



OLAY TO MEXICAN WINES! Does Mexico have wine? Yes! Mexico, the lover of tequila, mescal, and beer, welcomes Mexican wines to the tables of the local middle class and the thousands of tourists who visit each year. If you've taken a trip to Baja California or even Cancun, you may have come across some Mexican wines. Wine bars are popping up in larger cities around the country. Wine has a long history in Mexico, longer than in the U.S. Northern Baja California is the largest region for wine in Mexico, producing most of the country's fine wine. The oldest winery there, Bodegas de Santo Tomás, was founded in 1791 as a Catholic mission. Commercial production started in 1888. Today, the Ensenada-based winery has a female winemaker, which is rare in Mexico. The Spanish brought the first *vitis vinifera* (fine wine) grape to the New World around 1540. This grape, called Listan Prieto, was named the "Mission" grape in Mexico because it was planted by missionaries to make wine for the Church. Building missions in Baja by 1620 and modern-day California from 1769, the missionaries continued to plant grapevines.



For those who know, the 30th parallel (above and below the equator) is considered the theoretical boundary of successful grape growing. So it might be a surprise that a region so close to the tropics can grow grapes at all. Fortunately, the region is arid (grapes don't like humidity) and vineyards are located at high altitudes, which provides cooler air and an increased diurnal shift (e.g. it's cold at night). Of course, because it's so dry, irrigation is almost always required.

There are three major regions in Mexico for wine producing, the North that includes Baja California and Sonora, the Laguna (lake) area including Coahuila and Durango, and the Center that comprises Zacatecas, Aguascalientes and Queretaro. Most of these areas have fairly warm climates which tend to make Mexican wines spicy, full-bodied and ripe. However, Baja's humid winters, dry warm summers and sea breezes allows for most of the same varietals produced in California, making it Mexico's major wine region producing about 90% of Mexico's wine.

Our Program Directors say, "Mexican wines have a really strong character. They can be really creative. It goes along with Mexico's personality. You can find many different blends that are not common for Latin America or the rest of the world for that matter. They're really different!" **WANT TO LEARN MORE? JOIN US ON MONDAY, MAY 16TH FOR A "FIESTA" OF MEXICAN WINES.**



SES ELECTION RESULTS! On April 4, 2022 the SES Board of Directors held their Annual Board Dinner and Meeting to thank departing Board Directors and Officers (Kyle Goodwin (Treasurer), Mary Ann Goodwin (Secretary), Terry Gross (A/V Entertainment/Social Media/Internal Auditor) and Deby Hanson (Extra Special Events Coordinator), and elect new Directors, Officers and appoint Committee Chairs. Newly elected Board Directors are **Marty Hanson, Julie Happy, Dave Madison** and **Rebecca Sputhe**. Newly elected Executive Officers are **Carly Cortright** (Treasurer), **Claudia Hersey** (President), **Marcia Plewman** (Secretary), **Kris Wedel** (Vice President). Appointed Committee Chairs are **Dionne DeNio** (Glasses/Linens and Membership Recognition), **Mary Gross** (Food Committee); **Robin Henspeter** (Programs), **Paul Hersey** (Programs), **Deb Austin** (Membership Director), **Kyle Goodwin** (Internal Auditor), **Terry Gross** (A/V, Social Media, Zoom Coordinator), **Deby Hanson** (Extra Special Events), **Claudia Hersey** (WineMinder Editor), **Charlie Rimpila** (Webmaster), **Eva Roberts** (Special Events Director), and **Jeffery Snow** (Education Director).

In a nutshell, the SES organization is in very good hands!

THE BEST WINES OF UKRAINE - While before February 24th some people may have thought of Ukraine as being just “some place in Eastern Europe.” Due to the war, many people around the world are getting acquainted for the first time with the incredible bravery of the Ukrainian people as well as the strength and love of their contry and culture. Through research I learned that Ukraine produces (produced), as well as drinks (drank), quite a bit of wine, especially sparkling wines. Ukrainian wines are quite historic and significant to the history of winemaking. Ukraine developed wine cultivation systems since the beginning of the 11th century as artifacts unearthed in northern Kiev and Chernihiv prove. Crimea had the distinction of being Ukraine’s most important wine growing region. The main varieties of grapes in the Ukraine are Aligote, Muscat, Isabella, Traminer, Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Gris, and finally, Rkatsiteli. There is also a great deal of sparkling Ukrainian wines produced. The main Ukrainian wine regions include Crimea, Balaklava, Massandra, Bessarabia, Carpathian Ruthenia, and many different areas in Southern Ukraine.



When the war started in Ukraine, Purcari Winery set up a shelter and provided blankets, meals and other aid to refugees crossing into Moldova in February 2022. Ukraine’s GoodWine warehouse was destroyed on March 4 with about 15 million euros (about \$16,200,000) worth of product inside. In western Ukraine, at Chateau Chizay in Transcarpathia, about three miles from the Hungarian border, the winery’s vice president Ilan Radom said 10,000 refugees were arriving every two hours in the first days of the war. The chateau housed as many as it could fit and quickly switched its production from making wine to preparing food for refugees and the military. Around Ukraine, wine bottles were quickly turned into molotov cocktails. Swiss glass storage container maker Vetropack has a large plant near Kyiv, where much of Eastern Europe’s wine bottles were made. When Russia invaded, nearly 600 workers were forced to stop production and about 300 tons of molten glass solidified inside. Russia’s invasion has devastated Ukraine’s wine industry; and sadly, the wineries are now obliterated.



THE GONZAGA UNIVERSITY WINE INSTITUTE - Gonzaga University, via its School of Law, working in partnership with its School of Business and School of Leadership Studies, features a suite of academic programming related to the business, management and legal aspects of the wine industry. The GU Wine Institute administers a Certificate in the Legal and Business Aspects of Wine, and offers continuing education courses and educational immersion events in the U.S and abroad. The cost to enroll in the program is \$3,995. In order to enroll, students must have completed an undergraduate degree (in any field) or certify they have at least 5 years of experience working in the wine industry or a wine-related business. A law degree is not required for enrollment. The program topics include drafting and negotiation of wine industry contracts and agreement, wine clubs, wine distribution and more! ***I’ll drink to that graduation party!*** Jessica Kiser is an Associate Professor at GU and also the Director of the Wine Institute. ***She tells us that she has been wanting to join the SES for quite some time – so we’ve officially invited her to join us for a tasting and help her get that off her bucket list!***

THE WINDS OF WINE - Since wind is largely invisible but for its effects, we figured we should call out a few of the more prominent wine country winds, key players in the meteorological dance that keeps grapes growing and bottles (temporarily) full. Among the many climatic factors that can bust or benefit the vineyard, wind has had a particular, and even mythical, influence in more than a few regions. Wind can have both positive and negative effects on wine grapes, and it certainly qualifies as one of the many elements of terroir. Some vintners say that wind can help thicken a grape’s skin, and thicker skins can result in more concentrated flavors in the wine.



Beyond giving the vineyard a romantic flutter every now and then, moving air can actually help to dry up moisture and prevent mildew on the vine. On a larger scale, it can even push away lazy, heavy clouds, letting more sunshine spill over the grapes, creating more sugar, yielding more alcohol, and making us giddier.

As far as famous winds go, the **Mistral Wind** might be on the top of the list; it's what helps make French wine awesome! In the Rhône Valley and Provence, the regularity and force of the mistral causes trees to grow leaning to the south. Vines are often kept low to the ground, their thick and sturdy branches developing a permanent south-facing bow.

When the **Mistral** blows during the warm parts of the growing season it cools down the vines, helping the grapes to retain acidity through the hot summers. But a light breeze the **Mistral** is definitely not. This is a wind capable of reaching speeds of over 55 mph, blowing over everything in its path. Yet even with its potential for destruction, it is a vital component to the French wine regions of Provence, The Rhone and even parts of the Languedoc. Without it, their wines might not taste nearly as good. While these winds may rip up a vine or two or fell a branch, they also provide great benefits to the grapes.



The winds are so strong, they rid the area of virtually all cloud cover, ensuring bright, sunny days that are perfect for ripening fruit. In addition, the winds help to normalize temperatures, ensuring it is neither too cold, nor too hot for the grapes to do their thing. The **Mistral** is also great for preventing grape rot; thanks to the drying properties of the wind, even after a rain, the vines don't stay damp for long, as the moisture gets taken care of by the "breeze." So the next time you enjoy a nice glass of rosé from Provence, thank the **Mistral**, and be glad you're not standing on top of Mont Ventoux!

WINE GUMS – yes, they DO make wine gums – but they aren't actually made with any alcohol. Wine gums are an English confection' – despite the flavor names like port, sherry and gin, wine gums actually aren't made with any alcohol at all. Darnit! Mostly it was an attempt to lure people away from alcohol i.e. a flavorful substitute. But they won't please the palate of children as wine gums tend to be much more light and tough and chewy. But you can make homemade wine gummies, that taste a whole lot better!

So here's the recipe of the month, WINE GUM! **Ingredients:** find silicone gummy bear molds online. Buy 6 packets of unflavored gelatin (its what sets the wine and other ingredients in the mold). You can add food coloring if you want your wine gummies to have that "fun" fake gummy candy colors, but you don't have to...then you need the wine – rose' is a popular choice (1 cup). Granulated sugar (1/2 cup). **Directions:** in a saucepan whisk wine and gelatin until gelatin is dissolved, then whisk in the sugar. Once blended and liquefied set aside to cool (you can add food coloring now if you must). Carefully use a dropper to fill the prepped molds with the liquid. Allow candy to cool until set (this will take a few hours in the refrigerator). Once set, remove the gummies out of the molds. Maybe would be fun to drop a gummy or two in the bottom of a champagne glass and watch'm swim.



TALKING FUNNY AFTER DRINKING - When you get a little loosey-goosey while drinking, your speech begins to sound slurred. Why? Because alcohol slows down how the brain communicates with the body. Your liver can only break down a little alcohol at a time, leaving the rest in your bloodstream. When your blood alcohol concentration (BAC) reaches around 0.1%, you'll notice that you have trouble forming words correctly. Your tongue seems to work less efficiently, leading to your speech sounding fuzzy or slurred. Because this change is noticeable at a specific BAC, law enforcement officers often use slurred speech as a sign that someone is highly intoxicated (0.1% is well over the driving limit of 0.08%). Producing individual words requires your tongue and mouth to use fine motor control, working together and timing each movement so speech is clear. After becoming drunk, this task becomes nearly impossible for your brain to carry out. After drinking large amounts of alcohol, you may omit words, revise them, and break up suffixes as you try to coordinate tongue, voice box, and mouth so that you can be understood. ***You may even struggle to find the words, "I've had enough wine!"***



MAY 2022 INVITATION

YOU'RE INVITED TO ATTEND THE SPOKANE ENOLOGICAL SOCIETY'S TASTING FEATURING

WINES OF MEXICO

MON., MAY 16TH – 7:00 PM - AT SOUTHSIDE COMMUNITY CENTER

HOSTED BY JOHN ALLEN AND MATT DOLAN, VINO! A WINE SHOP, ALONG WITH

TRAVIS FLORES OF REPUBLIC NATIONAL DISTRIBUTION COMPANY

(FORMER WINE LAND OWNER, GROWER AND WINEMAKER)



COST FOR THIS NINE WINE TASTING AND MEXICAN THEME APPETIZERS IS:

\$32 SES MEMBERS / \$37 GUESTS

TO REGISTER PLEASE CLICK ON THE LINK: <https://spokaneenologicalsociety.org/event-4809294>

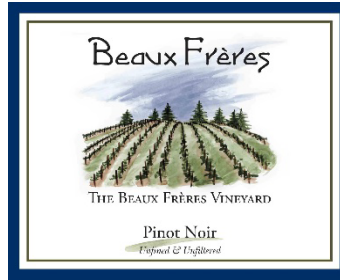
#	WINERY	DESCRIPTION
GREETING	Marques de Caceres 50% Xarel.lo, 30% Macabeo, 20% Parellada	Cava Brut Bouquet of brioches with a hint of apples and white flowers.
FLIGHT 1	Casa Jipi Valle de San Vicente, Mexico	2020 Sauvignon Blanc Bright and expressive nose, with aromas of passion fruit, fresh cut grass, green guava, citrus. On the palate, it offers a crisp freshness with lingering grapefruit and litchi aromas and a beautiful bone-dry finish.
	Bruma Valle de Guadalupe, Mexico	2020 "Plan B" Sauvignon Blanc Slightly acidic, has a fruity sensation and a beautiful dry ending. Perfect paring with live seafood, specially oysters and clams.
FLIGHT 2	Casa Magoni Valle de Guadalupe Baja California / North Mexico	2020 Chardonnay-Vermentino Dry, medium-bodied, med high acidity, lemon, apple and minerality on the nose; grapefruit, melon, yellow apple, pineapple and cream on the palate.
	Bodegas Henri Lurton Valle de Guadalupe Baja California / North Mexico	2019 Le Chenin Blanc Excellent wine, with aromas to fruits white, such as peach, flowers and honey. In mouth shows a palate round, nice and with an acidity well balanced. Medium persistence.
FLIGHT 3	Casa Jipi From Rancho Llano Colorado, Valle de San Vicente.	2020 Le Nebbiolo 100% Nebbiolo. Fermented at low temperatures and aged for 9 months in stainless steel tanks.
	Bodegas Henri Lurton Valle de Guadalupe Baja California / North Mexico	2019 Le Nebbiolo Interesting wine. Dark ruby color. Red fruit notes like cherries, cranberries, plums and dry raisins, peppery and chocolate with tabacco, hibiscus and sage. Dry with moderate tannins and acidity... round and smooth finish.
FLIGHT 4	Casa Magoni Valle de Guadalupe	2020 Sangiovese – Cabernet Mexican red blend of CabSav and Sangiovese--this is an interesting mixture of flavors: raspberry and red fruit on the palate with a long finish that leaves an almost leathery flavor at the end.
	Adobe Guadalupe Valle de Guadalupe Baja California / North Mexico	2017 "Rafael" Red Blend This one is 50% Cab, 50% "Nebbiolo." Big and plush! Delicious. Highly recommend. Ripe dark fruit with subtle dried fruit (figs), low tannin and acid, velvety mouthfeel.

SNOW ON WINE

May 2022

Dr. Jeff Snow

Director of Education



LIGHT FROM DARK

One Small Miracle Within Smoke Devastated Vintage 2020
As told by Beaux Freres, a Newberg, Oregon Winery

The story of the 2020 vintage could fill a volume of books, even setting the pandemic aside. First the good news. Budbreak and bloom phases went off like clockwork that spring. In an interesting twist, June rains



affected enough of the primordial clusters that we estimated final crop levels would be among the lowest since 2004, given that early rain washed away some flowers that would have become grapes. A mostly worry-free growing season followed. Despite the lower yields that would follow, we knew we had something special and worthy thanks to this exact scenario: low disease pressure due to loosely spaced clusters, highly pigmented wines and increased concentration (due to lower crop load) and small berries with more surface area of skin, often without seeds. The quality over quantity we always prefer. The summer continued on with breezy warm days and

cool nights through August leading promptly to harvest commencing on September 5th. We pulled the trigger first mostly on Chardonnay in Chehalem Mountain sites and in the Dundee Hills, but also chose to bring in a couple blocks of ripe Pinot Noir from those sites. In addition – a precious and precocious little block called “6 rows” from The Beaux Freres Estate Vineyard was harvested. A fortunate decision later proving to be a small miracle. We were very pleased with the 29 tons of fruit we had processed so far, resulting in 72 barrels (not the usual 400+ from these blocks) but wines of remarkable texture, tone and energy.



Then, on September 13th, a psychedelic wildfire haze began. The sky turned purple high above us, and chatter began among our colleagues about an impending smoke crisis. Then it was “all hands on deck”, as our winery team, including several admin and office types, clamored to pick a couple perfectly ripe blocks of The Beaux Freres Vineyard – resulting in enough to fill two barrels. Fires as far away as Central Valley California propelled by a windstorm that wowed meteorologists around the

country, soon brought air quality worse than anywhere in the world. A good chunk of Ribbon Ridge AVA, including our small winery, lost power in the middle of the chaos. We were off the grid for four long days, but only out of power for 18 hours, thanks to a genius electrician who rigged hundreds of feet of bobogna cord to connect processing equipment to a good old gas-guzzling generator that we rented. And we pressed on.

The second half of September was dramatic and heart-wrenching as a dense smoke settled low in the valley. Once the destiny of the vintage revealed itself as significantly at risk, we leaned into a creative plan developed through consultation with our brightest colleagues worldwide. We intentionally chose the best remaining blocks of our most promising terroirs and harvested at the right temperature; not too cold, not too warm, and pressed the juice off the skins as soon as it hit our crush pad. After a long cool slumber in our finest barrels for more than a year, we're thrilled to uncover a bracingly precise and clean, juicy profile on the apple side of the fruit spectrum.



Not only is the wine unscathed, it is a jubilant, albeit one-hit wonder we named "Light from Dark". This 140 cases of "Light from Dark" shows a fascinating, transparent expression of this cool climate varietal pressed from the skins before color or tannin extraction, and importantly also leaving the smoke taint behind with the skins. It shows promise for collectors to enjoy now through 2025.

We only hope never again to be forced to make White Pinot Noir, but if needed Beaux Freres now has a plan. And the "small miracle" picked just before smoke hit – it became 240 large format (1.5 L) bottles of 2020 Beaux Frères Pinot Noir Light from Dark White Pinot Noir.

Writer's Notes: As my readers know I have written about smoke damage to grapes and resultant "smoke taint" of wine in previous issues of "Snow on Wine". You can find Oct 2020 "A Triple Threat to Harvest 2020" and Sept 2018 "Smoke Taint" in the Spokaneenologicalsociety.wildapricot.org website library of "Snow on Wine". However, I thought the January 2022 newsletter from Beaux Freres would help SES members understand the rapidly emergent, unexpected disaster and the panic and emotion that it thrust on Winemakers. Although knowing that vintage years and harvest seasons always have variables, this was something never experienced by them before which they hope not to repeat.



I am grateful to Christopher Marshall, Marketing Communications Manager for Beaux Freres, who graciously allowed me to quote their material, which I have cut, pasted and lightly edited to create a read that flows smoothly while, I hope, preserving their story. Please credit this entire article to Beaux Freres, their winery team and Michael G. Etzel, Founder, President and Dad, and to Mike D. Etzel, Winemaker, Viticulturist and Son (except the italicized words which I added and bold print of their text).



Many of you know that **Beaux Freres** is French for Brother-in-Law, and was chosen because Michael's wife is the sister of America's well known wine writer, Robert Parker, author of The Wine Advocate.



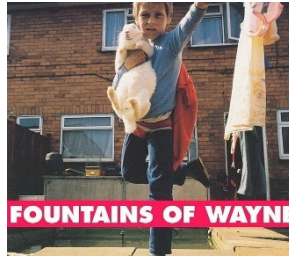
I am proud to have six bottles of "**Light from Dark**" ageing gracefully in my cellar. In time (2023 – 2026) we will open some with some of you, my readers and dear friends, as we toast the many Vignerons who creatively fought the classic battle of Man vs Nature and the horrid wildfire smoke of 2020.

YOU HEARD IT HERE

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator

MEXICAN WINE



Since May’s wine tasting theme is wines from Mexico, what could be more appropriate than a song titled “**Mexican Wine**”. The song was released on the 2003 album Welcome Interstate Managers by **Fountains of Wayne**. The song is a tongue in cheek view of death and endings. The chorus however always reminds us that the sun still shines in the summertime, regardless of what happens. Here is an excerpt from an article in Fader about this song and Fountains of Wayne.

“For now I’m going with “Mexican Wine,” the first song on Fountains of Wayne’s 2003 LP Welcome Interstate Managers. The album itself is a wry, witty, gloriously melodic look at suburbia’s desires and banalities that should have turned them into superstars. And “Mexican Wine,” which treats death with a world-weary shrug, introduces that all with the requisite anti-drama. The first protagonist of “Mexican Wine” is killed by his cell phone, the only real upshot of which is that someone takes his job; in the second verse a woman who “lives across the street from the health department” leaves her pills in the car and, inevitably, “that was the afternoon her heart went.” The only consequence of the third verse — driven home by a dramatic key change and blaring horns — is a pilot “reading High Times,” letting his license lapse, and eventually retiring. “And I think that’s fine,” Chris Collingwood sings, deadpan.”



Even though this song was written long before Covid, one couldn’t ask for a better song to deal with these times. And again, the chorus reminds us that the sun does still shine, and we can have more wine, Mexican wine that is. The original video, to which I provided a link, starts off as a mock talent show with Drew Carey introducing two supposed contestants who proclaim they are doing the song, Mexican Wine. The bands actual rendition starts play and the first verse starts mellow, but gets loud and raucous after that, so watch the volume!!

Speaking of Covid, a sad note is that one of the songwriters, Adam Schlesinger, died from complications due to Covid in April of 2020 at the age of 52. The other writer and lead singer, Christopher Collingwood, is still with us.

LINK TO VIDEO/SONG: <https://www.youtube.com/watch?v=S4blhM9IU3A>, or, if you prefer a little less fun in the sun on a \$600K boat, here’ a link to the simpler concert version: [Fountains Of Wayne "Mexican Wine" Live RAVE HD - Bing video](#)

<p>He was killed by a cellular phone explosion They scattered his ashes across the ocean The water was used to make baby lotion The wheels of promotion, were set into motion But the sun still shines in the summertime I'll be yours if you'll be mine I tried to change, but I changed my mind I think I'll have another glass of Mexican Wine She lived alone in a small apartment Across the street from the health department</p>	<p>She left her pills in the glove compartment That was the afternoon her heart went And the sun still shines in the summertime I'll be yours if you'll be mine I tried to change, but I changed my mind I think I'll have another glass of Mexican Wine I think I'll have another glass of Mexican Wine I used to fly for United Airlines Then I got fired for reading High Times My license expired in almost no time</p>	<p>Now I'm retired, and I think that's fine Because the sun still shines in the summertime I'll be yours if you'll be mine I tried to change, but I changed my mind I think I'll have another glass of Mexican Wine Because the sun still shines in the summertime I'll be yours if you'll be mine I tried to change, but I changed my mind I think I'll have another glass of Mexican Wine I think I'll have another glass of Mexican Wine</p>
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SHARING ELLENA'S RECIPES

Ellena Conway is co-founder, with her husband Mike, of Latah Creek Wine Cellars.

Ellena's wine pairings and cooking demonstrations have been a tradition at the winery since the beginning.

"I love cooking for people—for our customers, for family and for friends."

To see more of Ellena's recipes visit Latah Creek's website: <https://latahcreek.com/recipes/appetizers-beverages>

Ingredients

6 figs

Enough Latah Creek Merlot to cover figs

1-to-2 pounds gorgonzola cheese, cubed

12 thin slices of prosciutto, cut in half

Directions

Poach the whole figs in Latah Creek Merlot for 20 minutes, or until soft.

Drain and quarter the figs lengthwise. To assemble, place a piece of gorgonzola on a fig quarter and wrap with a strip of prosciutto. Secure with decorative toothpick! Serves 6.

Notes

These are a delight and one of my favorites to serve a happy hour. You can make them a day in advance if needed.

THESE ARE GLUTEN FREE

MERLOT FIGS WITH GORGONZOLA



Ingredients

1 sheet puff pastry, thawed

2 tbsp extra virgin olive oil

1 shallot, diced

8-oz. assorted mushrooms (such as oyster, cremini, shitake, morels, etc.), thinly sliced

Freshly ground sea salt and black pepper

1/4 cup Latah Creek Carmenere

4-oz. Gruyere cheese, grated (about 1 cup)

Directions

Heat oven to 400 degrees. Unfold the pastry and cut it into 4 squares. Place the squares on a parchment-lined baking sheet and, using a fork, prick the dough all over. Meanwhile, heat the olive oil in a large skillet over medium-high heat. Add the diced shallot and sauté for 2 minutes. Then add the sliced mushrooms and cook for 4-6 minutes longer, or until mushrooms and shallots are browned and tender. Season with freshly ground salt and pepper to taste. Add the wine and cook until reduced, about 1-2 minutes more. Dividing evenly, sprinkle the pastry squares with half the cheese, leaving a 1/2-inch border on each side.

Top with mushroom mixture and remaining cheese.

Bake until the pastry is golden brown, 20 to 25 minutes.

MUSHROOM TART



ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2022/2023 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
3	DeNio, David	2024	Board Director
4	DeNio, Dionne	2024	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Hanson, Marty	2025	Board Director
7	Happy, Julie	2025	Board Director
8	Henspeter, Mona	2023	Board Director
9	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
10	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
11	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
12	Hoffman, Ellen	2024	Board Director
13	Kogler, Barb	2023	Board Director
14	Madison, Dave	2025	Board Director
15	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
16	Sputhe, Rebecca	2025	Board Director
17	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: Vice President
18	Wende, Jody	2023	Board Director

	NAME	TERM	APPOINTMENTS (NON-VOTING)
1	Austin, Deb	2022+	Membership Director
2	Goodwin, Kyle	2022+	Internal Auditor
3	Gross, Terry	2022+	A/V & Entertainment /Social Media & Facebook/ Zoom Meeting Coordinator
4	Hanson, Deby	2022+	Extra Special Events Director
5	Rimpila, CR	2022+	Webmaster
6	Roberts, Eva	2022+	Special Events Director
7	Snow, Jeffery	2022+	Education Director

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) to conduct the society's business which includes scheduling and planning events and upcoming programs, review financial reports, hear and act upon committee reports, and perform other duties as needed. 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 to attend (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. Tastings are held on the third Monday of the month at the Southside Community Center.

Special dinners are planned in December (Holiday Dinner) and April (Anniversary Dinner) of each year and are held at the Spokane Club.

Extra special events, such as exclusive tastings at wineries or Tasting Rooms, are also planned periodically throughout the year.

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit organization governed by an elected 18-member board of directors elected by the membership as provided for in our By Laws and Standing Rules.

The purpose of the SES is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Functions are social and educational, usually centered on wine tasting, food pairing, comparing and evaluating wines.

Being a not-for-profit organization allows us to obtain a special event license from the Washington Liquor and Cannabis Control Board. This allows us to buy wine at reduced special prices directly from Washington distributors or wineries and share that 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 YOUR PHOTOS

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!

Take any fun pictures at SES events? Send them to tergro@hotmail.com for posting to our SES Facebook page.

SES Instagram and Facebook page hashtags:
#SES and #SpokaneEnologicalSociety

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.