



FEBRUARY 2021 WINEMINDER

Whether you love Valentine's Day or hate it, the holiday symbolizes love and passion. We hope this "crime of passion" story, and the other great articles in this newsletter, all reminding us of what crazy in love means, and/or that will renew your Valentine's Day spirit!



A CRIME OF PASSION – In January 2021 a lovesick 28-year-old Scotsman made headlines for his madcap dash on a jet ski across the Irish Sea to the Isle of Man, to be with his new girlfriend. He spent more than \$8,000 buying the jet ski as well as a GPS and dry bag to carry gifts for his new love. "The first time I'd even stood on a jet ski was in that harbor," he said. "As soon as I hit open water I thought 'Oh my God'. The 25-mile trip took 4 ½ hours (he thought it would take 45 min). He followed the GPS for half an hour until a massive wave wiped it away. After two hours on the water he wondered "where the bloody hell am I?" He couldn't see a thing and thought he was lost at sea. His gas tank warned him he was about to run out just as he saw the coast of the Isle of Man, which he said was "such bloody relief!" But alas, he was off target by at least 15 miles. So he walked - when he got to his girlfriend's home, she opened the door, screamed and gave him a big kiss. Alas, Police soon came knocking on his door as he had been photographed arriving on the island; he was arrested for breaking the pandemic lockdown rules. He told police he felt like a "crappy James Bond" during his death-defying mission "for love." He said one cop told him, "you're bloody lucky to be alive mate! I know people that wouldn't try that in the Summer on a boat." The British "Jet Ski Romeo" as he was dubbed, was sentenced to 4 weeks in jail. But he made headlines all over the world. We think he made a good end to a terrible year, and a great start to the month of February, because he did it for love; it was a "crime of passion." Oh, and one more wee thing, **he doesn't know how to swim!**

After two hours on the water he wondered "where the bloody hell am I?" He couldn't see a thing and thought he was lost at sea. His gas tank warned him he was about to run out just as he saw the coast of the Isle of Man, which he said was "such bloody relief!" But alas, he was off target by at least 15 miles. So he walked - when he got to his girlfriend's home, she opened the door, screamed and gave him a big kiss. Alas, Police soon came knocking on his door as he had been photographed arriving on the island; he was arrested for breaking the pandemic lockdown rules. He told police he felt like a "crappy James Bond" during his death-defying mission "for love." He said one cop told him, "you're bloody lucky to be alive mate! I know people that wouldn't try that in the Summer on a boat." The British "Jet Ski Romeo" as he was dubbed, was sentenced to 4 weeks in jail. But he made headlines all over the world. We think he made a good end to a terrible year, and a great start to the month of February, because he did it for love; it was a "crime of passion." Oh, and one more wee thing, **he doesn't know how to swim!**



HAY Y'ALL! Pour yourself a glass of wine and pat yourself on the back!! According to a recent study from the University of Georgia*, women who drank fewer than eight glasses of alcohol per week and men who had fewer than 15 glasses, performed better on cognitive tests compared with those who didn't drink at all. **Darlin's**, that means that light to moderate drinking is good for your BRAIN!

Lawd have mercy, thank you kindly and bless those Georgia researcher's hearts!

*<https://news.uga.edu/light-drinking-may-protect-brain-function/>

IN THE NEWS

An article written by Elin McCoy, Bloomberg Wine Critic, her predictions for "how wine will change in 2021" – we already know we're shifting to *buy more wine on-line*, we now taste and learn about wine *virtually*, and we *drink our wine mostly at home*. Thankfully wine shops are STILL considered "essential" businesses. Alcohol-free wines will be popular (*probably as people begin to think they have a drinking problem*), canned and boxed wine is still popular (*particularly as wine bottle supplies run low*). **Pink Prosecco** is the new thing, wine seltzer will be the new hard seltzer, virtual tastings will be the new company perk, and the rest, well, does anyone really care? I'm sure you're asking yourself, "what wines will Kamala Harris be drinking in 2021?" Guessing probably pink prosecco! (but she was sworn not to tell). **CHEERS TO THE 2020 ELECTION BEING OVER!!**



FLAGSHIP Cellars **SIT BACK AND RELAX!** American Airlines announced the launch of their Flagship Cellars award-winning (FIRST CLASS) wine offerings they will deliver to your door – (because we're not flying in one of their premium cabins they have a surplus of wine). Their wines represent "unique regions and flavors from prestigious vineyards around the world." How it works: they will hand-pick wines based on your wine preferences or you build your "custom box" of wines or purchase a monthly wine subscription which includes 3 prestigious wines for \$99.99 including delivery. Subscriptions are limited (while supplies last).



TASTE AND LEARN WITH US!



SES FEBRUARY VIRTUAL TASTING

“A MEDITERRANEAN TOUR”

With Mike Scott & John Allen

Monday, February 15, 2021 7 PM



When it comes to wine, the Mediterranean has a long and rich history. The area’s warm climate, agricultural techniques and local varietals produce unique white, red and sparkling wines you won’t find elsewhere. So raise a glass and sip your way around the Mediterranean with special guest host, **Mike Scott, aka “the Grape God,”** (Wine Educator for Vinum Wine Importing and Distributing), and **John Allen, aka “the Wine Hero,”** (Vino! A Wine Shop).

YOU WILL BE **WOWED** WITH THIS TASTING KIT

Each kit contains a 2 oz. bottle of each of the six wines listed below. The cost for each kit is **\$21/SES members** and **\$26/non-members**. All participants will receive a **25% discount** off the regular retail cost for the featured tasting wines – simply write the number of bottles you want on the form provided in the Tasting Kits, take a picture and text it to John Allen at 509-999-2661, or email your order to john@vinowine.com

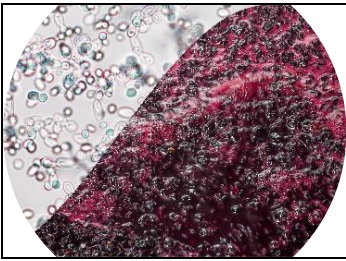
1 ST FLIGHT WHITES	<ul style="list-style-type: none"> • Lyrarakis Plyto, Greek Island of Crete - 100% Plyto Grape (only grown in Crete): clean and fruity aromatics with full and luscious mouthfeel. • Masseria del Feudo Grillo, Italian Island of Sicily - 100% Grillo: bright citrus and tropical with some mineral.
2 ND FLIGHT REDS	<ul style="list-style-type: none"> • Pietra Susumaniello, Puglia, Italy (southern Italy’s ‘heel of the boot’) - 100% Susumaniello (one of the rarest grapes grown in all of Italy): deep ruby color, full of red berry and plum notes, one of the rarest grapes grown in all of Italy, almost exclusively in Salice Salentino and the areas surrounding Brindisi in Southern Italy’s Puglia region. • Castell del Remei “Gotim Bru”, Catalonia, Spain (NW of Barcelona) – The winery was established in 1780, the oldest in Catalonia - “Gotim Bru” in Catalan means “a bunch of red grapes” – and is the most famous wine of Casell del Remei. This is a field blend of Tempranillo, Garnacha, Syrah and Cabernet Sauvignon.
3 RD FLIGHT RHONE VALLEY REDS	<ul style="list-style-type: none"> • JL Chave “Mon Coeur” Cotes du Rhône, from the Rhone Valley of southeastern France - basically Syrah and Grenache, a gorgeous version of Cotes du Rhône. Full of spicy berry and cherry notes and very, very supple. • Fondreche “Persia” Ventoux Rouge, from the slopes of Mt. Ventoux, Rhone Valley of southeastern France – a blend of mostly syrah with a balance Mourvèdre. Full of black fruit, this wine is plush and plump. Decadent!

The virtual tasting is limited so please register early – registration closes **Monday, February. 8th at 5:00 p.m.** Following registration, you will receive a confirmation email with the link to the ZOOM video conference presentation. Tasting Kits will be ready to pick-up from VINO! A Wine Shop located at 222 S. Washington in Spokane on **Thursday, Feb. 11, Friday, Feb. 12, and Saturday, Feb. 13 between 10:00 – 4:00.** VINO is closed Sunday and Monday so please be sure to pick-up your kits by Saturday, Feb. 13th.



CLICK on the RSVP button or the link below to go to the SES registration web page at:
<https://spokaneenologicalsociety.wildapricot.org/event-4143103>

To learn more about Spokane Enological Society visit our website at:
<https://www.spokaneenologicalsociety.org>



YEAST “BEASTIES” (Naughty & Nice)!

Dr. Jeff Snow
SES Education Director
February 2021

In the 1990's Julie and I took a week-long course in German wine while cruising up the Rhine and Mosel. Four tastings a day, each of 6 wines, often at world renowned wineries and always with a 7th unknown to be identified as a test after the tasting (how very German of them). Upon reaching the Rheingau (near Wiesbaden) and the village of Rudesheim, widely held to produce the greatest Rieslings, we heard the legend of King Pepin the Short and his son Charles (later Charlemagne). Reportedly in early Spring ca. 765 AD they stood on the Rhine's south bank in snow up to Charles knees (and maybe Pepin's waist). Pepin pointed across to the North bank (now Rudesheim), already green with grass free of snow, and said, "Chuck my son, over there is where you plant the grape vines." And so Charlemagne did, as evidenced by the wonderful vineyards all around Schloss Johannisberg estate. Deep in their enormous cellar, is a huge barrel head inscribed in four languages (Hebrew, Greek, Latin, and German) as a tribute to God's love of us -- "And wine to gladden the heart of man.¹". Cannabis, Prozac or Valium did not exist. But the way grape juice was mystically filled with a calming spirit as it became wine took on religious significance. Pagan, Jewish and Christian credited it to their own God, and wine was incorporated into the ritual of religions. Yet unknown were the little yeast beasties which actually imbued the grape juice with "spirits" (not necessarily Holy) by converting sugar into alcohol and carbon dioxide by the fermentation process. The ancients only knew this magic liquid relieved so many troubles of the day.



Today we know that Yeast is the hero, and our creator's gift is the convenient natural presence of *Saccharomyces cerevisiae* on the surface of grapes. *S. cerevisiae* is often taken as synonymous for yeast but is actually only one of at least 1500 known species of yeast.² Beyond its usefulness in winemaking, yeast fermentation is remarkably useful in preserving grain, through beer production, and in baking by fermentation of sugar in the dough resulting in carbon dioxide leavening. Yeast is also used in industrial production of alcohol as a fuel. A wonderfully friendly and useful microorganism to be sure is *S. cerevisiae*.



But if *S. Cerevisiae* is the "nice" yeast, are there "naughty" ones? Oh yes. -- *Candida albicans*, and *Cryptococcus neoformans*, are well known opportunistic human pathogens usually infecting those with some immune compromise. And other yeasts such as *Zygosaccharomyces* and *Brettanomyces*, in wine can result in wine spoilage.

At a recent dinner Julie and I shared a 2008 Zinfandel, of which the producer's great pride was evidenced by 1) it's price and 2) the fancy painted bottle with gold detailing. We hoped this held promise of a great food pairing. Julie noted immediately that although it had a nice nose and balance with complex fruit, on the late palate there was a "chemically, metallic, off taste". I thought this was likely "**Brett**," as spoilage by *Brettanomyces bruxellensis* is called. "Brett," growing in wine, produces an array of metabolites such as volatile phenolic compounds. These volatile phenolics cause the "Brettanomyces character", often described as "antiseptic" or "barnyard" type aromas. *Brettanomyces* is a significant contributor to wine faults within the wine industry.³

This perked my curiosity. So, after a bit of digging I learned that when "**Brett**" infests a batch of red wine the problems are only beginning for the unfortunate winemaker (and his equally unfortunate consumer).

The yeast actually invades into the pores and channels within the oak staves of the barrel. With normal barrel cleaning, “Brett” would still re-immerge and the next vintage would become tainted. Many things were tried to salvage expensive barrels for future vintages. Traditional disinfectants like sulfites, phenols and other chemicals were tried, but proved unable to eliminate it. Steam and hot water worked sometimes but often failed to kill and remove the “Brett”. WSU Professor Charles Edwards recently studied oak from infected barrels using scanning electron microscopy. He discovered the “Brett” organisms went much deeper into the wood than previously thought.



His solution was to heat barrels more thoroughly by increasing the current 3 to 5 minutes of steam in barrels, to 10 to 12 minutes.⁴

In thousands of years of winemaking there have been many improvements. Today we are the beneficiaries and enjoy a finer version of our creator’s gift of yeast and grape than any previous generation. Improvement may come in giant steps, as when Dom Perignon introduced systematic improvements in Champagne with better vineyard practices, careful harvest selection, and replaced foot trading of grapes with presses in the 18th century.⁵

But small incremental improvement is more common and is driven by ongoing research, such as that by Prof. Edwards. He has shown winemakers how to get the “naughty” yeast out so that the “nice” yeast can better “gladden the heart of man”¹ and woman.

So thanks and praise to Yeast -- *S. cerevisiae* -- for putting the “spirit” in our grape juice, and thus into us!

REFERENCES

- 1) Psalms 104 v15, Holy Bible.
- 2) Kurtzman CP (1994). ["Molecular taxonomy of the yeasts"](#). *Yeast*. **10** (13): 1727–1740.
- 3) Lamar J., “*Brettanomyces (Dekkera)*”, *Vincyclopedia*. 28 November 2009
- 4) “WSU researchers discover new methods to fight invasive yeast in red winemaking”, CAHNRS News, (College of Agricultural, Human, and Natural Resource Science), Washington State University, 12/22/2020.
- 5) “Come quickly, I taste stars”, Snow on Wine, The Wineminder, December 2020.

RECIPE FOR LOVE



“All you need is love and wine, maybe some chocolate, and a nap.”

– *Anonymous*

But what about wine and chocolate? In my early years of exploring wine, I remember going to a gathering where someone was talking about how wonderful red wine was with chocolate. A bottle of good Zinfandel was opened and a box of chocolate was passed around. Everyone was delighted... except me. If anything, I thought the pairing made both the chocolate and the wine taste worse.

Wine has played a significant role in mid-winter celebrations, most notably ancient Greece and Rome which featured wine in fertility festivals. In Spring, the vines start to grow, signaling new life (and a good reason to have a party).

Chocolate didn't come along until much later. It was introduced as a drink in Europe in the 1600's and wasn't developed as an edible until 1847. Richard Cadbury introduced heart-shaped boxes of chocolate, decorated with images of Cupid and roses in 1861. And there you have it, the opportunity to drink wine and eat chocolate at the same time arrived! But is it such a good idea to do that?

There's probably a good reason why most tasting rooms hold back on pairing chocolate with wine unless they pair it with Port. In an article in *Farm to Table*, the writer Rod Byers (a certified California wine judge), notes: "There are three possible outcomes to any food and wine pairing. The food either makes the wine less agreeable, leaves it unchanged, or makes it better."

In an extensive test pairing different wines with chocolate, the writer and representatives from two wineries all agreed, with the exception of sweet wines, chocolate and wine are not as good paired together as they are when consumed separately.

A good general rule when serving wine with any dessert (or chocolate) is the wine must be at least as sweet as the dessert, but preferably the wine should be sweeter. Byers again, "...matching sweetness with sweetness frees the aromas and flavors to fraternize. Late harvest wines, Muscat's, Madeira, Sherry, and Port can be fabulous with flavored chocolate."

I must admit, I love Latah Creek's Muscat paired with Norwegian sweet breads or cookies. Try it with a sugar cookie, or a donut!



“There's nothing quite as fun as playing with your food and wine!

– *Jack Leininger*



YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

I must confess that finding a song for the February “Valentine issue” was a struggle! When I wrote the article about “*If Christmas Songs Were Wine*,” there was a plethora of articles from which to glean (an reference) in my story. Doing the same level of research for my Valentine related story I didn’t find much of anything. Why was this such a struggle – there are plenty of love songs about wine, Valentine songs about love, maybe I could write about the greatest love song(s) of all time? *Borrriing!* Just as I was about to give up, it hit me! THE perfect song, and it had it all: LOVE, WINE and VALENTINE, in one beautiful fantastic song! Why did it take me so long to think of it; it’s an obvious choice: #1, it’s a song all of us, regardless of age, are familiar with, and #2, there is no truer question about if we will be loved and needed, and grow old together, than this one: **“will you still need me, will you still feed me, when I’m 64?!”**

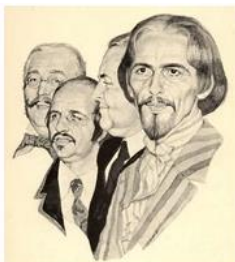
Of course there are plenty of great love songs, “*Love Me Tender*” by Elvis, “*When A Man Loves A Woman*” by Percy Sledge, “*At Last*” by Etta James, and on and on. They are all passionate works about love in the moment; love in the present. It was The Beatles who asked the all important **long term** question.

Honestly, this song is not so much about wine (as my other song selections have been), but it’s about everything I was looking for; lyrics of WINE and VALENTINE all in one great first verse, so that’s why **this song wins** its rightful place in my article! (*It did not hurt that I just happened to turn 64 this past December, so it is remarkably close to home*). Here are the lyrics:

<p>When I get older losing my hair Many years from now Will you still be sending me a Valentine Birthday greetings, bottle of wine</p> <p>If I'd been out till quarter to three Would you lock the door Will you still need me, will you still feed me When I'm sixty-four</p> <p>You'll be older too And if you say the word I could stay with you</p> <p>I could be handy, mending a fuse When your lights have gone You can knit a sweater by the fireside Sunday mornings go for a ride</p>	<p>Doing the garden, digging the weeds Who could ask for more Will you still need me, will you still feed me When I'm sixty-four</p> <p>Every summer we can rent a cottage In the Isle of Wight, if it's not too dear We shall scrimp and save Grandchildren on your knee Vera Chuck & Dave</p> <p>Send me a postcard, drop me a line Stating point of view Indicate precisely what you mean to say Yours sincerely, wasting away Give me your answer, fill in a form Mine for evermore Will you still need me, will you still feed me When I'm sixty-four</p>
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Now some info from Fandom about this song: **When I'm Sixty-Four** is a love song by The Beatles, written by Paul McCartney (but credited Lennon/McCartney) and released in 1967 on their album Sgt. Pepper's Lonely Hearts Club Band. It is sung by a young man to his lover and is about his plans of growing old together with her. Although the theme is about aging, it was one of the first songs McCartney wrote, when he was **sixteen!** Absolutely incredible!

The Beatles used this song in the early days as one they could play “*when the amplifiers broke down or the electricity went off.*” Both George Martin (Beatles record producer 1962-1970) and Mark Lewisohn (world-respected Beatles expert, biographer), speculated that McCartney may have thought of the song when recording began for Sgt. Pepper album in December 1966 because his father (James McCartney) turned 64 earlier that year. (“Jim” worked in the cotton trade but also played in ragtime and jazz bands in Liverpool).



A picture by unknown artist, showing The Beatles at the age of 64

Here is an artist’s rendering of what they thought the Beatles would look like at 64.

Here is a link to the song. <https://www.youtube.com/watch?v=HCTunqv1Xt4>

And as for the rest of us, we better keep dreaming of **“getting by with a little help from my friends.”**

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
Wende, Jody	BOARD DIRECTOR Food Committee Co-Chair

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

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.

Meetings are held 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).

! / 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**