



BALANCING ACT - Balancing public health with economic and social vitality continues to challenge us. The SES Board of Directors focuses on the continuity of the organization and is pressing forward to provide any kind of safe social yet fun wine education events for our members. We appreciate your willingness to adapt along with us, and your enthusiasm, loyalty, and spirit that keeps us all together right now! *We pray for Wisdom everyday!*



MARK YOUR CALENDARS FOR MONDAY, JANUARY 18TH 2021! Until we can go back to life as usual with our educational and fun tastings at Southside Community Center, our new SES virtual tastings appear to be the next best (and socially safe) thing. In case you missed it, the Nov. 16th Browne Family / Waterbrook Wines Virtual Tasting, with Winemaker John Freeman, was a big hit! So now we're planning the January 18th virtual tasting and it promises to be a REALLY good one! The featured winery will be Milbrandt Vineyards. We've invited Milbrandt's owners to present the tasting (along with John Allen) of their wines from the Milbrandt family's nearly 3500 acres of vines planted in the Wahluke Slope, The Ancient Lakes of the Columbia Valley, and Columbia Valley appellations. The Milbrandt's are celebrating nearly two decades of 90-point wines. Over 12 varietals have been awarded "Best Buy" or "Editor's Choice" by Wine Enthusiast.

And our Recipes Page will feature Milbrandt's suggested pairings for each of the wines we'll be tasting. Once the official invitation and registration is open, you might want to respond quickly. And yes, we're working to ensure the video platform is user friendly for EVERYONE!



CELEBRATING THE HOLIDAYS - For those of you who like to celebrate the holidays in the "Old-World way," i.e. gorging on hearty, home-cooked, multi-course dinners, spending time with friends and family (as best we can), and roasting a 4-legged beast, you'll want to crack-out some fantastic wines to pair with all that lovely food. A top notch "all-day" red wine is a **Pinot Noir**. And a red **Bordeaux** would be the classic partner for a former feathered friend dinner, with all the trimmings, because it's a hearty red wine that will stand-up to those savory flavors.



If salmon, scallops, lobster and other shellfish, or (God forbid), those stinky little canned smoked oysters, you'll (Yule) want something substantial and elegant to wash it down with. A Sauvignon Blanc would be the right wine (pairs well with herbs and citrus). But if you're all about those leftovers and party snacks, how about a laid-back, tasty Italian wine, like Chianti or a Barbera – they would add diversity and go well with the mish-mash mix of leftovers on your plate.

And if it's a really snowy day, that's the perfect excuse to crack open a bottle before lunchtime (you can ask for forgiveness at the dinner prayer). As soon as family (if any are joining you), starts knocking, and presents are dropped at the entry, it would be really nice to serve everyone (or yourself) a glass of dry Riesling, it's light, refreshing and low in alcohol (a perfect choice, say, for the children?!).



And no celebration would be complete without the pop of a cork from a sparkling wine – it’s fizzy and the cornerstone of holiday celebrations. Stock-up on Prosecco because it doesn’t cost a lot and it goes down way too fast! But if that’s a bit too fruity for you, Cava is a perfect alternative (try a Spanish or Greek classic leftover from SES past tastings).

And if you’re really rolling out the red carpet, serve a seductive Champagne blend, they’re utterly delicious (Santa might even start to look sexy).

It’s strange how often dessert wines are overlooked, but it’s at this merry time of year they really should be considered. Or, if you want to go all-out Christmassy, then an Eiswein (ice wine) is about as festive as it gets. Lest we forget Port and Sherry, these are the traditional end to end a holiday gathering. Australia produces one of the oldest Ports in the world (100 years old!), but if you fancy something a little less fancy, go for a 30-year vintage.

1815 Ferreira -The oldest known vintage port still available from a shipper is the 1815 Ferreira. A tasting in 1990 described it as having an "intensely spicy aroma – cinnamon, pepper and ginger – hints of exotic woods, iodine and wax."
And that was just the CORK!

EVA EARNS A STAR ON THE SES WALK OF FAME!



THREE CHEERS TO EVA ROBERTS FOR A STELLAR PERFORMANCE ON FOOD NETWORK’S “HOLIDAY BAKING CHAMPIONSHIP.”
EVA WAS A FIERCE COMPETITOR WITH GREAT SPIRIT AND SOME WINNING HOLIDAY BAKES!
WHAT AN HONOR TO HAVE EVA REPRESENT SPOKANE TO ALL WHO WATCHED!



NEW INVENTION HELPS PEOPLE SOBER-UP BY EXHALING ALCOHOL -

Canadian researchers believe they have found a way to help people breathe alcohol out of their system to avoid harmful or potentially fatal alcohol poisoning. Scientists from the University of Toronto found that helping people hyperventilate safely sped up the clearance of alcohol from healthy volunteers three times faster than if the volunteers breathed normally while there was alcohol in their systems. The controlled hyperventilation can be

achieved using a device the research team developed called the ClearMate, which consists of a gas mask connected to a supply of oxygen and carbon dioxide. The device allows patients to hyperventilate and breathe in both oxygen and carbon dioxide so that the body adjusts to the breathing pattern without causing the patient to lose consciousness (*doesn't a brown paper bag or your husband's pillow do the same thing*)?? The study involved getting five healthy male volunteers mildly intoxicated with a mix of vodka and water and examining the length of time it took for their blood alcohol levels to reduce both naturally vs. by using the device for half an hour. It found the volunteers appeared to sober-up three times quicker when using the breathing device compared to regular breathing (of course their parents were holding the device for them).

WAIT, WHERE'S THE PICTURE OF THE FIVE “HEALTHY MALE VOLUNTEERS?” Now that would be a breath of fresh air!

SNOW ON WINE

DR. JEFF SNOW

DECEMBER 2020



"Come quickly, I am tasting stars!" – is supposedly what Dom Perignon said when tasting the first sparkling champagne. However, the first appearance of that quote appears to have been in a print advertisement in the late 19th century., more than a century after his death.

Nothing says *CELEBRATE* like those tiny bubbles exploding on our palate. Weddings, anniversaries, birthdays. – it's a ritual -- we ice the Champagne and when chilled, dry the bottle, un-"cage" the cork, let it ease up and hear that dramatic "pop"! Then the Champagne is poured into flute glasses, the beautiful bubbles emerge, we quaff it and we are *"Tasting Stars"*.

We all know the name, "Champagne," can only legally be applied to wine actually produced in that appellation of France and is produced under the rules of the appellation. But, we call any sparkler "Champagne," like we call facial tissue, "Kleenex." Many regions in France produce sparkling wines made using "Methode Champenois," and those must be called "Cremant." So let's focus on Champagne today, it's origin, how it developed, and separate the myths, fun as they are, from fact.

Romans brought grapes to the Champagne region, an area at the northern extremes for viticulture, in the 5th century. Most years grapes struggled to ripen, with acids too high, sugar too low, and little fruit. Resulting wines were unpleasant to drink and the Champenois were for centuries jealous of superior wines of nearby Burgundy.^{2,3} The Abbey of Hautvillers in Epernay was a major wine producer, and at age 19 our storied monk, Dom Perignon (1639 to 1715), began his life there. At this time their wine was red, still, and slightly sweet, and because cold autumn weather often stopped fermentation before completion, wine would be bottled with residual sugar. The warmth of Spring often reactivated fermentation and gas pressure exploded bottles or shot out corks, often in multiple bottle chain reactions.

Named "le vin du diable," or devils wine, it was hardly appropriate for sacramental wine. Dom Perignon did work tirelessly and successfully to improve the quality and renown of the still wines of Champagne, but **he did not invent sparkling wine, nor was he the first to make champagne.** Indeed, he worked hard to prevent a secondary fermentation which was seen as a fault...¹. Amongst Dom's reforms, grape "trodding" was replaced with mechanical presses, allowing production of white wine from black grapes. Under his guidance, grapes were picked in early morning while cold and damp, with care not to bruise or break the skin, and sorted to remove large or rotten grapes. Perhaps most importantly, Dom Perignon was probably the first to blend wine of several vineyards, different varietals, and more than one vintage, to give more balanced wine. And he taught aggressive vine pruning and lower grape yields. He left detailed lists of these rules which brought quality up and eliminated unfavorable comparisons to Burgundian wine. Later, in 1821, Dom Groussard, a monk in the same Abbey, promoted exaggerated tales of his predecessor Dom Perignon inventing the Method Champenois, and this "holy" untruth has been remarkably persistent.

The Methode Champenois was finally perfected in the early 1800's. This was now possible due to stronger glass (an English technology) and the 1844 invention by Adolphe Jaquesson of the "muselet" or cork cage. However, it is worth noting that an English professor, Christopher Merrit, first documented adding sugar for a second in bottle fermentation at the Royal Society of Britain in 1662. As done today, grapes are picked, pressed, and the "must" fermented to wine in tanks.



This still wine is skillfully blended as Dom Perignon did. The blended wine is bottled with a dose of yeast (*Saccharomyces Cerevisiae*), and some sugar (or unfermented must), and capped with a crown cap.

Fermentation and aging (usually 1 -2 yrs) are followed by remuage (riddling), a daily rotation with bottle top tipped down, until all the lees (dead yeast) collect in the neck. The neck of the chilled bottle is then immersed in liquid nitrogen, freezing the plug of lees. The crown cap is removed and natural CO₂ pressure (from the secondary fermentation), squirts out the frozen plug (disgorgement). Immediately the bottle is topped up with “le dosage” (wine from a previous vintage for Brut Zero, or with gradually increasing sugar percentage to adjust the sweetness for extra brut, brut, extra-dry, sec, demi-sec, or doux). Then it is quickly corked and the all-important “cage” added to retain CO₂ gas and pressure of about 5 Atmospheres.

Most Champagne is now made NV or non-vintage following “The Dom’s” lesson of blending not just different vineyard areas and varieties, but also previous vintages. This allows consistent high-quality year to year. And in the exceptionally good year, when vintage wine is made, the Champagne Houses doing so must reserve 20% of their wine for blending to improve future lesser vintages.



Most Champagne is a blend of the three allowed grapes, Chardonnay, Pinot Noir, and Pinot Meunier, and is white because the two black grapes (the Pinots) are gently pressed, producing white juice, and removed from the skins before pigments can be extracted. Blanc de noirs is made totally from Pinot Noir or Pinot Meunier or a mix of the two. Blanc de blancs is 100% Chardonnay. The amount of sugar added to the “dosage” used to top off bottles after disgorgement is what determines the final sweetness. Brut generally has the least sugar (although Brut Zero, and extra Brut are even dryer). Progressively sweeter are extra dry, sec, demi-sec, and doux.

So, the good Dom didn’t invent Methode Champenois, but he made many lasting improvements to viticulture of Champagne, perhaps most importantly blending from many vineyards, varieties and vintages to achieve higher quality and consistently.

I propose to you, this holiday season, you treat yourself to REAL Champagne, and perhaps even a Prestige Cuvee. When you do, be sure to take time to enjoy the “pop”, the bubbles in glass, and be sure to **“Taste the Stars.”**



REFERENCES

- 1) ChampagneGallery.com.au; “Dom Perignon – The man and the myth”. P.O Box 118 Sandgate, Brisbane QLD 4017, ABN 96 109 250 982.
- 2) *J. Robinson, ed. (2006). The Oxford Companion to Wine (Third ed.). Oxford University Press. pp. 150–153.*
- 3) H. Johnson, *Modern Encyclopedia of Wine*, Simon and Schuster (New York), 1983, Pp 171 – 180.
- 4) Wikipedia, Champagne.



MAKE IT A HAPPY NEW YEAR EVERYONE!!



MAKE THIS BÛCHE DE NOËL

The Classic Yule Log Cake

A BAKING CHALLENGE FROM THE SES FOOD COMMITTEE

MAKE THIS CAKE AT HOME AND SEND A PICTURE OF IT (AND YOU) TO JODY WENDE (FOOD COMMITTEE CO-CHAIR) – JODY WILL PRESENT THE ENTERED PICTURES TO THE BOARD OF DIRECTORS AT THE JAN. 11TH BOARD MEETING – TOGETHER THEY WILL VOTE ON THE BEST LOOKING BAKE - THE WINNER WILL BE ANNOUNCED IN THE FEBRUARY WINEMINDER AND WILL RECEIVE A \$25.00 FRED MEYER GIFT CARD AS WELL AS BE FEATURED ON THE SES INSTAGRAM AND FACEBOOK PAGE. SEND CAKE PHOTO(S) TO: WENDE_98@YAHOO.COM

INGREDIENTS

CHOCOLATE CAKE

- 3/4 cup (98g) all-purpose flour
- 1/3 cup (38g) Hershey's Special Dark cocoa powder
- 1 tsp baking powder
- 1/2 tsp salt
- 4 large eggs, divided
- 3/4 cup (155g) granulated sugar
- 5 tbsp (72g) sour cream
- 1/4 cup butter, melted
- 1 tsp vanilla extract

MASCARPONE WHIPPED CREAM FILLING

- 1 1/4 cups (300ml) heavy whipping cream, cold
- 3/4 cups (86g) powdered sugar
- 1 tsp vanilla extract
- 1/8 tsp salt
- 8 oz (226g) mascarpone cheese, softened but still chilled*

WHIPPED CHOCOLATE GANACHE

- 8 ounces semi sweet chocolate, finely chopped
- 1 cup heavy whipping cream
- Sugared cranberries, optional*
- Sugared rosemary, optional*

INSTRUCTIONS

1. Preheat oven to 350°F. Line a 17×12 inch jelly roll sheet pan with parchment paper. Make sure the parchment paper sticks up at least an inch above the sides of the pan on all sides. You'll use the parchment paper later to lift the cake out of the pan and roll it up.
2. Whisk the flour, cocoa, baking powder and salt together in a medium bowl and set aside.
3. In a large bowl, combine the egg yolks and sugar and whisk together until well combined.
4. Add the sour cream, melted butter and vanilla extract and whisk together until well combined.
5. Add the dry ingredients and gently whisk together until well combined, then set aside.
6. Add the egg whites to a large mixer bowl and whip of high speed until stiff peaks form.
7. Gently fold about 1/3 of the whipped egg whites into the chocolate mixture to loosen up the batter.
8. Add the remaining egg whites and gently fold together until well combined.
9. Spread the cake batter evenly into the prepared pan and bake for 10-12 minutes, or until the top of the cake springs back when touched and a toothpick inserted comes out clean.
10. Remove the cake from the oven and immediately lift the cake out of the pan using the parchment paper and place it on the counter.

11. While the cake is hot, use the parchment paper the cake was baked in and start at the shorter end of the cake to slowly roll the cake up. Set the cake aside to cool completely.
12. When the cake has cooled and is ready to be filled, make the filling. Add the heavy whipping cream, powdered sugar, vanilla extract and salt to a large mixer bowl and whip on high speed until soft peaks form.
13. Add the mascarpone cheese to the whipped cream and whip until stiff peaks form. It will happen fairly quickly.
14. Unroll the cake roll very carefully, looking out for areas where it may be sticking to release it. You can use an offset spatula or something similar and run it along the parchment paper as you unroll the cake to help release it as it unrolls.
15. Spread the filling evenly onto the unrolled cake, then roll it back up without the parchment paper.
16. Wrap it up in plastic wrap with the seam side down and refrigerate for at least an hour to firm up.
17. When you're ready to decorate the cake, make the chocolate ganache. Add the chocolate to a medium sized bowl and set aside. Heat the cream in the microwave just until it begins to boil, then pour it over the chocolate.
18. Allow the chocolate and cream to sit for a few minutes, then whisk until smooth. Let the ganache cool to about room temperature, then transfer to a large mixer bowl.
19. Whip on high speed until lightened in color and thick enough to spread.
20. To decorate the cake, use a large serrated knife to gently cut off a piece of the log about 3 inches in length. Make the cut with a slight diagonal.
21. Use some of the chocolate ganache to attach the small log to the side of the larger log.
22. Spread the remaining chocolate ganache all over the cake, then use a fork to create bark-like lines all over it. Decorate with sugared cranberries and rosemary (instructions in notes), if desired.
23. Refrigerate the cake until ready to serve.

NOTES

To make sugared cranberries and rosemary, add 1/2 cup of sugar and 1/2 cup of water to a boil over medium-high heat. Reduce heat and simmer for 5 minutes, until sugar has melted. Remove from heat and let cool for about 10 minutes. Spread 1/2 cup of sugar evenly on a shallow dish. Dip cranberries and rosemary springs to the sugar water, then roll in the sugar. Let dry before adding to the cake. I also used some of the clumps of sugar left behind to add "snow" to the cake.

PICTURE/RECIPE IS COURTESY OF:

<https://www.lifeloveandsugar.com/yule-log-cake-buche-de-noel/>

YOU HEARD IT HERE!

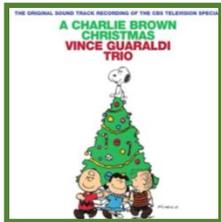
By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

When I first had the thought to do an article on an idea... *“if Christmas songs were wine.”* I had no idea that others had already thought deeply about this same subject, which goes to prove I am not the only crazy person to think about this. In fact, when I “Googled” it, or variations of that, I found there were numerous articles about pairings between our favorite Christmas songs and the season’s wines. Some of the articles compared the same songs, with different opinions about which wine they were like... there were, along the way, some unique and crazy suggestions. Rather than stick with one particular article and its opinions, I culled the herd and included the ones I thought were best, or most unique or funny, to provide some much-needed Christmas cheer.

One thing most of the articles had in common was they didn’t include what I think of as “traditional” Christmas carols; they were mainly “secular” Christmas songs. So here it goes... oh, and keep in mind, some of the writers simply suggested a generic varietal of wine, while others noted a very specific wine. I included a link to the music video for each of these songs, and of course, reference to the wine recommendations.

I have to start with one of my all-time favorite Christmas songs, and perhaps it’s yours too, **Bing Crosby’s White Christmas**. An Irving Berlin song that was first performed by Bing on Christmas day in 1941 on the Kraft Music Hall radio show. It was included in the movie Holiday Inn in 1942 and again in the movie White Christmas in 1954 (appropriately so). The suggested wine pairing for this song is a dreamy, glistening, **Chardonnay**. * <https://www.youtube.com/watch?v=lOkyBqGw2Wg>

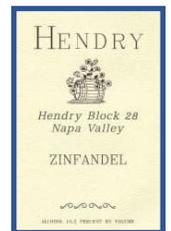


There is a soft spot in my heart at Christmas for **A Charlie Brown Christmas**. Not only is it a Christmas classic, but it was one of the best soundtracks for an animated show ever! Vince Guaraldi’s jazz infused music was a radical departure for animated films at the time, but it remains classic Christmas music. **Christmas Time is Here** is one of the memorable tunes. I included the instrumental version, not the one sung by a chorus of children (or adults with very kidlike voices). A good wine pairing for this slow, contemplative number is smooth and sexy **Bordeaux**. https://www.youtube.com/watch?v=YvI_FNrczzQ

My next favorite song is **“Baby It’s Cold Outside”**. I know, I know, this song has received a lot of flack the last several years as it seems rather misogynistic and sexist. The article that suggested this song had a twist... this version has the male/female lyrics/parts reversed! You’ll love the turnaround and great voices of the band, **Nathaniel Rateliff and the Night Sweats**. This article’s writer noted a very specific wine pairing; a complex and fresh, with some spice, **2014 Amy & Peter Made This Pinot Noir from Santa Rita Hills, CA**. ** <https://www.youtube.com/watch?v=p5ulVoWXhBY>



My first memory of the song, **Blue Christmas**, is the version by **Elvis Presley**. Thanks to technology, **Martina McBride** performed a duet with “The King” posthumously. The video is great as it makes it appear as if they are performing live together during Elvis’s heyday. The writer very specifically suggested a wine pairing (for this pair), because of it’s brooding, bittersweet and structured, (burlier and slightly steamy) qualities, a **2014 Hendry Block 28 Zinfandel**. **



Ok, so my next selection is a bit bizarre and one I was not too familiar with; the song is, **“I Want a Hippopotamus for Christmas”**. I am going to share two versions. The first link is to the original tune from 1953, performed by a then 10-year-old **Gayla Peevey**. The second link is by a group called **Lake Street Dive**, they sing it a little funky with a 40’s vibe. The specific wine pairing suggested by the writer is a playful, with substantial energy and intense vinous personality, **NV Henri Goutorbe Champagne Rosé**. **

Original 1953 version: <https://www.youtube.com/watch?v=vsvOrtcrA5c>

The Lake Street Dive version: <https://www.youtube.com/watch?v=tx8GWRlteh8>



I am trying/going to conclude YOU HEARD IT HERE article with this one: the Pentatonix's version of "Carol of the Bells". This simply calls for a chilled bubbly Champagne. If you have never listened to this acapella group, they are amazing. They have an amazing tone, and the beats are generated by human voice. Again, incredible. If you really want a treat, listen to their version of Leonard Cohen's much covered "Hallelujah".

https://www.youtube.com/watch?v=WSUFzC6_fp8
<https://www.youtube.com/watch?v=L.RP8d7hhpoQ>



OK..... just one more, as much as I dislike this song, I have to include Mariah Carey's, "All I Want for Christmas is You," which should be paired with what else, a wine meant for lovers, Pinot Noir. <https://www.youtube.com/watch?v=aAkMkVFWAoo>

WANT TO HEAR/SEE MORE? Here are some crazy honorable mentions:

Run DMC – Christmas in Hollis - paired with Merlot. *
<https://www.youtube.com/watch?v=ORo7roZMFb8>

The Waitresses – Christmas Wrapping - paired with Pinot Grigio
<https://www.youtube.com/watch?v=ARq6uYSsUqo>

Wham – Last Christmas – paired with a Zinfandel
<https://www.youtube.com/watch?v=E8gmARGvPII>

Chuck Berry-Run, Run Rudolph - paired with 2013 Château de Brézé Clos David
<https://www.youtube.com/watch?v=MVu4c7dhDRE>

Louis Armstrong -Cool Yule - paired with 2015 Salcheto Chianti Colli Senesi
<https://www.youtube.com/watch?v=oxTSxQcCWLl>

REFERENCES

*Vinepair <https://vinepair.com/wine-blog/12-vinepair-approved-christmas-music-wine-pairings-you-can-play-on-spotify-right-now/>

**<http://www.beijosevents.com/blog/jingle-wine-wine-pairings-holidays-argaux/>

MERRY CHRISTMAS EVERYONE!!

Terry Gross



*Wishing you a safe and wonderful holiday
season and a (knock on wood)
Happy New Year!*

SES Board of Directors and Committee Volunteers!!

NAME	BOARD DIRECTORS/OFFICERS COMMITTEE CHAIRS/APPOINTEES
Boyle, Mike	BOARD DIRECTOR Chair, Social Media/Facebook Chair, Membership Recognition Committee
Boyle, Shelly	BOARD DIRECTOR
Cloninger, Pam	BOARD DIRECTOR
Goodwin, Kyle	BOARD DIRECTOR EXECUTIVE OFFICER: Treasurer
Goodwin, Mary Ann	BOARD DIRECTOR Extra Special Events Coordinator
Gross, Mary	BOARD DIRECTOR
Gross, Terry	BOARD DIRECTOR A/V & Entertainment Financial Auditor
Hanson, Deby	BOARD DIRECTOR
Henspeter, Mona	BOARD DIRECTOR
Henspeter, Robin	BOARD DIRECTOR
Hersey, Paul	BOARD DIRECTOR Program Committee Co-Chair
Jones, Frances	BOARD DIRECTOR EXECUTIVE OFFICER: President
Kogler, Barb	BOARD DIRECTOR Food Committee Co-Chair
Leininger, Jack	BOARD DIRECTOR EXECUTIVE OFFICER: Secretary
Leininger, Lyn	BOARD DIRECTOR EXECUTIVE OFFICER: Vice President
Lunt, Evan	BOARD DIRECTOR
Rimpila, Charlie	BOARD DIRECTOR WebMaster
Wendy, Jody	BOARD DIRECTOR Food Committee Co-Chair

Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens
Hersey, Claudia	WineMinder Editor
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Program Committee Co-Chair

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

The Spokane Enological Society 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 social and recreational, centered on learning through tasting, comparing and evaluating wines.

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 price with our members.

BECOME A MEMBER OR RENEW YOUR MEMBERSHIP

Membership benefits also include an on-line (or mailed) subscription to our monthly newsletter, the **WineMinder**, member discounts to all SES Tastings and special event dinners, a discount on the sampled Tasting wines after each Tasting, and invitation to "exclusive" tasting events at local wineries throughout the season.

The cost to **join** the SES is \$30 single, \$45 couples (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass.

The cost to **renew** your membership each year in June is \$25 single, \$40 couples (2 ppl).

Membership fees can be paid on-line via credit card or by mail to SES, P.O. Box 31404, Spokane, WA 99223.

A Membership Application/Renewal and Release of Liability Form is required. It is available on-line via this link: <https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>

...or you can request a form to be mailed to you by calling 509-723-5871 and leaving that message.

We welcome your guests to our Tastings and special events and encourage you to invite your friends and family to join us!

BOARD MEETINGS

The SES board meets at 7:00 p.m. on the 2nd Monday of every month except July and August. (If we can't meet in person, we meet via on-line conference meeting format).

Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to members (with prior notice to a member of the Board of Directors).

REGULAR EVENTS

There are 10 planned events per year, with July and August months off. Special dinners are planned in December and April of each year and are held at the Spokane Club. Tastings are held on the third Monday of the month at the Southside Community Center.

WHATCHA BEEN UP TO?

When you experience something fun, share it with the SES wine-loving community.

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or email pictures/stories to Mike Boyle at:
mboylejr@yahoo.com

MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM



The Spokane Enological Society is a 501(c)7 non-profit organization governed by an elected 18- member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Membership is open to individuals who are at least 21 years old who have completed a Membership Application/Renewal and Liability Release form and paid the membership fee. The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass. The cost to **renew** your membership each year in June is \$25 single, \$40 couple (2 ppl). Membership is renewed yearly. The membership year is from July 1st to June 30th. Membership fees are due by June 30th each year – membership fees are not prorated for joining mid-year and are **not refundable**.

Please select the type of membership / renewal you are requesting and complete the applicant information form below.

Renewing Members: _____ \$25 (1 person) _____ \$40 (couple)

New Members: _____ \$30 (1 person) _____ \$45 (couple)

*NOTE: New members pay a **one-time** \$5.00 set-up fee; renewing members do not pay this fee.*

	APPLICANT 1		APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Phone Number(s):		Phone Number(s):	
Email Address for WineMinder:		Email Address for WineMinder:	

Release of Liability Statement

Please read and sign acknowledging your understanding of the below terms of this statement:

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

	APPLICANT/RENEWING MEMBER 1		APPLICANT/RENEWING MEMBER 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

If you have any questions, please call and leave a message for our Membership Director: **509-723-5871**