



happy
HOLIDAYS!
December 2022 WineMinder



WOW! 46 years as an organization! That's emblematic of a great group of people with a great social purpose, to share knowledge and appreciation of wine together!! From the bottom of our hearts, the SES Board of Directors wishes you and yours a happy holiday season and a healthy and prosperous 2022/2023.

Join us for the 46th Annual Spokane Enological Society Holiday Dinner

A Happy Celebration of Winter and the Holiday Spirit!

TIME TO CELEBRATE! You and your guests are invited to share in the celebration of the holidays at the Spokane



Enological Society's 2022 Holiday Dinner on Monday, December 12, starting at 6:30 p.m. in the Georgian Grand Ballroom at the historic Spokane Club. We'll start with a sparkling wine reception and selection of passed hors d'oeuvres, then enjoy a fabulous four course holiday dinner creatively and traditionally designed by Eva Roberts and Eric Marple, Chef De Cuisine at Spokane Club (and graduate of Le Cordon Bleu College of Culinary Arts). We'll also enjoy some

beautiful wines to accompany each dinner course; wines are from France, Italy, Portugal and Australia. This is a very special SES event held in one of Spokane's "best-dressed" and historic ballrooms! *Your holiday attire will make it even more special.*

"DOEST THOU HEAREST WHAT I HEAREST ABOUT OUR OLDE ENGLISH HOLIDAY DINNER?" This year we've



turned our holiday dinner into an Olde English Dinner affair. We've gathered together the fixings for a traditional British holiday feast, featuring classic dishes like roast sirloin of beef, wild mushroom bisque, roasted root vegetable salad, fresh lemon sorbet, rustic side dish of potatoes and asparagus, and for dessert, a true English holiday classic, sticky toffee pudding! Oh what fun this dinner will be! And it wouldn't be a traditional English gathering without the pull on a "CRACKER!" This is a crazy little holiday party favor containing little gifts that will surprise you and get all over the table!



THE TREE ISN'T THE ONLY THING "GETTING LIT" THIS YEAR! – As is tradition, our holiday dinner hosts (and fellow SES members) are **John Allen** and **Matt Dolan**, of **Vino! A Wine Shop**.



The wines they've selected range from juicy to elegant! *For the starter course* they've selected two sparkling wines, a Cremant de Loire's **Chateau Mauny Brut** (80% Chenin Blanc and 20% Chardonnay), aside an Alfredo Bertolani Winery **Lambrusco Reggiano Rose** (50% Salamino and 50% Marani).

With the first course, from the 15th century estate of Chateau de Thulon, a **Beaujolais-Villages Blanc** (100% Chardonnay), aside a **Beaujolais-Villages Rouge** (100% Gamay). *With the second course* we'll taste a Lunaria Ramoro **Pinot Grigio** aside a Colterenzio Schiava's "**St. Magdalener**" (95% Schiava/Vernatsch and 5% Lagrein).

With the main course comes a Prats & Symington's **Post Scriptum de Chryseia** (51% Touriga Franca, 49% Touriga Nacional), which is a most highly rated Douro wine, aside a Hither & Yon **Touriga Tempranillo** (51% Touriga Nacional, 40% Tempranillo), a Portuguese-style juicy red.



And to conclude the evening, along with our traditional English dessert, we will sip and savor a Dow's 10-year aged **Old Tawny Port**; a recognizable hallmark of a great Port house with a rich, nutty, satisfyingly ripe, with an old oak aged spirit.

DINNER REGISTRATION

Registration for the SES 46th Annual Holiday Dinner is open to SES members and their guests (a “qualified SES member” must have joined the SES on or before Nov. 11, 2022). The price for this multi-course wine dinner is **\$95 MEMBERS, \$105 GUESTS**.

REGISTER EARLY

Seating is limited to 150 people so if you are planning to attend we urge you to register early. *Registration closes as soon as we’ve reached the maximum capacity of 150 guests, or by Monday, Dec. 5th at Noon PT.*

Register by clicking on this link: <https://spokaneenologicalsociety.org/event-5052207>- or complete the attached registration form and mail it, along with your check, to the SES, P.O. Box 31404, Spokane, WA 99223.

When you register, please include your name and your guest name(s) and any special dietary needs on the registration form (*this is the only time you will be allowed to make a special dietary request*). We will make every effort to seat groups of 8 or less together at one table – other guests in your group may have to be seated at an adjacent table. If you have a preference to be seated with another registered guest, please indicate that on the registration form as well (*this is the only time you will be able to request special seating and we will do everything possible to accommodate your request*).

HOLIDAY GIFT WINE RAFFLE



Each SES registered member in attendance will receive a raffle ticket for a chance to win one of twenty (anonymously wrapped) bottles of wine (collected throughout the tasting year), and we’ll keep the spirit of the holiday during dinner and wait to draw tickets at the end of the evening. Wishing everyone good luck for a winning raffle ticket!

SPECIAL SPOKANE CLUB HOTEL ROOM RATE

The Spokane Club is offering SES guests a special holiday party rate of **\$129.00 + tax/night** for a DELUXE KING room (that’s \$10 less than last year)! To make hotel reservations please call **509-838-8511** and mention the **SES HOLIDAY PARTY** rate.



PARKING/CARPOOLING



There are parking spaces around the Spokane Club available on a first-come first-serve basis – there are two parking lots near the Spokane Club: the Spokane Club Madison Avenue parking lot located between Sprague and Riverside (behind Our Lady of Lourdes Cathedral Church), and the Diamond Parking lot located at 532 W. Sprague Ave., between Sprague and Riverside (behind Columbia Bank). **We strongly suggest carpooling with friends and dinner guests to relieve the stress of limited parking in that area, or better yet, arrange in advance with a car service for a safe ride to and from the venue.**



Join us for the 46th Annual Spokane Enological Society Holiday Dinner

December 12, 2022

A Happy Celebration of Winter and the Holiday Spirit!

Olde English Holiday Wine Dinner Menu

6:30 p.m. Sparkling Reception

Chef's Choice Passed Hors d'oeuvres

Chateau De Mauny Cremant De Loire Brut
Alfredo Bertolani Lambrusco Reggiano rose

First Course

Wild Mushroom Goat Cheese Bisque

Domaine De Thulon Beaujolais-Villages Blanc
Domaine De Thulon Beaujolais-Villages Rouge

Second Course

Root Vegetable Kale Salad, Shaved Turnip & Parsnip w/ Champagne Vinaigrette

Lunaria Ramoro Pinot Grigio
Colterenzio Schiava "St. Magdalener

Intermezzo

Fresh Lemon Sorbet

Third Course

Pan Seared Beef Filet, Scotch Demi with Butter Shrimp/Lobster Cream

Yukon Gold au Gratin Potatoes

Asparagus

Prats & Symington Post Scriptum De Chrysea
Hither & Yon Touriga Tempranillo

Dessert Course

Sticky Toffee Pudding

Dow's 10-Year Aged Tawny Porto

Coffee Service



Olde English Holiday Wine Dinner Registration

(If you prefer to mail your registration use this form – and mail early!)

You may register to attend on-line via this link: <https://spokaneenologicalsociety.org/event-5052207> or you may complete the attached registration form and mail it, along with your check to the SES, P.O. Box 31404, Spokane, WA 99223. Please include your name and your guest name(s) and any special dietary needs on the registration form (this is the only time you will be allowed to make a special dietary request). Registration closes on or before **Monday, December 5th at Noon**.

MEMBER REGISTRATION @ \$95 EACH

A "qualified SES member" must have joined the SES on or before Nov. 11, 2022.

#	Member Name	Special Dietary Request <i>THIS IS THE ONLY OPPORTUNITY TO REQUESTs</i>
1		
2		
3		
4		
5		
6		
7		
8		

GUEST REGISTRATION @ \$105 EACH

#	Guest Name	Special Dietary Request <i>THIS IS THE ONLY OPPORTUNITY TO REQUESTs</i>
1		
2		
3		
4		
5		
6		
7		
8		

TOTAL REGISTRATIONS

TOTAL MEMBERS:		x \$95 each =	\$
TOTAL GUESTS:		x \$105 each =	\$
TOTAL ATTENDEES:		TOTAL PAYMENT =	\$

Seating: We will make every effort to seat groups of 8 or less together at one table – if you have more than 8 people in your group, they will be seated at an adjacent table. If you are not with a group but have a preference to be seated with another registered guest(s), please indicate their names below and we will make every effort to seat you together with your friends.

#	Seating Preference Information
1	
2	
3	
4	

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 & Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Gross, Terry	2025	Board Director <small>(Interim replacing Dave Madison term thru 2025)</small> Appointment: A/V & Entertainment/Social Media & Zoom Coordinator
7	Hanson, Marty	2025	Board Director
8	Happy, Julie	2025	Board Director
9	Henspeter, Mona	2023	Board Director
10	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
11	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
12	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
13	Hoffman, Ellen	2024	Board Director
14	Kogler, Barb	2023	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	Hanson, Deby	2022+	Extra Special Events Director
4	Rimpila, CR	2022+	Webmaster
5	Roberts, Eva	2022+	Special Events Director
6	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 (501(c)7 organization governed by an elected 18-member board of directors.

The principal purpose for which the SES is organized is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Events and Tastings are social, educational and fun!

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