



SIP SIP HOORAY – IT’S GOING TO BE A SPECIAL DAY!

Let’s count this simple blessing! November 15th marks the return of SES Wine Tastings at the Southside Community Center!!! To celebrate, we’re throwing a dazzling wine tasting that will tickle your fancy from your nose to your toes. See page 3 for the tasting information and link to registration. Seating will be limited (for social distancing purposes) so please register early. Included on the tasting invite is a list of Covid-19 protocols that will be in place for the November tasting. It is important we get back to in person tastings, but also important we do it as responsibly as possible. And aside from all that, we’re going to have a lot of fun together! Can’t wait to get things rolling!



WHAT IS HONEY WINE? The term honey wine is sometimes used as a synonym for mead, although wine is typically defined to be the product of fermented berries or certain other fruits. The honey wine of Hungary, for example, is the fermentation of honey-sweetened pomace of grapes or other fruits. Famously popular in Celtic countries, mead can be made in a range of styles, from dry to sweet, with fruit, herbs, hops, or spices sometimes added. Because mead can be made in a wide range of ways, the alcohol content can range from low to high. The flavors can vary depending on what type of honey is used, how the mead is treated, and what additional ingredients (if any) are added. Aromas and flavors will reflect the honey's origins (such as clover, wildflower, etc.) and any added flavorings. This often includes floral, honey, and sometimes spicy notes. Mead is typically low in acidity and, since it is not made using grapes, contains no tannins. Honey wine tastes like honey, but there’s a complexity that’s pretty dazzling. The complexity, which is more profound in dryer wines, comes from the fermentation process, the type of honey used (tupelo honey makes a different flavor of mead than star thistle honey), the aging (usually at least one year) and barreling. The term “**honeymoon**” is believed to have stemmed from the Irish tradition of newlyweds drinking honey wine every day for one full moon (a month) after their weddings.

BUGS HAPPEN! No, not just those nasty little no-see-ums or fruit flies, I’m talking about the ones that come in on the grapes, hang out during fermentation, and crawl around the winery. In good winemaking they try and eliminate as much bugs as they can from getting in the wine, and then in the process of 'racking' the wine they also hope to get out any tidbits like the wings, thorax, head, antennas, etc. A common pest in the vineyard is the grape berry moth. Hopefully you’ll never have a bug in your bottle but bits of debris can change wine long before the filtering process begins. Just a few ladybugs, for instance, can taint thousands of gallons of wine. For vineyards that have these pests, the insects may be present when the grapes are pressed. Course the final thing they do at bottling is filter the wine (thank modern filtration systems for that). Screen filters keep out all kinds of particles greater than 1 mm. You’d expect to find a bug bit in maybe 1 in 10,000 bottles (or less) under normal bottling conditions. But what if the bug is in the bottles?! Finding a very small translucent spider in the bottom of your chardonnay would seriously mess up your fun. There’s a term, “**MOG,**” for **MATERIAL OTHER THAN GRAPES,** which includes bugs, leaves, sticks, and even birds that occasionally end up in fermenting vats of wine. While wineries always try to avoid MOG in their fermentations, it’s nearly impossible to avoid a spider or two from landing in a vat of wine. Gulp!



It might be a safe bet to try this wine from California named **PREDATOR**, named after the ladybugs who eat the aphids and mites from their vines, allowing the vineyard to be sustainable, eliminating the need for pesticides. All this wine will do is attract your pesky wine loving neighbors.



IS YOUR WINE CELLAR READY FOR WINTER? *Father Advisor* says: People often drink both white and red wines out of the refrigerator, which is a mistake. The temperature benefits neither vintage. Most refrigerators are 40 degrees or colder, and this is far too cold to enhance the flavor of white wine. Wine cellars should maintain a temperature of 45–55 degrees for either white or red. Some people complain about a chalky taste in red wine that is not ice cold. The complex tannins in red wine generate this characteristic. Cold masks the chalky taste, but also covers up the aroma and flavor. That being said, people should serve wine the way they enjoy it. However, if wine drinkers give proper temperatures a try, they may discover a world of subtle complexities to enhance their favorite vintages. **So honey, stop putting ice cubes in your wine, red or white.** Light damages wine, so it should be stored in darkness for maximum flavor. Colored bottles help shield wine from light, but all wines do not come in colored bottles, so it is necessary to select a dark area in which to store the wine. Bottle size can also make a difference. All wine bottles have some air inside, and air is an enemy of fine wine. The larger the bottle, the smaller the percentage of air will be to each ounce of wine. Bigger bottles of wine will age better than smaller sizes. **So honey, buy your wife some magnums!**

WINE CELLAR ISN'T BIG ENOUGH? – Add a spiral wine cellar! They are, quite simply, the most space saving, the most cost efficient and the most impressive means of providing professional and capacity wine storage solutions within the home. It's solid concrete construction, built-in natural ventilation and correct positioning within the home, combine to create the right temperature and humidity conditions for optimum cellaring – and all without the need for an existing underground cellar or basement. Store all your favorite wines like a debonair



secret agent with an underground spiral wine cellar. A must-have for serious wine connoisseurs, this space-saving wine cellar is designed to keep every bottle in your collection securely preserved at optimum humidity. Only \$25,000! Something to do with your hard-earned cash! Check out this website to see / learn more: [Spiral Cellars - Wine Cellars Less Ordinary](#)



WHAT HAPPENS IN A WINERY DURING THE WINTER? After the sticky, 16-hour days that characterize the wine harvest, most winemakers are eager for the quiet of winter in the cellar. Winter quiet doesn't mean an end to critical tasks. During winter, tiny chemical changes are tediously monitored, and older wines delicately maintained to age beautifully instead of withering to vinegar. A critical, oft-overlooked task post-fermentation and pre-bottling is "topping up." Usually performed by a cellar rat scurrying up barrel stacks with a pitcher of wine, topping ensures that barrels stay completely full from one season to the next. Because oak is porous, small amounts of wine (known affectionately as the Angel's Share) evaporate through the barrel staves and are replaced by miniscule amounts of air. While this oxygen exchange is responsible for unique wine flavors like vanilla and tobacco, too much air contact—say, because the barrel is left only 3/4 full—dissolves those tasty complexities, quickly overpowering fresh fruit tones of a wine, and leaving drinkers with thin, astringent swill (*earning them a Mr. Yuck label*).



TIME FOR WINE RED BOOTS LADIES!! They are hot hot hot right now – wine red boots - and if you don't own a pair, you better run and get some. Cause these boots aren't made for walkin', these boots are made for **TALKIN'!** In fact, red wine colored anything is in right now. Get yourself a red wine dress for the holiday party, gives a whole new meaning to the "cocktail dress." Pair it with red wine nails, red garnet beads – drink it all in!



So add a splash of burgundy to your glass and get online and do the same for your wardrobe – do some shoppin' for those items that do the talkin!





Nothing like hearing that cork pop off the bottle to audibly mark the beginning of our November in-person Tasting! Wine effervescence is a simple element to wine you'll understand from either looking at your glass, or by taking your very first sip by the bubbles in the glass, and the delightfully tingling carbonation on your tongue. There are many types of sparkling wines made from around the world. The most famous being of course, Champagne, a french sparkling wine made exclusively in the Champagne region of France. But Champagne is not your only option for delicious sparkling wines - there's Prosecco, Spumante, Asti, and Cava... so let's learn by tasting these fine celebratory bubbles. **Cost for the tasting is \$30/members and \$37/guests.**

ENJOY AN INTOXICATING PALATE CLEANSING BUBBLY (A WINE WHILE IN LINE) AS WE CHECK COVID VACCINATION CARDS AT THE ENTRANCE TO SOUTHSIDE AND REGISTRATION DESK

FLIGHT	WINE 1	WINE 2
1	Gruet Blanc De Blancs Sauvage (New Mexico)	Gruet Blanc De Blancs Extra Dry (New Mexico)
2	Val D'Oca Rose Extra Dry	Lanson Brut Le Black Label
3	Campo Viejo Brut Rose Cava (Spain)	Blue Mountain Brut (Okanagan Valley, Canada)
4	Dom Rieffe Cremant d'Alsace Brut	Vega Medien Organic Cava Brut

BRING 2 CHAMPAGNE GLASSES EACH

TO REGISTER FOR THE IN PERSON NOVEMBER TASTING, "CELEBRATING THE BUBBLES!" CLICK ON THE LINK: <https://spokaneenologicalsociety.wildapricot.org/event-4548556?CalendarViewType=1&SelectedDate=11/28/2021>

PLEASE NOTE THE COVID-19 PROTOCOLS THAT WILL BE IN PLACE

By registering for the Tasting you make/accept/agree to the following statements:

- 1) I AM FULLY VACCINATED AND WILL PROVIDE MY VACCINATION CARD AND I.D. AT THE DOOR
- 2) I UNDERSTAND AN INHERENT RISK OF EXPOSURE TO COVID-19 EXISTS IN ANY PUBLIC PLACE WHERE PEOPLE ARE PRESENT. WHEN I REGISTER I/WE ARE MAKING A CHOICE TO ATTEND/GATHER INDOORS.
 - All guests must show their Covid Vaccination Card and I.D. (unless personally known to be who you are), before being allowed to enter the center to check-in at registration desk.
 - All guests must wear a face mask and must wear it at all times when not seated at their table and actively eating or drinking.
 - All guests will use hand sanitizer before entering the center – extra sanitizer will be available inside the ballroom for your convenience.
 - No table shall have more than 4-5 guests per table (no exceptions including "family").
 - Pourers will be masked at all times and will remind guests not wearing their masks as requested, to do so.
 - Appetizer trays (1 tray per table or 1 plate per person (we haven't figured that out yet) will be provided.

Snow on Wine



TRICKS TO KNOWING HOW A WINE WILL AGE

Dr. Jeff Snow

Education Director

November 2021

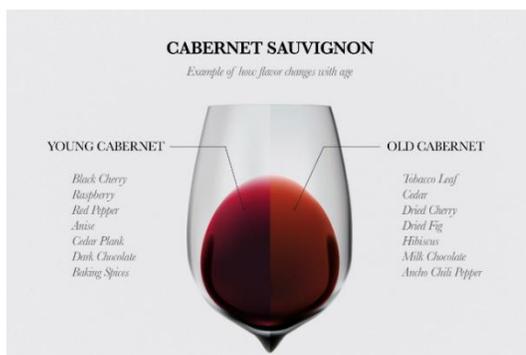


You have all likely heard the myth that wine improves with age. Most wine is as good as it will be when purchased. However, somewhat less than 1% of wine greatly benefits from bottle ageing. That same wine is in fact often unpleasant to drink young. Is it worth pursuing you ask? My unqualified answer is yes. The most lovely, soft, pleasurable to drink wines with profoundly complex layers of beautiful flavor are the result. So there are two ways to have such wine treasures. If you have deep pockets, go to wine auctions and buy old wine which wine writers have extolled. Alternatively you can devote time and effort to learning how to recognize and buy at release, a wine which has great potential.



Taste wine on release, buy those you judge age worthy, and lay them down in good storage conditions. For me this has been a lifelong learning pursuit, and a fun hobby.

Tannin, acid, and sugar are the natural preservatives which allow wine to age. But let's just focus on table wine where sugar is not a consideration. Tannin is what makes your mouth pucker. Acid makes us salivate. The large amounts of either needed for long aging can be harsh and even unpleasant when young. In aging of wine think of a "slow motion race" -- the softening of the tannin and acid, against the loss of fruit. So first and foremost, in my humble opinion, there must be an abundance of fruit. A prospective wine to age should show an initial burst of fruit. But the length of time the fruitiness persists on the palate is even more important. I look for fruit that lasts three, four or even five minutes after swallowing (or spitting). Then there will be flavor, more nuanced, complex and layered, which still remains at the end of the "race".



Tannins can vary from harsh to softer, and with aging tend to move toward softness. This happens as these polyphenolic biomolecules polymerize – in other words, form longer chains. In general, the longer and larger the molecule, the softer and less astringent it seems on the palate. Eventually the molecules become so large that they precipitate and form sediment, further reducing the wines astringency. Shining a light through the bottle and seeing the accumulated sediment can be a useful sign about how this component of aging is progressing. Tannins are also balanced by acids which contribute fresh, tart and sour sensations which "balance" the bitter astringency of tannins.

The three most important acids in finished wine are 1) tartaric, 2) malic and 3) lactic acid. During aging tartaric acid may precipitate with tannins. Tartaric acid is important in maintaining color, so seeing the initial deep violaceous red fade gradually to brick is a sign of aging progress. The slow infusion of oxygen through the glass/cork interface of the bottle closure reacts with acids to help soften them. Malic acid is named for “la mela” or apple, and is crisp like a “granny smith” apple. A little helps maintain the fresh fruit sense – too much makes it harsh.

Well made red wine will have had secondary malolactic fermentation in barrel prior to bottling to convert much of it into the softer butter like lactic acid. Further softening and integration occurs with time in bottle.



That is the “nutshell” you need to start building a cellar of well aged wine. To perfect the skill of identifying ageable wine, and the ageing timeline each needs, you must study the wine. At purchase make extensive notes of what you tasted, then buy a good quantity to lay down (usually 1 case). Now, after a few years open 1 bottle, and then every 6 to 12 months, making extensive notes each time. If you drink the last bottle before the wine begins to fade and loose fruit you will never know how much further it could go and what additional nuances might develop. And you must do this with

different sorts of grapes and different appellations. Bordeaux varietals, Rhone varietals, and Pinot Noir all age much differently. Furthermore, Bordeaux varietals from France and California age differently, but in my experience Bordeaux and Walla Walla Cabs and Merlots very similarly. Likewise Pinot Noir from Burgundy, California and Oregon are different animals. As an example, in the last few months Julie and I have shared two fully mature 1986 Bordeaux wines, and several Washington and California Cabs from 1997 to 2003, and found similar fully mature California or nearing maturity Washington -- all wonderfully developed wine. Quite a variable time horizon for one grape family!

If you are beginning your wine aging journey don't hesitate to talk with any older SES members who have long experience in wine aging. You will certainly get a variety of opinions, as pallets do vary. But you will find much agreement as well.



Often at tastings ageable wines tend to be more spendy, and will receive less popular votes (for most members it's about which drinks best now). That is usually because the “preservatives” (tannin and acid) dominate and make the wine harsh. Saving some wine in the glass for air exposure up to an hour can help you see past this to the persistent fruit. If you are unsure, buy a bottle, open it at home, and taste a glass a day for 4 or 5 days, leaving the bottle uncorked but covered with a layer of muslin to keep fruit flies out.

As your experience and your cellar grow, your skill and confidence will develop into excellence, and you and your family and friends will enjoy delightful wine.

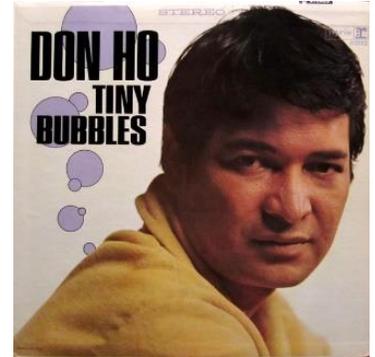
YOU HEARD IT HERE!

Tiny Bubbles

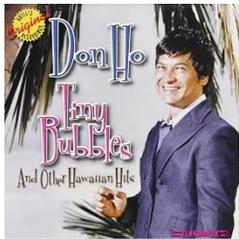
By Terry Gross, Board Director
SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair

When I heard that our November tasting was going to be sparkly and bubbly my brain instinctively went to the song "Tiny Bubbles" by Don Ho (August 13, 1930 -April 14, 2007). With its easy tempo and smooth melody, this song is one of those hummable, singable songs that stick with you.

The song, written by Leon Pober. Leon originally wrote the song for Lawrence Welk who turned it down; which puzzles me since he was the champagne music guy with all the bubbles. Although Welk later performed the song several times on his television show after it became a hit. Producer Sonny Burke, who had been an arranger and writer and worked with the likes of Jimmy Dorsey, Lionel Hampton, and Peggy Lee, requested the song after Ho couldn't successfully perform the song "Born Free."



The song eventually became Don Ho's signature song and it hit #14 on the Easy Listening charts in March of 1967 and #57 on the Billboard Hot 100 pop chart. The song was so popular that by the next year, 34 other artists had done a cover of the song.



Don Ho (also known as Hawaii's Dean Martin) was born in Hawaii in 1930 and was of Hawaiian, Chinese, Portuguese, Dutch and German descent. In 1954 he joined the Air Force and spent time flying C-97's with the transport service. When he transferred to Travis AFB, California he went into town and bought an electronic keyboard and started his singing career. Although his album sales peaked in the late 1960s, he was able to land a television series on ABC from October 1976 to March 1977 with The Don Ho Show variety program which aired on weekday mornings which filmed in Waikiki Beach.

In 1959, his mother became ill, and he left the military and returned home and sang at the club she owned in Kaneohe called Honey's. A promotor got him gigs at bigger clubs and eventually signed with Reprise Records (a record company started by Frank Sinatra). He released his first album and started playing clubs in Vegas and Tahoe. Don Ho also performed "Tiny Bubbles" during the halftime show at the 2005 Pro Bowl at Aloha Stadium in Honolulu

One of the things he would do at his shows is ask for a show of hands of WWII veterans. He would ask then specifically for those survivors of Pearl Harbor and the Pacific theater to come up on stage and join the hula dancers, telling the guys who fought in Europe, you got your glory in all the movies made about the war in Europe.

Now back to the song. As I mentioned its catchy melody makes it an easy sing or hum along. So grab a glass of bubbly, sit back, and put the song on. Or maybe slip on a hula skirt and then put the song on. I DARE you not to sing along!

TINY BUBBLES...IN MY WINE...MAKE ME FEEL HAPPY, AH, THEY MAKE ME FEEL FINE.
THOSE TINY BUBBLES, MAKE WE WARM ALL OVER, WITH A FEELING THAT I'M GONNA
LOVE YOU TILL THE END OF TIME.

<https://www.youtube.com/watch?v=PLm2Edb5F7M>



2021 WINE ADVENT CALENDARS

Advent calendars are used to count down the Advent season, the religious days leading up to Christmas Eve.



THE WORLD OF WINE ADVENT CALENDAR

A must-have for the holiday season. WSJWine's 2021 World of Wine Advent Calendar is ready. Order now for FREE delivery by December 1. The 2021 edition features an all-new design and more variety than ever—24 unique wines in total. Behind every door there's a lovely little quarter-bottle to enjoy—each providing a very generous glassful—on the days leading up to Christmas. Highlights include fine Prosecco, their #1 French Sauvignon Blanc, #1 Super Tuscan, glorious Bordeaux, sumptuous ruby Port, top-estate Rioja, pristine Italian Pinot Grigio...and much more. Last year's advent calendar sold out in a flash. Order by November 21* for delivery by December 1 and even sooner to make sure you avoid missing out. *See here for state-by-state deadlines. It's only \$140 at WSJ.com



12 NIGHTS OF WINE

For the oenophile who wants to support women in wine, this calendar offers 12 glasses of wine from vineyards around Europe, all crafted by women winemakers, each of which come in a single-serving container. Better still, this year's version comes in two designs, so you can choose the style that fits your holiday theme best. \$129 at VINEBOX.



LUXURY WINE ADVENT CALENDARS – For the self-proclaimed somms, the wine-curious, or that one friend or family member that makes gifting impossible, our 2021 Wine Advent Calendar is the perfect gift to give or get this holiday season. 24 nights. 24 mini bottles of premium wine. 24 opportunities to sip and explore your way through the holiday season. \$135 Order from InGoodTaste.com



ALDI'S 2021 WINE ADVENT CALENDAR - has 24 doors, each with a small bottle of red, white or bubbly behind it equal to one glass!! This one is famous for selling out quickly, so if you see it, buy it. The affordable grocery store chain is releasing their wine advent calendar, and - OMG - officially no one will ever go back to those basic chocolate-filled advent calendars ever again. The giant boozy masterpiece is filled with 24 mini bottles of reds, whites, Rosés, and bubbies, all of which total the equivalent of six full bottles. Heck, yes! The festive wine-filled calendar, which is decked out with the cutest holiday-themed illustrations, will be available starting Nov. 3 - so run, don't walk. In addition to its regular wine advent calendar, Aldi will also be releasing a sparkling wine calendar - so pick your poison! Happy holidays, wine-lovers \$59.99.



12 WINES ADVENT CALENDAR - "Mini" not doing it for you? This calendar contains half bottles (about twice the size of your average wine advent calendar) so you can really make the most of getting merry this season. Vintage Wine Estates. Order from QVC \$108



IT'S THE MOST WONDERFUL WINE OF THE YEAR! - 24-187ml btl. This fun holiday addition won't disappoint!

California- Ever wanted a new bottle of wine to taste everyday before Christmas? This is the perfect gift for you! Try 24 different wines from different US wine regions! A surprise for each day, Can you say, "White, Red and Rose - yes WAY!" Available at Total Wine \$79.99.



2021 COSTCO WINE ADVENT-URE CALENDAR

It's here, and it's in stores earlier than ever...the Costco Wine Advent Calendar for 2021. And if you see it, buy it quick. These go fast so grab one (or two) and stash it for a few months if you want to follow along with the calendar. Lots of big news for this one in 2021, starting with the fact that we heard there will only be one version of the Costco wine advent calendar this year. You might remember last year there were two different versions. Both were good, and it was fun to have all that interesting wine, but this year, there will be only one. So don't pass it up thinking another shipment is going to arrive later. \$99.99 and include 24 half bottles of wine in different varieties.

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 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 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

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.