



**WELCOME FALL!** Yummy and delicious frozen wine slushies are super simple and easy to mix up. I know it's a little late in the season to think about a slushy now, but I had my first wine slushy the other day; they're like snow cones for adults – and this one, a **Caramel Apple Wine Slushy** is perfect for a fun Halloween night relaxing with your friends while the neighborhood kids are ringing your doorbell. Frozen wine, apple cider, vodka, and liqueur make these the perfect fall flavored wine slushies! They start with pinot grigio that you freeze in ice cube trays. Pinot is mild enough to be combined with the other flavors in this drink. Once frozen you blend these up with real apple cider, caramel vodka, apple liqueur and a touch of sugar. You can add more of anything to this recipe to make it suit your tastes. Also, if you prefer to have a more frozen consistency, toss in a few ice cubes. This recipe is so easy but tastes just like a frozen caramel apple.

**Ingredients**

- 1 - 750 ml bottle of pinot grigio
- 2 cups of fresh apple cider
- 1 tablespoon of sugar
- 2 oz caramel vodka
- 2 oz apple liqueur
- apple slices for garnish

**Instructions**

Place frozen pinot grigio wine cubes in a blender along with apple cider, sugar, vodka, and liqueur. Blend just until combined, but still a bit frozen. Serve immediately. Garnish with apple slices.

*This cocktail is so good, you'll forget it even has alcohol! An apple (wine slushie) a day keeps the doctor away!*

**SAY IT ISN'T SO!** Understandably, we're in need of comfort. Comfort that goes beyond sweaters, binge-watching T.V., and Pumpkin Spice Lattes. We need wine. Pumpkin-flavored treats have hit the shop shelves with a craze, and wine is no exception. Pumpkin wine is one of the more or less successful varieties of homemade vegetable wine beverages (VEGETABLE WINE)?! It is characterized by a persistent aroma of fruits and slightly bitter taste. This wine will be liked by connoisseurs of new, incomparable tastes. Any type of pumpkin can be used for winemaking. Wine color depends on the color of the pumpkin pulp. (OK, THIS IS MOONSHINE)! Pumpkin wine has become somewhat of a trend nowadays and bottles can reach prices that are comparable to those of some pretty relevant grape-based wines. Pumpkin wines generally tend to run sweet and go best with dishes such as citrus-based pilaf dishes or blue cheese dishes.



**GRAPES SHRIVEL ON THE VINE IN THE WALLA WALLA VALLEY'S EXTREME**

**HEAT** Wine grape yields from the Walla Walla Valley are likely to take a significant hit this year due to extreme weather at an unfortunate time. Les Collines Vineyard, one of the area's largest, is expecting around half the yield of an average year. Many vines produced fewer clusters of grapes – likely due to rainy weather from last year. Rainy and cloudy weather at bloom time affect the number of clusters formed in next year's buds – so rain during 2020 bloom set growers up for less fruit in 2021, which was

exacerbated by extreme heat we had in June – just like human skin, the berries sunburn easily when they aren't acclimated to high temperatures. But there's different kinds of sunburn: Sunburn on the fruit and just the skin gets damage, or the sun can shrivel the fruit up into nothing or make the remaining fruit significantly smaller than normal. Grape vines will shut down in high heat and will metabolize organic acids to survive during this period. That lower acid can impact the color, stability and taste of the wine the grapes are destined to become. If there is a silver-lining to significantly smaller grapes, it's that the wine they produce may be proportionately more flavorful. Even if the wine quality from this year's vintage is of a premium quality, there may still be a financial impact that reduced yields will have on growers. Prices are set when growers send out contracts. All growers can do is hope for a better year.

*Emry Dinman – Walla Walla Union-Bulletin.*



**WINEGRAPE GROWER OF THE YEAR** - Sadie Drury, a grower with North Slope Management, is the recent recipient of the Winegrape Grower of the Year Award from the Washington Winegrowers Association. Drury is only the second woman and youngest person to ever receive the recognition. A Walla Walla native, Drury started out in the wine industry at the local community college studying viticulture and enology before subsequently working at famed Ciel du Cheval on Red Mountain. She now oversees six vineyards covering 300 acres of prime real estate in Walla Walla Valley, with a who's who list of winery clients. "My biggest block that I farm is five acres," Drury says. "We're farming at a micro level."

**WHY BUY MAGNUMS IN THE FALL** – I know, I know, your initial thought is, they're huge! They also seem expensive, and you never see them in wines you actually want to / can afford to buy. But they're actually the perfect size if you need more than one bottle (DUH, OF COURSE YOU DO)! At 1.5 liters, one magnum is the equivalent to two bottles of wine, making them a most excellent choice. Bring a magnum to a party and people will greet you with fanfare ; they're a conversation piece in and of themselves, and showing up with one is the quickest way to become the life of the party. Magnums guarantee everyone is tasting the same thing, which is great for insane people, and also anyone who wants to have a conversation about that particular wine. For those of you who have a cellar that isn't just the coldest corner of your closet, you should start investing in magnums. And magnums save you time! It's less trash, so less time spent recycling bottles; less time spent getting up to fetch another bottle, less time spent uncorking. Because if we're being real, uncorking can occasionally become a pain in the you know what if you don't have the right cork opener. So we say, GO BIG OR GO HOME!



**THE LARGEST BOTTLE OF WINE IN THE WORLD** – The largest bottle of wine is/was 13 ft. 8.17 in. tall, 3 ft. 11.63 in. in diameter and was filled with 817.34 US gal of wine, achieved by André Vogel (Switzerland) as measured in Lyssach, Switzerland, on 20 October 2014. A word of caution, it might be hard to believe, but for some people, seeing or coming into contact with wine can induce paralyzing fear. People suffering from oenophobia often experience symptoms of extreme anxiety and display irrational behavior if they see or even just think about things like spilled wine, wine bottles, or other wine-related triggers.

**CONVERSATION STARTERS** - It's estimated that, globally, humans drink more than 5 billion bottles of wine every year. *The people of Vatican City drink about 105 bottles per person per year! This makes Vatican City wine's top consumer since this is more wine per person than anywhere else in the world.* The world's oldest wine cellar lies among the wreckage of the titanic, 13,000 feet underneath the Atlantic ocean. More than 12,000 bottles of wine were aboard the Titanic when it sank to the bottom of the sea in 1912. Incredibly, most of these bottles still rest on the ocean floor today, intact, with their corks still in place. *Historians have dated the oldest discovered wine all the way back to 7,000 B.C., meaning that humans have been drinking wine for some 9,000 years!* Research has shown that wine stewards have larger, more developed parts of the brain. It's even been proven that occasional wine drinkers have improved cognitive abilities! *Bottles that have animals on the label are known as "Critter Wine."* "Toasting" started in ancient Rome when the Romans sustained the Greek tradition. They would drop a piece of toasted bread into the wine glass to soften unsavory tastes. *So many organic compounds are in wine. This is considered more complex than that of blood serum.* "Drinking to one's health" came from ancient Greece. The host of dinner would take the first sip to assure his guests the wine was not poisoned. *The world's oldest bottle of wine was found near the town of Speyer, Germany. It dates before to A.D. 325 and is on display at the town's historical museum.* And finally, it's no secret that alcohol in small amounts can increase your libido—and wine is no different. The musky, earthy, fruity aromas in certain varieties, like Pinot Noir and Moscato, as well as stimulating histamines are known to trigger arousal. Cabernet? More like caber-yay. So, drink like the Pope or pour a glass or two (everything in moderation) of your favorite white or red and cheer to these fun facts about wine!

**AMBER PARK OF WANDERLUST DELICATO IS PRESENTING OUR OCTOBER TASTING AND HAS A FALL LINE-UP OF WINES FROM GERMANY, FRANCE, ITALY AND WALLA WALLA, WASHINGTON – SO IF YOU HAVE A STRONG DESIRE TO TRAVEL TO THESE COUNTRIES AND SAMPLE THEIR WINES – HERE'S A WAY TO "WANDERLUST" WITHOUT LEAVING THE LIVING ROOM.**



For October, the SES Board of Directors made the decision to pivot the October 2021 Tasting to a virtual event. Board members were clear in their reasoning — to protect the well-being of SES members from possible COVID infection. We will continue to monitor public health conditions and safety guidelines with the goal of getting back to in-person tastings at the Southside Community Center.

## YOU'RE INVITED TO ATTEND THE OCTOBER SPOKANE ENOLOGICAL SOCIETY VIRTUAL TASTING



**MONDAY, OCTOBER 18, 2021 AT 7:00 PM**  
HOSTED BY AMBER PARK, OWNER, WANDERLUST DELICATO

The Wanderlust FALL WINE TASTING KIT cost is \$22 for members/ \$27 for guests. To register for the tasting go to:  
<https://spokaneenologicalsociety.wildapricot.org/event-4510983?CalendarViewType=1&SelectedDate=10/28/2021>

The SES CHEESE/CHARCUTERIE SAMPLER PLATE is available to purchase from Wanderlust - cost is \$16.00. To order, go to:  
<https://wanderlustdelicato-class-schedule.as.me/SESCheeseplate> . **If you would like to add additional items to your sampler plate, please call Wanderlust at 509-822-7087.**

**Wanderlust is offering tasters a 10% discount on all bottle orders after the tasting!**

FLIGHT	#	WINE	DESCRIPTION
#1	1	2019 R Prum Solitar Riesling, Mosel, Germany	#5 Best Value Wine Enthusiast. A dry style (trocken), the palate nuances a vibrant and racy tone with layer of tropical, stone and citrus fruit perfectly balanced and precise.
	2	2020 Domaine Poli Nielluccui Rose, Corsica France	The Domaine Poli IGP Ile de Beaute is 100% Nielluccio (a Sangiovese clone that is only found on Corsica) and comes from vineyards planted on the east side of the island. Minerals, garrigue, and rose petal aromas. Very fresh, mineral-laden palate with good intensity of sour cherry fruit. Firmly structured but delicate on the palate; light, crisp and super refreshing.
#2	3	2020 GD Vajra Langhe Rosso, Piedmont, Italy	A gorgeous floral nose with roses and pink flowers mixed in a compote of cherry, raspberry, blueberry, strawberry and pomegranate and a dusty spice mix. The wine displays a great fruit intensity that fills the palate with soft, silky tannins and elegant finish.
	4	2018 San Felice Il Grigio Chianti Classico Reserva, Tuscany, Italy	Only the best Sangiovese grapes selected in the Chianti Classico vineyards of the company make up this Reserve, a valid combination of tradition and modernity. It matures for about 24 months in wood, of which a part (about 20%) in barriques, and a year in bottle.
#3	5	2016 Haut Occultum Lipidium, Roussillon, France	Rich and well structured, the palate is characterized by black cherry, herb and spice flavorings, making it a wonderful partner for roasts, grills, pasta and mature cheese
	6	2018 Gramercy LES Mourvedre, Walla Walla, Washington	Spicy and lifted nose exhibiting strong red fruit aromas of strawberry, red raspberry, and currant. Black pepper and roasted meat frame the fruity core with delicate tar and holiday spice elements. Hints of pepper and seared roast. Push on the palate with building tannins that peak at the end of the finish giving the MourvÈdre a very long mouthfeel. A balanced wine leading to a seamless finish

**WINE TASTING KITS AND CHEESE/CHARCUTERIE SAMPLER WILL BE AVAILABLE FOR PICK-UP FROM WANDERLUST DELICATO LOCATED AT 421 W. MAIN AVE., STE 103, ON  
THU, FRI & SAT OCT. 14 – 15 - 16 BETWEEN 11:00 AM – 6:00 PM**

To learn more about the Spokane Enological Society, visit our website at [www.spokaneenologicalsociety.com](http://www.spokaneenologicalsociety.com)

# Snow on Wine

## “Rack and Riddle - How to Leave the LEES”

Dr. Jeff Snow

Education Director

October 2021



Sometimes, when tasting at a winery, or when reading the *back label* on a wine bottle (as Jeff always does), we encounter some arcane words which are unique to the wine industry. Haven't you sometimes **RACKED** your brain trying to figure out the **RIDDLE** of what it all means? If it can tell us about how the wine will smell and taste – that's the important stuff we all want – right? This August, at the special SES Robert Karl tasting, owner Rebecca Gunselman carefully explained what winemakers mean by **RACKING** wine. SES members were listening intently and learning! Clearly the SES Education Director (ahem), had overlooked writing on **RACKING**; it is exactly moving a cuvee (or batch) of wine from one container to another. Wine from barrels may be **racked** into a tank for blending, or after primary fermentation, **racked** into barrels for aging, and so on. And then **LEES** was explained; it's the **dead yeast beasties** which settle at the bottom of the fermentation container when the alcohol level gets high enough to kill them (yeah, too much alcohol can kill ya'). Two places where Chardonnay (and sometimes Pinot Noir and Pinot Menuoir) rest on their **LEES** which are at end of Barrel Fermentation (primary), and in the Bottle Fermentation (secondary) stage of making sparkling wine using “Methode Traditionelle,” (formerly called “Methode Champenoise” – changed to appease the “European Union” and Champenoise). They **is** the same thing.

To really understand why folks “deeply steeped in wine” talk about **LEES**, mostly when discussing **CHARDONNAY**, with **BARREL AGING**, or in **METHODE TRADITIONELLE** sparkling wine and not with other barrel aged wine, and not with sparkling wine like Prosecco, lets delve a bit into what makes those two situations and Chardonnay special and a bit different from all other red wine, rose' and most other white wine.

But first a wee little brush-up on the basics of Primary Fermentation. It begins when yeast beasties (*Saccharomyces Cerevisiae*) encounter the sugar from the grape, converting it into Carbon Dioxide (CO<sub>2</sub>) and Alcohol (EtOH); for white wine, encounter the sugar only from the juice, previously pressed off of the skins. For Red and Rose' crushed grapes (including skins) in their juice (called must). It is worth noting the juice of red grapes is essentially white or only faintly pink, the color being in the skin. With Rose', the must is **RACKED** off the skins when the first EtOH begins to dissolve just enough pigment from the skins (extraction) to give it a pink color. For Red, the skins remain in the must throughout primary fermentation, and often are left to soak for days or even weeks to increase extraction of flavor and color from the skins. Eventually wine is **RACKED** from the tank to barrels for aging (the **LEES** left behind), and the skins gently (or less gently) pressed to remove additional wine (press wine) which may be added back to the rest or kept separate (often a less desirable but cheaper wine – obviously not for a classy drinkers like us). So that is the refresher on basic Primary Fermentation, and with that said, lets get to the real story.

When winemakers use the Methode Traditional to make “blanc di blanc”, Chardonnay is put through primary fermentation in a tank or vat. This new wine is **RACKED** off to be bottled, leaving the **LEES** on the bottom of the tank (no resting here). Several grams of new yeast plus some rock sugar to feed our dear yeast beasties are added to the bottle. Then the bottle is closed with a crimp cap (like on the top on Budweiser). Secondary yeast fermentation begins in the bottle. Carbon dioxide formed provides the “bubbles”, the yeast dies and **LEES** settle in the bottle.

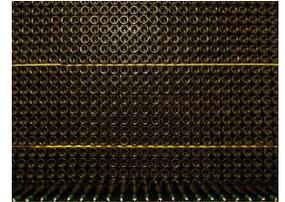




With Champagne, bottle aging 18 months on the **LEES** qualifies as “full flavor” and 3 years to reach “very good” flavor. The imparted flavors and mouth feel include richness, earthiness, and a toasty or fresh bread taste (which the French seem to uniformly relish). Finally, the bottles are tipped cap down and for several days rotated in quarter turns several times a day to collect the **LEES** in the neck of the bottle. A process called Remuage or **RIDDLING**. The bottle neck is immersed in liquid nitrogen, the crimp cap removed, the ice plug containing all the **LEES** is blown out by CO2 gas. The bottle is re-topped with finished Chardonnay wine, with some sugar to determine the sweetness level,

and the cork and cage added.

Depending on your taste, you may want more or less **LEES** flavor, so the number of months “**RESTING ON THE LEES**” gives us a “heads-up”. Some Americans are not fond of the taste of **LEES**. They should stick to Prosecco or other sparkling wines made by the Charmat-Martmotti method, where secondary fermentation occurs not in bottle, but in large pressurized steel tanks and is immediately bottled without further aging, giving a crisp, clean, but simple taste. But for the French and Julie and I, that richness, and the toasty baking bread taste coming from resting on the lees, are a delight.



Chardonnay table wine is commonly made by Barrel Fermentation. We are not talking about the kind of Chardonnay fermented in tanks, which have crisp acid with apple and tropical fruit flavors. No, in Barrel Fermentation, Chardonnay juice pressed off the skins goes directly into barrels. There, in the barrel, Primary Fermentation occurs. The yeast eventually dies and becomes **LEES** in the barrel bottom. Usually the barrel is topped by a “water trap” which allows CO2 to bubble out while preventing oxygen or contamination getting in the barrel.

Some winemakers may actually periodically stir-up the **LEES** to promote flavor transfer. Dehlinger winery uses “...native yeast in 60 gallon French oak barrels, where the wine ages for one year, acquiring supple texture and nuance from prolonged contact...” with the **LEES**. They find nutty flavors like hazelnut and nutmeg. Of course the barrel itself also imparts additional vanilla like tones. And (it’s complicated) additional secondary bacterial (not yeast) fermentation called Malo-Lactic Fermentation is usually also going as well, changing some or all of the sharp, apple-like acidity of Malic acid to the rich buttery tones of Lactic acid. Again, knowing your own taste for the flavor components imparted by **LEES** will help you choose between different bottlings representing shorter or longer aging on the **LEES**.

So now you have solved the **RIDDLE** of resting on **LEES**. No more **RACKING** your little wine sotted brain. But do not rest on your laurels here. Get out there and taste some Chardonnays and ask the Barista the length of **LEES** contact in barrel and (if the barista is very cute) engage her/him further discussing Malolactic Fermentation. Then, as research for the holidays, try some different sparkling wines, first finding out the length of bottle aging on the **LEES**.

Some of you, I know, will avoid the dead yeast beasties and go for Prosecco (right Eva?) or tank fermented Chardonnay.





# YOU HEARD IT HERE!

By Terry Gross, Board Director  
SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair

## “Lonely Wine” by Roy Orbison

I think we are all familiar with **Roy Orbison** as a single artist and for his hits such as **Pretty Woman**, **Only the Lonely**, **Crying** (in the Grammy Hall of Fame). He also did a brief stint with a band called the **Traveling Wilburys** (Bob Dylan, George Harrison, Jeff Lynne and Tom Petty). His unique voice is recognizable no matter what the tune or style and can bring a certain lonesome, forlorn quality unlike any other artist.



"**The Big O**" as he was nicknamed, had a recording career that spanned more than four decades. By the mid-1960s, Orbison was internationally recognized for his ballads of lost love, rhythmically advanced melodies, three-octave vocal range, characteristic dark sunglasses, and sometimes distinctive usage of falsetto. From the stage in Las Vegas in 1976, Elvis Presley called Orbison "the greatest singer in the world", and Barry Gibb of the Bee Gees referred to him as the "Voice of God."



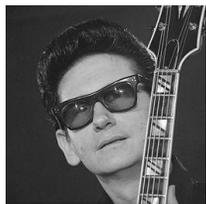
I was familiar with the hit, **Only the Lonely**, but was totally unfamiliar with the 1964 song, "**Lonely Wine.**" As usual, this time wine revolves around someone whose love has left them alone and blue.

***Where ever you may be, I'll still be true. And when the clouds roll by, I'll come to you. But until then I'll drink my lonely wine.*** Ahhh, that elixir that soothes the pain and eases the mind from its troubles.

I couldn't find any history around this song, except that it was written by Roy Wells. It was included on the "**In Dreams**" album released in 1963, which included the singles **Blue Bayou** and **Dreams**. I did find out how he came to wear his trademark sunglasses which were a fashion statement arising from an accident early in his career. Due to go onstage in a few minutes, Orbison left his regular glasses in an airplane. Unable to see without corrective lenses, the only other pair of glasses he had available were darkly tinted prescription sunglasses. "*I had to see to get onstage,*" so he wore the glasses throughout his tour with the Beatles, and he carried on with it for the rest of his professional career. "*I'll just do this and look cool.*"



On January 18, 1978, Orbison had triple heart bypass surgery - and enjoyed smoking most of his life. On December 6, 1988, at the age of 52, he suffered a fatal heart attack while visiting his mother in the Nashville, Tennessee suburb of Hendersonville. One month later, his song "**You Got It**" (1989) was released as a solo single, becoming his first hit to reach the US & UK Top 10 in nearly 25 years.



Orbison's honors include inductions into the Rock and Roll Hall of Fame and Nashville Songwriters Hall of Fame in 1987, the Songwriters Hall of Fame in 1989, and the Musicians Hall of Fame and Museum in 2014. He received a Grammy Lifetime Achievement Award and five other Grammy Awards. Rolling Stone placed him at number 37 on its list of the "Greatest Artists of All Time" and number 13 on its list of the "100 Greatest Singers of All Time". In 2002, Billboard magazine listed him at number 74 on its list of the Top 600 recording artists.

Here is the link to **LONELY WINE** – I didn't write down the lyrics here – I want the music to speak for itself – enjoy the plaintive sound of Roy's vocals and wrap yourself in the lyrics (and maybe a cozy blanket). With the second round of Covid seeming to notch-up again, we can all relate a bit to being alone and to enjoying a bit of "**lonely wine.**"

[Roy Orbison - Lonely Wine.wmv - YouTube](#)

## 2021/2022 BOARD OF DIRECTORS ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

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

### 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.

*\*Subject to change based on Healthy Washington metrics and guidelines.*

**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

The cost to **join** the SES for a 1-year term is **\$35 single**, **\$55 couple** (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.

### HOW TO RENEW YOUR YEARLY MEMBERSHIP

The cost to **renew** your membership each year in June is **\$30 single**, **\$50 couple** (2 ppl).

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 **New Member/Renewing Member Application and Release of Liability Form**, available on-line or included with this WineMinder.

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

### SHARE THE FUN!

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!

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

**SES Instagram and Facebook page hashtags:**

**#SES and #SpokaneEnologicalSociety**

Or send your pictures to Terry Gross to post:  
tergro@hotmail.com

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Spokane Enological Society, OC/OB/ER 2021 WineMinder	WineMinder
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

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



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The fee to become a **new member** is **\$55 per couple (2 people) and \$35 for an individual**. This fee includes a name badge and one SES glass and wine/glass swag bag carrier per new member. Delivery of these items will be at the first tasting they attend after the fee is paid (or otherwise as arranged).

Membership fee renewals are paid annually and are due no later than June 30th each year. Membership year is from July 1st to June 30th. The fee to **renew your membership** is **\$50 per couple (2 people) and \$30 for an individual**. Dues are not prorated. Per our By-Laws, members who do not renew prior to July 31st will be dropped from the Membership rolls. Membership can be reinstated by paying the annual membership dues and a \$5.00 late fee.

You can apply for new membership or renew your current membership on-line via the SES website or complete this form and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

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

**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 our Membership Director at 509-723-5871 and leave a message, or send an email to  
[Spokane.eno@gmail.com](mailto:Spokane.eno@gmail.com).