloses just a passing breeze filled with memories
Of the golden smile that introduced me to
The days of wine and roses and you*

*The days of wine and roses
The lonely - the night discloses just a passing breeze
filled with memories
Of the golden smile that introduced me to
The days of wine and roses and you*

Now, a bit about the movie: The movie is based on a book of the same title, written by J.P. Miller. Joe Clay (Jack Lemmon) is a rising young public relations executive when he meets Kirsten Arnesen (Lee Remick), a pretty secretary, at a business party. Joe and Kirsten are both ambitious, on the road to success, when they fall in love and marry. Soon after, however, Joe coaxes Kirsten to begin drinking with him on a regular basis. Eventually, they are both dependent on alcohol. Their marriage deteriorates, and their lives spiral into disaster, as a result. Both Jack Lemmon and Lee Remick prepared for their roles by attending actual AA meetings and Lemmon spent several nights in a jail “drunk tank and dry out rooms” to observe the effects of alcohol on people.



Mancini’s melody captures that bittersweet feeling of joy and melancholy combined, as the film deals with. It leaves you a little unsettled. I prefer Frank’s version, as I like the snappy upbeat tempo. Frank’s version is fun and vibrant, which seems odd given the sad ending of the movie. Either way, the song, and the movie are a permanent part of the American movie lexicon as part of the American Film Institute’s best 400 films.

The Movie Theme Version opening credits: <https://www.youtube.com/watch?v=sO1gYV8ioFk>

Frank Sinatra’s version: <https://www.youtube.com/watch?v=RmHkaCA9vM>

NAME	BOARD DIRECTORS/OFFICERS COMMITTEE CHAIRS/APPOINTEES
Boyle, Mike	BOARD DIRECTOR Chair, Social Media/Facebook Chair, Membership Recognition Committee
Boyle, Shelly	BOARD DIRECTOR
Cloninger, Pam	BOARD DIRECTOR
Goodwin, Kyle	BOARD DIRECTOR EXECUTIVE OFFICER: Treasurer
Goodwin, Mary Ann	BOARD DIRECTOR Extra Special Events Coordinator
Gross, Mary	BOARD DIRECTOR
Gross, Terry	BOARD DIRECTOR A/V & Entertainment Financial Auditor
Hanson, Deby	BOARD DIRECTOR
Henspeter, Mona	BOARD DIRECTOR
Henspeter, Robin	BOARD DIRECTOR
Hersey, Paul	BOARD DIRECTOR Program Committee Co-Chair
Jones, Frances	BOARD DIRECTOR EXECUTIVE OFFICER: President
Kogler, Barb	BOARD DIRECTOR Food Committee Co-Chair
Leininger, Jack	BOARD DIRECTOR EXECUTIVE OFFICER: Secretary
Leininger, Lyn	BOARD DIRECTOR EXECUTIVE OFFICER: Vice President
Jones, Jeremy	INTERIM BOARD DIRECTOR (replacing Evan Lunt)
Rimpila, Charlie	BOARD DIRECTOR WebMaster
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Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens
Hersey, Claudia	WineMinder Editor
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Program Committee Co-Chair

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

The Spokane Enological Society 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 social and recreational, centered on learning through tasting, comparing and evaluating wines.

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 price with our members.

BECOME A MEMBER OR RENEW YOUR MEMBERSHIP

Membership benefits also include an on-line (or mailed) subscription to our monthly newsletter, the **WineMinder**, member discounts to all SES Tastings and special event dinners, a discount on the sampled Tasting wines after each Tasting, and invitation to "exclusive" tasting events at local wineries throughout the season.

The cost to **join** the SES is \$30 single, \$45 couples (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass.

The cost to **renew** your membership each year in June is \$25 single, \$40 couples (2 ppl).

Membership fees can be paid on-line via credit card or by mail to SES, P.O. Box 31404, Spokane, WA 99223.

A Membership Application/Renewal and Release of Liability Form is required. It is available on-line via this link: <https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>

...or you can request a form to be mailed to you by calling 509-723-5871 and leaving that message.

We welcome your guests to our Tastings and special events and encourage you to invite your friends and family to join us!

WHATCHA BEEN UP TO?

When you experience something fun, share it with the SES wine-loving community.

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or email pictures/stories to Mike Boyle at:
mboylejr@yahoo.com

BOARD MEETINGS

The SES board meets in person at 7:00 p.m. on the 2nd Monday of every month except July and August.

Meetings are held VIRTUALLY or I person at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to members (with prior notice to a member of the Board of Directors).

REGULAR EVENTS

There are 10 planned events per year, with July and August months off. Special dinners are planned in December and April of each year and are held at the Spokane Club. Tastings are held on the third Monday of the month at the Southside Community Center.

MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM



The Spokane Enological Society is a 501(c)7 non-profit organization governed by an elected 18- member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Membership is open to individuals who are at least 21 years old who have completed a Membership Application/Renewal and Liability Release form and paid the membership fee. The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass. The cost to **renew** your membership each year in June is \$25 single, \$40 couple (2 ppl). Membership is renewed yearly. The membership year is from July 1st to June 30th. Membership fees are due by June 30th each year – membership fees are not prorated for joining mid-year and are **not refundable**.

Please select the type of membership / renewal you are requesting and complete the applicant information form below.

Renewing Members: _____ \$25 (1 person) _____ \$40 (couple)

New Members: _____ \$30 (1 person) _____ \$45 (couple)

*NOTE: New members pay a **one-time** \$5.00 set-up fee; renewing members do not pay this fee.*

	APPLICANT 1		APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Phone Number(s):		Phone Number(s):	
Email Address for WineMinder:		Email Address for WineMinder:	

Release of Liability Statement

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

I, the undersigned, have made application for membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by 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 my 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.

	APPLICANT/RENEWING MEMBER 1		APPLICANT/RENEWING MEMBER 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

If you have any questions, please call and leave a message for our Membership Director: **509-723-5871**