



# WINEMINDER MARCH 2021

We are discovering that our monthly Virtual Tastings are definitely a unique experience and fun way to learn about what other SES members wear at home when they don't have to get all dolled up for an in-person tasting...and it sure is a lively way to learn about wines with colorful commentary from our guest speakers and hosts. The Virtual Tasting format offers everyone the freedom to share as much (or more) than they know about the wines and regions from which they are grown. The whole experience can be as interactive as you want, or as anonymous as you want, but it's a lot more fun than trying to find something new on Netflix. So CHEERS and special thanks to our SES Board Members and committee volunteers who continue to maintain the dignity and strength of our organization, and a very special thanks to SES Program Directors, **Dave Whipple** and **Paul Hersey**, and those who diligently work to keep our wine programs alive and our members connected to each other. And of course, special thanks to our loyal SES members, for "keeping the faith," and commitment to the SES. ***We are nothing without each other!***

## IT'S CHEESE-O'CLOCK!

### TIME TO LEARN THE SCIENCE (AND ART) OF WINE AND CHEESE PAIRING

Our March Virtual Tasting is about wine AND cheese, and the "art" of pairing them together...this is something new we're trying so we hope you will find it "in very good taste!" Sip back with some worldly wines and relax as **Amber Park** of **Wanderlust Delicato**, and **Jenell Glatzmaier**, fine wine specialist from **Grape Expectations, Inc.**, take us on a trip of wine and cheese. We asked Amber (also a skilled *cheese monger*, which is *NOT* a bad word), to present our March Virtual Tasting because of her unique ability to offer great wine AND great charcuterie, besides the fact that she's quite an entertainer (she holds cooking classes and food and wine demonstrations at her shop kitchen). This virtual tasting will knock your socks off!

### NATIONAL WINE DAY? NATIONAL DRINK WINE DAY?



Why hadn't I heard of these before? Isn't one enough? **No!** It appears National **DRINK WINE DAY** is Feb. 18<sup>th</sup> - wants us to celebrate by unwinding with wine while worshipping the diversity of wine offerings (*o.k., I can do that*). Whereas National **WINE DAY** is May 25<sup>th</sup> - wants us to celebrate by taking the entire day to reminisce with family and friends over a glass of wine and a favorite meal (*so much pressure*). Wait, what other upcoming "drinkable" holidays am I missing? National Coq Au Vin Day (includes red wine as an ingredient), Bubbly Day, Prosecco Day, Red Wine Day, Orange Wine Day, Drink Local Wine Week, Mimosa Day, Moscato Day, National Wine and Cheese Day (**July 25th**) which is a perfect day to plan to revisit **Wanderlust Delicato!**

***Why not serve IRISH wine at the March Virtual Tasting?*** Good question. And good reason: Fact is, Ireland plays no significant role among the wine-making nations, which is not to say the world's great wine producers don't show the influence of the Irish. But if we're talking Irish alcohol, we're talking **Irish Whiskey** and **Guinness**. For St. Patrick's Day, try a **FAT FROG** – made with Wicked (WKD) Vodka Blue, Bacardi Breezer Orange and Smirnoff Ice – the drink turns bright green! Uniquely green in any bowl (if you get **fluthered**). And how can we forget **Irish Cream Liqueur** on the rocks! *Literally, lay yourself on some rocks and start sipping.*



**If you need a good Irish toast, try this one:**

**“Here's to women's kisses, and to whiskey, amber clear.  
Not as sweet as a woman's kiss, but a darn sight more sincere!”**



# TASTE AND LEARN WITH US!



**SES MARCH 2021 VIRTUAL TASTING**  
**Monday, March 15, 2021 7 PM**

**"TRAVEL THE WORLD WITH WINE AND CHEESE"**  
**GUIDED BY**



**Amber Park, Wanderlust Delicato**  
**Jenell Glatzmaier, Grape Expectations**



Wanderlust Delicato is a downtown Spokane (421 W. Main) cheese, cooking classes, wine and charcuterie shop. For the March Tasting, shop owner, **Amber Park**, and wine specialist from Grape Expectations, **Jenell Glatzmaier**, will teach us the art of wine and cheese pairing with a "travel the world" adventure featuring wines from France, the Iberian Peninsula and California.



**A DISTINCTIVE CHEESE TASTING KIT** - the accompanying cheese tasting kit comes with three different artisan cheeses, olives, sweetie drops (aka "flavor bombs"), crackers, and almonds. You also have the option to add charcuterie (meats) to your cheese plate. The cheese tasting kit costs **\$15.25** (after tax). To order the cheese tasting kit go to:

<https://wanderlustdelicato-class-schedule.as.me/SEstastingkit>

If you have any questions call **Wanderlust Delicato** at **509-822-7087**, or email [wanderlustwine@comcast.net](mailto:wanderlustwine@comcast.net)

**A DECADENT WINE TASTING KIT** - each wine tasting kit contains six 2 oz. sample bottles of each of the wines listed below. The cost for the wine kit is **\$21.00 for members** and **\$26 for guests**. To register for the tasting and order your wine kit go to: <https://spokaneenologicalsociety.wildapricot.org/sys/website/system-pages/?pageId=18008>

1 <sup>ST</sup> FLIGHT <b>FRANCE</b> <b>CHEESE 1</b>	<ul style="list-style-type: none"> <li>- Astruc Viognier</li> <li>- Gewurztraminer</li> </ul> <b>CREMEUX BOURGOGNE - TRIPLE CREAM BRIE</b>
2 <sup>ND</sup> FLIGHT <b>IBERIAN PENINSULA</b> <b>CHEESE 2</b>	<ul style="list-style-type: none"> <li>- Lan Crianza</li> <li>- Dow's Vale do Bonfim Douro</li> </ul> <b>CABRA ROMERO -SEMI SOFT GOAT CHEESE ROLLED IN DUCK FAT &amp; ROSEMARY</b>
3 <sup>RD</sup> FLIGHT <b>CALIFORNIA</b> <b>CHEESE 3</b>	<ul style="list-style-type: none"> <li>- Pedroncelli Mother Clone Zinfandel</li> <li>- Obsidian Cabernet</li> </ul> <b>LAMB CHOPPER - AGED GOAT CHEESE GOUDA</b>

**Wanderlust is offering a 10% discount to SES members and guests on all wine orders following the Tasting.**

Following registration, you will receive a confirmation email with the link to the ZOOM video conference presentation.

Wine and Cheese Tasting Kits will be ready to pick-up from WANDERLUST DELICATO, located at 421 W. Main, Suite 103, on **Thursday, Mar. 11, Friday, Mar. 12, and Saturday, Mar. 13 ONLY**. They are open between 11:00 a.m. – 6:00 p.m.

**WANDERLUST IS CLOSED MONDAY's / TUESDAY's / and WEDNESDAY's**  
**Please plan to pick-up your orders before Sunday, March 14th**

**To learn more about Spokane Enological Society visit our website at:**  
<https://www.spokaneenologicalsociety.org>



# Noble Rot

Dr. Jeff Snow  
SES Education Director  
March 2021



The title may sound like a risqué report on the unseemly behavior of the Bonny Prince of Wales. But although I don't disagree that Prince Charles has tarnished the reputation of the Brits' royal family, this is about grapes that fortuitously become infected with a little fungus called *Botrytis cinerea*. And the crazy thing is that when dessert wine is the goal, winemakers pray for this kind of fungus!



It was Jack Leininger's Wineminder article (Feb. 2021) about chocolate and wine that turned my thoughts to dessert wines; wines defined as high in both sugar and alcohol. Since grapes at maturity have only enough sugar for yeast (*Saccharomyces cerevisiae*) to convert it to about 13% or 14% alcohol when fully fermented, you can't have both (high sugar and high alcohol) – and I'll refrain from saying “*you can't have your cake and eat it too.*” But dessert wine makers have several ways to retain high sugar and have high alcohol. One method is to stop fermentation while much sugar remains by adding “neutral wine spirits” (cheap brandy) which boosts the alcohol. Examples of such “fortified wines” are Port, Sherry, Madeira and Muscats of S. France. But that is a subject for another day. Another approach is to raise the sugar concentration of the grapes by removal of water. In warmer regions water is removed by drying grapes on mats after picking. In cooler climates mature grapes can be left to shrivel on the vine and then be picked in a “late harvest.” When grapes are left hanging into winter and freeze, ice crystals pull off more water within the already shriveled or raisined grapes. If grapes are rushed still frozen to be pressed in cold presses, the resulting “must” is even sweeter.

But perhaps the most blessed sequence occurs when the fungus *Botrytis cinerea* begins to grow on the long hanging and already raisined grapes. *Botrytis* organisms form spikes which perforate the grape skin and suck out water (concentrating the sugar) while imparting the beguiling flavors of honey, apricots and nuts.

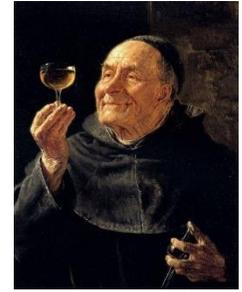


Since vigneron (a person who cultivates grapes for winemaking) go to great length to prevent mold and fungal growth on grapes, which typically ruins the grape crop, one has to wonder how they discovered this particular fungus was good. When Julie and I visited the storied Rheingau estate, Schloss Johannisberg, we learned the pure serendipity of it. As the estate manager lead our group on a tour of the grounds, I spotted the statue of a man on horseback with a three-cornered hat, satchel under one arm and holding a scroll in the other. The pedestal was dated 1775 (similar to the Boston North Church statue of Paul Revere). I asked the estate manager if that was the legendary Spatlese Messenger. “Of course, as everyone knows,” he answered. When he learned no one in our group did know, he got a little twinkle in his eye and told us the story, and now I am passing it on.

It seems that in 1775 the estate was then a branch monastery that was governed by the Cistercian abbey Kloster Eberbach a few miles away, at Eltville. The local monks were not allowed to begin harvesting the grapes until the Abbot of Eberbach inspected the grapes. A horseback messenger was to carry a pouch of grape clusters to the Abbot, an easy day's ride away. If he agreed the grapes were ready then a “writ to harvest” was sent back with the messenger. Only in 1775 the messenger did not return, and as the despondent monks watched, the grapes began to shrivel and rot with mold. Finally the messenger returned, and although the monks thought the harvest was ruined, as “good German Monks,” they followed instructions.



The grapes were picked, pressed, and the must fermented and put in barrels, but because they “knew it was ruined” they put the barrels out of site far in the back of the cellar. With Spring came the Abbot, demanding to taste the wine. The monks tried to explain that during the delay of the messenger the grapes had shriveled and rotted, so of course the wine was ruined. Still the demand “I must taste the wine.” Reluctantly he was given a sample and exclaimed to the amazed monks, “this is the best wine ever produced anywhere on the Rhine!” So late harvest, or in German, “spatlese,” became a thing and the fungal mold that improved rather than ruined it was dubbed the “**Noble Rot.**”



But it didn't end then and there. Over the next few years selected grapes were harvested later and later, making even drier grapes and of course sweeter wine, even though fully fermented to 12 to 13% alcohol. Bragging rights for the sweetest wine became a German passion, and higher sugar became synonymous with higher quality.

A system of government regulated quality levels based upon sugar at harvest was developed. Table wine is the lowest level, followed by a first level of quality wine (labeled QbA) and the highest quality wine (labeled QmP). Within QmP are the five ascending quality designations: **1)** Kabnett is made from the finest fully ripe grapes; **2)** Spatlese is the first level of late harvest; **3)** Auslese grapes are harvested later and selected carefully; **4)** Beerenauslese grapes are even more dried and shriveled and highly selected; and **5)** Trockenbeerenauslese (in Germany a Trochner is the dryer in the laundry) are the latest, driest, and the wine like syrup. Ice wine has similar sweetness to Trockenbeerenauslese, but is governed by a separate regulatory scheme.

It also didn't end in Germany, and soon late harvests, blessed by Botrytis, were being produced in Eastern Hungary, Alsace, and Bordeaux. Hungarian Tokay is produced from the white grape Furmint which is Botrytis affected. In Alsace, above the plane of the Ill and in Rhein rivers, Pinot gris is made into the famous Tokay d'Alsace. And in Bordeaux along the Garonne river Semillon is similarly made into delicious wine in Sautern, Barsac, and Cadillac. As you may have noticed, all of the Botrytis affected late harvest dessert wines share two things: all come from white grapes, and all grow near water where morning and evening mist is present to facilitate the Noble Rot of Botrytis.

Oh, and there is such a thing as too much of a good thing.  
Too much Botrytis Cineria can cause “grey rot” which ruins the grapes, showing that the noble can go bad, both in grapes and British rulers.



# Wine and Noses

By Jack Leininger

Ah, to remember the days of wine and NOSES! (I don't mean the 1962 movie, *Days of Wine and Roses*, featuring Jack Lemmon and Lee Remick). Of all our senses, the **sense of smell** is the one which evokes memories and experiences more than any of the other senses. Just by writing the words, *bread dough, green pepper, freshly mown grass, peach, leather, coffee*; I'll bet you recollect these smells from your memory. Given a moment longer, your brain sends signals, or jogs your memory of a thought, an event, or experience. Perhaps the smell (qualities) of a glass of good Champagne all of a sudden reminds you of your mother's kitchen when she took out a loaf of fresh baked bread from the oven.

Researchers at Yale's Psychophysiology Center are studying how certain smells can decrease stress. They claim the smell of spiced apples can reduce blood pressure. So what's the point? The most important part of enjoying a glass of wine begins (and sometimes ends) with "**the nose.**" It's another form of aromatherapy. I call it a "massage in a glass."

When you pour a glass of wine, make sure it's not too warm or too cold, sniff it when it is in the glass, set the glass down, then swirl it and sniff it again. As the wine "opens up" in the glass (sometimes over hours), a good wine will evolve in both "the nose" and the taste. Just remember, it's "the nose" that determines the taste, but also, once you swallow the wine, the aromas may change because you're receiving them retro-nasally (there's a word you might not have heard before, well, Dr. Snow probably has).

Everyone enjoys wine differently, and that's the beauty of it. What's a great "nose" to you may smell like a tire shop to others, and that's ok. Some Rieslings are known for their petroleum smell, and that is very attractive to many Riesling lovers. Some Syrah's and Pinot Noirs have a "funky" nose, which isn't a negative thing (unless the wine is actually bad for another reason). I read somewhere about a wine "that smelled like a horse and tasted like heaven."

While we are all looking for good affordable wines, many of the mass-produced wines are manipulated in production to smell and taste the same; every bottle, every year, every time. My suggestion? Go to one of our local wineries or wine shops when they open and ask them to guide you as you nose around their products.

According to Harvard Medical School research related to Covid-19, temporary loss of smell is the main neurological symptom and one of the earliest and most commonly reported indicators of COVID-19. Studies suggest it better predicts the disease than other well-known symptoms. Since it will be quite a while until most of us are double-vaccinated, it is important to conduct this SELF-TEST FOR CORONA VIRUS frequently:

<https://d2kwux309fn5li.cloudfront.net/adc9e5c5abc191918bbdf09b12e17e32/VIDEO-2021-01-30-16-53-57.mp4>

Sorry if this was way too nose-y.

**Jack Leininger**

SES Executive Officer/Secretary



# YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

Here we are, in March already. The month we jump back to daylight savings time (March 14), the month we celebrate St. Patrick's Day (March 17) and the month we finally get to the Spring equinox (March 20). There is a lot going on in March. It also marks one year since the lockdowns due to Covid 19 (*nothing to celebrate there*).

For this month's article, I first wondered if there were any Irish songs about wine. Alas, not that I could find. Course if you're looking for songs about whiskey, that's another story, there's a virtual "Pot of Gold" in Irish whisky songs! I had to change course. Since we've all been isolated in the cold of Winter that just doesn't want to go away, I thought we're all be ready for a slow-paced warm tropical vacation about now. How do we do this? I turned to the person who makes relaxing in warm weather a hobby, which goes along with traveling to sandy beaches, boating in crystal blue waters, drinking something on ice, eating cheeseburgers, and looking at shark fins all part of the lexicon a tropical vacation brings and the type of music enjoyed by myself and millions of others who call themselves "**Parrot Heads.**"



Best known for his music which often portrays an "island escapism" lifestyle we could all use right now, I am of course speaking about Jimmy Buffett. Jimmy has many songs that reference wine, whiskey, rum and even that specialized category called "boat drinks." So which song brings out that tropical vacation feeling? No, not "Son of a Son of a Sailor;" not "Margaritaville;" the one I decided to dust-off for this month's song is, "**Tin Cup Chalice.**"

This song has a nice slow pace and makes you dream about warm waves and sand between your toes (*"make you feel fine"*). So go with me to the island, suck on some oysters, drink some cold beer (and wine), watch the sailboats slide across the water. The chorus says it all: "*...with a tin cup for a chalice, fill it up with good red wine (you can be subjective here, give me a Malbec), and I'm-a chewing on a honeysuckle vine.*"

**Here are the lyrics** and link to the song: <https://www.youtube.com/watch?v=yoyWAOuQWHw>

<i>I want to go back to the island Where the shrimp boats tie up to the pilin' Give me oysters and beer for dinner every day of the year And I'll feel fine, I'll feel fine</i>	<i>'Cause I want to be there Wanna go back down and get high by the sea there With a tin cup for a chalice Fill it up with good red wine And I'm-a chewin' on a honeysuckle vine</i>
<i>'Cause I want to be there Want to go back down and lie beside the sea there With a tin cup for a chalice Fill it up with good red wine And I'm-a chewin' on a honeysuckle vine</i>	<i>Yes, and now you heard my strange proposal Get that Packard up and let's move I wana be there before the day Tries to steal away and leave us behind I've made up my mind</i>
<i>Yeah, now the sun goes slidin' 'cross the water Sailboats, they go searchin' for the breeze Salt air it ain't thin</i>	<i>And I wanna be there I want to go back down and lie beside the sea there With a tin cup for a chalice Fill it up with good red wine And I'm-a chewin' on a honeysuckle vine</i>
<i>It can stick right to your skin And make you feel fine It makes you feel fine</i>	



This song just oozes a feeling of lying in a hammock, watching the sunset as you sip your wine (*or o.k., a Margarita*), and ponder nothing.

According to [Songfacts](#), Buffett said: "*This was my first Key West song. I was running from a bad marriage and a trail of debt and wound up at the end of America. Nobody cared about either there and they took the time to applaud the sunset at the end of the day. It was a place for me to hang my hat for a while.*"

Hopefully, you aren't running from the same things Jimmy was, but just running away to run away, to someplace warm and relaxing. I don't know about you, but I'm in.

Cheers!  
**TERRY GROSS**

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

Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens Chair, Membership Recognition Committee
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!**

## 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**

## 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.

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.

## 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**