



MARCH WINEMINDER 2024



ARE YOUR IRISH WINE EYES SMILING? If you think you know all there is to know about Irish wines (*which isn't that much*),



we hear there's an "incredible change" in Irish wine industry - the European Commission officially lists the Emerald Isle as a "wine-producing country." (*what?!*) The majority of Ireland's vineyards and wine producers can be found in County Cork and in Lusk, North Dublin. The majority of Irish wine production is in the white variety, but red wine is also made in Ireland. Since wine cultivation is in its younger years on the Emerald Isle and is quite impractical compared to regions of France, Italy, and Spain, those who have succeeded in doing so have had to be creative in order to succeed. *Example:* The **Ballinaboola House Vineyard** in County Waterford makes wines using the Rondo, Solaris, and Pinot Noir grape varieties. **Daria's**

Vineyard in County Mayo originally began as an experiment to test the idea that climate change would make Ireland better suited to winemaking. They cleverly grow their vines Galician-style on overhead pergolas to improve air circulation and reduce dampness. **Irish Grape Vines** vineyard started in a back garden in Dundrum, Dublin, in 1988. Today, they count on around 320 vines of eight varieties of grape. *With that said, for now, best stick with Guinness for good luck and a song in your heart.*

WANT A LITTLE GREEN IN YOUR WINE GLASS? If you're looking to match the color of your green-beer compadres, pick a Pinot Grigio, Albarino, Chenin Blanc or Muscadet wine. While they have a much lighter green hue than that doctored beer, there are hints of green nevertheless.

UNCORK AND UNWIND – CELEBRATE WASHINGTON WINE MONTH IN MARCH - Washington Wine Month is celebrated in March! During this month, we raise our glasses to the exceptional wines produced right here in Washington state. It's a time to explore the diverse flavors and unique varieties that our 1,000+ wineries have to offer. Whether you attend Taste Washington events, visit local tasting rooms, or simply enjoy a bottle at home, March is the perfect opportunity to get curious and taste local wines you've never tried before. *Cheers to Washington wines!*

PREFER A WEEKEND GETAWAY A LITTLE CLOSER TO HOME? Plan a Saturday getaway to Coeur d'Alene to include the



Kootenai County Farmers Market Wednesday - in its new home at RIVERSTONE. There's lots of free parking, heated restrooms, and over 80 vendors with amazing products, grown from the ground or handcrafted; plus delicious baked goods in addition to an amazing food court and more. Each week they also have live entertainment from favorite area musicians – you can check out the season lineup online at KootenaiFarmersMarkets.org/calendars/music-calendar. The market is open from 4 PM – 7 PM every Wednesday now through September 27. After you're

done shopping pay a visit to the WINE HOUSE at 1621 E. Sherman Ave. for a PICK ME UP / PICK YOUR FLIGHT – three ½ glass wine tasting (no, I don't know the size of their glasses @ \$15.00 M-Th only). They have snacks, flatbreads and desserts. Or try Coeur d'Alene Cellars (a little off the beaten path), or Castaway Cellars at the Resort Plaza Shops (and those shops are also worth a good look), or visit Rivaura's tasting room in downtown CDA (they have estate award winning wines in a modern cozy environment and also serve beer and a few small appetizers), or try the Cranberry Road Winery – also in Riverstone. There are lots of wine bars in CDA so take a fresh look online for some refreshing weekend fun things to do!

SWISS BLISS – The tradition of wine and viticulture in Switzerland is very old, beginning no later than the



Roman era. It is possible cultivated vines came with the Celts from the Iron Age South of the Alps and then crossed the Alpine passes. The oldest recorded bottle, made in ceramic, was found near Sembrancher (Valais), in a Celtic tomb of a lady of 2nd century BC. An inscription on the bottle indicates that it contained wine. Today, the most extensive terraced vineyards are found in Valais (pictured) and Lavaux. Enhancing quality and



diversity of wine grapes in recent years after the Swiss government lifted import controls on wine, Switzerland is beginning to gain some ground aside its European neighbors. While its main variety is the white Chasselas, more than half of Switzerland's wine production is red. If you want to add a bottle to your wine rack, try *Robert Gilliard Dole des Monts Pinot Noir 2020*. ~\$39 – "To the palate it is a very fruity, full-bodied wine with soft tannins."



GIVEN THIS IS A POLITICAL YEAR (good, bad, or ugly) – LET’S LEARN WHICH U.S. PRESIDENTS LIKED TO DRINK, WELL, MORE SPECIFICALLY, TO DRINK **WINE!**

The history of presidential drinking starts with George Washington, who actually had the largest whiskey distillery in America at the time. Since then, the U.S. has had presidents who drank bottles of wine, gallons of beer, every manner of whiskey. Some presidents drank staggering amounts, while others barely took a sip of alcohol while in office.

- **GEORGE WASHINGTON** (1st President) - At the time of his death, Washington had the largest whiskey distillery in America at his Mount Vernon estate. However, Washington wasn't much of a drinker by the standards of the time, and preferred **porter** laced with molasses to go with **hearty amounts of wine**. The amount of alcohol served at the farewell party that Washington's troops threw him at the City Tavern in Philadelphia has become the stuff of legend. According to one document, over **120 bottles of wine**, dozens of beers, and seven "large bowls of spiked punch" were consumed.
- **JOHN ADAMS** (2nd President) America's second president started each day in the fashion of the times: with a couple of belts of hard cider. He was also a fan of the popular **Portuguese fortified wine Madeira**, enjoyed beer and rum, and even threw parties featuring **wine laced with rum**. In the 1700s, this was remarkably not problem drinking.
- **THOMAS JEFFERSON** (3rd President) - **Jefferson was a legendary wine merchant**, having spent his time in France learning the intricacies of grape growing. He spent thousands on vast quantities of wine, back when that was a gigantic amount of money. He built two of his own vineyards, and even had dumbwaiters put in his house so as to expend minimum effort getting more bottles. As far as drinking, Jefferson is reported to have drunk three glasses of wine per day, along with the usual cider and beer.
- **JAMES MADISON** (4th President) - Madison is known to have drunk a pint of whiskey per day, which by the standards of the time, wasn't much. He also enjoyed **Champagne** in moderate amounts.
- **JAMES MONROE** (5th President) - Monroe was a light drinker, enjoying **red wine and Champagne**. He also caused a minor scandal when attempting to stock the wine cellar of the new White House using money ostensibly meant to buy furniture.
- **JOHN QUINCY ADAMS** (6th President) - A lover of **Madeira and other red wines**, Adams was renowned for being a wine snob. Legend has it that he once correctly identified 11 out of 14 Madeiras during a blind taste test at a party.
- **MARTIN VAN BUREN** (8th President)- You don't call a man "Blue Whiskey Van" because he's as sober as a judge. Van Buren was also a fan of a clear, powerful Dutch gin called Schiedam, and while in the White House, he both served and consumed **large amounts of red wine**. Van Buren's love of booze and rich food ended up giving him a severe case of gout, which eventually killed him.
- **JOHN TYLER** (10th President) - Tyler had a fondness for **Champagne**. He kept whiskey and wine on hand in the White House, but drank very little himself.
- **JAMES BUCHANAN** (15th President) - A caretaker president, Buchanan was not only a bachelor, but a massive drinker. He guzzled huge amounts of **top shelf wine**, sherry, cognac, Madeira, rye whiskey, and Champagne.
- **HERBERT HOOVER** (31st President)- Hoover was a **wine aficionado**, and legend has it he had a fantastic collection - which his wife made him dump when Prohibition hit. But it's the martini that Hoover truly loved.
- **JOHN F. KENNEDY** (35th President)- Absolutely nobody should be surprised that JFK could and did drink the best stuff with the best people. Among Kennedy's favorites were the Bloody Mary, daiquiris, **Champagne** (Veuve Clicquot, obviously) and imported beer - specifically, Heineken. Even so, he wasn't a heavy drinker, using it mostly as a social lubricant.
- **RICHARD NIXON** (37th President) – (pictured here w/Leonid Brezhnev) - Nixon was a social drinker at first, but as his resignation drew closer, things got scary. When first in office, he liked a **glass or two of expensive wine**. In fact, stories abound of him drinking pricey bottles while serving White House guests cheap stuff with their labels obscured by a towel. He also had a celebrated mishap with the powerful Chinese liquor maotai, which Nixon drank in China and which Dan Rather compared to "liquid razor blades."
- **JIMMY CARTER** (39th President) - While not a teetotaler, Carter rarely drank, and barred hard liquor from the White House. During an arms control summit, Carter sought to avoid toasting with powerful Russian vodka, and arranged for **white wine** instead (*I think this counts*). **BUT WAIT, THERE'S MORE!** Garnier Vineyards, which lies just east of Mosier on the old scenic Columbia River Highway (U.S. Highway 30), hosted former



President Jimmy Carter and his wife, Rosalynn Carter, alongside other individuals on June 29, 2018. The outing was one of many the 39th President and 2002 Nobel Peace Prize winner made during his recent visit to the Columbia River Gorge, in conjunction with the annual Carter Center's Donor and Retreat Weekend being held this year in Stevenson. (PICTURED) Tom Garnier, owner of the vineyards, shared some of the history of the property and the surrounding Hood River area with the group. Of the former president's visit Tom said that he and his staff were honored to host a man of such service and extensive leadership in humanitarian efforts worldwide. During the president's visit, multiple wines were tasted — a compliment to the charcuterie and bowls of cherries freshly picked from the onsite orchard. The president's favorite wine was the newest release from Garnier Vineyards, the 2016 Primitivo, while Rosalynn Carter enjoyed the 2017 Sauvignon Blanc. **AND DEB AND DICK AUSTIN WERE THERE!**

Thanks to Deb for her fine reporting contribution.

- **RONALD REAGAN** (40th President) - A moderate drinker, Reagan enjoyed the occasional glass of **California wine**. Reagan brought his knowledge and enthusiasm for California wines to the White House and played a role in the selection of those wines for his State Dinners and launching a tradition that Clinton and Obama would expand upon as they used White House dinners to promote wine industries across the United States.

**MY FELLOW AMERICANS – A toast to history and our past President's who loved wine (a lot)!
AND ALL I CAN SAY ABOUT THE UPCOMING PRESIDENTIAL ELECTION IS, WHERE'S MY WINE!!**

FORTUNATELY WE HAVE MORE TO TALK ABOUT THAN POLITICS



ANNOUNCING THE MARCH 18TH SES TASTING PROGRAM



DISCOVERING WINE SPECTATORS TOP WINES OF 2023

As many of you already know, **Wine Spectator** is an American lifestyle magazine that focuses on wine, wine culture and wine ratings. Wine Spectator examines the world of wine from the vineyard to the table, exploring wine’s role in contemporary culture and delivering expert reviews; editors review more than 15,000 wines each year in blind tastings. Wines are reviewed on a 100-point scale. Every issue contains 400 to 1,000 wine reviews with detailed tasting notes and drink recommendations. The task of managing their tastings occupies a staff of tasting coordinators based in Wine Spectator offices in New York and Napa. Each office is responsible for specific wine regions.

Each year Wine Spectator releases their **TOP 100 WINES** for the year, featuring their most “exciting wines” from the traditional to the new wave, from regions across the globe. They also release their **TOP 10 VALUE WINES** for the year spotlighting their picks of the **best-priced wines of the year**, featuring bottles that are rated 90 points or higher, cost \$40 or less. Our March tasting will spotlight selected wines from both their **TOP 100 WINES OF THE WORLD FOR 2023** list, and from their **TOP 10 WINE VALUES of 2023**. All the wines we will be tasting (listed below) are rated 91 points or higher and all are under \$61.00 retail. We know you will enjoy tasting these wines, and the fabulous food pairings to compliment the wines.

MARCH 18TH TASTING LINE-UP



	RANK/TOP LIST	YEAR	WINE	REGION	RATING
1	#7 Top Value	2022	Diatom Chardonnay	Santa Barbara	93 Pts
2	#65 Top 100	2022	Groth Sauvignon Blanc	Napa Valley	91 Pts
3	#36 Top 100	2021	Pico Maccario Barbera D’Asti Lavignon	Piedmont	92 Pts
4	#50 Top 100	2019	Alexander Valley Vineyards Zinfandel	Sonoma County	92 Pts
5	#5 Top Value	2021	Castello Di Volpaia Chianti Classico	Tuscany, Italy	92 Pts
6	#12 Top 100	2020	Clos St. Jean Chateauneuf du Pape	France	97 Pts
7	#38 Top 100	2021	First Drop Mothers Milk Shiraz	Barossa Valley, AU	92 Pts
8	#2 Top Value	2021	Vasse Felix Cabernet Sauvignon	Margaret River, AU	93 Pts



**REGISTRATION IS NOW OPEN
MARCH 18, 2024 SES TASTING**



DISCOVERING WINE SPECTATORS TOP WINES OF 2023

Spotlighting selected wines from Wine Spectator's

TOP 100 WINES OF 2023

TOP 10 WINE VALUES OF 2023

THE EVENINGS WINES WILL BE PRESENTED BY ONE OF THE MOST TALENTED, TENACIOUS, THRILLING, AND SOMETIMES RISQUE' AMBASSADOR OF WINE, THE ONE, THE ONLY....



! Travis Flores !



MONDAY, MARCH 18, 2024 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM



SES MEMBER COST \$40 / GUESTS \$45

TASTING INCLUDES WINES AND PAIRED APPETIZERS



TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5635859>

PLEASE REMIND YOURSELF AND YOUR GUESTS TO BRING 2 WINE GLASSES PER PERSON

SNOW ON WINE

March 2024

Dr. Jeff Snow

Education Director of the Spokane Enological Society



The Great White Way

During our first visit to Schloss Johannesburg Winery, where wine grapes have been cultivated for 1200 years, Julie and I visited their deep and ancient cellar. At the deepest end was a massive barrel head upon which was carved, in four languages, (Greek, Hebrew, Latin and German), the inspiring words of Psalms 104:15; **“God made wine to gladden the heart of man¹”**. It reminds us that most of the long history of winemaking preceded our modern era of science. Neither alcohol nor microorganisms such as yeast had been discovered. The conversion of sweet grape juice into intoxicating wine was thus attributed to **spiritual intervention**. As were the pleasant and mystical feelings wine drinkers experienced. And so, wine developed a central role in many religions. Today of course we know that fermentation changes chemicals called sugars into ones called ethyl alcohol and carbon dioxide. And the responsible microscopic beast is yeast – specifically *Saccharomyces cerevisiae*. This process, known as fermentation, is the key part of all the involved steps by which winemakers Sheppard **fruit of the vine** from crush to a finished **bottle of wine**.

But let’s focus on the primary, or initial, fermentation of **white wine**. “What” you say, “and why not rose’ and red wine?” Because **red wine** fermentation is too complicated. **Red** grapes first go into the “**stemmer crusher**” resulting in a pulpy mass which gets dumped in its entirety into a vat or tank. Fermentation may begin then, or a winemaker may delay it to allow days of “cold soak”. Others do prolonged soaking after fermentation. It’s all about extraction of flavor, tannin and color from the skins into the wine. Then there is the “cap”. That solid matt of skins floated-up to the surface by carbon dioxide gas, which twice daily must be broken up by “punch down” or “pump over”. Then getting that mass of soggy skins into a **wine press** to remove “press wine” after the “free run wine” has been racked-off for barrel aging. Then onward to fining and filtering. And don’t even get me started on whole clusters – crushed or fully intact!

Rose is simpler – it begins just like red, but no “cold soak” -- immediate fermentation. And after just a few hours the still fermenting juice is racked-off the skins.

Getting back to **white wine**, grapes of **any color²** arrive at the winery and after sorting go directly into a **wine press**. The resulting clear **uncolored grape juice** goes directly into fermentation vats or tanks. No dealing with skins, seeds and stems and no having to fine or filter out their debris. They are no longer involved³. This simplicity will allow us to focus on the subtleties of fermentation itself!

Native yeast on the surface of wine grapes comes across with the juice. Winemakers often choose to use native yeasts in vineyards where they produce consistently good results. When that is not the case, native yeasts are eliminated, usually by sulfiting, and a yeast culture chosen for reasons such as flavor difference, alcohol tolerance or temperature tolerance is inoculated into the juice. Left alone, fermentation generates surprising heat (up to 130°F) which will “boil” away most volatile flavor chemicals leaving an awful tasteless wine. That’s why today white wine is essentially always fermented in stainless steel tanks with refrigerated cooling jackets. Fermentation is markedly slowed by the cold. The goal is not slowing but the lowering of the temperature which retains the flavor compounds of white wine which are volatile at much lower temperature than in reds.



This primary fermentation will continue until either: 1) all sugar has been converted to alcohol, or 2) the amount of alcohol is high enough to kill the yeast. With riper grapes high alcohol may kill the yeast before all the sugar has been fermented to alcohol leaving “residual sugar”. But the winemaker can stop fermentation any time, choosing the exact amount of alcohol and sugar desired. Simply lowering the temperature well below 50° F will do this, as will sulfites, or removing the yeast by filtration. Now on to bottling, right? Wrong Kemosabe! We are getting there, but first must address acid balance and stabilization!

White grapes grown in areas with very cool nights will typically retain lots of Malic acid. Named for the Latin word *Malum*, for apple, it is sharp and crisp like a not quite ripe Granny Smith apple. Too much makes the wine unbalanced and harsh with poor mouth feel. Malic acid has double the acid strength of other wine acids, but a secondary fermentation by *lactobacillus*, (a bacteria, not a yeast), can convert it into much less acidic and creamy textured lactic acid. **Malolactic Fermentation** (MLF) often occurs in barrels while wine is aging but can be done just as well in tanks when barrel aging is not desired. By monitoring the changing pH (acid) levels, mouth feel and taste, winemakers can tailor the amount of MLF to give pleasing mouth feel and wonderful balance of acid with the alcohol and residual sugar. Often only a part of the wine is racked into barrels for MLF. Then after MLF is completed it will be racked back into a tank and reunited with the original wine. Sometimes at this point further blending of wine from different lots with varying flavors may be done to optimize quality and flavor as described in the February, 2024 [Snow on Wine](#)⁴ article titled **Assemblage**⁷.



Now all that remains before bottling is to “stabilize tartrates” in the wine to prevent formation of what German’s call “Weinsteine” or wine stones, crystals of potassium tartrate (aka cream of tartar). *“In white wine these can look alarmingly like shards of glass....and may frighten less sophisticated customers*⁵.“ Classically this was done by lowering tank temperature to near freezing (17.5° F)⁶ and waiting a week or more for crystals to form and fall to the bottom. The wine was then racked off and filtered to remove smaller unprecipitated crystals. Because this fairly drastic treatment often reduced a wines’ quality, stabilization is now usually done by “seeding” the wine with fine potassium bitartrate crystals. With thorough mixing at normal temperature the seed crystals will grow rapidly, precipitating out crystals of excess tartaric acid salts in only a few hours. This undamaged and stabilized wine can then be immediately racked off for bottling⁵.

In modern times the spiritual mysteries of how sweet grape juice becomes wine have been supplanted by scientific knowledge. Today we understand microorganisms such as yeast and lactobacillus, and how they interact with and change chemicals like sugar, alcohol and carbon dioxide and a host of others. But has the gain in science been matched by a loss of romance and spirituality? To me it doesn’t diminish the words of the Psalmist¹. All of creation was by the Big Guy upstairs, and He did, after all, create grapes with yeast naturally on the skins. And he gave us the brains to learn the science behind fermentation. Largely, because of this science, almost all wine today is flawless or nearly so. And enjoyment of today’s superior wines is surely still a gift from Him **“...to gladden the heart of man¹”**.



Notes and references:

- 1) Holy Bible RSV, The Psalms, 104: 15.
- 2) The juice from grapes of all colors is clear and essentially unpigmented.
- 3) The pressed skins still contain some sugar, they are set aside, usually on the winery grounds, and the native yeast on the skins ferments that remaining sugar into alcohol. In fall, after the “crush rush” they are picked up and heated in a still of sorts and the alcohol captured becomes Grappa (Italy) or Schnapps (Germany)
- 4) Snow, J., [The WineMinder](#), Feb. 2024, [Snow on Wine](#), Assemblage.
- 5) Harding, Julia & Robinson, J., [The Oxford Companion to Wine](#), 5th Ed, 2023, Oxford Univ Press, P 739. Cream of Tartar, the potassium salt of tartaric is needed by the food industry. Since grapes are the only plant which produces significant tartaric acid, the crystals recovered during stabilization can be sold by wineries for some additional income.
- 6) Alcohol and other dissolved solutes (primarily sugar) in wine act as “antifreeze” and lower the freezing point. The higher the alcohol and/or sugar, the lower the temperature.

YOU HEARD IT HERE

March 2024

By Terry Gross

Board Director - A/V Entertainment/Social Media & ZOOM Coordinator/Food Committee



RED WINE BLUES BY SNOWY WHITE

In researching to find songs to write about sometimes you just stumble across something and someone you've never heard of, such is the case with this song - I stumbled over it while listening to another song by this same band, **Snowy White**.

"**Red Wine Blues**" is the name of the song. It's a laid back, bluesy tune about a guy who's enjoying a glass of "good red wine" while "thinking about my lovely lady". The song, according to the lyrics says, "ain't too bad" and "help get me through the day". The song is very relaxing and just puts you in a mellow mood and the storyline isn't complex at all. *Well, for us wine drinkers anyways.*

I'd never heard of the **Snowy White** prior to my research stumble but somehow, I think I should have. His real name, Terence Charles "Snowy" White, was born in 1948 in Devon, England. He taught himself guitar and followed the normal route of being in a local band and working your way up, so to speak. He became a session musician in London in 1970. He met Peter Green, another outstanding guitar player (who played with John Mayall and the early version of Fleetwood Mac).


Green got him started and White, over time, ended up playing with the likes of Pink Floyd and Thin Lizzy. White's connection to Pink Floyd continued in later decades. White was invited to perform at The Wall Concert in Berlin in 1990, by the ruins of the Berlin Wall, along with other artists. His 1983 solo offering, "**Bird of Paradise**", became a UK Singles Chart Top 10 hit single. In 1996 he made his first of five albums with his band, **White Flames**. After this he formed the Snowy White Blues project. Due to health issues, he announced his retirement from playing live in 2019. In 2020, he released the album **Something On Me**.



Of the tracks I've listened to, most are light or slightly upbeat blues style. I intend to explore more of his work. In the meantime, I suggest you find your favorite red, sit back, relax, and enjoy your own version of **Red Wine Blues**.

You Tube Link: https://www.youtube.com/watch?v=q_2hpXZEMF8

LYRICS:

<p>I'm just sitting here thinking Drinking some good red wine Thinking about my lovely lady Coming for peace of mind I got the red wine blues But ain't too bad Help me through the day Make me forget the pain I feel</p>	<p>She's so far away Oh I got the red wine blues I got the red wine blues But it ain't too bad Help me through the day Make me forget the pain I feel She's so far away I got the red wine blues</p>	
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FOOD COMMITTEE FAVORITES

FROM THE FEBRUARY 2024 ARGENTINA TASTING

FABULOUS CHIMICHURRI SAUCE

PAIRS WITH WHITES/REDS

Ingredients:

- 1 bunch flat-leaf Italian parsley, stems removed
- ½ c fresh cilantro leaves
- ½ c olive oil
- ¼ c fresh oregano leaves
- 4 cloves garlic, chopped, or more to taste
- 3 TBL white wine vinegar, or more to taste
- ½ tsp salt, or to taste
- ¼ tsp ground cumin
- 1/4 tsp red pepper flakes ¼ tsp freshly ground black pepper

Directions:

Combine parsley, cilantro, oil, oregano, garlic, vinegar, salt, cumin, red pepper flakes, and black pepper in a food processor. Pulse 2 – 3 times; scrape down the sides with rubber spatula. Repeat pulsing and scraping until the thick sauce forms, about 12 times.



ROAST BEEF ROLL-UPS

PAIRS WITH WHITES/REDS

Ingredients:

- 14 slices Ultra Thin Hillshire Farms Roast Beef (7oz deli package)
- 8oz Cream Cheese, softened
- ½ c Minced Cilantro
- 4 Cloves Garlic, Minced
- 1 Anaheim (Yellow) Chili Pepper

Directions:

Mix cream cheese, cilantro, garlic, and chili pepper in a small bowl. Spread each slice of roast beef with 1 Tablespoon cream cheese mixture. Roll each slice tightly and wrap in plastic wrap. Refrigerate overnight. Slice rolls in 1 ½ - 2" pieces.



CORN SALSA WITH CUMIN

PAIRS WITH WHITES/REDS

Ingredients:

- 3 ears of fresh corn cut off the cob or 2 cups frozen corn
- 2 Tbls Olive Oil
- 2 Tsp ground Cumin
- 2 Jalapeno Chilies, stems and seeds removed, diced
- ¼ Cup Sun-Dried Tomatoes, diced
- 2 Tbls Lime Juice
- ¼ Cup Cilantro Leaves, finely chopped
- 3 Scallions, finely chopped
- Add black beans, avocado, peppers, or more of whatever you like.*



ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)



2023/2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 8/10/23)

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Austin, Deb	2026	Board Director Appointment: Membership Director
3	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director Appointment: Chair, Membership Recognition
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director Appointment: Internal Auditor
8	Gross, Mary	2025	Board Director (Interim replacing Julie Happy) Appointment: Director, Food Committee
9	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)
10	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Sputhe) Appointment: Chair, Extra Special Events
11	Hanson, Marty	2025	Board Director Appointment: Program Committee Co-Chair
12	Hersey, Claudia	2024	Board Director Appointment: WineMinder Editor and Glasses, Linens & Promo Items
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leininger, Lyn	2023	Board Director EXECUTIVE OFFICER: Vice President
17	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
18	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: President

AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS (NON-VOTING)
1	Henspeter, Mona	Co Chair, Program Committee
2	Henspeter, Robin	Co Chair, Program Committee
3	Hersey, Paul	Co Chair, Extra Special Events
4	Rimpila, CR	Webmaster
5	Roberts, Eva	Special Events Director
6	Snow, Jeffery	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 held in December (Holiday Dinner) and April (Anniversary Dinner) of each year 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.

SES MEMBERSHIP BENEFITS

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries.
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- 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 (and have fun while doing it)!

How to Apply/Renew SES Membership

Renewing members pay \$30.00 per person. For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New members pay \$40.00 per person. The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

Click on this link to the SES membership website at www.spokaneenologicalsociety.org – complete the information requested; and pay online. Or, complete the attached form (last page of the WineMinder) and return it, along with your payment, to SES, P.O. Box 31404, Spokane WA 99223. If you have any questions, you may contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: spokane.eno@gmail.com.



2023/2024 NEW MEMBER or RENEWING MEMBER
Application and Release of Liability Form (as of 5/16/23)



ABOUT THE SES - 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, distributor representatives and local wine retailers.

As of March 1, 2023, you can apply for new membership or renew your current membership on-line via the SES website at www.spokaneenologicalsociety.org or by completing this form below and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

Renewing Members: \$30.00 per person x _____ = \$ _____

For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New Members: \$40.00 per person* x _____ = \$ _____

The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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 below thereby acknowledging your understanding of the below terms of this statement:

I, the undersigned, have made an application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by its Bylaws and Standing rules and this agreement. I certify that I am at least 21 years of age. I hereby release SES organization and its Board from any damage 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 me 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.

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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**

To learn more about the Spokane Enological Society, visit our website at [Spokane Enological Society - Home Page](#)
 If you have any questions, please call our Membership Director at 509-723-5871 and leave your name, call-back number and message,
 or send an email to Spokane.eno@gmail.com.