



**Celebrating BUD BREAK!** As temperatures warm in the spring, stored starch in the vine is converted to sugar and sap begins to move. This can be seen on warm spring days when pruning wounds begin to “bleed”. As temperatures warm, buds begin to swell, then burst (break). The newly emerged shoots grow very rapidly and will continue to do so for several weeks in the absence of stress. Soon cluster inflorescences become visible, usually opposite the third and fourth leaves on a shoot (*WE’RE PREGNANT*)!! After a few weeks, depending on weather conditions, inflorescences begin to swell, and soon flowers open. The flowering period can be as short as a day or two under warm, dry conditions, or as long as a month under very cool, wet weather conditions. After pollination, the flowers abscise and the newly-formed berries go through a rapid period of development due to cell division. *Congratulations!!* For the next few weeks, shoots and berries grow very rapidly. It’s a crucial time for the grapevine, as it sets the tone for the rest of the season. **YIPPY!!**



**Put Some Sparkle In Your Life!** Did you know there are approximately one million bubbles in each glass of a traditional-method sparkling wine? Did you know that sparkling wines are more than just bubbly fermented grape juice? Learn all kinds of new things about “**SPARKLING WINES OF THE WORLD**” at **Session III of WINE 101**, An SES focused wine education class on **Tuesday, May 14<sup>th</sup> from 7:00 – 9:00 p.m.** at a great new location in the Kendall Yards neighborhood. Learn about varying sweetness levels (pure and fruity or yeasty and earthy), and how some sparkling wines can be essentially identical to “Champagne” at a fraction of the cost. Wine glasses will be provided along with simple palate cleansers of bread and/or crackers (you may want to eat dinner before you arrive). **Class is limited to just 20 SES Members - see page 10 for more information or click on this link to register now: <https://spokaneenologicalsociety.org/event-5687718>**



**ANNOUNCING THE 2024/2025 SES BOARD OF DIRECTORS**

Assembling an effective board sets a solid foundation for organizational growth and vitality. At the April 8<sup>th</sup> Annual Board Meeting we thanked the outgoing Board Directors, installed the new incoming Board Directors, who then elected our new Executive Officers. The Board President will appoint our Ad-Hoc Board Committee Chairs and key volunteers for 2024/2025 at a later date.

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS
1	Austin, Deb	2026	Board Director
2	Bridenbaugh, Alexandra	2027	Board Director
3	Bush, Marlys	2027	Board Director
4	Goodwin, Kyle	2026	Board Director
5	Goodwin, MaryAnn	2027	Board Director <b>EXECUTIVE OFFICER: Secretary</b>
6	Gross, Mary	2025	Board Director ( <i>Interim replacing Julie Happy thru 2025</i> )
7	Gross, Terry	2025	Board Director ( <i>Interim replacing Dave Madison thru 2025</i> )
8	Hanson, Deby	2025	Board Director ( <i>Interim replacing Rebecca Sputhe thru 2025</i> )
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11	Hersey, Claudia	2025	Board Director
12	Howell, Kevin	2026	Board Director <b>EXECUTIVE OFFICER: Treasurer</b>
13	Leasure, Skip	2026	Board Director
14	Leininger, Lyn	2026	Board Director <b>EXECUTIVE OFFICER: Vice President</b>
15	Salzwedel, Ashley	2027	Board Director
16	Salzwedel, Nick	2027	Board Director
17	Snow, Julie	2026	Board Director ( <i>Interim replacing Matt Dolan thru 2026</i> )
18	Wedel, Kris	2025	Board Director <b>EXECUTIVE OFFICER: President</b>

## **IT'S FINALLY HERE! SES MEMBERSHIP RENEWAL HAS BEGUN!**

**How to Renew current SES Membership** - The current membership period began July 1, 2023 and expires June 30, 2024. Renewing members will pay **\$35.00 per person**, for the period beginning July 1, 2024 through June 30, 2025.

**How to Apply for New SES Membership** - The new membership period begins July 1, 2024 and expires June 30, 2025. New members pay **\$45.00\* per person**. \*The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, a logo wine glass and carry bag. NOTE: If applying for new SES membership after June 30, 2024, dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

**Renew/Apply Today:** Click on this link to the SES membership website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) - complete the information requested; make a payment 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 (Deb Austin) at 509-723-5871 (leave a detailed message), or send her an email at [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com).**



## **ANNOUNCING THE SES MAY 2024 TASTING “AWESOME AUSSIE WINES!”**



### **FROM THE ROGUE TO REFINED, DISCOVER AUSTRALIAN WINES THAT ARE FAR FROM ORDINARY**

- Australia’s wine history dates back to the arrival of vine cuttings in Sydney Harbor in 1788. Regions like Hunter Valley, Barossa Valley, Yarra Valley, and McLaren Vale have been producing wines for centuries. Some of the vines are among the oldest still-producing grapevines on the planet.
- The Australian continent is blessed with some of the oldest soils on Earth and most varying climatic conditions. Together, they have beautifully supported more than 100 varied grape varieties planted across 65 wine regions around the country.
- Though Shiraz (Syrah) wine grape has its origins in France, it is Australia which is known for having the oldest Shiraz vines on the planet. Planted in the mid-1800s, these vines continue to produce the finest of wine grapes to date. They are 200 years pampered!
- Langmeil Freedom Vineyard, founded in 1843 in the Barossa Valley wine region, is the oldest vineyard in Australia.
- About 60% of Australia’s wine production, which comes to around 2 million wine bottles, is exported every day from Australia to 111 international markets.
- Surprisingly, 25 Australian vineyard areas are colder than France’s Bordeaux. The highest and the coolest vineyards in the country are located in the Granite Belt region in Queensland.
- Shiraz and Chardonnay grapes are grown in all of the 65 wine regions of Australia.
- South Australia is the historic heart of Australian wine, a great wine capital of the world, and home to some of the most famous regions. It produces more than 80% of Australia’s premium wine from some of the oldest vines in the world.

Australian wines are truly remarkable for their versatility and flavor. Whether you’re sipping a bold Shiraz, a crisp Chardonnay, or an elegant Pinot Noir, you’ll find a wide range of flavors to suit your palate. Unlike some Old World regions, Australian wines are known for their approachability. They’re fruit-forward and easy to enjoy, making them a hit with wine enthusiasts worldwide.

## AT OUR TASTING WE WILL EXPLORE FOUR OF AUSTRALIA'S 10 BEST WINE REGIONS

**MARGARET RIVER** - Known for producing some of Australia's most premium wines, the Margaret River region is a must-visit for true wine enthusiasts. The cabernet sauvignon and chardonnay that are produced here are exceptional, with many winemakers championing natural fermentation, organic and biodynamic practices. Stop in at some of the 90 cellar doors (including world-renowned wineries like Cullen Wines and Vasse Felix) to get a taste of this special corner of Australia.



**BAROSSA VALLEY** - Known for bold and flavorful shiraz; South Australia is home to some of the oldest continuously producing vineyards in the world, so it's no surprise that its regions are regarded as some of the country's best. In the Barossa Valley, you'll find the region's claim to fame is their big, bold shiraz that's exceptionally smooth. Taste your way through a variety of the region's most innovative creations from small winemakers at the Artisans of Barossa cellar door.



**MCLAREN VALE** - Known for full-bodied shiraz and grenache; scenic McLaren Vale is the birthplace of wine in South Australia. Drive just 45 minutes south of Adelaide to taste the region's innovative drops at its many world-renowned wineries such as d'Arenberg. One of Australia's most unique cellar door experiences, the d'Arenberg Cube is an impressive five-story structure fashioned after a Rubik's Cube.



**ADELAIDE HILLS** - Known for: Iconic, cool-climate pinot noir; the Adelaide Hills, less than an hour from the city, has a cool climate and an elevated altitude that makes its wines distinct from others produced in the state. Here you can expect complex, medium-weight wines at some of Australia's most notable estates, like Penfolds' Magill Estate cellar door, located just 8km (5mi) from Adelaide. This region will expand your palate with a range of iconic Australian wines.





## INTRODUCING OUR 9 WINE AWESOME AUSSIE LINE-UP

Australia, with its diverse terroirs and rich winemaking history, boasts a plethora of exceptional wine brands. Whether you're a seasoned wine enthusiast or a curious novice, here are some renowned Australian wines that deserve a toast!

<b>GREETING WINE</b>	<b>NV</b>	<b>Wildly Organic Brut Cuvee South Australia</b> 90 POINTS WINE ENTHUSIAST	"Bright fruity aromas of strawberry, grapefruit, lemon curd and peaches and cream—with a whiff of white pepper—comprise the nose. There's a lovely lift of bright acidity that, when combined with the prickly fizz, cuts through some of sweetness making this a tongue-tingling partner for a cheese platter or buttery pasta dishes."
<b>#2</b>	<b>2022</b>	<b>Pewsey Vale Vineyard, Individual Vineyard Selection Riesling Eden Valley</b>	Pale straw with green hues. Intense aromas of fine dried herbs, white flowers, lemon and lime. A long and rich palate, reminiscent of grapefruit, lime and fresh rosemary. The wine finishes with soft natural acidity, which balances the flavor and minerality. This vision has seen Pewsey Vale Vineyard create the most awarded and beloved Rieslings in Australia.
<b>#3</b>	<b>2022</b>	<b>Shaw + Smith Sauvignon Blanc Adelaide Hills</b>	This is the benchmark for (tank fermented, pure) Adelaide Hills Sauvignon Blanc shows a pink grapefruit character, concentration and mid-palate texture, which reflect the carefully selected sites and hand harvesting during the small window of perfect ripeness; taste sweet green pea, green apple skins, juniper, rosemary, a hint of nashi pear and layers of jasmine tea and spice.
<b>#4</b>	<b>2022</b>	<b>Yalumba, The Y Series Viognier South Australia</b> 85 POINTS WINE ENTHUSIAST	This award-winning Viognier is on the fresher, lighter end of the Viognier spectrum. It shows all the unique characteristics of this exotic variety, without being too rich on the palate. Cornsilk yellow in color with green hues. White flowers and honeysuckle dominate the nose with ginger and five spice. White flowers and ginger are joined by apricot nectar leading to a creamy mid-palate with a silky, textural finish. The wild fermentation and lees aging gives the wine an extra level of complexity on the palate that belies its age.
<b>#5</b>	<b>2021</b>	<b>Vasse Felix, Filius Chardonnay, Margaret River Western Australia</b> 93 POINTS WINE ENTHUSIAST	A contemporary house style with versatile drinkability, Filius is a vibrant and modern Chardonnay with pure fruit, wild complexities and mouth-watering natural acidity. A delicate perfume of lemon cheesecake, panna cotta, a touch of pawpaw, light herbal coriander and lemon verbena notes, is supported by the underlying aroma of limestone and hazelnuts.
<b>#6</b>	<b>2021</b>	<b>Paxton Wines, Grenache McLaren Vale South Australia</b>	Aromas of macerated strawberries, raspberry, and musk rose, like walking through an extravagant kitchen garden of a creek-side settler's cottage. Deeper layers release pineapple skin, cherries, and strawberry gum. A parabola of acid, intertwining with chalky, limestone tannins. Lifted and bright, light-bodied, and elegant with a strong heartbeat all the way through.
<b>#7</b>	<b>2021</b>	<b>Yalumba, Samuel's Collection Bush Vine Barossa, South Australia</b> 91 POINTS WINE ENTHUSIAST	This is an aromatic Grenache with a perfume of ripe strawberry and cranberry fruit and a little spice and florals. The palate is mid-weight, fresh and silky with succulence amid a powerful frame of spicy, granular tannins. Inviting aromas of dark cherries and raspberry amid a floral, spicy background. Time in the glass reveals orange zest, lavender and a tantalizing hint of herbes de Provence.
<b>#8</b>	<b>2019</b>	<b>Elderton, E Series Shiraz Cabernet Sauvignon South Australia</b>	Black currant, plum and some funky barnyard aromas are followed by black pepper and earthy spice. The palate is rich and plump, centered on blackberry jam flavors that welcome the lifted acidity and spicy tug of tannins.
<b>#9</b>	<b>2021</b>	<b>Howard Park, Miamup Cabernet Sauvignon Margaret River Western Australia</b>	Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon its greatest natural asset. Great Cabernet should be both perfumed and poised, and meticulous site selection is critical to achieving these key attributes; notes of savory iodine and bark overlaid with black berry fruit, nutmeg and bay leaves. It's juicy and supple with a medium to full body, silky tannins and soft, salty finish.



REGISTRATION IS NOW **OPEN** FOR THE MAY 20<sup>TH</sup> SES TASTING  
**“AWESOME AUSSIE WINES!”**

**With special guest host, Josh Wade!!**



**(NO, not THAT Josh Wade)**

**THIS JOSH WADE**



**Owner and Chief Wine Geek of Nectar Wine and Beer in Kendall Yards;  
 Owner - Wine Slinger, Marketer, CEO, Educator of Nectar Catering and Events;  
 Owner - Social Media Mgr, Marketer, Trainer, Speaker, Consultant, nectarMEDIA;  
 Co-Owner of BARK, A RESCUE PUB**

**MONDAY, MAY 20, 2024 – 7:00 PM**

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

**SES MEMBER COST \$35 / GUESTS \$40**

**TASTING INCLUDES 9 WINES AND PAIRED APPETIZERS**

**TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:**

<https://spokaneenologicalsociety.org/event-5707580>

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

**FLUTE GLASSES FOR THE GREETING WINE WILL BE PROVIDED**

# SNOW ON WINE

May 2024

**Dr. Jeff Snow**

Education Director of the Spokane Enological Society



## READY...TO...DRINK?

Most of you, my loyal readers, undoubtedly answered “yes”, or “I will be soon,” as did I. But don’t jump for your corkscrew just yet. The question is really addressed to your bottle. “**Bottle, are you ready to drink?**” Today it is 99% certain the answer is **yes**. Less than 1% of wine sold today will improve with ageing<sup>1</sup>. By the time you get a bottle home from the store it is likely as good as it will ever be. Although 56 years ago when I began (legally) drinking wine, much new red wine was rough and tannic, and did improve with a year or two in the bottle. Over the intervening decades wine makers have learned many ways to speed wine toward maturity so that we consumers now enjoy nice smooth and friendly wines immediately. Julie and I call these “restaurant wines”. Although eminently drinkable and quite good, there is a cost to this “accelerated maturation.” These wines will never exhibit the subtle complexities and luscious multi-layered flavors which can develop in an ageable wine cellared well for a decade or two. And having been “rushed” to maturity, further progression on to “senility” may come with unpredictable quickness! So you should be “**Ready to Drink**” that bottle pretty darn soon!

And although you may be wondering “how do winemakers speed up aging”, it is a question for another day. Four questions beg an answer today: **1)** What bottle is NOT “ready to drink” and also able to improve with age; **2)** How do you find that bottle; **3)** How do you know what the bottle’s ageing time frame is; **4)** How do you know when it has reached that ideal “ready to drink” peak? Some of you have asked such questions at Wine 101 classes, and SES tastings, and due to the complexity of the issue and the short time available the answers were, I know, fairly unsatisfying. So now let’s develop a plan to uncover the full answers to those questions, which will be specific to each wine lover’s special tastes and needs.

To last through ageing a wine must have an abundance of the natural preservatives, tannins, acids, alcohol and in sweet wines sugar. And since the fruit flavors both mellow and fade with age, it needs to start with a abundant flavorful fruit. In the cellar it is a race. Will the tannins and acids soften and balance out before fruit and flavor fade away? Producing “juice” which can go the distance begins in the vineyard, develops during fermentation and extraction, is influenced by the amount of fining or (God forbid) filtering, then by barrel ageing and after bottling by the bottle closure. Once a bottle is in your hands the time frame for ageing can vary dramatically with different “cellaring” conditions<sup>1</sup>. And different grape varieties and wine types have, in general, different ranges of ageing time (see table below<sup>2</sup>).

It has often been said that it is possible to make bad wine from good grapes, but not to make good wine from bad grapes. Making ageable wine requires not just good but extraordinary grapes. Grapes from excellent terroir, well farmed with restricted yields and careful harvest timing. When yields are pushed below 3 tons/acre the tannins and flavor concentrations needed for ageing soar. In Chateaufort du Pape, one of the finest age worthy Southern Rhone Villages, yields are officially restricted to 2 tons/acre.<sup>1</sup> Harvest timing is also key. Grapes picked as soon as they achieve “sugar” ripeness will produce a simple wine. By delaying harvest “phenolic or skin” ripeness develops as the grapes are “left hanging”. Within the thickening skins the tannins, pigments and flavor compounds necessary for ageing accumulate. But simultaneously acid levels in the grape pulp will fall. So harvest must be carefully timed to maximize the “skin ripeness” yet still retain enough acids, so essential for balance and ageing.

After harvest and crush special efforts are made to extract these hard won tannins, color and flavor compounds from the skins into the must. Primary fermentation extracts a lot. But days or even weeks of extra soaking and maceration are often used to maximize extraction of these key ingredients from the skins (and sometimes seeds and/or stems) into the must. This is the winemakers finest product -- they proudly promote it's age worthiness. Their comments and data on restricted yields, grape ripeness at harvest and extraction methods can typically be found in wines spec sheets available at quality wineries. These are your guides to wines which are cellar worthy, of those whose flavor and style you like!

There is wide agreement that excellent storage, leading to longer, slower maturation produces the most smooth, balanced, complex and beautifully nuanced wine. Temperature should be between 55° and 65° F, and lower temperature produces slower maturation. Even more important is thermal stability. With rising temperature the wine in a bottle expands and miniscule amounts are forced out around the cork. When temperature falls the wine contracts sucking in miniscule amounts of air. Oxygen in the air, when slowly introduced by small temperature cycles, is a key factor in wine maturation.

In locations like the kitchen, especially over the refrigerator or stove, or near a furnace in the basement, thermal cycles tend to be more frequent and of more degrees, sucking in too much air too rapidly. This accelerates maturation and may cause early spoilage of your wine. Use a min-max thermometer to monitor daily temperature changes in your "cellar" to understand the thermal cycles it has. Ideal storage conditions also include humidity 60-70%, darkness, minimal sound and vibration and of course bottles lying down. I was taught by experienced cellar hands to lay bottles with the label up, so that sediment of ageing predictably precipitates on the side of the bottle opposite the label.



But what you really want to know is "when has my bottle reached it's full maturity with maximal complexity, and flavor?" Start by consulting the chart below<sup>2</sup> for the general range of the bottle's wine type and/or grape. If your "cellar" is close to the ideal and your temperature range on the low end, then pick the longest duration as that bottle's ageing time frame. Less ideal cellaring and higher temperature would move your time frame toward the shorter end. With consistent cellar conditions over the years you can establish the time frame for maturity specific to your cellar. As you gain experience you will become better at predicting for each grape and wine style. Still there is always unpredictability from one wine to another. Monitor bottles by looking for clues which suggest approaching maturity. As red wine matures it forms sediment which will precipitate along the bottom edge of the bottle and it's color changes from dark purplish red to lighter brick. I check for these by shining a penlight through the bottle. Ullage, the falling level of wine in the neck of a bottle, indicates an imperfect closure and greater air penetration, which will speed ageing and indicates need for early opening.



Until recently opening a bottle was the only way to know if a wine was ready. If not yet ready the bottle was "lost." Fortunately we now have the ultimate tool to know when to "pull the cork." The **Coravin** has a long double chamber needle which you insert through the cork into the bottle. Argon gas is infused into the bottle through one channel and an ounce or two of wine is forced out the other into your glass. When the needle is pulled back, the cork will reseal, and totally neutral argon gas protects the wine from any air. You taste the actual wine. If you judge it ready then open the bottle. If not the bottle can go back to the cellar and will continue ageing just as an untouched bottle would.

So if you are patient, and have a "refined" palate and you want to enjoy wine with the subtle complexities and luscious multi-layered flavors that only come with long slow ageing, then starting a wine cellar may be right for you. I recommend developing your cellar space first. Then as you identify the rare bottles that will benefit from age they can go immediately into the cellar. Each is your tool to learn how each type wine develops in your "cellar". When Julie and I began our cellar, we wanted enough bottles to monitor each wine's development and we would often buy two cases. Only when the "predicted range"<sup>2</sup> for that grape or wine type approached would we open the first bottle. Based on that taste maybe yearly, or as maturity increased maybe two or three per year. We always kept the last bottle until the wine finally began to "slide" off in quality losing fruit and balance.

Surprisingly, when a Cabernet Sauvignon from Washington, Sonoma or Napa first seemed mature to us, it was usually an additional full decade before it began to decline. And the added complexity and layers of flavor developing over that additional decade were our reward. We also have found, and wine authorities confirm<sup>1</sup> that many winemakers (and wine retailers) vastly underestimate how long their wines will improve with age. Understandable since they sell young wine, and usually have little experience with aged wine. Experts at fine wine auction houses like Sotheby's, Christie's, and Acker, Merral & Condit know older aged wines well, as do consumers who have been cellaring wine for decades. Let their ageing suggestions help you form your initial guide to a bottles ageing time frame. Consider starting with a mix of short and long ageing wine types so that you have wine to enjoy sooner and will not be tempted to open your Cabernets and Barolos too soon. Cellar ageing is a skill which I am still learning -- even after having a cellar for over 45 years. Others with long wine cellar experience have been helpful to us over the years and we would like to pay this help forward. So don't be afraid to ask for advice. And lets toast to the day your first cellar bottle tells you, **I... am... "Ready to Drink!!"**



Notes and references:

- 1) Harding, Julia & Robinson, Jancis; The Oxford Companion to Wine, Fifth Edition, Oxford Univ Press, Oxford, UK, 2023, pp. 5-8, 164,456, 626-627.
- 2) Ageing potential of Red Table Wine: (reference: Harding, J and Robinson, J; The Oxford Companion to Wine, p 6.)

Wine retailing under \$22:	1 to 3 years
Bordeaux	5 to 25
Burgundy (Pinot noir)	4 to 20
Northern Rhone (Syrah)	5 to 15 (Hermitage longer)
Southern Rhone (Grenache, Cinsault, Mourvèdre)	3 to 10
Languedoc, Roussillon	3 to 8
Barolo, Barbaresco (Nebbiolo)	6 to 25
Brunello di Montalcino (Sangiovese)	5 to 13
Chianti	4 to 10
Rioja (Tempranillo)	5 to 20
Other Cabernet Sauvignon based wines	7 to 17
Other Pinot Noir wines	4 to 10
Other Syrah/Shiraz based wines	4 to 12
Other Grenache based wines	3 to 8



# FOOD COMMITTEE FAVORITES

FROM THE MARCH 18<sup>th</sup> 2024 TASTING  
"DISCOVERING WINE SPECTATOR'S TOP WINES OF 2023"

## CREAM CHEESE SHRIMP BALL (or Bites)

### Ingredients:

16 oz/1 lb Cooked Shrimp  
8 oz Cream Cheese (softened)  
2 TBL Lemon Juice  
1 tsp Lemon Zest  
1 tsp Lemon Pepper  
2 TBL Shallot, diced  
2 tsp Chives, diced  
1 tsp Capers, diced  
Panko Breadcrumbs

### Directions:

Combine all ingredients in a bowl; roll into small balls (1 – 2 tsp size)  
Roll balls in Panko breadcrumbs to coat  
Refrigerate to firm

**\*\*You can also make into one big Shrimp Ball and serve with crackers**



## STUFFED MUSHROOMS

### Ingredients:

1 pkg Jimmy Dean Premium Pork Sage Sausage  
2 lbs Mushrooms (stems removed and reserved)  
1-2 Cloves Garlic, minced  
4 oz. Cream Cheese, cubed and softened  
¾ Cup Dry Italian Bread Crumbs (divided)  
½ Cup (2 oz) grated Parmesan Cheese, divided  
¼ Cup Fresh Parsley, chopped  
1 TBL Olive Oil

### Directions:

Preheat oven to 350 degrees. Finely chop enough mushroom stems to measure 1 cup. Place mushroom caps, rounded sides down, on lightly greased shallow baking pan(s). Cook sausage, chopped stems and garlic in large skillet over Med-Hi heat 8-10 min. or until sausage is thoroughly cooked, stirring frequently; drain. Return sausage to skillet. Add cream cheese, ½ cup bread crumbs, ¼ cup Parmesan Cheese and the parsley; mix well. Spoon mixture into mushroom caps. Combine remaining bread crumbs, remaining parmesan cheese and the oil; sprinkle (rain) mixture over mushrooms. Bake 20 min. or until mushrooms are tender and stuffing is lightly browned.



## CHEESE BALL BITES

### Ingredients:

8 oz. Cream Cheese, softened  
1 Cup Shredded Sharp Cheddar Cheese  
½ tsp Garlic Powder  
½ tsp Smoked Paprika  
Salt & fresh ground black pepper to taste  
\*Small Pretzel Sticks

### Coating Mix:

¼ cup Crispy Bacon Bits  
¼ cup Fresh Chopped Chives  
¼ cup Chopped Pecabns

**Directions:** Mix above ingredients together in a large bowl, then use a cookie scoop to form approximately 20 small balls; refrigerate until firm, or about 1 hour. Roll the firmed cheese balls into the coating, then poke a \*small pretzel stick in the center for easy pick-up.



# WINE 101

## LEARNING THE BASICS

### IN A FUN NEW WAY



## SESSION 3



## SPARKLING WINES OF THE WORLD

Put Some Sparkle In Your Life!

Did you know there are approximately one million bubbles in each glass of a traditional-method sparkling wine? Did you know that sparkling wines are more than just bubbly fermented grape juice?

Learn all kinds of things about SPARKLING WINES OF THE WORLD in our WINE 101 focused education session #3 on Tuesday, May 14<sup>th</sup> from 7:00 – 9:00 p.m. at a great new location in the Kendall Yards neighborhood.

You'll learn about varying sweetness levels (pure and fruity or yeasty and earthy), and how some sparkling wines can be essentially identical to "Champagne" at a fraction of the cost.

**TUESDAY, MAY 14, 2024**

**7:00 – 9:00 PM**

**IN KENDALL YARDS**

**AT WINDERMERE CITY GROUP**

**1237 W. SUMMIT PARKWAY – SUITE B**

**(PLENTY OF SEATING & TABLES)**

**New  
Location**

**New  
Location**

**Registration limited to 20 ppl - SES Members Only**

**Cost to Register \$40.00 for 8 Sparkling Wine Tasting**

*Wine glasses will be provided along with simple palate cleansers of bread and/or crackers.*

**TO REGISTER CLICKE ON THIS LINK**

**<https://spokaneenologicalsociety.org/event-5687718>**

# ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

## As of April 8, 2024



### 2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 4-8-24)

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### TO BE ANNOUNCED

#### AD HOC COMMITTEE CHAIRS (NON VOTING UNLESS ALSO A BOARD DIRECTOR)

	NAME	APPOINTMENTS (NON-VOTING)
1	TBA	A/V, Social Media, Entertainment Chair
2	TBA	Education Director
3	TBA	Extra Special Events Chair
4	TBA	Food Committee Chair
5	TBA	Food Committee Co-Chair <i>(appointment by Chair)</i>
6	TBA	Glasses, Linens, Promo Items
7	TBA	Internal Auditor
8	TBA	Membership Director
9	TBA	Membership Recognition Chair
10	TBA	Program Committee Chair
11	TBA	Program Committee Co-Chair <i>(appointment by Chair)</i>
12	TBA	Special Events Chair
13	TBA	Webmaster
14	TBA	WineMinder Editor

### 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 Renew current SES Membership

The current membership period began July 1, 2023 and expires June 30, 2024. Renewing members will pay \$35.00 per person (for the period beginning July 1, 2024 through June 30, 2025).

#### How to Apply for New SES Membership

The new membership period begins July 1, 2024 and expires June 30, 2025. New members pay \$45.00\* per person. However, if a new member joins the SES at the Annual Anniversary Dinner, they effectively enjoy 2 months "free" membership (incentive for dinner guests to join). \*The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, a logo wine glass and carry bag. NOTE: After June 30<sup>th</sup> 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](http://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](mailto:spokane.eno@gmail.com).



**2024/2025 NEW MEMBER or RENEWING MEMBER  
Application and Release of Liability Form**



**CURRENT MEMBERSHIP RENEWALS FOR 2024/2025 ARE DUE ON OR BEFORE JUNE 30, 2024**

You can apply for new membership or renew your current membership on-line via the SES website at [www.spokaneenologicalsociety.org](http://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.

**How to Renew Current SES Membership -** The current membership period began July 1, 2023 and expires June 30, 2024. Renewing members will pay \$35.00 per person (for the period beginning July 1, 2024 through June 30, 2025).

**RENEWING MEMBERS** \_\_\_\_\_ x \$35.00 = \$ \_\_\_\_\_

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**NEW MEMBERS** \_\_\_\_\_ x \$45.00 = \$ \_\_\_\_\_

	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](http://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](mailto:Spokane.eno@gmail.com).