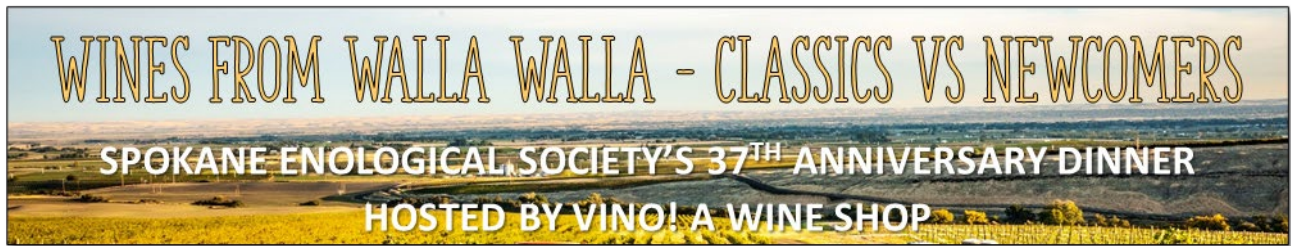




# APRIL WINEMINDER 2023



**CELEBRATING OUR 37<sup>TH</sup> YEAR!** 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.”** Now, 37 years later, this is still our mission. We are 216+ members strong and growing; each month brings us new members, guests and new friends, and together we learn about wine by tasting. We are most fortunate to continue this great group of vibrant wine friendly people and are thankful for our founding partners.



Today there are ~130 wineries planted on over 3,000 acres making the Walla Walla Valley AVA a world-class wine producing region. Walla Walla’s Cabernet Sauvignons have almost reached perfection, their Syrah’s are exciting, and their whites worth waiting for...the wines made by the skilled winemaker veterans of the historic (CLASSIC) Walla Walla wineries are fantastic, but there are NEWCOMER wineries with sustainable practices and winemakers with new “expressive” ideas. That’s the idea behind our Anniversary Dinner wine program which is to taste and compare the classically made wines vs. the winemaker newcomer’s wines – one thing is certain, the winemakers from Walla Walla Valley all use **DARN GOOD GRAPES!**



SPOKANE ENOLOGICAL SOCIETY 37TH ANNIVERSARY DINNER  
FRIDAY, APRIL 21, 2023 AT 6:30 P.M.  
GEORGIAN BALLROOM AT THE SPOKANE CLUB



**ABOUT THE DINNER** - We’ll start at 6:30 p.m. with two sparkling wines and passed trays of hors d’ oeuvres. The first course begins with Belgian Butter Sous Vide Shrimp with Granny Smith Triple Cream Brie Brioche and Caramelized Onion, followed by the second course of Parmigiano Reggiano Risotto, Pancetta Rendered Beetroot and Wild Mushroom Duxelles with Parmesan Crisp, the third course is Slow Cooked Cabernet Deglazed Short Ribs with Beef Tallow Demi Sauce, Yukon Gold Potato Puree and Hibachi Grilled Broccolini and Elephant Garlic, and finally, the dessert course, if you can still breathe, a Duo of Just American Desserts.

**DINNER REGISTRATION AND COST** - Registration for the SES Anniversary Dinner is open to SES members and their guests (a “qualified SES member” must have joined the SES on or before March 22, 2023). The price for our multi-course 37<sup>th</sup> Anniversary Dinner that includes eight (3 oz.) tastings of Walla Walla’s fabulous wines is \$105 MEMBERS, \$115 GUESTS.

**REGISTER EARLY** - Seating is limited to 150 people so if you are planning to attend we urge you to register early to make sure you and your guests have a seat at the table. Registration closes as soon as we’ve reached the maximum capacity or on Monday, April 17<sup>th</sup> at 9:00 a.m.


**HOW TO REGISTER** - Register by clicking on this link: <https://spokaneenologicalsociety.org/event-5225043> or complete the attached registration form and mail it, along with your check, to the SES, P.O. Box 31404, Spokane, WA 99223.

**SEATING AND SPECIAL DIETARY REQUESTS:** When you register, please include your name and your guest name(s) and any special dietary requests on the registration form (this is the only time you will be allowed to make a special dietary request). Table/seating preferences should also be included when you register. We will make every effort to seat you as wished or as close together as possible i.e. an adjacent table.

**HOTEL RESERVATIONS:** The Spokane Club is sold out of their DELUXE KING rooms the night of our dinner but they are offering SES guests a “HOLIDAY PARTY RATE” of their VINTAGE QUEENS (*hey, I’m a “vintage queen”*) available at **\$169 + tax and suites available at \$279 + tax**. To make hotel reservations please call 509-838-8511 and mention the SES HOLIDAY PARTY rate.

**HOLIDAY GIFT WINE RAFFLE** - Each SES registered member in attendance will receive a raffle ticket for a chance to win a bottle of wine to take home with you. We will draw tickets at the end of the evening. Wishing everyone good luck for a winning raffle ticket!

**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.

<p><b>WINE PROGRAM</b> – We’re very excited about the dinner menu and looking forward to tasting the special Walla Walla “CLASSIC VS NEWCOMER” wines selected by John Allen, owner of VINO! A Wine Shop, taste-tested by Eva Roberts and Executive Chef Eric Marple (Spokane Club), and approved by our SES Program Directors. Matt Dolan of VINO! and wine industry expert will present the evening’s wine education program with his usual “controlled but colorful” commentary and good-hearted nature.</p>	
--	--

**Assembling an effective board sets a solid foundation for organizational growth and vitality.  
AT THIS DINNER WE WILL INTRODUCE OUR NEW EXECUTIVE OFFICERS AND WELCOME THE NEW  
BOARD DIRECTORS AND APPOINTED COMMITTEE MEMBERS**



# WALLA WALLA WINES - CLASSICS VS NEWCOMERS

## 37<sup>TH</sup> ANNIVERSARY DINNER WINE SELECTION



### FLIGHT 1 - GREETING WINES

#### **Wine #1 – Charles Smith’s POP-UP Sparkling Chardonnay**

*Pop-up sparkling wine is 100% single-vineyard Chardonnay from Washington State. Light citrus spritz with green apple and floral characters. Frizzante.*

#### **Wine #2 – Mark Ryan Untethered Sparkling Wine**

*This wine is the American version of Champagne and is made from a blend of three grapes - pinot noir, chardonnay, and pinot meunier.*

### FLIGHT 2 - A CLASSIC VS A NEWCOMER

#### **Wine #3 – 2019 Devona Freedom Hill Chardonnay by John Abbott (CLASSIC)**

*Before starting his own winery John Abbott worked for famed sites including Pine Ridge as well as Acacia where he was exposed to making world-class Pinot Noir and Chardonnay. He spent ten years with Canoe Ridge Vineyard and 13 years with Abeja, before founding Devona. Devona sources from a host of fantastic sites throughout the Pacific Northwest. While at Abeja, John had a national reputation for crafting world-class Chardonnay. His new releases from the 2018 vintages were both stellar across the board. Their 2018 Devona ‘Freedom Hill Vineyard’ Chardonnay - Aged 25% new French oak, shows off rich poached pear with a silky texture and wet stone character the palate. This finishes exceedingly long, as this brilliant wine is dense and polished now and has a really long way to go.*

#### **Wine #4 – 2022 Prospice Gamache Vineyard Viognier (NEWCOMER)**

*The aromas are beguiling, with notes of pear and peach. The palate is sprightly for the variety, with plenty of intensity. Give it a bit of additional bottle time to see it deliver.*

### FLIGHT 3 - THESE TWO NEWCOMERS CAN ONLY BE COMPARED WITH EACH OTHER

#### **Wine #5 – 2017 Corliss Secret Squirrel Rhone Blend 2017 (NEWCOMER)**

*One of the best value Rhone blends from Washington. Wonderful sweet raspberry and mulberry, cured olive, purple flowers, fig and cigar box. Beautifully balanced for sipping or pairing with just about anything from the grill, it also has plenty of cellar life ahead of it. 61% Syrah, 18% Grenache and 21% Mourvedre.*

#### **Wine #6 – 2021 Isenhower Cabernet Franc (NEWCOMER)**

*Dark and brooding in the glass, dark red with exotic aromatics and perfumed with herbs and fresh plowed wet earth. Vibrant with dark cherries, blueberries, bay leaf, wood smoke and sea salt. It tastes of classic red fruits and blueberries. The texture is feminine, bright and lively, polished, seamless and has an appealing hint of brine. The finish is pleasing with graceful balance. This is just a pretty wine with fabulous elegance finishing with a silky texture.*

### FLIGHT 4 - THESE CLASSICS CAN ONLY BE COMPARED WITH EACH OTHER (UNFAIR CONTEST VS THE NEWCOMERS)

#### **Wine #7 – 2018 Saviah Big Sky Cuvée Red Columbia Valley (CLASSIC)**

*Grapes are Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc, Malbec. It’s a Bordeaux blend red; bold and structured.*

#### **Wine #8 – 2019 Woodward Canyon Artist Series Cabernet Sauvignon (CLASSIC)**

*Made with 7% Petit Verdot, the 2019 Cabernet Sauvignon Artist Series is juicy, ripe and dark red-fruited with a heady and aromatic nose with hints of roasted red bell pepper, black cherry and sage before hints of graphite and oak spices sway from the glass. The Woodward Canyon Artist Series began in 1992 with the intent to showcase the finest cabernet sauvignon in Washington State and has since become their flagship wine. The vineyards used in the Artist Series are among the oldest and most highly regarded in the state, typical vine age is around 35 years old. The label changes every year with work from a different West Coast artist.*

# WALLA WALLA WINES - CLASSICS VS NEWCOMERS



## 37<sup>TH</sup> ANNIVERSARY DINNER MENU



WINE RECEPTION BEGINS AT 6:30 PM

### SPARKLING WINE RECEPTION

#### TRAY PASSED HORS D'OEUVRES

Wine #1 – Charles Smith's POP-UP Sparkling Chardonnay

Wine #2 – Mark Ryan Untethered Sparkling Wine

### FIRST COURSE

BELGIAN BUTTER SOUS VIDE SHRIMP

GRANNY SMITH TRIPLE CREAM BRIE BRIOCHE

CARAMELIZED ONION

Wine #3 – 2019 Devona Freedom Hill Chardonnay by John Abbott (CLASSIC)

Wine #4 – 2022 Prospice Gamache Vineyard Viognier (NEWCOMER)

### SECOND COURSE

PARMIGIANO REGGIANO RISOTTO

PANCETTA RENDERED BEETROOT

WILD MUSHROOM DUXELLES

PARMESAN CRISP

Wine #5 – 2017 Corliss Secret Squirrel Rhone Blend (NEWCOMER)

Wine #6 – 2021 Isenhower Cabernet Franc (NEWCOMER)

### THIRD COURSE

SLOW COOKED CABERNET DEGLAZED SHORT RIB WITH BEEF TALLOW DEMI SAUCE

YUKON POTATO PUREE

HIBACHI GRILLED BROCCOLINI

ELEPHANT GARLIC

Wine #7 – 2018 Saviah Big Sky Cuvée Red Columbia Valley (CLASSIC)

Wine #8 – 2019 Woodward Canyon Artist Series Cabernet Sauvignon (CLASSIC)

### DUO OF JUST AMERICAN DESSERTS

COFFEE SERVICE



# WALLA WALLA WINES - CLASSICS VS NEWCOMERS SES ANNIVERSARY DINNER REGISTRATION FORM



You may register to attend on-line via this link: <https://spokaneenologicalsociety.org/event-5225043> or you may complete this 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, April 17th at 9 a.m.**

### MEMBER REGISTRATION @ \$105 EACH

*A "qualified SES member" must have joined the SES on or before March 22, 2023.*

	Member Name	Special Dietary Request <i>THIS IS THE ONLY OPPORTUNITY TO REQUESTS</i>
1		
2		
3		
4		

### GUEST REGISTRATION @ \$115 EACH

	Guest Name	Special Dietary Request <i>THIS IS THE ONLY OPPORTUNITY TO REQUESTS</i>
1		
2		
3		
4		

### TOTAL REGISTRATIONS

TOTAL MEMBERS:		x \$105 each =	\$
TOTAL GUESTS:		x \$115 each =	\$
<b>TOTAL ATTENDEES:</b>		<b>TOTAL PAYMENT = ENCLOSED</b>	<b>\$</b>

**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 Names
1	
2	
3	
4	
5	
6	
7	
8	

# Snow on Wine



**Dr. Jeff Snow**  
**SES Director of Education**  
April 2023

Our special thanks to Dr. Jeffery Snow for sharing his knowledge and wine experiences with the SES over all these years!  
You are our go-to leader for wine education!

No worries mate! A Retsina<sup>3</sup> review this is not. No! With apologies to the Bard<sup>4</sup>, it is a response to several SES board members who reported last meeting. They were encountering “new” wine grapes, about which they knew little. Names that were “all Greek to them”<sup>5</sup>! The big name international grapes (Cab Sauv, Merlot, Chardonnay, Sauv Blanc, etc., etc., etc.) and that distinctly California grape Zinfandel were of course familiar. But they tossed out some names that surprised me. In my humble opinion SES membership should arm us to fearlessly face the fabled supermarket “wall of wine” and the “erudite” restaurant “carte du vin” -- full of understanding and devoid of trepidation! It seems your education director has been slacking. Well, let’s fix that! Starting here and starting now!

Primativo was on their list. Would it surprise you that Primativo has been with us, probably since Southern Italians arrived in sunny California. I first saw it at Marty Griffin’s Sonoma County winery in 1980, but thought it meant a “primitive” style of winemaking rather than a grape. Later I learned it to be a grape from Southern Italy, almost exclusively in Puglia, the heel of the boot. California Primativo plantings were typically intermixed. About 20% Petit Sirah (called Durif in Fr. – more later) scattered between 80% Primativo, then harvested as a “field blend”; that is they are picked together then crushed and fermented together in the same tank.



Over the years the Primativo name (but not the wine I later learned) disappeared from the wine market. There were likely two reasons. Like me many folks probably assumed Primativo meant primitive. The wine sold poorly, perhaps since wine drinkers of the time felt sophisticated, not primitive<sup>6</sup>. Then, from the magic of DNA analysis, came the surprising fact that Primativo and Zinfandel were the same grape and also the same as Tribidrag in Croatia (motherland of all three). Since at the time Zin was wildly popular, it must have seemed a better marketing strategy (and now acceptable to ATF) to label Primativo as Zinfandel.

So why is Primativo suddenly back on the wine scene? Again, probably two reasons. Our era is notable for the tendency to look for the “next new thing”. Since Primativo had really been forgotten, it has become trendy to again so label it! Is there nothing new under the sun? Also, as I learned in reading “Wine Wars II” (see Snow on Wine March 2023 “Are You A Terroirist?”) we now have a truly global wine market.



Primativo wine from Puglia, Italy is pouring into our markets. Traditionally most European wines are labeled by region. So it would be labeled as Salento or Salice. But being shrewd marketers, Italians are starting to adopt new world ways and label by grape name for the U.S. And in our Italian restaurants it is a wine to seek out. Being of lesser known AVA, it cannot command as high a price so is often a real bargain. And Salento is also home to Negroamaro, sometimes made as monovarietal wine and sometimes blended with Primativo in a similar way that Petit Sirah is in California.

So what can you expect when you pop the cork on a Primativo? Just another Zin perhaps? Well no, and with good reason. The Primativo clone of Tribidrag<sup>1,2</sup> arrived in Puglia in the dim and distant past. Much later it followed Italian immigrants to America. It is noted for having smaller thicker skinned grapes than the clone called Zinfandel. The Zin clone was brought to America from Croatia in the 1850’s by Hungarian Agostano Haraszthy<sup>2</sup>.

To experience Primitivo, invite this world traveler over for dinner and relish the flavors; “creamy-rich ripe red cherry, strawberry jam, plum macerated in alcohol.” “In some more traditionally made wines there are obvious tobacco and underbrush notes, and it can actually be rather herbal and tarry.”<sup>1</sup> Many “differ from California Zins due to less of the ultraripe and sweet fruit of some Zins. But the emerging trend may be to “out Zin the Zins”. And do expect generous alcohol -- 16% and up. Oh -- and the name? Primitivo turns out to mean “early ripening” in Italian – who knew?

Like Cal Primitivo with it's Petit Sirah, the Ital version improves with blending. Negroamaro has long been their choice. So you might suspect similarities between the two “blenders.” First let me tell you about Petit Sirah (Durif). For years most of us thought of it as a little Syrah grape. That is why I stored it with Rhone grape wines in my cellar. It requires age to drink well, so time passed before it got to our glasses. Then we finally got it. There was much more tannin and much darker color than any Syrah we knew. Also, more full bodied with fruit having more of a sense of sweetness. And very dark red cherry and blackberry with no hint of the pepper Syrah usually shows. To me a flavor profile similar to



Monastrell. Identified in 1884 in the East France vineyards of Francois Durif, a botanist, it was Charles McIver of Linda Vista Winery near San Jose, who inadvertently imported it in 1884. The name Petit Sirah may have been due to a labeling error<sup>2</sup>. It has died out in France, but in Mexico L.A. Cetto produces it. (Possibly the favorite Mexican wine for Julie and I in Puerto Vallarta). Wine authorities agree its proper name is Durif.



OUTSIDE THE WINERY OF LINDA VISTA MISSION SAN JOSE

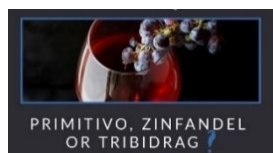
Like Petit Sirah, Negroamaro also is steeped in confusion and a clouded origin. Its name suggests the black grape it is (Negro is Italian for black). But the Amaro part, is firmly believed by many to derive from Mavros, the Greek word for



black. Making its name as black black. Indeed it is the blackest of grapes. Puglia was always the historic port of contact for Greek traders and genetics suggest the grape may have had Greek origin lending support to this belief. However, Ian A'Gata<sup>1</sup> claims that Amaro is similar to the Italian word for bitter. Perhaps, a reference to its very tannic structure<sup>1</sup>. It has flavor and tastes of black fruit, tobacco, and sometimes the characteristic note of shoe polish and is known for

alcohol galore and for late ripening. Sound a bit Petit Sirah-ish to you? On Puglia's Salento Peninsula it is grown only on the East facing slope, while Primitivo grows on the West side of the same slope of the ridge running down the center. Its range extends a bit farther around Southern Italy than Primitivo and it is often blended with other grapes. Like Primitivo it is widely imported here and can also be a great bargain at Italian restaurants.

So we now know that Primitivo is genetically the same as Tribidrag and Zinfandel, but with noticeable clonal differences.



It is usually blended and becomes a better wine when mingled with either fast friend -- Petit Sirah or Negroamaro. All are great wines to know -- whether California or Salento natives. Although they dwell a bit in the shadows, authentic family-owned Italian restaurants in San Francisco and Seattle and elsewhere have long had them. Perhaps like me you object to the huge wine markups of U.S. restaurants, unlike France and Italy where restaurant prices

approximate store prices. Please enjoy these wines. They deliver the great taste and food compatibility we want at more reasonable prices. Once you try these wines it would surprise me if you didn't come back for more. So don't let these fine wines remain “all Greek to you”! Become, with me, Italian in spirit and “beviamo alla tua salute!”<sup>7</sup> with that Italian world traveler, Primitivo.

#### References and notes:

- 1) Ian D'Agata, Native Wine Grapes of Italy, Pp 1 – 548, University of California Press, Berkely, Los Angeles, London, 2014.
- 2) Robinson, Jancis; Harding, Julia; Vouillamoz, Jose', Wine Grapes, Pp 3 – 1176, ECCO (Harper Collins Publishers) New York, 2012.
- 3) Retsina: A traditional Greek wine flavored with pine resin which is often said to smell and taste similar to turpentine.
- 4) A Celtic term for a professional storyteller. William Shakespeare is popularly called the Bard of Avon, or for short simply the Bard.
- 5) “All Greek to Me” is a remark from Shakespeare's probably best-known work, Julius Caesar. Brutus inquires of Casca as to the content of Cicero's speech which was given in Greek and Casca who doesn't know Greek so replies meaning everything in a foreign language sounds the same. Americans commonly use the phrase to describe anything unintelligible to them.
- 6) Remember that historically wine was finally finding its way back onto the American table through the 1970's and so was drunk primarily by leaders of society who indeed felt sophisticated.
- 7) Let's (all) drink to your health!

**ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)**  
**NEW BOARD MEMBERS WILL BE ANNOUNCED AT THE DINNER AND LISTED HERE IN THE MAY 2023 WINEMINDER**

**2022/2023 BOARD OF DIRECTORS  
 COMMITTEE CHAIRS & APPOINTEES**

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

**APPOINTED BOARD MEMBERS**

	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.

**REGULAR EVENTS**

There are 10 planned events per year, 8 tastings and 2 special dinner events. We take July and August 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.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a message for return call).

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.

**SES MEMBERSHIP BENEFITS**

Membership in the SES enables you to enhance your knowledge and appreciation of wine and include:

- Annual subscription to the SES e-newsletter, the WineMinder containing information about our upcoming events and how to register (sent by email and archived online);
- On-line access to SES archives including newsletters, educational articles, Food Committee recipes and SES Board minutes.
- Reduced member rate on SES tasting events where we spend time with local winemakers, industry leaders and society members who are knowledgeable about wine;
- Reduced member rate on SES extra special events at local tasting rooms and wineries;
- Reduced member rate to attend the multi-course April Anniversary Dinner and December Holiday Dinner at the Spokane Club;
- Receive discounts on wine purchases from our presenting retailers;
- Enjoy appetizer foods prepared by our Food Committee paired specifically for each wine in our typical 8 wine tastings.
- \*New members receive a SES membership name tag;
- \*New members receive a SES logo wine glass and carry bag;
- Our tastings and dinner events offer great networking opportunities;
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting!

**HOW TO BECOME A NEW MEMBER**

Effective March 1, 2023, the cost to **join** the SES for a 1-year term is **\$40 per person** which includes a 1-time set-up fee that pays for your new member name badge and SES logo wine glass and carry bag.

**HOW TO RENEW YOUR YEARLY MEMBERSHIP**

Effective March 1, 2023, the cost to **renew** your membership each year in June is **\$30 per person**. 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 via mail request to the SES.