



JUNE WINEMINDER 2021



TWO GREAT REASONS TO CELEBRATE IN JUNE! While there's National Bubbly Day, National Rose' Day, the start of Summer, Father's Day, Best Friends Day, Flag Day, National Lobster Day, Tropical Cocktail Day, even more exciting, and by far the BEST reason to celebrate in June, is the next two in-person SES events (*yes, we said IN PERSON!*):

1. **SES EXTRA SPECIAL EVENT - JUNE 16TH - "FIELD TRIP" to WINESCAPE WINERY – 6:00 p.m.** (see invite on page 3)
2. **SES TASTING - SEPT 20TH at SOUTHSIDE CENTER – 7:00 p.m.** (see the full line-up of 2021/2022 planned events on page 4)

THE "GUINEA PIG" REVIEW (a rookie wine taster's review of two "cheap finds" of wine) - As a price vs. taste



comparison, they say any bottle of wine priced over \$100 is about the same as a \$30 bottle of wine. I'm sure many would gag on that theory, but hey, if you're on a budget and ready for the challenge of a hunt at any discount store then get cracking to find them. Given the subjectivity around wine quality – even among the experts – it is impossible to definitively pin a rosette on one wine and say "this is the greatest", or "this is the worst!" Everyone has their own opinion, so that's why I enlisted the help of my test subject aka "GUINEA PIG," who doesn't know much about wine, to try these two bottles of randomly selected WINES from Grocery Outlet, purchased solely on the basis of the label description.

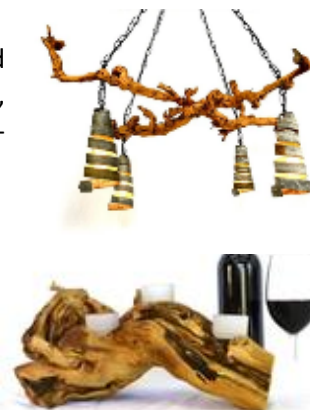
WINE 1 – 2017 Delightful and Strange Mountain Red Cabernet Sauvignon - 67wine.com review said it was "delightful, though not particularly strange, despite the name and said it had a very bright, pure quality of fruit; feel is nicely dry, though not tannic, medium-weight, with taste of deep red berries and cherries, with just a little oak involved around the edges. At \$8.00 was it worth the try? **MR. GUINEA PIG says:** "As an amateur 'vino de rojo' consumer, even thinking the word 'sommelier' is difficult, let alone trying to spell it (thank goodness for autocorrect). With that in mind, once I figured out how to work a corkscrew, drinking the Cabernet Sauvignon from Strange Mountain was a great tasting experience. I decided to not pair it with any food due to my amateur tasting status and rather try to enjoy the complex flavoring with my palette pure and intact. Here is what I found – the wine had an inviting aroma, sweet, but not overwhelming. Once it hit my taste buds, I noticed its' flavor was dry, like eating a grape with the skin on, and that the sweet in the smell didn't overwhelm the actual flavor profile once I consumed the wine. As far as unique flavors, I wasn't as skilled at picking out specific profiles as I'd have liked but noticed a hint of dark chocolate."

WINE 2 – 2011 Carden Cabernet Sauvignon - Wine Enthusiast rated this wine at 89 points and priced it at \$50; and Wine Spectator rated it at 90 points. At \$8.99 was it worth the try? **MR. GUINEA PIG says:** "I put on my top hat for review number two...the 2011 Carden Cabernet Sauvignon was great, once I got past the rather unruly cork. I'm no expert at cork popping, and it showed as I proceeded to shred the thing into a million little pieces. However, none made it into the wine itself, that would have utterly ruined my tasting experience. With cork safely out of the picture and wine left to breath for a few minutes, I made two generous pours into the coffee mugs I had available (I just moved to Spokane and have yet to purchase proper wine glasses). The wines aroma wasn't as powerful as the Delightful and Strange Mountain Red from a few days ago; but that might have been a good thing as I was eager to get more from the wine as it hit my tongue rather than my nostrils. I wasn't disappointed. This Cab took me to another place. As the first drops hit my somewhat-cured palette, I was transported to the leather room of my previous employer. There were hints of veg-tanned royal calf and other bovine leathers, (exotic memories), but that sensation was brief, as I quickly found myself back in Washington, eating fresh picked raspberries in a sun-beaten meadow near the Puget Sound. Along the way, I felt a subtle hint of licorice, and I'm glad it was subtle, for I am not too fond of licorice. I noticed this wine had a creamy feel when it hit my tongue, like the opposite of carbonation, and that sensation worked its way from my tongue out of the corner of my smiling eyes. I very much enjoyed the experience of actually taking the time to contemplate and react to what I was tasting and am now looking forward to getting to know red wines more intimately in the near future."

A WIN FOR WINE AND CHEESE! In Food Network Magazine, some extra good news: A new study from Iowa State University showed possible links between wine and cheese and the prevention of Alzheimer's disease. Researchers looked at data and diets from 1,787 aging adults, and **cheese** appeared to be the most protective food against age-related cognitive problems, with **red wine** following behind. I THINK I CAN REMEMBER THAT!

DO YOU DRINK WINE EVERY NIGHT AND FEEL GUILTY ABOUT IT? Well I say, nothing wrong with being a wino! Wine won't let you down, be unfaithful; it doesn't care if you love another bottle now and then, or even at the same time! It will always love you when you get home. If you push it away, it will be there when you change your mind, without complaint.

RETIRED GRAPEVINES – Wine Country Craftsman create works of art using retired grapevines. They make them into home décor including furniture, handrails, door handles, jewelry and lighting. These are one-of-a-kind art pieces made out of 60 – 120 year-old retired grape vines, (or vines that were destroyed by wildfires or extreme storms). The wood is dried up to three years before the bark is hand stripped and meticulously sanded silky smooth and finished with 3 coats of clear UV sealer to highlight the texture and naturally rich, dynamic colors of the vine wood. They're very unique and a little spendy, but if you're looking to add something "different" to your \$1M home wine cellar, (or the stairway to get to it) this may be just the "A" ticket.



WINEMAKER BIOGRAPHY – CHARLIE HOPPES

Charlie Hoppes first became interested in winemaking shortly after he married in the summer of 1982, while he was working for Boeing as an Industrial Engineer. Charlie had purchased a home winemaking kit and began his ongoing curiosity to experiment with different varieties of vinifera. In 1983, while White Riesling was abundant and very popular, Charlie purchased some grapes to start his winemaking venture at the home of his father-in-law, Daniel Fidelis O'Neill. A portion of this family name, Fidelis, had been carried for four generations and later became the origin of the name for Charlie's family-owned winery: **Fidelitas**. Charlie's interest in grape growing and winemaking continued to grow, and with positive encouragement from his wife and others in the wine industry, he decided to make a shift. Charlie was accepted and began coursework at the renowned Viticulture and Enology program at University of California-Davis in 1985. Upon graduation in 1988, Charlie received job offers from several Washington winery groups. He took his first position that summer with Langguth/Saddle Mountain, providing a hands-on learning experience that propelled him forward in his winemaking career. In 1990, he accepted an invitation from the then Head Winemaker, Mike Januik, to serve as Assistant Winemaker at Chateau Ste. Michelle in Woodinville. In 1993 Charlie advanced to Head Red Winemaker at Chateau Ste. Michelle's newest facility, Canoe Ridge, near Paterson, WA. At that time, Canoe Ridge was producing 300,000 cases annually. Working with reserve wine production at Canoe Ridge gave Charlie the opportunity to assist with the first two vintages of Col Solare in 1995 and 1996. He continued as the Head Red Winemaker for Chateau Ste. Michelle through the 1998 vintage. In the winter of 1999, Charlie moved on with the hope of eventually creating his own brand. He was asked to help start Three Rivers Winery in Walla Walla where he stayed through the summer of 2002. In 2000, Charlie launched his own label, Fidelitas, beginning with 375 cases of Optu Red Wine, which remains in his awardwinning product line. Today, Charlie focuses the Fidelitas portfolio on Red Mountain AVA, from which he handcrafts a variety of Bordeaux-styled red and white wines. Charlie Hoppes now creates 6500 cases annually under the Fidelitas label. All of their wines are sourced from the Fidélitas Estate and a variety of vineyard partners on Red Mountain focusing on single vineyard, single varietal bottlings and classic Bordeaux style blends. Charlie's consulting winemaking business, Vinaceus, dba Wine Boss, includes a team of winemakers who oversee production for a number of smaller Washington wineries. Charlie Hoppes completed his 30th harvest in Washington State in 2017. He was named Winemaker of the Year by Seattle Magazine in 2013 and served on the Red Mountain AVA Alliance Board from 2015 through 2017. To learn more, start here: [Charlie Hoppes Wine Boss - Bing video](#)

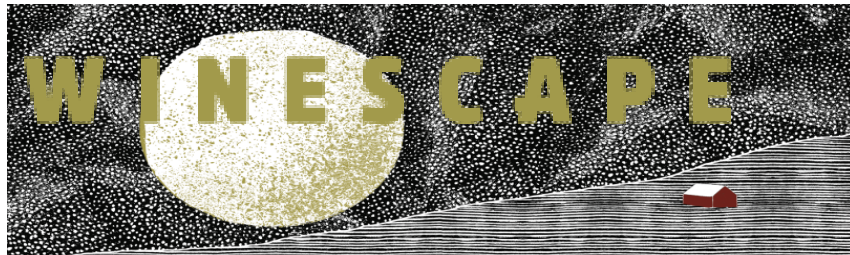
March 2021 - Managing director Will Hoppes, left, and head winemaker Mitch Venohr, center, will lead the day-to-day operations for Fidélitas Wines and WineBoss with owner/founding winemaker Charlie Hoppes transitioning to the role of director of winemaking and vineyards. (Photo by Eric Degerman/Great Northwest Wine)





YOU'RE INVITED TO ATTEND THE
SPOKANE ENOLOGICAL SOCIETY'S EXTRAL SPECIAL EVENT
WEDNESDAY AT WINESCAPE

TAKE A FIELD TRIP WITH US TO



JUNE 16, 2021 6:00 – 8:00 PM

**WINERY IS LOCATED AT 601 1 E. 32ND AVE., SPOKANE, WA 99223
LOOK FOR THE BIG RED "BARN"**

As many of you know, WINESCAPE is located on a 14-acre farmstead in Southeast Spokane. Winescape is a 2,000 case/year production winery and tasting room. Winescape includes a 3,000 sq./ft production area, a 1,000 sq./ft tasting room (that doubles as a crush pad during harvest), a 15'x32' orchard terrace, and will have a 12'x 70' sunset terrace (construction underway). Winescape sources 28-32 tons of grapes/year, primarily from the Red Mountain and Columbia Valley (White Bluffs) AVAs. Phillip Butterfield is the winemaker who will guide us through our tasting with a flight of 5 wines (1.5 oz pours). **The tasting fee includes a healthy portion of cheese and charcuterie appetizers with our own Food Committee appetizer add-on. And you are welcome to bring your own snacks to munch on during the Tasting.**

FABULOUS RED WINES WILL BE OFFERED

As their wine club members know, Winescape's just released their amazing dry Riesling ("magic") and their 2020 Sangiovese Rose ("magic yet again"). They may offer us a tasting, or maybe even sell you a glass pour of these wines, currently bottle purchases of these new releases are reserved for their wine club members only. To learn more about Winescape, or join their wine club, click here: <https://winescapewines.com/>

ATTENDANCE IS LIMITED TO MAXIMUM OF 50 PEOPLE

YOU MUST BE AN SES MEMBER TO ATTEND

ADVANCE REGISTRATION VIA THE BELOW LINK IS REQUIRED (NOT AT THE DOOR)

COST IS \$30 PER MEMBER

WHEN YOU REGISTER FOR THIS PARTICULAR EVENT, YOU WILL REGISTER AS A SINGLE AT \$30,
AND THEN, IF YOU WISH, YOU CAN ADD A 2ND MEMBER AT \$30.

WINESCAPES CONTINUES TO REMAIN VIGILANT WITH THEIR COVID RISK REDUCTION PROTOCOLS
PLEASE WEAR A MASK WHILE MOVING ABOUT THE TASTING ROOM (EXCEPT WHEN EATING AND DRINKING OF COURSE)

TO REGISTER FOR THE JUNE 16 WINESCAPE TASTING, CLICK HERE:

<https://spokaneenologicalsociety.wildapricot.org/event-4318026>

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



ANNOUNCING THE RESUMPTION OF SES IN-PERSON MONTHLY TASTINGS!

Based upon current COVID-19 state guidelines, our state and county has made good progress in the fight against the pandemic. If we stay healthy and 70% of us Washingtonians get vaccinated, on June 30th the powers that be may announce that Washington State will be at 100% capacity (*that means we are free to move about the cabin, safely of course!!*)

IF YOU HAVEN'T ALREADY, WE ENCOURAGE ALL SES MEMBERS TO MAKE A DATE TO VACCINATE

In 2020/2021 our Program Directors kept the spirit of the SES monthly tastings alive by offering an array of virtual tasting programs, but there's no replacement for the power of in-person gatherings (along with our Food Committee's unique offerings and fantastic wine education presentations), so we are excited to invite you back under one roof!

So now, therefore, and with great fanfare, (*click on this link for fanfare*): <https://www.youtube.com/watch?v=B2j3IEDjy0I> the SES Board of Directors is excited to announce we are resuming our monthly in person wine tastings at the Southside Community Center starting with our September 20, 2021 Tasting.

Mark your calendar for these planned SES Tasting/Dinner dates in 2021/2022:

SEPTEMBER 20, 2021 – SES Tasting
OCTOBER 18, 2021 – SES Tasting
NOVEMBER 15, 2021 – SES Tasting
DECEMBER 13, 2021 – Holiday Dinner – Spokane Club
JANUARY 17, 2022 – SES Tasting
FEBRUARY 21, 2022 – SES Tasting
MARCH 21, 2022 – SES Tasting
APRIL 22, 2022 – Annual Anniversary Dinner – Spokane Club
MAY 16, 2022 – SES Tasting
JUNE 20, 2022 – SES Tasting
SEPTEMBER 19, 2022 – SES Tasting
OCTOBER 17, 2022 – SES Tasting
NOVEMBER 21, 2022 – SES Tasting
DECEMBER TBA, 2022 – SES Annual Holiday Dinner – Spokane Club

We'd hate to have all this fun without you! Please remember to renew your SES membership prior to June 30, 2021, for what we hope will be a great new season of our beloved wine presentations, friendship and fun!

TO RENEW YOUR SES MEMBERSHIP now, complete the attached form, or renew online using a credit card at: <https://www.spokaneenologicalsociety.org/Join>

If you have any questions or website challenges when renewing your membership, please contact our Membership Director at **509-723-5871** and leave her a voicemail. She will return your call to help you through the renewal process.

We thank you for your continued support of the SES and look forward to seeing you on June 16th at Winescapes (be sure to register as soon as possible because attendance is limited to just 50 SES members.

Otherwise we hope to see everyone for a celebration and wine tasting on September 20th! Look for the invite in the August 2021 WineMinder!

SES Board of Directors



De nombreux vins, J'adore la différence mais je la comprends

(Wines are many. Love the differences, but understand them)

Dr. Jeff Snow

SES Director of Education

June 2021

In the universe of drink, wine is a thing, but within wine there is diversity – differences which we love. Usually, I describe one variety of wine, or one grape, or one phase of wine making in detail. By looking at the same aspect, side by side, across the wide range of wine types, it helps me to appreciate the difference and gain depth of understanding. Red vs white vs rose' are broad differences. Even within each of these there are many differences based on grape, region, and style. So, I want to start at the beginning – in deep winter when the vineyard is stark and brown – when you wouldn't think the dormant vines would ever come to life again. This is when pruning is done. Or even earlier with vine selection, planting, spacing and trellising. Then let's see how far through the vigneron's year we can get. Seemingly dead vines come to life with bud break (so no mystery that early Christians linked the Easter resurrection to the juice of their fruit). Then on to flowering, canopy control, cluster thinning to control yield, veraison, ripening, picking, pressing (for white) or stemmer/crusher (for red), and then maceration, fermentation, barrels, secondary fermentations (yeast and bacterial malolactate), and preparation for bottling, and finally bottling and closures. OMG, this is going to turn into a multi-month project!



Let's start with Winter. Remember in the early 20th century America's wine industry suffered "winter" caused by the double death knell of prohibition and the great depression. Vineyards abandoned or replanted as orchards, and the whole idea that wine made the meal was lost! And then America was attacked (Dec 11, 1941) and the "Greatest Generation" arose, won the War and returned to rebuild our economy! But Americans had to re-learn wine, both its making and its best use and matching with food.



Vineyards were reborn and new wineries grew, first and famously in California's Napa and Sonoma Counties, guided by UC Davis Prof Maynard Amerine. Californians planted as he taught, widely spaced vines at 8 ft intervals in rows spaced 10 ft apart, and believed his promise that vines grafted onto the rootstock "AxR" would forever be resistant to the Phylloxera root louse (which had devastated "own rooted" vinifera vines). Wrong on both counts. Turns out that vines like more dense plantings. Vineyards needed to replant to vines at 4 ft intervals and rows only 7 ft wide. Oh well, they had to replant anyway as Phylloxera mutated and were able to attack "AxR".

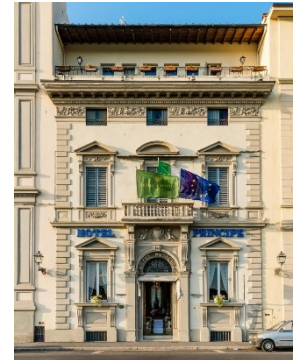


In Washington, a decade or two behind, wineries began to proliferate under the early guidance of Professor Walter J. Clore (WSU – Go Cougs!) and fortunately avoided many of California's early planting errors. However, in the cooler climate, phylloxera was not an issue so vines were planted on "own root". But now new vineyards are on newly developed resistant root stock as phylloxera show the power of diseases to mutate and defeat man's remedies. Today those UC Davis and WSU are among the most respected wine schools.

And grapes are planted with 4 ft vine spacing in rows 7 ft apart, and a variety of resistant root stock is peppered about a region so only a portion of vines become susceptible to phylloxera at any time.

Wine societies like our own SES sprang up as places where the people could learn about wine and food. Members like our late program chair Frank Zahnizer, and others like him who had military service in Europe, shared wine knowledge they gained there.

We tasted wines with food to learn pairing. And America's "Wine Winter" has blossomed through a glorious "Spring" to a fruitful "Summer". This was illustrated to me when Ernesto Gallo died. He and Julio always stayed at the Florence Hotel il Principe (which is also Julie and my hotel there). I e-mailed the matriarch of this family hotel to ensure she knew of Ernesto's passing and to extend my sympathy. She replied that every single Florentine knew, and mailed me a copy of Florence Newspaper. The entire edition was filled of stories of the Gallo Brothers. There were two themes: 1) the Gallos had restored wine to the American table and 2) having left North Italy in poverty, they worked hard, built a wine empire, and exemplify the "American Dream".



So now we have resurrected wine in America, we know the vines, now mostly on diverse types of grafted phylloxera root stock and planted with dense spacing as has mostly been done "forever" in Europe.



Next month we will tackle pruning of dormant vines in winter, and trellising styles, and how they may vary with different grape varieties. Love those differences, and we'll strive to better understand them, and help make vineyard and winery visits more understandable.



TO BE CONTINUED IN THE AUGUST WINEMINDER!

2021-2022 NEW MEMBER / RENEWING MEMBER APPLICATION AND RELEASE OF LIABILITY FORM



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, sales representatives, local winery representatives, and our retail hosts, helping us compare and evaluate a worldwide variety of 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 special pricing with our members and their guests. Membership benefits are many but 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 Tasting wines after each Tasting, and invitations to “exclusive” local winery tasting events throughout the season.* Membership is open to individuals who are at least 21 years old.

The fee to become a **new member** is **\$55 per couple (2 people) and \$35 for an individual**. This fee includes a name badge and one SES glass and wine/glass swag bag carrier per new member. Delivery of these items will be at the first tasting they attend after the fee is paid (or otherwise as arranged).

Membership fee renewals are paid annually and are due no later than June 30th each year. Membership year is from July 1st to June 30th. The fee to **renew your membership** is **\$50 per couple (2 people) and \$30 for an individual**. Dues are not prorated. Per our By-Laws, members who do not renew prior to July 31st will be dropped from the Membership rolls. Membership can be reinstated by paying the annual membership dues and a \$5.00 late fee. You can apply for new membership or renew your current membership on-line via the SES website or complete this form and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

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

Renewing Members:	_____ \$30 (1 person)	_____ \$50 (couple)
New Members:	_____ \$35* (1 person)	_____ \$55* (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:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

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 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.

	APPLICANT 1		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**

Please note that event information we provide may change at any time without prior notice due.

**2021/2022 BOARD OF DIRECTORS
ABOUT THE SPOKANE ENOLOGICAL SOCIETY
ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)**

NAME	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
Achey, Marlys	Board Director
Cortright, Carly	Board Director
DeNio, David	Board Director
DeNio, Dionne	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
Goodwin, Kyle	Board Director EXECUTIVE OFFICER: Treasurer
Goodwin, MaryAnn	Board Director EXECUTIVE OFFICER: Secretary
Gross, Terry	Board Director Appointment: A/V & Entertainment Director Appointment: Financial Auditor (Internal) Appointment: Chair, Social Media/Facebook
Gross, Mary	Board Director
Hanson, Deby	Board Director Appointment: Extra Special Events Coordinator
Henspeter, Mona	Board Director
Henspeter, Robin	Board Director
Hersey, Paul	Board Director Appointment: Co-Chair, Program Committee
Hersey, Claudia	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
Hoffman, Ellen	Board Director
Kogler, Barb	Board Director Appointment: Food Committee Co-Chair
Plewman, Marcia	Board Director
Wedel, Kris	Board Director EXECUTIVE OFFICER: Vice President
Wende, Jody	Board Director Appointment: Food Committee Co-Chair

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Rimpila, CR	Webmaster / ZOOM Videographer
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

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.

**Subject to change based on Healthy Washington metrics and guidelines.*

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Functions are educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, sales representatives, local winery representatives, and our retail hosts, helping us compare and evaluate a worldwide variety of 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 special pricing with our members and their guests.

Membership benefits are many but 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 Tasting wines after each Tasting, and invitations to “exclusive” local winery tasting events throughout the season.*

HOW TO BECOME A NEW MEMBER

The cost to **join** the SES for a 1-year term is **\$35 single, \$55 couple** (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass/carry bag.

HOW TO RENEW YOUR YEARLY MEMBERSHIP

The cost to **renew** your membership each year in June is **\$30 single, \$50 couple** (2 ppl).

Membership dues can be paid on-line using a credit card or by check mailed to SES, P.O. Box 31404, Spokane, WA 99223.

All membership registrations (new and renewing) must complete the **New Member/Renewing Member Application and Release of Liability Form**, available on-line or included with this WineMinder.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a message for return call).

SHARE THE FUN!

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

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

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or send your pictures to Terry Gross to post:

tergro@hotmail.com