



FOR THE LOVE OF FEBRUARY! There’s a lot to love about February. We don’t always appreciate this month because it can be cold and dreary. Many of us waste away the month tucked indoors, waiting for March and the promise of spring. Every four years, February gives us something truly special—more time (or a leap day to be exact). February is also awards season —the Grammy’s, the Oscars, etc. – plan a PINOT party and dress like movie stars. February also just so happens to be National Cherry Month and February 5th is World Nutella Day. Plus, chocolate is everywhere during this month, so all that goes perfect with PINOT! And what we love most about February is love. Many people get caught-up in the romantic aspect of Valentine’s Day, but it should be about so much more. Valentine’s Day, or even February in general, should also be about love of your family and love for your SES friends. Most importantly, it should be about love of self and love of life—this is the love we need the most and February is the perfect month to remind ourselves to be kind and respectful of one another.

THINK YOU KNOW ALL THERE IS TO KNOW ABOUT PINOT NOIR? THINK (AND DRINK) AGAIN! If you think Pinot Noir is the name of a grape and the wine varietal made from the grape, you’d be **right**. If you think the Pinot Noir grape cluster is the form of the **heart-shaped** clusters as shown in the WineMinder header above, you’d be **wrong**. The name comes from the French words for “pine” and “black” which is reference to the **pinecone**-shaped (even though it’s February), of its clusters on the vine and the color of the grapes. If you think Pinot Noir is only a light-bodied red wine, you’d be **wrong**. In fact, Pinot Noir is one of the few red grapes that’s commonly made into red, rosé, white, and sparkling wine! If you think they don’t make champagne from Pinot Noir grapes, you’d be **wrong**. Blanc de Noirs Champagne uses Pinot Noir (and Pinot Meunier) as its base grape (and we’re going to try some)! If you think you can’t cellar a Pinot Noir for 10 years, you’d be **wrong**. If you think California is the only state that good Pinot Noir is grown and made, you’d be **wrong** (well, partially wrong), Pinot Noir excels in places that receive cooling breezes and morning fog from the Pacific Ocean, so Willamette Valley, Oregon is a really great place to be a Pinot Noir grape. If you think Pinot Noir’s are not highly coveted by collectors, you’d be **wrong**. *Romanée-Conti*, among the world's most expensive wines, is primarily made from Pinot Noir. If you think Pinot Gris, and Pinot Blanc are simply mutations of the same grape, you’d be **right!** DNA analysis has revealed that Pinot Noir, Pinot Gris, and Pinot Blanc are simply mutations of the same grape!

WANT TO LEARN MORE? JOIN US FOR THE FEBRUARY 20TH SES TASTING EVENT DUBBED...



WHERE WE’LL DISCOVER



JUST WHAT IS THE SO-CALLED “SIDEWAYS EFFECT?” If you’ve seen the Academy Award winning film, *Sideways*? It’s the tale of Miles Raymond (played by Paul Giamatti), a failed writer and wine-aficionado traveling through California wine country with his womanizing best friend Jack for an unforgettable week-long bachelor party. It became a certifiable smash hit, grossing over \$100 million dollars in worldwide ticket sales. Full of anti-Merlot sentiments, one of the movie’s most memorable lines is when Miles bluntly states, **“if anyone orders Merlot I am leaving...I am not drinking any Merlot!”** Throughout the film, Pinot Noir is Miles’ clear preference, describing its flavors as “brilliant,” “thrilling,” and “subtle.” Ever since audiences heard those words, wine geeks have tried to prove a correlation between Merlot’s decline and Pinot Noir’s rise based on the movie’s influence. But in 2009, several academics writing for the Journal of Wine Economics concluded: “...**Sideways** did have a small negative impact on the consumption of Merlot while increasing the consumption of Pinot Noir. What do you think? Ten years later, has **“The Sideways Effect”** impacted you? **Are you or somebody you know still hesitant to ask for a glass of Merlot in public?**

PINOT NOIR VS MERLOT - Two classic and well-known red wines, both pinot noir and merlot show-up on countless wine lists and get their own sections at the wine shop. While the two wines are both popular reds, there are some key differences. Merlot is bigger-bodied with bolder tannins and acidity. It's also drier than Pinot Noir with a darker, bluish coloring. A cool-weather, balanced Merlot can sometimes be swapped for a Pinot Noir and vice versa. WHAT?? NO!!

WHY IS PINOT NOIR SO POPULAR? Pinot is the perfect grape for those who prefer their wines (*not just red wine remember*) light and fragrant, with none of the weighty tannin structure so characteristic of other famous red grapes such as Cabernet Sauvignon and Nebbiolo. Pinot Noir's tannins are smooth and silky soft, and caress [*hey, it's February, we can say that word*] the palate and aiding a long, luxurious finish. When tasting, Pinot Noir is dry, light- to medium-bodied, with bright acidity, silky tannins and alcohol that ranges between 12–15%. The best Pinot Noir taste has complex flavors that include cherry, raspberry, mushroom and forest floor, plus vanilla and baking spice when aged in French oak. Pinot Noir wine taste varies based on climate and producer style. Cooler climates produce more delicate and light-bodied Pinot Noir. Warmer climates produce riper and fuller-bodied Pinot Noirs with higher alcohol (*yes please*).



Today, the countries that produce the finest Pinot Noir are France, Switzerland, Germany, Austria, New Zealand, Australia, the United States (California, Oregon and New York) and Chile.

At our February tasting we'll try Pino Noir from France, Germany, Italy, Australia, New Zealand and Willamette Valley, Oregon!

ABOUT OUR TASTING WINES

Wine #1 – Amity Vineyards 2021 Eola-Amity Hills White Pinot Noir, Oregon

The 2021 Amity Eola-Amity Hills Pinot Noir is sourced from three primary sites within the AVA: Sunset View, Amity Vineyards, and Temperance Hill. Owing to the season's low yields, all of these vineyards bring concentration to the wine. Sunset View provides a generosity typical of the site, Amity Vineyards fruit lends aromatic intensity and tautness, and the Temperance Hill brings an earthiness, all to create a complex and balanced blend truly representative of the vintage. 100% French oak for 8 months. Organically grown, sulfite free. Dry. RED RASPBERRY, LILAC, THYME

Wine #2 – Morgante 'Bianco di Morgante (White Pinot Noir) Sicily, Italy

Bianco di Morgante is a white wine vinified from red grapes. The color is soft golden yellow with greenish reverberations, the tannic texture is typical of a red wine with balanced acidity, a fruity trail and lingering finish. The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 13°C (55,4°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Excellent durability over time, drink with a wide glass that brings out its aromas. Alcohol 13.5%

Wine #3 – Coeur de Terre Pinot Noir 2020 Willamette, Oregon

Coeur de Terre Oregon Pinot Noir include about 100% of fruit from our own Estate Vineyard, using a selection from all of our estate vineyard Pinot Noir blocks. The Oregon Pinot Noir bottling makes use of vibrant fruit from younger vines combined with more mature fruit from their oldest blocks for structure and balance. The soil origins range from Sedimentary, Metamorphic and Volcanic origins. All CdT Vineyard blocks are farmed organically. Offers deep red color and lures you in with its signature Coeur de Terre earthy aromatics, dried herbs followed by notes of cherry and raspberry. It shows nice structure with fine tannins and round mouth feel. Alcohol 13.8%

Wine #4 –August Kessler 'The Daily August' 2019 Pinot Noir, Rheingau, Germany

The Daily August Pinot Noir has a subtle scent of cherry and blueberry, paired with the delicious aromas of cassis and red pepper. This wine will definitely become part of your daily routine! Earning James Suckling Critical Acclaim, this wine is brimming with black-cherry and cassis aromas, this elegant, medium-bodied pinot noir is an ideal introduction to the new red wines of Germany. Very good concentration and plenty of fine tannins are balanced by delicately sweet fruit. Long and velvety, dry finish.

Wine #5 – G.D. Vajra DOC Pinot Nero 2020, Langhe, Italy

The vineyard where this fantastic Pinot Noir is located is located in the highest part of Bricco delle Viole, also known as Bricco di Vergne, between the municipalities of Barolo and La Morra. Here, the vineyard ranges from Alta Langa in the east to Monviso in the west. Fermentation with natural yeasts lasted 15-20 days, with periodic cap punching down to maximize extraction. Temperatures reached a maximum of 32 ° C. After fermentation, the wine was aged for 18 months in French oak barrels of 400-500 liters. It has an intense and brilliant ruby red color, with some violet reflections. On the nose you can perceive delicate and highly refined hints of morello cherry accompanied by notes of flowers and mint. In the mouth it has excellent structure, with a return of aromatic notes and good persistence and flavor.

Wine #6 – Kumeu Village Pinot Noir 2020 New Zealand

In April 2017 they took possession of a vineyard at Rays Road in Hawkes Bay that was already planted with Sauvignon Blanc, Chardonnay and Pinot Noir. The vineyard soil is wind-blown clay loess over limestone, so they were particularly keen to see how these varieties performed. 2018 was their first vintage from Rays Road and they were excited by the potential they saw with this Pinot Noir. Now, from the exceptional 2020 vintage, they have consolidated that quality expectation, and this year have blended the grapes from Rays Road (74%) with some outstanding richer. The wine displays a bright cherry red/burgundy color with lifted red fruit aromas. On the palate the wine is cool, round and fruity and with a nice hint of chalky tannin that keeps the wine dry and refreshing.

Wine #7 – Dalrymple Pinot Noir 2021 Tasmania, Australia

Dalrymple Pinot Noir is a blend of parcels from our vineyards at Pipers River and Coal River Valley, and their growers at Swansea and Ouse. Each of these sites is unique with distinctive individual terroirs, building complexity into the final wine blend. Aromas of spiced rhubarb, sweet red cherries, Asian five spice and vanilla mingle with earthy notes and the distinct fruity spice notes of sassafras forest. The palate is seductive with fleshy red and black cherries. It develops with spices from the whole bunch inclusion and French oak barrels. Fermentation started after two or three days and continued for four to five days, with up to five per cent whole bunches. The cap was plunged twice a day to extract color and tannin from the skin. The wine was then pressed and settled before being placed into French oak barriques for 11 months, where malolactic fermentation took place.

Wine #8 – Michael Magnien Pinot Noir 2018 Coteaux Bourguignons, France

Domaine Michel Magnien's Coteaux Bourguignons comes from various terroirs in the Côte de Nuits and is made exclusively from Pinot Noir. It shows bright and fresh red-fruit character with notes of earth and spice. Various terroirs in the Côte de Nuits and some village-level wine contributes to the weight and richness to this otherwise fresh-tasting Burgundy unadorned with the taste of new oak. It's a pure expression of red Burgundy from biodynamically farmed grapes.

Wine #9 - Copinet Blanc de Noirs Brut Champagne

In the midst of the Marne Valley, in the tiny village of Montgenost, is the estate of Marie Copinet Champagne. The estate recently passed into her hands from her father, Jacques and mum, Brigitte. Along with her husband and cellar master Alexandre, Copinet Champagne is entirely a family affair. With parcels in Montgenost, Villenauxe a Grande, Verpillieres sur Ource, Cuchery and Chantillon sur Marne, complexity is the hallmark of these mineral rich wines. A blend of three harvests, the result is a wine of sheer excellence. No herbicides or pesticides are used. The estate is certified by Terre Vitis. This Pinot Noir is unmistakably rich, with intense black fruits and structure. The balance of white fruits is generous and touched by spice. Drink this wine now.



FEBRUARY 2023 SES WINE TASTING EVENT



Host Retailer



Guest Presenters

Alexandra Barber, Wine Specialist, Wanderlust Delicato
Alex Van Amburg - Southern Glazers Wine & Spirits

MONDAY, FEBRUARY 20, 2023 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM – PLEASE CHECK-IN AT OUR REGISTRATION DESK BEFORE BEING SEATED

\$32 SES MEMBER / \$38 GUEST

TASTING INCLUDES **9** WINES AND PAIRED APPETIZERS

TO REGISTER FOR THE TASTING SIMPLY CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5138460>

BRING 2 GLASSES PER PERSON (CHAMPAGNE GLASS NOT NECESSARY)

WINES	LEFT GLASS	RIGHT GLASS
1 & 2	2021 Eola-Amity Hills - White Pinot Noir Amity, Oregon	Morgante 'Bianco di Morgante - White Pinot Noir Sicily, Italy
3 & 4	Coeur de Terre Pinot Noir 2020 Willamette, Oregon	August Kessler 'The Daily August' 2019 Pinot Noir Rheingau, Germany
5 & 6	G.D. Vajra DOC Pinot Nero 2020 Langhe, Italy	Dalrymple Pinot Noir 2021 Tasmania, Australia
7 & 8	Kumeu Village Pinot Noir 2020 New Zealand	Michael Magnien Pinot Noir 2018 Coteaux Bourguignons, France
9	Copinet Blanc de Noirs Brut Champagne, France	

SNOW ON WINE

Dr. Jeff Snow,
Director of Education
February 2023



PINOT NOIR The Queen of Grapes No longer of France but of our World!



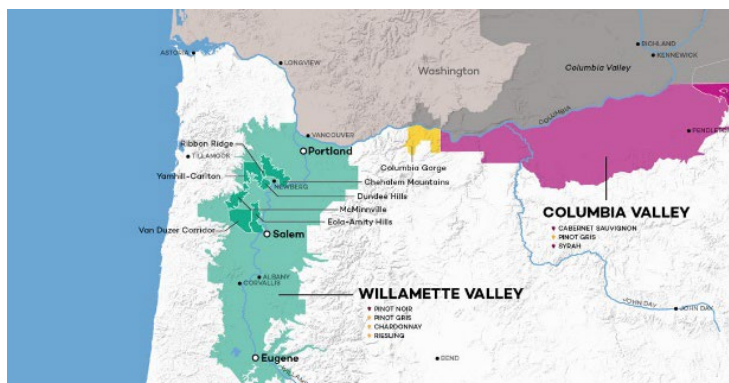
It may seem ancient history to many of my readers, but going back to the late 1960's and into the 80's, when I was cutting my wine chops, Cabernet s. and Pinot noir were the contenders for RED greatness and were frequently called the King and Queen of red wine. And in that less PC era, folks didn't object (out loud) to the gender comparison. A King's flashy accoutrements of power and his bold male dominance need little further explanation. But Queens, some said, were like a great Pinot; presentation with charm and often prettiness or even beauty and may, on first blush, seem soft and willing to please, not dominate. However, as familiarity grows there emerge layers of complexity, sophistication, and surprising power. Food for thought. And while today Pinot noir is produced, I think, on every continent where wine is made, back in the day it was almost totally France, and in France mostly in Burgundy. By law red Burgundy wine must essentially always be all and only Pinot noir.

In 1980 when Julie and I made our first wine exploration "deep dive" with a week in California's Napa & Sonoma, the only Oregon wineries with a track record in Pinot were Eyrie, and Knudsen-Erath, although 4 others had plantings and would soon have it for sale¹. And Pinot noir, we discovered was finicky and considered a difficult and demanding grape to grow. It was said that **Robert Mondavi** proclaimed, "*Any fool can make decent Cabernet, but only a fool would try to make Pinot noir.*" Of course he was in the Rutherford area of Napa Valley where it is hot and dusty. While **Jansis Robinson** notes of Pinot noir, "*...only cooler regions can provide a long enough growing season to produce interesting wines, but many climates are too cool or too wet...*" and outside Burgundy "*.. need to be either continental, low latitude, high altitude, or cooled by maritime influence...*"² (as are all or West Coast Pinot areas). Sort of the Baby Bear of grapes (i.e. not too hot, not too cold, but juuust right).



To me understanding Pinot noir begins with understanding red Burgundy. Of young Burgundy the venerable British wine writer **Hugh Johnson** says, "*...it tastes very much as it smells: a little to astringent for pleasure but with none of the withering, impenetrable tannin of a great young Bordeaux. Good Burgundy tastes good from birth.*"³ And I would agree that the best of Oregon, California, Australia and New Zealand, are like Burgundy in this way. But in no other way are they like Burgundy, or really like each other. This is because Pinot has perhaps the greatest ability to expresses terroir⁴ in the flavor and aroma of it's wine of any grape. In Burgundy, even the slight variations in Terroir from one village to the next produce easily observable differences in taste and aroma (to those who drink it regularly). But throughout, even with its myriad variations it has a subtle savory nature rarely captured in regions outside of Burgundy. But everywhere Pinot has a varied but remarkable charm and an elusive delicacy. Tannins are softer and it is easy to drink after much shorter bottle aging than Cabernet or Syrah. Cherry is the most prominent fruit but that can be joined by other red fruits in interesting and subtle layers. It can be ebulliently fruity as in New Zealand, and like a less savory Burgundy with extra fruit as in Oregon and Australia. In Germany, where it is called **Spätburgunder**, it has achieved great popularity and plantings are exceeded only by France and California.

And speaking of California, the 2004 Hollywood movie “Sideways”, set in Santa Barbara County’s Santa Ynez Valley AVA, had great influence on increased Pinot planting there -- and well, everywhere they say! Along with the Santa Maria AVA, and Santa Rita AVA, it’s unique geography with West to East valleys (rather than North to South as typical of all surrounding hills and mountains) coming up from the Pacific Ocean which funnel the cool marine air to these valleys for a perfect Pinot terroir. A critical viewing of “Sideways” may be the second most important step to understand Pinot noir.



In Oregon the “Van Duzer” corridor through the coastal mountains similarly lets cool marine air blow into parts of the Willamette Valley. Wise Oregon wine tasters focus on these areas. Similar coastal effects occur in Sonoma’s Russian River Valley, and Carneros above San Pablo Bay. So Pinot is also like real estate; what matters location location location!

There are just a few other odds and ends about Pinot I’d like to pass on. You already know that it ripens early, and likes temperate climates, but won’t be surprised that it sunburns easily. It does best when yields are restricted requiring multiple vineyard passes by skilled workers to drop excess clusters – no contributor to bargain pricing. And those clusters are small and tight. Ancients thought they looked like pine cones, hence the name Pinot. Also, more Pinot is grown in Champagne today than the rest of France (but another day for sparkling wine please).

And the “Deliverance-like” entangled family structure of Malbec in last month’s “Snow on Wine” may seem mild compared to Pinot. With an unknown sire she produced daughter Savagnin who had multiple partners and sired daughter grapes including Chenin blanc and Colombard and about a dozen others unknown to me. The other parent of Chenin blanc and Colombard was Gouais blanc, another daughter of Pinot. Pinot then mounted with another unknown, the resulting “unknown” grape similarly mated, resulting in the obscure grape Duetza who mated with Manteuse blanc and produced Syrah (who knew). Mandeuse then with her other lover sired Viognier! There is more but I didn’t think it would be pertinent (except maybe to a pervert).



People often ask me which grape I like best and many of you have heard me say, “that is like asking if I love my sons or daughter more”. But it is a lie, as you may note. As you are all certifiable “Oenophiles”, you could say that I am a “Pinotphile”. When you stop gasping, chorkeling and choking there is a tale you may like. On a stop at winery “X” in the Russian River Valley in a totally empty tasting room the barista asked, would you like to start with Cab or Pinot? “I am a pinotphile I proclaimed,” and she nearly fell to the floor in uproarious uncontrollable laughter. Returning two years later, unannounced, she immediately looked me in the eye and said, “pinotphile returneth”. And truth be told, I hope you won’t like Pinot much. Limited quantity – laws of supply and demand -- all the more for me if you don’t.

So let’s show a little respect for this old grandparent and great-grandparent that helped create 21 known wine grape varieties, all of which occurred via spontaneous crossings that happened over time. **HAIL TO THE QUEEN!!**

References:

- 1) Charles Olken, Earl Singer, Norman Roby, The Connoisseurs’ Handbook of California Wines, Alfred A Knopf, New York, 1983, Pp 160 – 181
- 2) Jancis Robinson, Julia Harding, Jose Vouillamoz, Wine Grapes, Harper Colling, 2012, Pp 805 – 815.
- 3) Hugh Johnson, Hugh Johnson’s Modern Encyclopedia of Wine, Simon and Schuster, New York, 1983, P 105.
- 4) Terroir: the expression of the physical factors affecting a grape vine and the grapes it produces including soil, slope, precipitation, wind and temperature.

YOU HEARD IT HERE

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator/Interim Board Director

February 2023

Pinot Noir by Deron Bell



In pursuit of finding a song to write about I often try to match a season or the wine we will have at our next tasting. Sometimes this is a challenge. For instance, there are many songs which speak of Beaujolais, Chardonnay, Merlot etc. Pinot Noir however is another thing. Very limited selection and what I did find was not suitable for publication.

Then, lo and behold I stumble on a song titled, “Pinot Noir”. Excitedly I open the link to Spotify and take a listen to discover it is a light jazz instrumental, no lyrics. Really not much you can do with that. Then I looked at all the tracks on the album and 9 out of the 11 songs were wine themed (AMAZING!). So I decided to roll with it.

The album title is **“Smooth Chardonnay”** by Deron Bell. Deron is Music Director, Keyboardist, Bass Player, Producer, Composer and recording artist. He has performed with Ledisi, Wyclef Jean, Boney James, The Stylistics, Kirk Franklin, and others. This recording was actually recorded and sold as a benefit for the Cystic Fibrosis Foundation in 2009.

What’s great about this recording is the mellow tunes match the “wines” they are paired with, Chardonnay, Sauvignon Blanc, Pinot Noir, Chianti, Cabernet Sauvignon, Merlot, Pinot Grigio, Champagne and Hunter Red (*let’s just say that’s a unique, non-traditional red wine*).

The song is a great short interlude to an otherwise hectic day but only plays for 3 minutes and 38 seconds. To really savor this, I encourage you, if you so inclined, to access the entire album via sources listed below. It will give you a 38-minute experience that actually allows you time to enjoy a glass or two of wine.

Here is a link to the song and you can access the entire album on Spotify, Apple Music and Amazon Music.

<https://www.youtube.com/watch?v=5dm3k6BZm6k>



FOOD COMMITTEE'S RECIPES FROM THE JANUARY 2023 PASO ROBLES TASTING

Dried Apricot Blue Cheese Canapes with Walnuts

INGREDIENTS

20 dried apricots
2-3 oz of spreadable blue cheese (or 1 oz cream cheese mixed well with 4 oz blue cheese crumbles)
20 walnut whole pieces
Fresh rosemary (finely chopped)
1-2 Tablespoons Honey



INSTRUCTIONS

Place apricots on serving platter. Spread blue cheese (or pipe) onto each apricot and top with a whole walnut, sprinkle with rosemary and a drizzle of honey. NOTE: you can prepare in advance, but leave off the honey - store in refrigerator, then when ready to serve, bring to room temperature and drizzle with honey.

Creamy Shrimp Dip

INGREDIENTS

One 8 oz pkg cream cheese (softened)
¾ Cup Mayonaise
Juice of ½ lemon or 2 Tbl bottled juice
¼ cup chopped green onions
¼ cup very thinly diced celery
¾ lb. chopped fresh cooked shrimp (or 3 drained cans shrimp)
S&P to taste

INSTRUCTIONS

Mix well and refrigerate until serving
Serve with ridged potato chips or cracker of your choice



Chipped Beef Cheese Ball

INGREDIENTS

Two 8 oz pkgs cream cheese (room temperature)
One 8 oz pkg (or jar) chipped dried beef, rinse in warm water to reduce excess salt, dry, then finely chopped
1 ½ tsp Worcestershire sauce
½ t garlic powder
½ t onion powder
3 stalks green onion, finely chopped, plus extra for garnish
1 cup shredded cheddar cheese

INSTRUCTIONS

Place softened cream cheese in large bowl. Using a mixer or wooden spoon, mix in chipped beef and green onions. Mix in garlic and onion powers, transfer mixture to a sheet of plastic wrap the seal tightly and shape into a ball. Refrigerate at least 20 minutes or until firm. Unwrap and serve with crackers, garnish with more green onion if desired



Kielbasa in Red Wine

INGREDIENTS

1 ½ lb kielbasa sausage
1 Tbsp grated orange zest
½ cup Dry Red Wine



INSTRUCTIONS

Preheat oven to 400 degrees F.
Slice the sausage on the diagonal about ¾ inch thick
Place the slices on a baking dish and bake until lightly browned, about 20 min.
Turn the sausages, sprinkle the orange zest over them, and pour in the wine. Bake longer.
Serve hot or at room temperature.

Pepper Jack & Jelly Phyllo Cups

INGREDIENTS

4 oz Pepper Jack Cheese
5 oz. Cream Cheese
Phyllo Cups (in freezer section at grocery store)
8 oz Pepper Jelly



INSTRUCTIONS

Preheat oven to 350 degrees F.
Mix the first 2 ingredients
Place 1-2 teaspoons of cheese mixture into Phyllo cups (careful not to break the delicate cups)
Bake for 15 min. (let cool)
Top with 1 tsp of pepper jelly (or other jelly of your choice)

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 (Interim replacing Dave Madison term thru 2025) 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.

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 SHRINERS EVENT CENTER, located at 7217 W. Westbow Blvd., Spokane, WA 99224. 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**