



WINEMINDER February 2022



WILL ROBOTS PICK OUR GRAPES? The coronavirus pandemic is pushing the wine industry toward automation. Robots are taking over Italy's vineyards as wineries struggle with Covid-19 worker shortages - as skilled vineyard labor becomes less available and more expensive to obtain, many vineyard operations are looking to machinery to accomplish tasks previously done by hand. Mechanical harvesting has been one of the most widely adopted vineyard mechanization practices. In the early to mid 1960's, the vineyard industry began to see major growth in the development of mechanical harvesting. Since then, the mechanization has evolved considerably and has led to better machines.

ARE HAND-PICKED GRAPES BETTER THAN MACHINE-HARVESTED? Humans can pick a row of grapes in about 30 minutes with a half-dozen workers. With a harvester, each row can be done in about three minutes. Most wineries hand-pick their grapes designated to their flagship wine. Many consider the process gentler on valuable vines and grapes, and believe only a trained eye can ensure collection of the best fruit. In some appellations, hand-picking is the law. One of the biggest challenges in Champagne is finding the nearly 120,000 pickers needed for the three-week harvest. Vineyard terrain, vine spacing and vine training often dictate the manner of picking.

But have you ever seen a harvester machine in operation in the fields? Take a look into the mechanical wine grape harvesting process ([click on the link](#)) and see how of all the machinery works! Soon they will be driverless and GPS guided. [Pellenc Optimum Grape Harvester - YouTube](#)

Surprised the **French** would devise a mechanical grape harvester? Usually they're so obsessive about preserving the quality of their vines, their grapes, their wines, etc. Vineyards boast their grapes pressed with presses that are a hundred years old or more. Then to see this high-tech gizmo marching across the fields ... on the other hand, it's faster and easier than hiring everyone in the village to gather the harvest. In some areas, mechanical harvesting is believed to reduce labor costs up to **75%**!

ON THE OTHER SIDE OF THE COIN - Sonoma County Grape Growers Foundation recently conducted the largest survey of vineyard workers ever taken in California. Due to the fires, the pandemic, and the economy, the past few years have been challenging for everyone. Among the critical findings, more than 80% of the vineyard workers in Sonoma County are employed full-time. Over the past five years, local wine grape growers created more full-time work opportunities for vineyard workers. The full-time positions provided stability for the workers and keeps the talented workforce in the community. 20% of the respondents have worked for the same employer for more than 20 years. During harvest, wages for vineyard workers in Sonoma County can be as high as \$30 – \$40 per hour. *Park the R.V. and work a couple of months a year!*

DID YOU HEAR ABOUT THIS? A restaurant in Manchester, England (Hawksmoor) accidentally gave a customer a \$5,800 bottle of wine. The mix-up happened when a couple ordered a 2001 Chateau Pichon Longueville Comtesse de Lalande, listed at a little more than \$330. *"It was a very busy night at the restaurant and a very simple mistake. A bartender selected the wrong bottle, mistaking it for another Bordeaux of the same vintage."* The bottle the bartender grabbed was a 2001 Chateau Le Pin, Pomerol, which is listed in the "rarities" section of the restaurant's wine list at around \$5,800. *"The wine went out and was served to the customer. The customer didn't know and it was only afterwards that one of the managers picked-up what had happened saying, the two bottles look very much alike."*



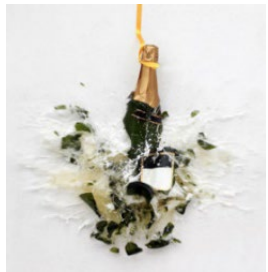
OR THIS? One night at Balthazar restaurant in New York, four Wall Street businessmen ordered the restaurant's most expensive red wine: a \$2000 bottle of Chateau Mouton Rothschild. One of the two managers transferred the Bordeaux into a decanter at a waiter's station. Simultaneously, a young couple ordered the restaurant's cheapest red wine, a \$18 Pinot Noir, which they wanted poured into a decanter. These two very different wines were now in identical decanters. Mistaking the \$18 decanted wine for the \$2000 Rothschild, the first manager formally poured the cheap wine to the businessmen. According to the manager, the host considered himself a wine connoisseur, and showing off to his guests, tasted the cheap wine before bursting into raptures about its 'purity'. The young couple, on taking their first sips of what they believed was cheap wine, jokingly pretended to be drinking an expensive wine and parodied all the mannerisms of a wine snob. Five minutes later the two managers discovered their error. *What would you do with this dilemma? Come clean and admit the mistake, or allow guests to continue drinking the wines they were served?*

HEARTBREAKING DROP - Have you ever in your life accidentally let a bottle of alcohol slip through your fingers, or out of the wine rack, see it (and hear it) fall and shatter on the ground? The clumsiest man in the world managed to destroy a \$77,615 bottle of historic Cognac, which dated back to 1788. The businessman had ordered two glasses of the brandy for \$7,839 a pop when he asked to look at the bottle. When he stood up, he sent it flying across the room. It broke into smithereens upon hitting the floor. Unfortunately for all, the bottle of Clos de Griffier Vieux wasn't insured because it had already been opened.



The slightest mishap can cause someone to cry over their beer, or shed tears over spilled milk, but on April 23, 1989, at the Four Seasons restaurant in Manhattan, nobody could have blamed William Sokolin if he had sobbed over a broken bottle of wine. During a party honoring the owners of the wine that Sokolin was trying to sell, the bottle of Château Margaux 1787 fell to the ground and was completely broken. The bottle Mr. Sokolin famously broke that night was a Château Margaux that was said to have been found in a Paris cellar in 1985 and to have belonged to Thomas Jefferson. (*It was inscribed with the initials Th.J., although doubts were later cast on its authenticity*). Mr. Sokolin had been hoping to sell it for \$519,750. Fortunately, Sokolin had the wine insured for \$225,000 which was eventually paid out by the insurance company.

WHY WE CHRISTEN SHIPS BY SMASHING BOTTLES OF CHAMPAGNE AGAINST THEIR HULLS - For as long as



mankind has sailed the oceans, there's been some form of ceremony to mark the launch of a new ship. The Babylonians chose to sacrifice oxen, while the Vikings offered slaves to their sea god. Both believed these acts would bring them good luck and safe travel. The (much-less-savage) practice of christening vessels with sparkling wine dates back to 1891, when Britain's Queen Victoria launched Navy cruiser HMS Royal Arthur by smashing a bottle of Champagne against it. In 15th-century England, royal representatives made appearances at ship-launching ceremonies. They would drink from a silver goblet of wine aboard the vessel, pour a splash on the deck, and then throw their goblet overboard. By the 18th century, the Royal Navy was

launching so many new vessels that throwing away a silver goblet with each new launch became too expensive. As a cheaper alternative, the Navy turned to smashing wine bottles instead. Champagne eventually succeeded still wine due to its associations with celebration. In addition, the pressurized bottles provide a much more impressive explosion on impact. For some, the practice may seem like a waste of a good bottle, but a close study of history suggests that it might be a sacrifice worth making. White Star Line, the company that built and launched the Titanic, didn't christen any of its liners with Champagne, or any other alcoholic drink.

ONE GOOD THING - COVID-19 changed alcohol delivery forever - states now permanently allow to-go cocktails. To-go and alcohol delivery went from a legal sideshow to one of the largest policy tidal waves in modern times. All told, 32 out of 50 states (nearly 65 percent) applied one or more changes to their to-go and delivery alcohol rules since the pandemic started. As of December 2021, 29 out of 50 states extended or made permanent the ability of restaurants and bars to either sell to-go cocktails or to deliver those cocktails. Twenty of these states permanently enshrined to-go cocktails, while the rest extended to-go drinks at least through 2023. During the pandemic, 10 states greenlighted the ability of groceries or liquor stores to deliver alcohol to our doors. That brings the total number of states allowing

some form of store-to-consumer alcohol delivery to over 40. While most states allowed wine to be shipped to consumers even before the pandemic, only a small handful of states permitted beer and distilled spirits to be locally delivered or shipped long distance. But during COVID-19, 13 states expanded the ability of breweries and distilleries to deliver everything from growlers to fifths of bourbon right to our doorsteps.

A THANK YOU FROM LIBERTY LAKE WINE CELLARS – “We, Mark and Sarah Lathrop, appreciated joining you for the SES January Tasting as the featured winery. We always enjoy talking with others who are as passionate about wine as we are. Thank you for having us!” *(If you haven't already been notified, wine orders are ready for pick-up).*



WE CAN'T IGNORE BARRISTER'S PHENOMENAL WINES AND HISTORIC WINE PRODUCTION FACILITY! Barrister Winery is located in downtown Spokane in a beautiful brick building built in 1906. With bold expressive Washington grapes and some careful aging, the wines prove to be some of the best in Washington (and are already world renowned). Greg Lipsker, Michael White and Tyler Walters grew Barrister wines from the ground up! **Hard work pays off!** Vintage after vintage have won accolades and prestigious awards, including “Best of Show” at the Los Angeles Wines of the World competition. As well, Barrister Wines claim consistent 90+ point scores in the industry's most respected wine magazines.

FEBRUARY'S TASTING WILL BE AT BARRISTER WINERY

Join us at BARRISTER WINERY on February 21, 2022 for an exclusive SES tasting with Greg Lipsker, owner and winemaker (doors open at 6:30 p.m. – tasting begins at 7:00 p.m.). We wanted to experience Barrister by holding this tasting at the winery – for the simple pleasure of the warm and historic atmosphere (take a peak at the artwork and the basement's barrels of aging Barrister red wine). Wines will be served side-by-side at your table. Glasses will be provided. The SES Food Committee will provide a cheese and cracker tray for each table. You may also bring in your own food to satisfy your hunger.



Our tasting wines will include the Barrister's **Sparkling White Wine**, the **2018 SAUVIGNON BLANC**, Klipsun Vineyard; **2018 CABERNET FRANC**, Columbia Valley (Gold Medals and Best of Class, 2021 San Francisco Chronicle Wine Competition and 2021 Great Northwest Invitational Wine Competition); **2017 SANGIOVESE**, Kiona Vineyard (91 points, Gold Medal, 2021 Sunset Magazine International Wine Competition); **2017 PETIT VERDOT**, Dionysus Vineyard (95 Points, Double Gold Medal, Best of Class, 2021 American Fine Wine Competition); **2018 PETITE SIRAH**, Wahluke Slope (Barrister's inaugural release of Petite Sirah); **2018 MALBEC**, Summit View Vineyard, Walla Walla Valley, (Gold Medal, 2021 Great Northwest International Wine Competition); and **2017 CABERNET SAUVIGNON**, Wahluke Slope (97.5% Cabernet Sauvignon from old vines at the Bacchus Vineyard blended with a touch of Petit Verdot from the Dionysus Vineyard).

JOIN THE BARRISTER WINE CLUB – they are proud to offer wine club members their outstanding wine, food and friendship. Join and experience their Limited Edition wines, their New Releases, on a pre-release basis, and many other Members Only benefits including special Spring and Fall wine club releases, get the first opportunity to purchase additional bottles of the limited edition and pre-release wines, a Barrister Pairing Recipe specially created by Washington's top chefs, Members Only events held throughout the year, tasting fees will be waived for you and your accompanying guests when you visit the tasting rooms, and best of all, **NO MEMBERSHIP FEE.**

As my 91 year-old Dad says, ***“put that in your pipe and smoke it!!”***



FEBRUARY 2022 TASTING INVITATION

YOU'RE INVITED TO ATTEND THE
SPOKANE ENOLOGICAL SOCIETY'S EXCLUSIVE FEBRUARY TASTING OF

BARRISTER WINERY



BARRISTER WINERY WINES

WITH HOST AND WINEMAKER, GREG LIPSKER

MONDAY, FEBRUARY 21, 2022 – DOORS OPEN AT 6:30 PM

AT THE HISTORIC BARRISTER WINERY - 1213 W. Railroad Ave., Spokane

WWW.BARRISTERWINERY.COM

GLASSES WILL BE PROVIDED

WINES WILL BE POURED 2 BY 2 AT EACH TABLE

SES WILL PROVIDE AN ASSORTED CHEESE AND CRACKER TRAY FOR EACH TABLE (LIMIT 6 GUESTS PER TABLE)

YOU MAY ALSO BRING YOUR OWN APPETZERS TO SHARE

COST FOR THIS EIGHT WINE TASTING IS:

\$25 FOR SES MEMBERS / \$30 FOR GUESTS OF MEMBERS

TO REGISTER FOR THE TASTING CLICK ON THE FOLLOWING LINK:

<https://spokaneenologicalsociety.wildapricot.org/event-4673544>

TASTING WINES ARE AVAILABLE TO PURCHASE AND TAKE HOME AT THE TASTING

#	YEAR	WINE	QUAN	SES PRICE	TOTAL
1	2018	Sauvignon Blanc, Klipsun Vineyard, Red Mountain		21.00	
2	2021	Barrister's Sparkling White (made from Chardonnay/Pinot)		23.00	
3	2018	Cabernet Franc, Columbia Valley		33.00	
4	2017	2017 Sangiovese, Kiona Estate, Red Mountain		35.00	
5	2018	Malbec, Summit View Vineyard, Walla Walla Valley		37.00	
6	2017	Cabernet Sauvignon, Bacchus Vineyard		39.00	
7	2017	Petit Verdot, Dionysus Vineyard		41.00	
8	2018	Petite Sirah, Waluke Slope		39.00	
		TOTAL ORDER			

SES COVID-19 PROTOCOLS

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

- I / we are FULLY VACCINATED AND WILL PROVIDE PROOF OF VACCINATION PRIOR TO ENTERING THE FACILITY
- I / we UNDERSTAND THERE IS INHERENT RISK OF EXPOSURE TO COVID-19 (AND VARIANTS)
AS IT MAY EXIST IN ANY PUBLIC PLACE WHERE PEOPLE ARE PRESENT
- WHEN I / we REGISTER I / we ARE MAKING A CHOICE TO ATTEND/GATHER INDOORS
- I / we WILL WEAR A FACE COVERING AT ALL TIMES EXCEPT WHEN SEATED AT THE TABLE

SNOW ON WINE

Wine: “The Best” Picking Acres -- Barrels

Dr. Jeff Snow
SES Education Chair

Poor “Joe Consumer”! Featured in last month’s¹ shocking exposé of his sad failure to select a fine wine needed to compliment his special dinner, he returns but will he “live or die” this time? “Surely”, Joe thinks, “there must be a secret to finding excellent wine at a reasonable price which will pair with and enhance his budding gourmet tastes.” And occasionally fortune favors the deluded – Joe, repeating his “Shelf Appeal”¹ strategy for wine selection, chooses a wine shop, attracted by its “catchy name.”

Again, overwhelmed by the myriad of bottles, he’s now met by knowledgeable sales staff who listen to his menu plans and offer advice. The store clerk Dionne suggests a light Willamette Pinot Noir for his grilled Copper River Salmon with capers. And for his Traeger Baby Back Ribs another store wine professional Matt suggests a rich Cote’ du Rhone Village. Neither bottle seems to have any of the features¹ Joe had previously used in selection¹. How, he asks, could a person know to select these bottles? Wine shop owner John, overhearing this, rushed over and explained, “well it is a bit complicated.” Seeing Joe’s obvious interest, John goes on to explain that even with all the highfalutin’ talk one hears about wine, there are really only a few simple things that matter – just three really.

“Wow”, says Joe! “I think I can handle three things. Tell me more”. “First off it is, after all, ALL about the grapes. You cannot make good wine from poor quality grapes” he emphasizes. Where, Joe wonders, are the best grapes. John explains they can come from many places, but that PICKING is key. “Of course you’ve got to pick em” Joe thinks, as John goes on about possibly being PICKED too early, or too late, or not selectively or... “Wait, wait, wait”, Joe interrupts’, “this is getting too complicated”. John’s smooth reassurance continues. “Grape growers do this for us. The best growers and vintners test all ripeness factors daily and pounce at the ideal day and best weather.” “What, I must even PICK the weather”! “Easy beesy,” says John. “Good growers know this and hire the best PICKERS who select only ideal fruit and cull the rest”. “So its about when and how”, says Joe. “Well yes and no”, says John. “Yields play a roll as well”.

“OK, I yield,” thinks Joe. Then he hears that yield is just how many tons they PICK per ACRE. “So John” asks Joe “why should I care about yield”? “Because as ton/ACRE² decreases the fruit quality increases. But it is a double-edged sword – price also increases!² Seeing Joe’s quizzical look, he continues that a growers ACRE is valuable² and must produce a certain yearly income from the harvest. But the better quality grapes are actually worth more as they give a more flavorful juice which can command a higher price based on its quality alone (and not WNTD costs¹). “So,” Joe says, “it’s yield that determines quality of fruit, and eventually wine price follows.” He is disappointed to hear that not just per ACRE but also *which* ACRE matters as vineyard cost varies dramatically⁴.

“So what is the third simple thing that matters” asks Joe. “It is BARRELS.” “Sounds simple enough Joe thinks.” “Most think of French Oak BARRELS, but actually the oak may also be Hungarian, American or Yugoslavian. Each wood affects the developing wine differently, and each year of use changes the effect as well³. So which barrel, how much time, how many years to use? Let winemakers do their thing and SIMPLY see which result suits your tastes and foods best.”

“Well, how can I decide all that without buying and comparing all these wines, most of which I might not like?” John’s simple answer was that Joe could come and ask at his shop. Or he might consider joining Spokane Enological Society. SES members join each other monthly for inexpensive comparative tastings.

“Never heard of it” Joe said. So John gave him the web address. He explained that in addition having fun with like-minded individuals, wine can be tried with small food samples. An SES food committee tries the offered wines with a bunch of different food then selects choices they feel work best. A week later at the tasting the selected pairings are served with the presented wines. Thus all can see what foods best suit each wine for their individual tastes.

Now Joe Consumer was beginning to feel like a guy in control. His painful lesson in the cost of “WNTD¹” now fading as he learned the important 3 “What Is To Drink” factors which are what Joe and all of us want to pay for. And Joe has a way through SES tastings to identify for himself and his own personal taste which wine he should buy. Oh, funny thing, he found that John’s shop had a monthly club which typically had wines within his new wine spectrum. He is now a confirmed loyal customer of John’s Wine Shop, and a loyal new SES member. Welcome Joe Consumer, see you soon at an SES Tasting on a Monday night.

And that concludes our two-month series about the costs of **What’s Not To Drink** (WNTD¹) as discussed in the January 2022 Snow On Wine article, and February’s PICKING, ACRES & BARRELS – which make-up the cost of **What Is To Drink**.

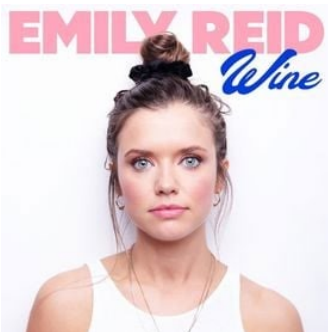
This is a work of fiction. Names, characters and places are products of the authors’ imagination or are used fictitiously and are not to be construed as real. Any resemblance to actual locales, organizations or persons is entirely coincidental.

Notes:

- 1) “Wine: Cost of ‘What’s Not to Drink’, Snow on Wine, January, 2022, Wineminder
- 2) “Prices and Tonnage Drop like a Rock”, Wine Business, Tuesday January 25, 2022, winebusiness.com
- 3) “Oak wine barrel costs and price comparisons,” MoreWine, morewinemaking.com
- 4) “Buying a Vineyard? -- A Short Course Guide to the Basics”, Vintroux, Winter, 2022, vineyardandwinerysales.com

YOU HEARD IT HERE!

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



What better song to feature about wine than a song simply titled, “Wine”? I stumbled across this humorous country song in my researching songs for February’s Wineminder. This came out on an album from 2019 which was called, you guessed it, “Wine.” The artist is a newcomer, Emily Reid.

I have included a link to the original video as its quite humorous with the main theme being, **who needs a man when you have wine**. The video starts with our artist scrolling through a dating app, bypassing various possible dates, only to match-up with **WINE!** Accordingly, wine is more reliable, faithful, and

consistent than any man can be. The video is a fun romp as she enjoys dinner, picnics, and other moments with WINE.



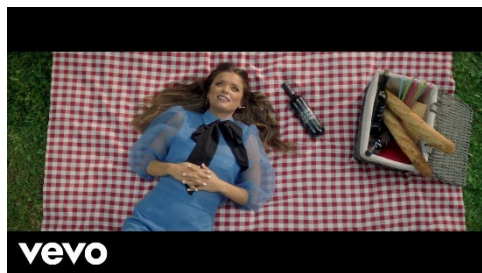
These are not deep philosophical thoughts or lyrics, just another person sharing what a disappointment relationship with humans can be and what a great stand in WINE is. It also tells how wine can be an ego and confidence booster. Lines such as “*makes me feel sophisticated*” and “*makes one hell of a dancer*” are lines many of us may be able to relate to on some level. It even gets along well with her Mama!

The artist hails from our neighboring British Columbia and has been writing songs since she was nine years old. Here is a blurb about Emily from Umusic:

Now based in the country music capital of Nashville, Tennessee, singer-songwriter Emily Reid was born and raised in Victoria, British Columbia. Reid originally made her way to Nashville to study at the prestigious Belmont University. While never intending to pursue her own musical aspirations, once Reid became immersed in the Nashville Music City culture and connected with a network of musicians, she began to discover herself as an artist and musician. BMG publishing took notice and signed her to a publishing deal in 2015. In 2018, Emily signed her major label deal with Universal Music Canada and released her debut single, “Good Time Being a Woman.” In 2019, Emily joined the Starseed Entertainment management team joining James Barker Band, The Reklaws, Jade Eagleson, and Chad Brownlee, and released her debut label EP, **Wine** in August 2019.

Of course during an interview upon the release of the album, Reid was asked what her favorite wine is. She likes many types, but her standard go-to is Bota Box Cabernet!!

So enjoy this light romp about relationships during this Valentine month while you of course, enjoy a glass (or Box) of wine!



https://www.youtube.com/watch?v=_qq0V5I9GDM

And here’s a link to the website for SPADE AND SPARROWS wine she’s “dating:” <https://spadeandsparrows.com/>



We’ll all get better with time!

Happy Valentine’s Day Mary!!
TERRY GROSS

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.