



BRING ON SPRING!! We get such a great feeling when we see the first bright blue-sky of a sunny spring day! It's arms and dogs heads stretching out the car windows while driving down the street. It's when you suddenly realize the birds are singing and the pine cones are popping and the trees, grass and bulbs are sprouting. And the weeds! And we get really excited when we get home from work and it's still warm enough and light enough to sit outside and enjoy a glass of wine before the sun sets. April also means Easter so what wines go with ham and carrot cake? Maybe a Dry Riesling, Zinfandel, Gewurztraminer or Chardonnay. And then there's Passover, wine doesn't have to be blessed by a Rabbi to be kosher. When it comes to serving wine with brisket for Passover Seder you may want to look for a Bordeaux, Cabernet Sauvignon or Petite Sirah, Petit Verdot or a Merlot. Well heck, those go with everything! So fill your glass and send a cheers up to the blue sky and all the signs of spring – may your first tasty swallow of the season bring you as much joy as packing away your parka!

IT'S ALSO TIME FOR SPRING BARREL WINE TASTING – Spring Barrel Tasting is your chance to get a jump on tasting



the newest vintages from local wineries. You might even have a chance to taste the next award-winning blend. A visit to the wineries will allow you to sample delicious, unfinished wines from the barrel. **Here's what you need to know before you go:** look for fruit flavors and scents. Ignore the oak and tannins for now, and search for the subtle fruit notes instead. What kind of fruit are you tasting? After you've found the fruit, you can revisit the tannins. Smell the oak (wine straight from the barrel will naturally smell like new wood or oaky spices). Is the wine well-balanced? Getting to know the estate's wines, and its winemakers, before you go, will also teach you what to look for in these

wines when you eventually taste them from the barrel. There's 100's of wineries that participate in Spring Barrel Wine Tasting events and some feature vineyard tours, musical performances, food pairings, and hands-on educational experiences. Now get out there and find one!



You're invited to the 36th Anniversary Dinner 2022



The SES was organized in 1977 as a chapter of the Pacific Northwest (Seattle) Enological Society. A handful of wine enthusiasts from the greater Spokane area started meeting in a not so small apartment to “support the mission” of the Seattle organization – the Spokane group grew out of that apartment and moved their “meetings” to local bowling alleys and fraternal order lodges and also used the Spokane Police Guild headquarters. The original Board of Directors consisted of 19 members who, in 1986, established the foundation (Articles of Incorporation) for the Spokane Enological Society (SES). In 1986 the stated purpose of the SES corporation was to **“foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine.”** Thirty-six years later this is still our mission. We are 187 members strong and growing; each month brings us new members, guests and friends, and together we still learn about wine by tasting. We are most fortunate to continue this great group of like-minded fun people and are thankful for our founding partners.

Join us in celebrating our 36th year at our Anniversary Dinner which will feature wines from the Yakima Valley and Red Mountain AVA. Our guest hosts are John Allen and Matt Dolan of Vino! A Wine Shop. The dinner is Friday, April 22, 2022 in the Georgian Ballroom of the Spokane Club. The reception begins at 6:30 p.m. followed by dinner. Members and guests are invited to attend, and every SES member (paid member 30 days prior to April 22nd), will receive a raffle ticket for the drawing to win one of twenty “surprise” bottles of wine – we'll conduct the giveaway at the end of the evening so as not to interrupt enjoyment of each other's company and the fabulous dinner and wine program.

ABOUT THE DINNER: We'll start with three passed Hors d' Oeuvres including Charcuterie Skewers, Boursin Hummus Pita Points and King Salmon Crostini. The first course is a Seared Sea Scallop Salad, followed by the second course of Wild Mushroom Wellington Medallions with Roasted Root Vegetables and a Mushroom Cream Reduction. The third course is RR Ranch Grilled Tenderloin with Braised Pancetta Jam and a delicious Cabernet Butter Demi Glace Sauce, along with Yukon Gold Double Cheddar Au Gratin Potatoes and Roasted Garlic Green Beans. And finally, the dessert course, if you can still fit in your pants, Petite Fours from Just American Desserts.

ABOUT THE WINES: The Gilbert Cellars Rose is made in the tradition of the great Rosés of Bandol, France; and is a blend of 62% Mourvèdre and 38% Grenache and was intentionally fermented cold to retain its bright fruit character. The Idilico Albarino is from the Dutchman Vineyard, from a new 6-acre planting of Albariño in the cooler area of the Yakima Valley north of Prosser. Kiona Vineyards Syrah from Red Mountain is aged in a gentle French oak program ensuring gorgeous fruit and ample minerality with deep color and a lengthy finish; this is a remarkable wine. The 2019 "10,000 Hours" Syrah is a coveted vintage with rich, complex flavors that complement its deep structure. The Waterbrook 2019 Cabernet Sauvignon from Red Mountain has aromatics of tanned leather, black cherry and toasted oak that will burst out of the glass; it's a deep garnet-colored wine tasting of black fruit. The 2019 "10,000 Hours" Cabernet Sauvignon boasts deep, ripe, delicious fruit and was recently awarded 92 points by wine.com chief storyteller Wilfred Wong. **See page 4 for the full dinner and wine menu and registration information.**



WHAT OPENING DAY OF BASEBALL MEANS TO ME – What goes better with baseball than an ice-cold CAN of frothy beer? I know, for some, there's nothing better, but for me, it's simply not beer! I don't like drinking the warm flat swill at the bottom of a 22 oz. can of beer after sipping on it for an hour in 85-degree heat! I suggest something different – and it might take a while



to find the wine vendor at a baseball stadium, but when you do, grab a small plastic cup of cold sparkling Mumm Napa Brut, Chardonnay or Sauvignon Blanc! Yes, wine by the 5 oz. glass will set you back at the rate of \$10 bucks per glass, and vendors won't come around to the seats yelling WINE HERE! So you'll have to go get it every time you need

a refill (hey, it's exercise). Some stadiums have "officially sanctioned" wine blends, like the Seattle Mariners white blend by Maryhill Winery, the Phillies Wine from Chaddsford Winery, and yes, you **can** order a real glass of **wine** at Coors Field! So next time you're at a baseball game, make the 7th inning stretch count by kicking that \$22 can of flat



Bud Light under your seat and drink something better – an oak barreled much better bottled beverage!



HOW TO BECOME A WINE FESTIVAL QUEEN – For centuries, towns across Germany have elected wine queens, whose job it is to act as the public face of the area's wine industry. Potential wine queens must be nominated and are elected



by the community after facing intense questioning about their wine knowledge. Once elected, the wine queen holds the position for one year. Typically, the position is filled by a woman, but in 2016 the town of Kesten was unable to find anyone willing and able to step-up to the position.

After the present wine queen already added a third year to her duties because they could not find a successor, this 24-year-old law student, **Sven Finke**, was crowned the official wine queen of Kesten, Germany. The title, as you can well imagine, held a lot of honor and comes with a huge deal of responsibility requiring all official wine queens to act as ambassadors for their region's wine produce. There's also a crown and plenty of wine-tasting involved.



Cheers to Sven! Stand up for the men!

AND SPEAKING OF QUEENS – In February 2022, Queen Elizabeth launched a sparkling wine in honor of her Platinum Jubilee – it was a pivotal year for Queen Elizabeth II, Her Majesty became the first British monarch to serve 70 years on the throne (THAT’S A LONG !*&\$ TIME TO BE SITTING ON ANYTHING)! It was only appropriate to celebrate this historical milestone with a toast, no, not with the Mum with a Mumm, it was a toast with the Queen’s very own Special Edition Buckingham Palace English Sparkling Wine. It’s “a classic blend of Chardonnay, Pinot Noir and Pinot Meunier, made exclusively from hand-picked fruit grown on vineyards in Kent and West Sussex.” Of course you also knew the label design



evokes the embroidery on the ‘Robe of Estate’ she wore on her Coronation Day in 1953. So, if you reign supreme in your household, lucky for you Her Majesty’s sparkling wine is also available to the public, along with signature glasses, signature napkins, gloves, crowns, etc. You can get it, along with the commemorative Champagne Flute Glasses (£120.00 for a pair) at the Royal Collection Trust’s [online shop](#) or its in-person shops in London, Windsor and Edinburgh. A 70cl bottle of the sparkling wine costs £39.00, or about \$53. The champagne flutes are priced at £120.00 per pair, or about \$162. No, royal sipping doesn’t come cheap, but all profits from the sales of both the wine and the flutes benefit the Royal Collection Trust, a charitable organization that supports care, conservation and public access to the fine and decorative arts in the Royal Collection (and their stewards).



DINNER FIT FOR A KING - In 2007 the Epicurean Masters of the World Gala Dinner took place at Bangkok's Lebua hotel and cost the guests roughly \$29,000 a head, tax and service not included (part of the proceeds going to charity the organisers have been at pains to stress). The meal was cooked by six Michelin three starred chefs - all obviously keen to outdo each other in producing the ultimate dish to pair with rare and expensive wines, and was served at the Dome Restaurant on the 65th floor of a luxurious Bangkok hotel.. What wasn’t recorded was how the participants actually managed to get through that much food and drink.



Just to be cruel, here’s the dinner and wine pairings:

1	Creme brulee of foie gras with Tonga beans	1990 Louis Roederer Cristal
2	Tartare of Kobe beef with Imperial Beluga caviar and Belons oyster	1995 Krug Clos du Mesnil
3	Mousseline of pattes rouges crayfish with morel mushroom infusion	2000 Corton-Charlemagne, Jean François Coche-Dury
4	Tarte Fine with scallops and black truffle	1996 Le Montrachet, Domaine de la Romanee-Conti
5	Lobster Osso Bucco	1985 Romanee-Conti
6	Ravioli with guinea fowl and burrata cheese in a veal reduction	1961 Chateau Palmer 1961 Chateau Palmer
7	Saddle of lamb "Leone!"	1959 Chateau Mouton Rothschild
8	Sorbet "Dom Perignon"	WHAT?? No wine with the champagne course?
9	Supreme of pigeon en croute with cepes mushroom sauce and cipollotti	1961 Chateau Haut-Brion
10	Veal cheeks with Perigord truffles	1955 Chateau Latour
11	Imperial gingerbread pyramid with caramel and salted butter ice-cream	1967 Chateau d'Yquem

THE COST OF EVERYTHING IS GOING SKY HIGH! If it feels like lately everything is more expensive, that’s because it is; the price increases have hit certain industries particularly hard over the last year, including the hospitality industry. The cost of meat has gone up 12 percent in 12 months. Prices at full-service restaurants have risen in the past year; the largest 12-month increase ever recorded. So, what’s really going on? The economic devastation of COVID-19 is a factor, but that isn’t the whole story. Food costs are skyrocketing. Ingredients should account for about one-third of a restaurant’s budget, but in the current environment, wholesale food costs are going up, making that target increasingly difficult to hit. And then the cost of staffing the kitchen and dining room has also risen – in order to have the qualified staff to serve the demands of the customers you have to pay higher than competitive salaries. Hence, skyrocketing prices we “pay at the pump.” But **Eva Roberts** and **John Allen** worked very hard to present a fabulous wine program and anniversary dinner that will make you and your guests very happy, and we kept the price as “reasonable” as possible; we think you’ll find it worth the investment!



30th Anniversary Dinner 2022

Featuring Wines from the Yakima Valley and Red Mountain AVA
Hosted by John Allen and Matt Dolan of Vino! A Wine Shop

Friday, April 22, 2022

Georgian Ballroom, Spokane Club

6:30 p.m. Reception followed by Dinner

Please register by Friday, April 15th

*Members \$96 Per Person | Guests \$120 Per Person

CLICK LINK TO REGISTER

<https://spokaneenologicalsociety.wildapricot.org/event-4764305>



HORS D'OEUVRES

CHARCUTERIE SKEWERS

Gherkins/Capicola/Soppressata/Mozzarella/Smoked Cheddar

BORSIN HUMMUS PITA POINTS

SMOKED KING SALMON CROSTINI

NV Treveri Blanc de Blanc Brut Sparkling

NV Treveri Brut Rose

FIRST COURSE

SEARED SEA SCALLOP SALAD

Spinach/Cucumber/Frisee/Lemon/Butter Cream Dressing

2021 Gilbert Cellars Rose (Yakima Valley)

2020 Idilico Albarino (Yakima Valley)

SECOND COURSE

WILD MUSHROOM WELLINGTON MEDALLIONS

Roasted Root Vegetables

Mushroom Cream Reduction

2019 Kiona Vineyards Syrah (Red Mtn)

2019 Aquilini '10,000 Hours' Syrah (Red Mtn)

THIRD COURSE

RR RANCH GRILLED TENDERLOIN

Braised Pancetta Jam / Cabernet Butter Demi

Yukon Gold Double Cheddar Au Gratin Potatoes

Roasted Garlic Green Beans

2019 Waterbrook Cabernet Sauvignon (Red Mtn)

2019 Aquilini '10,000 Hours' Cabernet Sauvignon (Red Mtn)

DESSERT

PETITE FOURS

Coffee Service

*Qualified members must have paid membership 30 days prior to April 22 (by March 23, 2022)

SNOW ON WINE

The Case for a Case just in case



Dr. Jeff Snow
Director of Education
April 2022

Having a wine cellar is a great convenience when unexpected guests “pop” in or just if the urge for a nice glass of well-aged Napa Cab hits me. But even if you are not one to cellar wine, wouldn’t it be handy to have a mixed case in the back of the pantry for when your buddy stops by with a fresh caught Steelhead, or a thick steak to grill together. Ray Isle¹, a wine writer I enjoy, details his idea of a “Perfect Case of Wine”. Three bottles everyday red, 3 bottles everyday white, 1 everyday sparkling, a special occasion white, a pricy sparkling, a bottle of dessert wine, a good rose’ and a special occasion red. But unless you tap this box often “everyday” whites may age out. Not to mention that whites are typically ready to drink and easy to buy at the corner grocery. And also, what do folks bring when they come over? Well, most likely “a nice little Chardonnay” or a Sauv blanc, right? And while “everyday” reds can last a while, they never make it to my cellar. Going everyday to the “case just in case” would get old fast with me. So if it suits you go with Ray Isle’s case, but here are some suggestions you might consider.

Instead of the four white wines (three everyday and one special) my case would include four “light reds”. Beaujolais (Gamay grape) really fits here. Not Nouveau, and not plain Beaujolais, but Beaujolais-Village which is from the better northern part. Georges Duboeuf Beaujolais-Villages (~\$14) is a reliable choice. And for a “special occasion,” throw in a Cru Beaujolais from one of the best hilltop villages, which include Brouilly, Fleurie, Julienas, Fleuria, Regnie and Moulin-A-Vent. These are widely imported and (seasonally) available in quality wine shops and Costco for \$18 to \$24. Add some variety with N. Italian Bardolino. Grown above Lake Garda on W facing slopes, of the same Corvina grape as Valpolicella (around the hill and S facing slopes) but lighter with strawberry/cherry fruit and floral notes. Zenato Bardolino Superiore (\$10.99). Where others might drink a white, these work for me.



Last month I proclaimed Zinfandel America’s Red. For casual dining with sliders, burgers, steak or chops off the grill there is nothing better. But in the “case just in case,” I would step up from the basic Zins that Ray chose. Go for one Ridge Lytton Springs or Geyserville, a Turley Old Vine and maybe a Martinelli, a Ravenswood Vintners Reserve, or a Rafanelli. These all have lots of complex berry fruit, great balance and enough tannin to last a few years. Then you can pull them proudly when the occasion warrants. So three of these brings us up to seven.

Next our case should have two or three bottles of Bordeaux varietal grapes: Cabernet sauvignon, Merlot, Malbec, Petit Verdot, Cabernet franc and some include Carmenete. All are now grown and well produced in the NW, but some may want to include a Napa Cab. Why not a La Jota Howell Mt., or a Mondavi. But right here in Spokane Barrister makes world class Cab franc from Red Mountain. And Robert Karl has a Claret made from a blend of Bordeaux grapes grown in the Horse Heaven Hills which is a steal. Not to mention Spokane’s Winescape Winery on Glenrose Prairie, where Merlot, Cab and Malbec are well made. And in Spokane Valley Natalie at Latah Creek has been making a stunning Petit Verdot. Any two of these bring us to nine bottles.

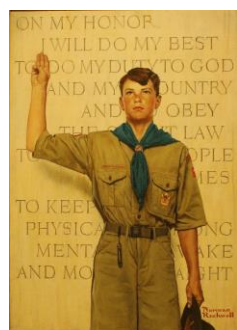


Then of course, Syrah is always in order, and to many of you that means “The Rocks” in Walla Walla AVA. There are many, but a good one is made by Reynvaan Family Vineyards. But of course Syrah has been growing in rocks on sunny slopes for centuries in the Northern Rhone Valley of France in the villages of Hermitage, Cote Rote’, and Crotzes-Hermitage. Crotzes-Hermitage, being less well known, can be bargain priced, so for a lot less than a Reynvaan, North Berkley Importers has had a delicious Crotzes-Herm from Pierre Gaillard (~\$30). Other favorites of mine are Barrister Bacchus Vineyard Syrah, and in California’s Russian River Valley Mueller makes a particularly lovely one from their “Block 11” vineyard (\$50) which is worth searching out. So lets do one or two Syrah wines to bring us to 10 or 11 wines.



In the past when a leg of lamb stuffed with garlic and wrapped in rosemary required wine I was quick to uncork a Chateauneuf du Pape. Pretty pricy today though. But Washington State GSM blends do the trick. There is a spicy earthy one from Spokane’s Winescape Winery of Columbia Valley grapes. Also consider that in the Southern Rhone Valley Cote du Rhone appellation the top 15% of the vineyards now qualify for the higher designation of Cote du Rhone-Village, and the very best of those have a named village added on. Julie and I recently enjoyed Cote’ du Rhone-Village-Cairanne produced by l’Oratoire St. Martin (\$34), which we felt was as good as some Chateauneuf du Pape. So add one of two and we are at 11 or 12 bottles.

Depending on how fully you have allocated each suggestion there are one or two slots left. Sparkling wine is one option. Korbell winery in Sonoma has a long track record of making great Methode Traditional Sparklers. Theirs are all very good – for me it’s the Blanc de Blanc. Wines like this are festive have good acid, and complex toasted bread and earthy flavors and go with almost any food. Prosecco from N Italy has a crisp clean taste and Costco has a private label one (purple label \$11) which is DOCG and a favorite with many. Or perhaps a dessert wine. My choice here would be a 20 year Tawny Port or if you like a fruity taste an LBV by Graham, Dow, Cockburn, Warre or Quinta de Vesuvio (but not Sandeman). And Ray also mentioned Rose’. One Julie always looks for is Rose’ of Sangiovese by Bernard Griffin Winery in Yakama (\$9.95). Served chilled it’s heavenly with a summer lunch of smoked salmon salad. Or consider a “two birds with one stone” play with the current NV Terres Secretes Cremant de Bourgogne Rose’ (\$21 at N. Berkley Importers) and you have a quality sparkler and an excellent rose’ in one bottle.



With the suggestions here – both ole Ray’s and mine – anyone should find choices to fit their particular tastes and budget and make up a case of wine to put away. With your “case just in case”, like a “good Scout” you will “be prepared”. Mother-in-law shows up unannounced – you have the right wine to deal. Dinner on the table and wife asks “did you forget our anniversary” – you reply “Of course not dear. I got this special sparkling wine just for us to celebrate.” You can surely imagine the many scenarios where the contents of that blessed little case will make your life better. And if no challenge pops up you can just pull out a nice bottle for yourself once a month for an entire year, and it will have been a fun project. Or restock every so often and become a focused wine shopper.

Reference:

- 1) Ray Isle, “Build the Perfect Case of Wine”, Food & Wine, December 2021/January 2022, pp 178-179.

YOU HEARD IT HERE!

Bordeaux In My Pirough by Chuck Berry

By Terry Gross
Board Director

The fun thing about doing this monthly article is discovering the fun things you come across that you never heard of before. This song is a case in point. We usually associate **Chuck Berry** with tunes like *Johnny B. Goode*, *Maybelline*, *Roll Over Beethoven* and classic rock tunes of the 50's and 60's. This song, **Bordeaux In My Pirough**, has a nice easy flowing tempo that seems relaxing without being tranquilizing. And to clarify, a Pirough is a small boat, somewhat like a canoe.

I love the images this song evokes. Drifting in a small boat, headed to see some local band playing somewhere down the line, all while enjoying a bottle of Bordeaux. While drifting along and sipping wine, he's also playing on his Spanish acoustic guitar. A nice leisurely time on the water. But alas, the drifting and drinking go on and they miss the band and the light show but had their own private show on the water.



As Spring heads into Summer and we in the Northwest begin to warm-up, perhaps we can begin embracing the thought of once again being on the lake or river, on a boat, sipping wine.

I could not find much history or other information on this song. Chuck wrote these lyrics, but he basically adapted Hank Williams Jambalaya (On the Bayou) tune. It was released in 1971.

So, grab a glass, close your eyes, turn on the tune and imagine the warm sun on your face!
<https://www.youtube.com/watch?v=-JyF92h28K0>

<p>So long, Jean, got a little show, thanks for the Bordeaux I got to go, push my pirough way down the bayou They got a band up on the stand and a beautiful light show Au revoir, Jean, dig the show from up on the plateau</p> <p>In my pirough, with my Bordeaux, out on the bayou Creeping along, singing a song, c'est, c'est bon, bon Playing the music on my acoustic Spanish guitaro Having a duet with my coquette out on the bayou</p> <p>It's growing night, we've got no lights out on the bayou Beautiful trip, think we'll sip some of my Bordeaux Two more miles going wild to play my acoustic See them stand to clap their hands to hear my music</p>	<p>One more mile, we rested awhile and sipped on some Bordeaux While we's grooving, a fog was moving in on the bayou On my knee, just couldn't see the front of my pirough We didn't mind, we just reclined and sipped some more Bordeaux</p> <p>Ay-ay, Jean, I missed the show up on the plateau Si vous plait, push my pirough back up the bayou No see the band, no see the stand, no see the light show Ahh, Jean, we had a show out on the bayou</p>
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ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2021/2022 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

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, or by ZOOM, 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 (or occasionally at another winery location).

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit organization governed by an elected 18-member board of directors. The purpose of the SES is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Functions are educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers and local wine industry experts that help 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 and 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

2022/2023 Membership Application/Renewal/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)

** 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.