



BUILDING OUR ORGANIZATION - We're all eager to move forward, even as we face the near daily news reports surrounding the economy and the pandemic – but our organization has shown an amazing resilience and ingenuity amid ongoing uncertainty. We are rebuilding and redefining our path for future success. Our Board of Directors are passionate about our organization's success. Several of our Board term limits will expire in April. If you would like to become an active member of our Board of Directors or a committee volunteer, please let us know by sending your statement to Spokane.eno@gmail.com, or mail it to SES, P.O. Box 31404, Spokane, WA 99223.

EVERYDAY HERO - There's some people that can make some things they do look so easy they often get overlooked or taken for granted. Many a talented volunteer has left their "job" because the organization they support got so used to their contributions they stopped noticing them. We are "in debt" to publicly give our debt of gratitude to someone so essential to the SES organization. And that's to our long time Membership Director, Debbie Austin (aka Debbie AWESOME)! Debbie does everything with such ease – she's engaging, inspiring, informing, and empowers our Board of Directors to make the right decisions. Deb manages our member database, new member enrollments, membership renewals, the registration desk at dinners and tastings, table seating, in-bound and out-bound member calls, direct mail, email, and is responsible to help grow our membership and member generated revenue. That's quite a job! She is the inspiration behind so much of what the Board accomplishes each year, and among the leadership who truly make a difference on behalf of the SES organization.



THE RUFFLE OVER TRUFFLE - Truffle anything is all the rage – the great 19th-century epicure Jean Anthelme Brillat-Savarin once called truffles "the very diamond of gastronomy." In that line of thought, Italian white truffles, which grow wild from late summer through winter, are the most coveted gems of all. These pricy fungi grow underground and share chemical compounds with some beguiling, not-always-pleasant aromas like wet dog. But you don't need a pig to help you find "the truffle," there's truffle potato chips, truffle oil, truffle vinegar, truffle salt, truffle sauce, truffle pate', truffle cheese, truffle butter, truffle powder seasoning, truffle honey, truffle pesto, truffle cream-filled gnocchi, truffle aioli, truffle popcorn, truffle hot sauce and more – the bold umami flavor of truffles is everywhere and you don't need a **pig** to help you find it!

Pairing truffles with wine comes with a few challenges. For one thing, the strong flavors of the truffles can easily overpower delicate white wines. On the other hand, truffles can be overpowered by strong wines, including those that are very floral and young red wines. For a good pairing, you need to find something in the middle of these extremes. You should also avoid strongly acidic wines. Acidity in wine ends up taking away from the flavor of your truffles, rather than being an enhancer. The best wines for truffles tend to be aged. Young wines won't normally have the complexity or flavor tones needed to complement your truffles. Many will be vibrant or fruity and those features aren't a good match for truffles. The final thing to think about is the type of truffle you're using. White truffles are generally added to dishes raw and are often combined with butter, egg, or cheese rich dishes. Such meals pair best with white wines, especially ones that are aromatic and soft. Black truffles, on the other hand, are often cooked with the other ingredients in your meal. This leads to a richer dish and calls for a richer full-bodied red wine.

Of course, there's nothing like a caviar celebration! If you're so inclined to try this luxury, it goes like this: 8 ounces — yes, one-half pound — of local, fresh green-sturgeon caviar (not too expensive), or local Columbia River sturgeon caviar. Eat it by candlelight, and toast it with a chilled bottle of La Grande Dame Champagne. Eat as many great spoonful's on thin slices of rustic bread, topped with chives and slivered shallot, and maybe a little creme fraiche and a few droplets of fresh lemon juice. It's soooo wonderful and that's enough caviar to share with your friends!!



CAN WINE GRAPES BE GROWN IN A GREENHOUSE - Honestly, growing grapes inside a greenhouse has always intrigued me. It would give the grower the ability to produce wine from any grape variety you choose, in any climate in the world. However, the wine market is finicky and growing grapes in a greenhouse for wine, may be too much to swallow for the traditional/classic wine enthusiast.



GROWING WINE GRAPES WITH SEAWATER IN HAWAII - Wineries and vineyards are not new to Hawai'i – Don Francisco de Paula y Marín, who introduced pineapples and coffee to the islands, is also credited with planting the first grapevines there in 1815, and with producing wine and brandy for King Kamehameha I. Kaumana Winery, on the lower slopes of Mauna Loa volcano on the Big Island, grew Isabella grapes and made wine prior to Prohibition.

Friends of NELHA, the non-profit arm of the Natural Energy Laboratory of Hawaii, developed a DewPoint System which uses only seawater to grow wine grapes. This is the only place in the world where such cold seawater agriculture is in operation. Wine grapes are growing extremely well considering they receive no water source other than **the cold condensate that forms on the seawater pipes**. In addition, the vines give 3 full crops of grapes each year because "seasons" are artificially created by turning the seawater on and off to simulate summer and spring.

Hawaii's hot tropical climate makes for limited grape-growing conditions but there are few vigneron who found relief from the heat and humidity of the coasts in the higher elevations from 2,000 to 4,000 feet above sea level where a couple vineyards are planted on the sides of volcanoes. Today, with few high elevation exceptions, grapes are not found in **commercial** operations and seldom on small farms. But just goes to show that grapes could again become a viable crop for growers at low elevations.



ANNOUNCING THE JANUARY 17th WINE TASTING EVENT

January is the month of starting over (and hangovers), so it's no wonder that we couldn't really find any major wine holidays to celebrate in January. So instead, we found a major wine maker and their major award-winning wines to celebrate!

Liberty Lake Wine Cellars is making a big splash with its award-winning wines and Mark and Sarah Lathrop have grown the winery into something special! In 2017 they moved into a newly built, 4,300 sq ft production facility and tasting room at 23110 E. Knox Ave in Liberty Lake. All production takes place on-site, including bringing the grapes in from their fields, the crush, fermentation, barrel aging, bottling and storage.

Liberty Lake Wine Cellars specializes in red wines, with the majority of their grapes sourced through the Red Mountain and AVA and Scooteny Flats Vineyard. Since taking over the winery, the couple has added production of new varieties so there's no one wine that's the definitive customer favorite; rather a multitude of their wines! And there's usually something new and especially great for everyone every time they visit the winery.

Mark Lathrop says all of Liberty Lake Wine Cellars' wines are all made dry, which means they pair well with savory dishes. "Sweet wines go better with desserts, but red with herbaceous or savory flavors like ours add more to the zesty dishes," he says. "Red wines also cut fatty dishes well, so we make a good steak wine for sure." Lathrop says one thing that sets Liberty Lake Wine Cellars' wines apart from other wineries is referenced in its tag line "Red Mountain Unfiltered," which refers to the fact that it doesn't alter its wine during the production process.

Rather than just relying on grapes, some wineries adjust the acidity of wine with additives. Lathrop prefers to let the grapes shine. "We choose very specific pick dates and haul our grapes at just the right time so we don't need to use additives to get the wine to taste as expected. Most larger wineries aren't able to be that selective; but if you're able to do it that way, the fruit does most of the heavy lifting."

Their wine club is a big driver for their business; you can choose between 3 clubs (*we just joined at the Eagle Club level!*)
SEE NEXT PAGE FOR WINE CLUB INFORMATION

Lake Club - 2 bottles 4 times per year of their newest releases (\$50 - \$80 per allocation + tax), complimentary tastings for you and **two guests** anytime you visit the tasting room, **10% discount** on all wine club allocations and all bottle purchases less than a full case, **20% discount** on all full and mixed case purchases.

Eagle Club - 4 bottles 4 times per year of their newest releases (\$100 - \$150 per allocation + tax), complimentary tastings for you and **two guests** anytime you visit the tasting room, **15% discount** on all wine club allocations and all bottle purchases less than a full case, **25% discount** on all full and mixed case purchases.

Pavillion Park Club - 12 bottles 4 times per year of their newest releases (\$235 - \$370 per allocation + tax), complimentary tastings for you and **four guests** anytime you visit the tasting room, 30% discount on all wine club allocations, bottles, and case purchases.

FOR MORE INFORMATION GO TO: [Wine Clubs — Liberty Lake Wine Cellars](#)

THIS IS GOING TO BE A REALLY GREAT SES TASTING SO WE HOPE EVERYONE WILL PLAN TO JOIN US FOR THIS ONE!!

AND WE'LL HAVE LOTS OF FABULOUS APPETIZERS FROM THE FOOD COMMITTEE TOO!

COVID PROTOCOLS WILL BE FOLLOWED FOR THE JANUARY IN PERSON TASTING

As in so many aspects of medicine, we should not rely entirely on medication to keep us safe. Lifestyle choices are of great importance to preserve optimum health. For those who want to have the safest possible holiday experience while still meeting with others, here are some comprehensive recommendations:

- 1. Get 3 mRNA Covid vaccines as per CDC recommended protocols*
- 2. Wear a mask (face covering) when around others*
- 3. Keep some distance from those around you*
- 4. Wash your hands (or use sanitizer often)*
- 5. Have the best possible ventilation in meeting areas (open windows when applicable, etc.)*
- 6. Never go out in public if you are feeling at all ill (including very mild head cold or "allergy" symptoms—as those are often due to Covid)*

Of course we all have different levels of personal risk tolerance. Many people will reasonably choose to follow some of those recommendations, while foregoing others. As we all learn to "live with" Covid, those are choices we will need to make for ourselves going forward—particularly when issues of comfort vs. safety are in conflict.

Let's have a fun and safe gathering!

By registering for the Tasting you and your guests make/accept/agree to the following:

- 1) I / we AM/ are FULLY VACCINATED AND WILL PROVIDE MY VACCINATION CARD AND I.D. AT THE DOOR IF REQUESTED.*
- 2) I UNDERSTAND AN INHERENT RISK OF EXPOSURE TO COVID-19 AND VARIANTS EXISTS IN ANY PUBLIC PLACE WHERE PEOPLE ARE PRESENT. WHEN I REGISTER I/WE ARE MAKING A CHOICE TO ATTEND/GATHER INDOORS.*
- 3) I / we WILL WEAR A FACE COVERING AT ALL TIMES EXCEPT WHEN SEATED AT THE TABLE.*



**YOU'RE INVITED TO ATTEND THE SPOKANE ENOLOGICAL SOCIETY'S
EXCLUSIVE TASTING OF LIBERTY LAKE WINE CELLARS AWARD WINNING WINES
 MON., JAN. 17, 2022, AT 7:00 PM AT THE SOUTHSIDE COMMUNITY CENTER**



MARK AND SARA LATHROP, OWNERS AND WINEMAKERS - will be our guest hosts for the January 17th exclusive SES Tasting of Liberty Lake Wine Cellars wines. Their knowledge of wine making from earth to bottle is impressive and we are lucky to have their exclusive attention and presentation. The tasting includes some mighty big bold luscious reds from the Red Mountain AVA's. It also includes a couple of **pre-release** (*shhhhh, even before wine club members can order*) wines that will knock your socks off! Their state-of-the-art facility is located in the heart of Liberty Lake at 23110 E. Knox Ave. (across from R&R R.V.), and includes a large tasting room, production space, and barrel storage. All wine production takes place at the tasting facility, starting from bringing in the grapes from the field to their on-site crush, fermentation, barrel aging, bottling and storage.

COST FOR THIS TASTING TO SES MEMBERS IS \$30 / GUEST \$35

TO REGISTER FOR THE JAN. 17, 2022 (7:00 P.M.) IN-PERSON TASTING CLICK ON THE FOLLOWING LINK:

<https://spokaneenologicalsociety.wildapricot.org/event-4612490>

The four flight (8 wines) tasting line-up includes the following award winning and pre-release wines that will be paired with full plate of always great appetizers prepared by our extraordinary Food Committee members!

FLIGHT	WINE 1	WINE 2
1	2020 Reserve Gewurztraminer (Orange Style) (Pre-Release)	2019 Gewurztraminer (Barrel Aged) 90 points Wine Enthusiast
2	Tahija 2019 Sangiovese Candy Mountain (Pre-Release) Silver Medal 2020 Cascadia International Wine Competition	2018 Carmenere Heart of the Hill Vineyard Gold Medal 91 pts 2021 Sunset Intl Wine Competition Gold Medal 90 pts 2021 Seattle Wine Awards Silver Medal 2021 SavorNW Wine Awards 89 pts Wine Enthusiast 92 pts Owen Bargreen
3	2018 Malbec Scooteney Flats Vineyard Platinum Medal 20212 Great NW Platinum Invitational Gold Medal 2021 SavorNW Wine Awards Silver Medal 2020 WA State Wine Competition 89 pts Wine Enthusiast	2018 Cabernet Franc (20% Cab Sauv) Silver Medal – 2012 SavorNW Wine Awards 90 pts Wine Enthusiast 91 pts Owen Bargreen
4	2018 Petit Verdot Scooteney Flats Vineyard At 15.95% Alcohol it is HOT HOT HOT!!	2018 Reserve Syrah Ranch at the End of the Road Vineyard Platinum Medal – 2021 Great Platinum Invitational Gold Medal 2021 SavorNW Wine Awards 89 pts Wine Enthusiast 90 pts Owen Bargreen

Liberty Lake Wine Cellars is offering SES Members/Guests a 10% discount off their regular retail price if you order a bottle from the Tasting at the Tasting – however, if you join their wine club at the Tasting (2 bottles, 4 bottles or 12 bottles tiers) you'll receive up to 30% off their retail price on whatever you order from the Tasting at the Tasting...(they will explain it much better at the tasting).

SNOW ON WINE

THE COST OF “WHAT’S NOT TO DRINK”

Dr. Jeff Snow

SES Education Director

January 2022



SHELF APPEAL – wine marketers know it’s their prime tool. Wine bottles sit there on a shelf among dozens of similar products, so boosting a bottle’s appeal helps boost overall shelf appeal – creating eye-catching products improves sales.

Wanting an impressive bottle to compliment a fine dinner, “Joe Consumer” (Joe) eyes the vast and sometimes overwhelming rows of wine bottles. A catchy label and fancy foil capsule stand out. Joe picks up and feels the heft of an extra heavy bottle with a deep punt and senses **this** must be a quality wine. Seems a bit pricy at \$29, but such a fine-looking bottle is surely worth it. What a disappointment when it drinks like a \$12 bottle of wine.



If only Joe had known the average cost among Washington wines of “What’s **NOT** to Drink” (WNTD) is about \$25 to \$30 per case (\$2.50/ bottle). That “dolloped-up bottle” was definitely above average -- at least in WNTD cost. That heavy premium bottle (at possibly more than triple typical WNTD cost), along with high-end looking artist label (\$0.95), a sexy embossed metal capsule (\$0.55), and extra-long “Logo Branded” cork (\$1.25) instead of a screw top or composite cork (either \$0.15) effectively swayed Joe’s purchasing decision but added WNTD cost of almost \$11/bottle. On top of that, the winery and/or distributor add a \$2 reward for their marketing genius. And so, the dollars available for the “What **IS** to Drink” (WITD) part of the equation is reduced to about \$13 bucks!

Don’t get me wrong – I do buy wine in heavy bottles. Primer Cru Burgundy now releases well over \$100/bottle and spending \$10 on a heavy, thick high punt bottle unlikely to break in the rigors of shipping and handling makes sense. As does a longer more expensive cork for a wine meant to age a decade or two. When the “WITD” part of the equation is \$70 or \$100 or more, protecting that investment with higher “WNTD” cost makes good sense. And at that price we want a bottle that looks high-end.



But what can we do to maximize the value of “WITD”? One seasoned wine distributor suggested to me that the “Marketing Premium” reward added by “Big Name” wineries, and especially those which have been bought-up by International Conglomerates, is often well over the \$2 that poor Joe Consumer paid. He suggested minimizing that “Undrinkable Cost” by buying from smaller, independent wineries. Consider looking for wine where less expense is put into the container and closure; like a plastic capsule (\$0.05), low-end cork (\$0.15) or screw top. If breakage in handling isn’t an issue, then a lighter flat-bottom bottle (\$1.25) is fine, and if you know the winery, why go for an artsy label. Of course, the lowest container and closure cost is the 16 oz. aluminum can at about \$0.45/can.

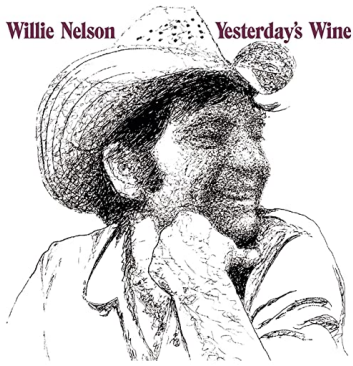
One of the benefits of SES membership is the insight we gain about wineries, their owners, vineyards, and staff. A major cost of “WITD” would be the grapes. Quality terroir drives per acre ground cost, which growers must recover in higher price per ton. Increasing quality with fewer tons per acre yield of grapes raises per ton cost more. Skilled staff for grape picking and sorting commands higher wages. All eventually raising our wine quality. After harvest winery costs continue. Buildings, equipment, skilled winemaking staff to pay, quality barrels for aging and aging time all go into “WITD”. These are the costs we want OUR BUCKS to go to when purchasing a wine bottle (bottle of wine).

At SES tastings we directly learn the “WITD” quality wineries offer as we taste. Our knowledgeable presenters help us understand about their vineyards and winemaking staff and practices. Experience which allows us to confidently select bottles which will give us maximal “WITD” value. Unlike Joe Consumer, SES members need not be influenced by a lot of additional WNTD costs. We learn by tasting which wineries maximize the value that we can drink.



YOU HEARD IT HERE!

By Terry Gross, Board Director
 SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair



Willie Nelson Yesterday's Wine

For some reason, determining what song to share with you for January 2022 was proving difficult. I couldn't quite pin down what I wanted to do. It came down to choosing a song written by Willie Nelson, but using a recording by George Jones and Merle Haggard, called "Yesterdays Wine". The reference to wine in this song is totally metaphoric, but I think it's a great one.

The song was originally released by Willie on an album of the same name. It was considered one of the first country concept albums. A story of an imperfect man from his birth to his death. I had heard this song previously but have not experienced the album in its entirety. Something I plan to do now that I'm "retired."

The album came at a time Willie was struggling with his career. This is an excerpt from Songfacts:

- *Some wines get better with age, but others simply lose their flavor.*
- *In this song, Nelson is visited by either an old friend, or his older self (a ghost, perhaps), who asks to hear about his travels. The spectral interpretation is trippy stuff, but that's the theme of the album, which is about a man who watches his own funeral and looks back on his life. In this song, he's already far along on his journey, aging like yesterday's wine.*
- *Yesterday's Wine was the first of four concept albums Willie Nelson made. He wrote the songs at the Happy Valley Dude Ranch in Bandera, Texas, where he lived after his house in Nashville burned down. Along with his family, band members and associates would often drop by. It became a very communal atmosphere, with plenty of mind-altering creative enhancements. In this environment, he thought in philosophical terms, which were expressed on the album.*
- *Moving to Texas also got him away from the musical conventions of Nashville, and his sound reflected this newfound freedom. The songs were stripped-down, with understated vocals and just basic instrumentation. It's a sound that endured, but at the time, didn't sell: the single stalled at #62 on the Country chart, and the album didn't place. Nelson's record company, RCA, claimed they couldn't promote a bare-bones, existentialist country album, and soon parted with Nelson, who signed with Atlantic and became one of the best-selling artists on the label.*



Merle Haggard and George Jones recorded this song as a duet in 1982. Their version went to #1 on the Country chart and helped make the song a standard of the genre.

While at the Happy Valley Ranch, Willie read the Bible, Kahlil Gibran's The Prophet, the works of Edgar Cayce, and Episcopal Priest A. A. Taliaferro's works. He was apparently in a contemplative, exploring mode which led him to this self-reflective endeavor.

Here's the link to George Jones/ Merle Haggard version:
<https://www.youtube.com/watch?v=9YG1qrT4gxI>

Lyrics

Miracles appear In the strangest of places Fancy meeting you here The last time I saw you Was just out of Houston Sit down let me buy you a beer Your presence is welcome With me and my friend here This is a hangout of mine We come here quite often And listen to music Partaking of yesterday's wine	The last time I saw you Was just out of Houston Sit down let me buy you a beer Your presence is welcome With me and my friend here This is a hangout of mine We come here quite often And listen to music Partaking of yesterday's wine	Yesterday's wine I'm yesterday's wine Aging with time Like yesterday's wine Yesterday's wine We're yesterday's wine Aging with time Like yesterday's wine	You give the appearance Of one widely travelled I'll bet you've seen Things in your time So sit down beside me And tell me your story If you think You'll like yesterday's wine Yesterday's wine We're yesterday's wine Aging with time Like yesterday's wine	Yesterday's wine We're yesterday's wine Aging with time Like yesterday's wine Yesterday's wine We're yesterday's wine Aging with time Like yesterday's wine
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2021/2022 BOARD OF DIRECTORS 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.*

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.*

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

2021-2022 Membership Application/Renewal/Release of Liability Form



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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)

** 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 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 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**

If you have any questions please call our Membership Director at 509-723-5871 and leave a message, or send an email to
Spokane.eno@gmail.com.