



SPRING FORWARD FOR A HOPEFUL FUTURE - getting fully vaccinated (with the “Fauci Ouchy”) may help some members feel hopeful we can finally navigate our way back to in-person tastings. Vaccinations and masks may be the only tool we have right now to help us all get back to “normal.” There is enthusiasm around advancing to Phase 3 – welcome news for the Southside Community Center of course, and for many SES members; but perhaps a daunting proposition for others, *so... on that note...*

IS IT? TIME TO RECONNECT WITH IN-PERSON TASTINGS? The new phase allows for up to 400 people to attend outdoor activities, as well as events in indoor facilities — as long as 400 people does not exceed 50% capacity for the location, and physical distancing and masking protocols are enforced. At the Southside Community Center they are gearing up for events and at 50% capacity they can host up to 150 people in their ballroom. For us that means lots of space in which to spread out and stay within public health (and the Gov’s) guidelines.

WHAT ARE YOU COMFORTABLE WITH IN THE NEAR FUTURE? Will you register to attend a in-person Tasting in May? June? How about in September (after the Summer break)? Will you attend in person under any circumstances or prefer ZOOM tastings? Will you attend if everyone at your table is also fully vaccinated?

Of course the Southside Community Center is strictly following public health guidelines and we will set-up tables according to social distancing rules. Masks will be required until seated and snack items will be set at the tables. Would this help you feel confident enough to attend an in-person tasting at Southside? We could also ZOOM the live tasting for those who only wish to participate from the comfort of their own homes.

No formal survey, just drop us a note in the mail and let us know your thoughts, concerns, opinion about starting-up in-person tastings in May, June, or after the Summer break in September? Mail to: SPOKANE ENOLOGICAL SOCIETY, P.O. Box 31404, Spokane, WA 99223. Thank you!



APRIL SHOWERS – In the West, water is gold. Irrigation gave life to Eastern Washington's desert - first feeding the world, then producing world class wine grapes! For grapevines, water is good, however, rain is a concern in the Spring. Grapes are formed from flowers, and a heavy rain can knock the blooms off the plant and reduce the size of the crop. Damp conditions can also lead to mildew and other diseases. And if it’s cloudy and overcast, the grapes are going to have a harder time getting ripe. They need sunlight. In Washington, grapes are planted January – March, grown March –

September, bottled February – May, pruned June – September, harvested August – November, and celebrated by us **all year long!**

IS YOUR FAVORITE WINERY/TASTING ROOM OPENING? There are so many variables; to find out for sure what restrictions your favorite wineries face in Phase 3, contact them directly. You can find the phone number and website address for every winery and every tasting room in Washington by logging onto: www.DiscoverWashingtonWine.com

MARK YOUR CALENDAR TO RENEW YOUR SES MEMBERSHIP BY JUNE 30TH FOR THE 2021/2022 SEASON

We are looking forward to a new season of tastings (either in person or by ZOOM), to keep us all engaged and keep our organization and membership together. Your membership renewal is important. Membership dues are important to the on-going operation of the SES organization as they are used to fund various activities and operating expenses. ***Look for more information in next month’s WineMinder.***

PANDEMIC POUNDS AND ‘SKINNY’ WINE OPTIONS

– Let’s face it, we love our vino but unless you know how to drink in moderation (*relative to what, I don’t know...*), those innocent glasses of red, white, or bubbly calories can add up quickly! If you’re on a mission to lose pandemic pounds while still enjoying a few glasses of wine during the week, choosing organic “sugar free” wines may be the answer; all have less carbs and less sugar and are typically in the 85 calorie/5 oz. glass range, and sadly, yes, a lighter taste. *Helpful Hint:* use a 5 oz. size wine glass for a 5 oz. pour (because *a 5 oz. pour in a giant balloon glass is depressing*) and **save the “full octane wines” for the weekend!** Nevermind all that, I completely retract my story, I tried a “skinny” wine this last weekend – it was horrid. My recommendation, drink the real stuff or don’t drink it at all – or lighten-up with a hard seltzer – and remember, the benefits of a little good wine at the end of the day far outweigh the drawback of any amount of “diet wine.”



ANNOUNCING THE 2021 -2022 BOARD OF DIRECTORS AND COMMITTEE CHAIRS

The SES is governed by a Board of Directors consisting of 18 persons elected from the SES membership. Each year we must replace six Board members. This year we had to replace eight Board members. Board members presented their nominations to the full Board and on March 22nd, at the Board’s Annual Meeting, President Frances Jones announced the newly elected Board members. The newly installed Board then elected the executive officers (President, *Claudia Hersey*, Vice President, *Kris Wedel*, Secretary, *Mary Ann Goodwin*, and Treasurer, (continuing as Treasurer, *Kyle Goodwin*). Also continuing as Committee chairs: Dr. Jeffery Snow (Education Director), Eva Roberts (Special Events Director), Debbie Austin (Membership Director), Dionne DeNio (Glasses, Linens and Membership Recognition), Charlie Rimpila (Website Master), Barb Kogler and Jody Wendy (Co-Chairs, Food Committee), Dave Whipple and Paul Hersey (Co-Directors, Tasting Programs), Terry Gross, (A/V, Social Media and Internal Auditor), Deby Hanson (Extra Special Events Coordinator), and Claudia Hersey (WineMinder Editor). The full list of the 2021-2022 Board of Directors/Committee Chairs/Appointments is included on Page 8 of this WineMinder.

OUTGOING BOARD	INCOMING BOARD
1. Shelly Boyle	1. Kris Wedel
2. Mike Boyle	2. Marcia Plewman
3. Pam Cloninger	3. Dionne DeNio
4. Frances Jones	4. Claudia Hersey
5. Jack Leininger	5. Marlyn Achey
6. Lyn Leininger	6. Carly Cortright
7. Evan Lunt (<i>interim Jeremy Jones</i>)	7. Ellen Hoffman
8. Charlie Rimpila	8. David DeNio

As Dr. Jeffery Snow states in this month’s April education article, “virtual tasting has been a fine gift allowing us to continue wine education and enjoyment and socializing.” **And here we go again!!**

VINOS ESPANOLE! APRIL’S VIRTUAL TASTING is about SPANISH wines entitled, **CONTEMPORARY WINES OF SPAIN**, with Importer, **TRISTAN OHMS** of **VINEA IMPORTS**, and guest host, **JOHN ALLEN** of **VINO! A WINE SHOP**. – no, not a pitcher of sangria, we’ll taste classic and very unique wines from some of the most select wine regions of Spain. Spain has more vineyard land than any other country in the world and you’ll taste the land in these sample wines! Regions include Rueda, (a hot, dry area with stony soils and harsh wind); the coastal fjords of Northwest Spain; Ribera del Duero, (just north of Madrid, a zone famed for classic Spanish varietal Tempranillo); Rioja Alta, with high elevation estates (1000 meters above sea-level); and Priorat, a special place with extraordinary wines, with soils known as licorella.

Wines from these regions are savory, grippy and delicious, smooth and tasty, loaded with flavor! The most “unique” red wine in the tasting is from the Priorat wine region- awarded DOC status (DOQ in Catalan), the highest category in Spanish wine regulations. The backbone of red Priorat wines is made from local Garnacha and Carineña, with some amounts of French Cabernet Sauvignon, Merlot, and Syrah. The most common flavors and aromas found in rich and powerful Priorat wines include dark fruit and berries that may be accompanied by salty, spicy, mineral, and herbal notes, in other words, **KILLER!**



TASTE AND LEARN WITH US!



SES VIRTUAL TASTING

MONDAY, APRIL 19, 2021 7 PM

CONTEMPORARY WINES OF SPAIN

WITH TRISTAN OHMS - VINEA IMPORTS

AND GUEST HOST JOHN ALLEN OF VINO! A WINE SHOP



Vinea Imports is an importer and distributor of fine wines from the Mediterranean and North West. Based in Seattle, they focus on organic and biodynamic craft wines that are both high in quality and value. Wine from Spain is one of their very favorite because so much of the vineyard land in Spain is old, which means lots of really old grapevines, which equates to delicious wines. Why? The simple reason is because as vines age and the roots go deeper, they produce less fruit but that fruit is more concentrated with flavor.

The wines we will be tasting are well-balanced between fruit, acid, and tannins; structured but bursting with flavors of tropical fruits, wild herbs, stone fruits, seaside air, white flowers, dark bramble fruits, tobacco, toast, lush red and dark berry fruit, raspberry, strawberry, cracked pepper, forest floor and earthy aromatics.

The cost for this tasting kit (six 2 oz bottles) is \$22 for SES Members and \$27 for Guests

SES MEMBERS AND GUESTS SAVE 10% OFF WINE ORDER AFTER TASTING!

<p>1ST FLIGHT WHITES</p>	<p>2019 Carlos Moro, Verdejo, from Rueda DO <i>One of Spain's classic white wines; a perfect match with grilled prawns, Mediterranean spiced chicken kebabs, or as an aperitif with tapas.</i></p> <p>2018 Bodegas Eisdosela, Albarino, Rias Baixas DO <i>An easy Spring and Summer white that excellently pairs with shellfish, roast chicken, light cheeses, and spicy Asian fare.</i></p>
<p>2ND FLIGHT TEMPRANILLO REDS</p>	<p>2017 Valdecampana, Ribera del Duero Crianza, Castilla y Leon, Spain <i>Pairs well with grilled meats of all kind. The classic dish is lamb cooked in a local style tagine oven, which makes for a fun weekend meal here stateside.</i></p> <p>2016 Oinoz, Rioja Crianza, DOQa, Northern Spain <i>There is striking acidity in this wine, so pairing it with a well marbled ribeye should be at the top of ones dinning choices.</i></p>
<p>3RD FLIGHT UNIQUE REDS</p>	<p>2018 Cerveles, Garnatxa "Les Garrigues," Costers del Segre DO <i>Drink with pork chops, blue cheese, or marinated skirt steak.</i></p> <p>2017 Ritme Cellars, Ritme Priorat DOQa - Tarragona, Spain <i>This is a great match with prime rib, lamb, wild boar ragout, and rich stinky cheeses.</i></p>

TO REGISTER ON-LINE FOR THE ZOOM TASTING, CLICK HERE:

<https://spokaneenologicalsociety.wildapricot.org/event-4241326>

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

Wine Tasting Kits will be ready to pick-up from **VINO! A WINE SHOP**
Thursday, April 15, Friday, April 16, or Saturday, April 17
between 11 a.m. – 5 p.m.

Please call VINO! if you have any questions: 509-838-1229 EMAIL: JOHN@VINOWINE.COM
222 S. Washington in Downtown Spokane



To learn more about Spokane Enological Society visit our website at:

<https://www.spokaneenologicalsociety.org>

SNOW ON WINE

April 2021



BREAKDOWN ACCELERATES AGING

Dr. Jeff Snow
Education Director

SES virtual tastings have helped all of us to escape some of our social isolation and boredom, thanks in a large part to Dave Whipple and Paul Hersey who came-up with the scheme to **breakdown** each bottle of wine for tasting into 12 small (2 oz) bottles, with one small bottle of each of 6 tasting wines in a sack for each member attending the virtual tasting. Dave, Paul and other members who cellar wine, have closely observed how wines **age** with cellaring. This **“aging”** is mimicked when open bottles are left standing, and when wine is decanted or poured through wine aerators. So naturally they expected that the **“breakdown”** would also mimic **“aging”**. Of course theory and speculation abounded, but those of us who did the **breakdowns** (pouring wine into the little 2 oz. tasting bottles) on a Friday preceding the tasting, could actually taste the wines as they came from freshly opened bottles (as SES members normally experience it at tastings), and again on a Monday night during our excellent virtual tasting events.



And this also begs the question of how to preserve leftover wine (whatever that is) for another day and how long it will keep. So dear fellow SES members, normally when you buy wine after a tasting (which participating distributors and merchants offer at generous discounts), you likely open and enjoy it within a few weeks. What you taste at home is typically essentially the same as your **“taste memory”** from the event. Julie and I both tasted each virtual tasting wine at breakdown (only to ensure all bottles were sound, of course). Three days later during the virtual event Julie exclaimed **“these wines taste WAY different now.”** **“In what way,”** I prodded her. **“It’s like they have aged for 3 or 4 years in our cellar, or we had decanted them for two or three hours,”** she said. As always, I of course agreed that my dear bride had hit the nail (and not me) on the head. I had made particular note of the Obsidian Cabernet (sampled at the Wanderlust Wine and Cheese Tasting), which in my humble opinion had become much better. The nose had opened-up, more layers of fruit appeared on the palate, tannins had softened, and acid balance improved.



The point is that members who purchased these wines have a **“taste memory”** from that virtual event. However, they should expect that when opened, the taste **“right out of the bottle”** will likely differ significantly from the **“taste memory”** they formed at the event. But it is possible to reproduce that remembered taste by allowing enough time to decant the wine. After decanting, taste it at intervals to determine how long it takes to approximate your **“taste memory”** from the virtual event. Don’t be surprised if it takes two or more hours in a decanter. You are now on your way to becoming a wine **aging** and **“breathing”** expert **for your own personal tastes!** And if you are into wine and food pairing, the flavor matching and contrasting works best when the wine is actually the same as your **“taste memory.”** Of course, to do all this you must plan ahead and open the wine much earlier than usual. Or you could just wait for four years for the wine to age before drinking it.



Now, on the preservation of **“leftover wine,”** there are two primary concerns: 1) limiting the amount of air exposure of the wine you are saving, and 2) slowing the rate of chemical reaction in the wine by refrigerating it.

Often by the time you realize there will be some leftover wine in the bottle, it has been open to air for some time. This cannot be undone but at least further breathing and **aging** can be slowed by sucking air out of the bottle with a vacuvin (rubber stoppers with a suction pump available at Vino! A Wine Shop and other wine stores). Even better, if you plan to drink only about half a bottle, immediately upon opening it pour off half the wine into a smaller bottle (such as a saved empty 375 ml bottle) and seal it with the cork or even better use the vacuvin.



In either case then refrigerate. It is known that in general the speed of organic chemical reactions (such as wine oxidation and aging), decreases by 1/2 for every 18 degrees F. Thus, lowering from room temperature (72 F) to fridge temp (36 F) will slow the **aging** effect by 1/4th, and thus the wine can be saved **four** times longer.

Virtual tasting has been a fine gift allowing us to continue wine education and enjoyment and socializing. But we all need to remember the effect of the big to small bottle **breakdown**, so there are not “taste surprises” when we open these little wine bottles. And if anticipating “leftover wine,” it is best to plan ahead, as this wine will change in a similar way to the virtual tasting wine after that gets broken down into the small bottles. Every wine and each palate is different but you will learn by doing and observing the results how to make these general concepts work for you.

Addendum: For SES members seeking deeper understanding, consider going to the SES website <http://spokaneenologicalsociety.org> and under the “Wineminder” tab open May 2019 and scroll down to **Snow on Wine, About the Aging of Wine, Part I**, and June 2019 **Snow on Wine, About the Aging of Wine, Part II**.

There are two other concepts to help understand how wine “opens,” “breaths,” and “**ages**,” after opening a bottle:

- 1) Surface to volume ratio (S/V). Imagine how the exposed wine-air interface changes from the opened wine bottle (surface is the cross section of the bottle neck at 1.5 cm² and volume is 750 ml. So $1.5/750 = 0.002$) to the small “**breakdown**” bottle (surface is cross section of bottle neck at .75 cm² and volume is 60 ml. So $.75/60 \text{ ml.} = 0.0125$). Thus, we see the “**breakdown**” bottles have a 6.25 times greater S/V. Similarly, decanters of different shape have differing S/V ratios. You can do the math, and to shorten the time it takes for a given wine to breath, chose the decanter with the larger S/V ratio.
- 2) Pouring the wine through the spout into the small bottles produces agitation and many bubbles. The surface area of bubbles is much larger than most people imagine and expose large albeit temporary surface areas of wine to air. This is why wine aerators are so effective in “breathing” newly opened wine.



YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

As I write this (mid-March), Mary and I are in quarantine as we both tested positive for Covid. Fortunately, so far, our symptoms are mild. Sort of like a bad cold with fatigue. I am not telling you this to garner sympathy, but to say that, as careful as we thought we were, there was obviously a “hole in our strategy,” as somewhere along the way we got exposed. So, the hole in our strategy ties in with this month’s song, “**There’s a Hole in the Bottle**” by Kelsea Ballerini (*I know, it was a stretch, but it is all I had*).

Once again, as mentioned in many songs, wine or alcohol becomes the go-to tool for self-medicating from broken relationships to other life tragedies (or boredom). This song has a more humorous and lively tone than many of the sorrowful ballads or angry lyrics of other songs. *First, the lyrics:*

*There are many people who drink in moderation
With no problems, social, moral, or medical
They have learned to enjoy liquor without letting it upset the
functioning of their body and mind
It relaxes you, makes you more congenial
I just had one sip
This helps a gathering cheerful and friendly*

*It ain't my fault
So don't blame me
I swear I just came here to unwind and have one drink
The way it looks
Ain't what you think
This Cabernet has a way of vanishin' on me*

*[CHORUS] There's a hole in the bottle
Leakin' all this wine
It's already empty and it ain't even suppertime
Honey, no, I don't miss him
In fact, it slipped my mind
There's a hole in the bottle of wine*

*I keep my cool
Play by all the rules
I swear ten minutes ago that bottle was full
I won't cry
About love gone wrong
'Cause tears would water down this ruby red I'm sippin' on*

[CHORUS]

*I went and got a new one
'Cause the other one was broken
Now this one's halfway gone
And it's barely even open*

[CHORUS]

*You may ask me where it's goin'
But I can't even find
The hole in the bottle of wine*

She has abused her system and she's paying for it

Here is a link to a video, which includes lyrics: <https://www.youtube.com/watch?v=UgKpK5sRXFU>

"**Hole in the Bottle**" is Ballerini's first attempt at one of the most classic country genres; the drinking song. Ballerini unveiled, "**Hole in the Bottle**" on February 19, 2020, during a showcase at the 2020 Country Radio Seminar in Nashville. "*I was like how much longer can I call myself a country artist and not have a drinking song?*" she said introducing the tune. "*So meet my drinking song.*"

Kelsea Ballerini was pretty much finished with her eponymous album when she came up with this track. The singer explained to Billboard that she was down in Florida (this is where Jimmy Buffet was when he wrote **Tin Cup Chalice**, (what is it about Florida?) - and went to dinner with songwriters Jesse Frasure, Hillary Lindsey, Ashley Gorley, and Steph Jones, to celebrate completing the record.

They had a good amount of wine, came back, and started writing "**Hole In The Bottle**" for fun. *"It was just this fun, collaborative jam session,"* she added. *"We were totally free to be silly."* The next morning, they all listened to the demo and even though it was a mess, Ballerini recognized its potential.

On November 13, 2020, Ballerini released a new version of this song with Shania Twain. *"She's inspired me in every way and has become a mentor and friend and added some major sass and spice to hole in the bottle the way only Shania could,"* said Ballerini.

Grab a bottle of Cabernet (her wine of choice in the song) and have a little fun listening to this lively homage to overdoing it.



*And as of this writing – Mary and I are well again...mostly.
Cheers to that!*



2021/2022 BOARD OF DIRECTORS

NAME	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
Achey, Marlys	Board Director
Cortright, Carly	Board Director
DeNio, David	Board Director
DeNio, Dionne	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
Goodwin, Kyle	Board Director EXECUTIVE OFFICER: Treasurer
Goodwin, MaryAnn	Board Director EXECUTIVE OFFICER: Secretary
Gross, Terry	Board Director Appointment: A/V & Entertainment Director Appointment: Financial Auditor (Internal) Appointment: Chair, Social Media/Facebook
Gross, Mary	Board Director
Hanson, Deby	Board Director Appointment: Extra Special Events Coordinator
Henspeter, Mona	Board Director
Henspeter, Robin	Board Director
Hersey, Paul	Board Director Appointment: Co-Chair, Program Committee
Hersey, Claudia	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
Hoffman, Ellen	Board Director
Kogler, Barb	Board Director Appointment: Food Committee Co-Chair
Plewman, Marcia	Board Director
Wedel, Kris	Board Director EXECUTIVE OFFICER: Vice President
Wende, Jody	Board Director Appointment: Food Committee Co-Chair

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Rimpila, CR	Webmaster / ZOOM Videographer
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

BOARD MEETINGS

The SES board meets monthly on the 2nd Monday of every month (except July and August when we take a "Summer break").

Meetings are held at 7:00 p.m. at the Southside Community/Senior Center located at 3151 E. 27th Ave., (on the South Hill), and are open to SES members (with prior approval by a member of the Board of Directors).

*REGULAR EVENTS

There are 10 planned Tasting events per year. Tastings are held on the third Monday of the month at the Southside Community Center.

We also plan two "special dinners" each year, one in December and the other in April. These dinners are "fancy" affairs typically held at the Spokane Club in the Georgian Grand Ballroom.

***COVID 19 GUIDELINES AND RESTRICTIONS IMPACTED THESE EVENTS IN 2020 AND INTO 2021. WE ARE GEARING UP UNDER THE NEW PHASE 3 GUIDELINES AS OF 3/22/21.**

ABOUT THE SPOKANE ENOLOGICAL SOCIETY

The Spokane Enological Society (SES) is a non-profit (501)(c)7 organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members opportunities to gain further knowledge and appreciation of wine.

Functions are educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, sales representatives, local winery representatives, and our retail hosts, helping us compare and evaluate a worldwide variety of 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 special pricing with our members and their guests.

Membership benefits are many but 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 Tasting wines after each Tasting, and invitations to "exclusive" local winery tasting events throughout the season.*

HOW TO BECOME A NEW MEMBER

FOR THE 2021-2022 season the cost to **join** the SES is **\$35 single, \$55 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/carry bag. *Rates listed are the new rates effective 3-29-21 and apply for the next renewal period July 1, 2021 – June 30, 2022.*

HOW TO RENEW YOUR MEMBERSHIP

FOR THE 2021-2022 season, the cost to **renew** your membership each year in June is **\$30 single, \$50 couples** (2 ppl). *Rates listed are the new rates effective 3-29-21 and apply for the next renewal period July 1, 2021 – June 30, 2022.*

Membership dues can be paid on-line using a credit card or by check mailed to SES, P.O. Box 31404, Spokane, WA 99223.

All membership registrations (new and renewing) must complete the **Membership Application / Renewal and Release of Liability Form** available on-line or included on the last page of this WineMinder.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a message for return call).

YES!! We welcome guests to join our members at 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**

2021-2022 Membership Application/Renewal/Release of Liability Form



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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. Annual membership and renewal dues are listed below. 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 below.
 Note: Rates listed are the new rates effective 3-29-21 and apply for the next renewal period which begins July 1, 2021 – June 30, 2022.*

Renewing Members: _____ \$30 (1 person) _____ \$50 (couple)

New Members: _____ \$35* (1 person) _____ \$55* (couple)

* 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:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

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 1		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**

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