

MINUTES

Spokane Enological Society Board Meeting

November 13, 2023, 7:00 p.m. Meeting called to order by President Kris Wedel via Zoom

In Attendance

Board attendees: Marlys Achey, Deb Austin, Carly Cortright, David DeNio, Dionne DeNio, Matt Dolan, Mary Gross, Terry Gross, Deby Hanson, Marty Hanson, Claudia Hersey, Ellen Hoffman, Kevin Howell, Skip Leasure, Lyn Leininger, Marcia Plewman, Kris Wedel

Board absentees: Kyle Goodwin

Appointee attendees: Mona Henspeter, Robin Henspeter, Paul Hersey, Eva Roberts, Jeffery Snow

Appointee absentees: Charlie Rimpila

Quorum? Yes

The meeting was called to order at 7:00 p.m. by President Kris Wedel.

Approval of Minutes

Members noted two small changes to the minutes from the October 9, 2023, board meeting. One was that participants in the walk-about in October paid in advance and not at individual wineries, and the other was the number of bottles in inventory, 34 rather than 42. The minutes were approved as corrected.

Treasurer's Report: Carly Cortright

The group discussed a couple of losses this past month. The Wine 101 class lost \$21, which did not reflect the cost of the wine the committee tasted beforehand (which came out of administrative costs). There was a thought at the outset that the cost should be kept to \$15, but now it is understood that the fees for the classes need to cover the cost. We are nonprofit and the goal is not to make money, so we should shoot for zero but lean toward a small profit rather than a loss.

There was concern over the loss of \$268 for the October Wines of Uruguay. One reason this loss was greater than the Wine 101 class was the larger number of people. We perhaps opened too much wine at the tasting. It's hard to predict when the pourers are coming back with empty bottles, and they possibly opened more wine than needed. There were expensive wines involved, so this drives the cost up when there is extra wine. There was also a discussion about holding the expensive bottles in inventory to be given away later. This level of prize is possibly more than our budget can accommodate. There was a suggestion of smaller pours with the expensive wine, but others believe they would feel cheated with a half pour of the wine which drew them to the tasting.

Carly repeated that we are a non-profit, but we can make a small profit to get our reserves where they need to be. Members were also reminded there are many factors when coming up with the pricing for a tasting: facilities, Affinity, food, "corked" bottles (which can normally be returned), etc. Also, our attendance is down, possibly due to the move to Shriners.

Our wine walk-about came out \$40 on the plus side, including tips, so kudos to Deby and Paul.

Marcia had a question about a total in the annual totals columns, and Carly said she would send an update on that report.

Membership Report: Deb Austin

Deb is still working on cleaning up the roster. We currently have 181 members. Four of them are new, two of whom will be attending the next tasting. There are 88 signed up for next Monday's tasting. After they are greeted at the door, board members should try and seek out new members to help make them feel welcome.

Tasting Programs: Robin Henspeter

The program is all set for next week's tasting of blends. We have 40 bottles in inventory; three will be given away at the tasting. The committee is looking into the logistics of a future tasting of wines from Costco. Board members offered suggestions for future events; however, the committee already has come up with a multitude of ideas they are working on.

Eleven board members volunteered to pour next Monday.

Special Events: Eva Roberts

The wines have been selected for the holiday dinner on December 11. The chef has the leftover wine, is working on the menu, and he went nuts over the merlot. The wine cost for the dinner will be around \$30 each. Lauren from Chateau Ste. Michelle will present.

We always have a lot of guests attend the special dinners, so it was moved and approved that we charge \$20 extra for guests.

Extra Special Events: Deby Hanson and Paul Hersey

The walk-about in October was a lot of fun. It was a little chilly, but no one seemed to mind, and the wineries visited were all very accommodating. It will be after the first of the year before the next ESE is planned.

Kevin mentioned that a past SES event held at Barrister was influential in his decision to join the group. The extra special events are planned so our group can experience a variety of wineries together. Deby explained that there is often limited space at local wineries.

Food Committee: Mary Gross

There will be a quick and easy presentation for the November tasting, charcuterie cups, which were well received the last time they were served.

Shriners Contract: Kris Wedel

Kris has been in discussions with Robyn at Shriners about the new contract. They have given us a deadline of November 15 (this Wednesday) to decide and sign a contract for the upcoming year. This limits our options. Kris has tried to contact the Corbin Senior Center, but cannot get them to return calls. Claudia had issues with them last year. David suggested the option discussed last year, the Talbot Center, but the holiday closures and

mini-kitchen were big concerns. Jeff called Grey Lipsker at Barrister who seemed interested in offering their facility for our Monday tastings.

Shriners wants us there, but they don't want to waive fees like they did initially. They want us to stick to the 6:00-9:00 p.m. time frame, so we should try to be totally out by 9:15 p.m. They are currently remodeling, but we will have access to the kitchen next week. At some point in the future, we may not have kitchen access for a brief time. Also, since they will be working with a caterer, they will move our stored supplies to another location.

There is nothing in the proposed contract stating what a penalty would be if we break the contract. Termination details (with a 30-day notice) should be discussed.

The proposed cost is \$1,086.96 per tasting, up from around \$528. This increase in price could result in up to \$10 more per person per tasting, depending on attendance. Not using their sound system would result in a savings of \$250 per tasting. We could probably purchase a system for around \$500, which would require a person to set up and be responsible. The sound system at the event center has been good in that we can normally hear the speaker.

We are kind of in a bind. Kris will talk with Robyn tomorrow, try to get them to ease up on the deadline, and discuss a termination clause. She will also get assurance we can bring in our own food, even after they begin working with a caterer. Since we won't be voting on anything tonight, Kris will do her best and send options via email to board members for a future vote

Glasses | Linens | Swag Bags, etc.: Claudia Hersey

Claudia has approximately 114 new glasses and 26 old glasses in her basement.

If we stay at Shriners, they require two weeks' notice for tablecloths, so Kris has told them we need 18 tablecloths per tasting.

Membership Recognition: Dionne DeNio

Dionne felt that those who would be eligible for recognition are no longer members. She will look into the length of membership for Eva Roberts and David DeNio.

Education: Jeff Snow and Wine 101 Committee

The Wine 101 committee has met and discussed feedback, and they will meet again on Wednesday to discuss future plans. The second session is scheduled for February 7, 2024. Various speakers will discuss the components of wine.

Jeff's next *Snow on Wine* topic may be bubbles.

Website Update/Social Media: Terry Gross

Terry is still learning about the web; the site was down earlier but he got it back on line today. Claudia has met with Charlie, Terry, and Mary Ann and asked what their comfort level is when problems arise. Terry is not 100 percent comfortable, but getting there and still needs training. The group thanked Terry and Deb for hanging in there. Social media is effective; Skip says he joined because of it.

Wineminder: Claudia Hersey

Claudia has a template for the holiday dinner signups, and will get that out when the menu and other details are ironed out. The focus of the issue will be the holiday dinner. Jeff's bubbles article would be a good one-page addition. There won't be recipes this month.

Other topics

Kevin suggested a "wine glass matters" type of event. We have sponsored two of these events with Riedel in the past, and it might be a good time to do it a third time.

Upcoming Dates

The next tasting will be November 20, 2023, at Shriners.

The annual holiday dinner will be December 11, 2023, at The Spokane Club.

The next board meeting will be January 8, 2024.

The second Wine 101 class will be February 7, 2024.

The meeting was adjourned at 8:43 p.m.

Minutes respectfully submitted, Marcia Plewman, SES Secretary