



SUMMER BREAK IS FAST APPROACHING - There are solid life lessons we can learn in the face of significant challenges, and we see much of that in the middle of the turmoil we are witnessing today (like the past pandemic or current spikes, fall of the stock market and rise in interest rates, shelf supply shortages, gas prices, war in Ukraine, the start of hurricane season, climate change and impact on our environment, weight loss, weight gain, email newsletters (ha ha)...but I think, in adversity, we dig deep into places we did not know existed to find a better, more courageous version of ourselves. And courage can be contagious, so continue to stay healthy and strong during our “SUMMER BREAK” (July and August), and we’ll be back together in September (Fall is a great time of year for wine tasting), so looking forward to another great year of tastings!

WE ALL NEED SOMETHING TO LOOK FORWARD TO! You can still find peace, love, and wine happiness with the Spokane Enological Society! Yes, it’s time to renew your SES membership for the tasting year starting July 1, 2022 to June 30, 2023. The cost to renew your membership is \$50 per couple (2 people) and \$30 for an individual. Please renew your membership before the June 30, 2022 deadline. Membership dues/renewals are not prorated. Per our By-Laws, members who do not renew their membership prior to July 31st will effectively discontinue their membership (membership can be reinstated after July 31st by paying the annual membership fee and a \$5.00 late fee per person).

To renew ONLINE click on the link, <https://spokaneenologicalsociety.org/Sys/MembershipRenewal> - log in to your account and the rest is easy! **To renew by mail** simply complete the attached application form, enclose your payment, and mail to: **SES, P.O. Box 31404, Spokane, WA 99223.**

DON'T MISS THE LAST TASTING BEFORE OUR SUMMER BREAK!

JUNE TASTING FEATURES CRAFTSMAN CELLARS WINERY



The Craftsman name is inspired by winemaker, Greg Shelman. Greg became intrigued with wine after taking a tour of the Napa wine country in 1966. Years after earning a Pharmacy degree from Washington State University, Greg pursued a passion for crafting wood into Stickley-inspired fine furniture here in Spokane. However, winemaking continued to intrigue him. In 2003 he returned to Washington State University for a second degree and became the first graduate in WSU’s burgeoning Viticulture and Enology program. Winemaking allowed Greg to leverage his strong science background into an endeavor where his craftsman-like attention to detail could flourish. He interned

at Hogue Winery in Prosser and then was the assistant winemaker at Arbor Crest Wine Cellars for several years. In 2013, Greg and his wife, Margo, started Craftsman Cellars.

Greg’s ambition is to produce hand-crafted wine in the old-world style. All wine-making operations are carried out by hand with the power of gravity rather than electrical pumps. Although time consuming, this gentle method is less harsh and introduces less oxygen to the wine. In addition, Greg uses French oak barrels for each vintage to ensure a truly premium wine.

The Craftsman name reflects Greg’s belief that winemaking is more of a craft than an art. The winemaker is the craftsman, who, through unwavering attention to detail, shepherds the wine through the complicated process from a vine in a field to a bottle on your table. The craftsman carefully selects and gently destems the grapes, then introduces yeast, which has the biochemical ability to change the natural sugar to ethanol. Armed with Greg’s background in science, our craftsman closely monitors this process to ensure a truly premium wine. Winemaking is not simple--there are hundreds of additional variables to consider--but Greg’s passion for winemaking and his craftsman-like attention to detail come together to meticulously guide the wine to its fullest potential.

WEST SONOMA COAST VINTNERS ARE MAKING A SPLASH!



The **West Sonoma Coast Vintners** is an association of wineries and growers who are passionate about farming along the mountainous coastline of western Sonoma County. This appellation has distinguished itself as one of the world's leading regions for top quality Burgundian varietals Pinot Noir and Chardonnay. Syrah is an exciting runner-up. Close to the Pacific (the AVA extends from San Pablo Bay to the border with Mendocino County), with more than twice the annual rainfall of its inland neighbors, it's warm enough to ripen wine grapes because most vineyards in this AVA are above the fog line. Winegrowing is not for the faint of heart

there, with vineyards perched on chilly, ocean-view slopes. The coastal fog and the inversion layer it creates plays a major role in creating a cool but sunny environment for these vines. On days when Napa temperatures exceed 100, coastal vineyards are struggling to reach 75. The region has a longer growing season at more moderate temperatures so winemakers are able to develop intense flavors in their wines; grapes get to actual, full ripeness at lower sugar levels while preserving their natural acidity. But who can afford to visit Napa today, hotels are nearly \$1300 per night! Good news, the West Sonoma Coast area hotels are much more affordable.



WINE GADGETS AND GIZMOS – Mastering the fermented grape game takes more than a corkscrew and a few stemless



wine glasses. What does it take? **This stuff:** wine chillers, corkscrew openers, electric corkscrew openers, cork pulls, buckets, foil cutters, stoppers, preservation systems, aerators, stemless glasses, stemmed glasses, wine racks, plasticware, aluminum ware, decanters, wine tower decanters, strainers, corkcicles, cork catchers, needle extractors, wine chilling wands, champagne sabers, wine purifiers, wine chillers, wine clips, dual zone wine refrigerators, totes, bags, and boxxels! And that doesn't even touch the surface of hostess gifts, clothing gifts, bicycle wine racks, and a lot more! Wine drinkers do like gadgets! ***(Just give me a sturdy glass and a bottle, I don't want any gimmicky gadgets getting between me and my wine!)***

WHAT'S UP WITH CHARLES SMITH'S HAIR? Do you care? We guess it's supposed to give the appearance of being rebellious. Every morning Charles and his personal trainer put Classic Rock on the TV, and try to guess what's going to be the first song. Per Charles, "the deal is, if one of them gets it right, they don't work out that day. Instead, they roll a big fat joint, grab a bottle of Champagne from his cellar, and head out onto the dock to drink and have a smoke." But hey, he's Charles Smith, an ex-rock band manager and the BIG CHEESE, aka "wild man" of K Vintners of Washington State. And just like his wines, and his hair, it's all about being original. He's passionate about wine, a little loony in one way or another, slightly overweight, with big blonde rasta-like hair (recognizable from a distance I'm sure). He's also a 53-year-old shock-haired ex-music manager turned Washington wine mogul, who just sold five "core wines" to Constellation Brands for \$120 million. That makes him crazy *all the way to the bank* (and yes, nobody cares about his hair there either).



WHAT'S A MICRO WINERY?



There's a new winery category, the **micro-winery**. In Napa County there's a new law designed to cut winery-building red tape and expense for small wineries, opening the door to tastings for small family farms. In the past, micro-wineries in Napa County were denied "winery" status, prohibiting them from numerous benefits like they couldn't host tastings. The ordinance requires wineries to be no more than 5,000 square feet. They must produce at least 201 gallons (but not more than 5,000 gallons) onsite and 75 percent of the grapes must be grown on the same or adjacent property under the same ownership. That requirement is designed to prevent producers making large amounts of wine elsewhere to simply open a tasting room with a micro-winery permit. The winery must be on at least 10 acres and can hold tastings but cannot market their events. They can share

their wine with visitors but cannot generate no more than 10 roundtrips daily (vehicles arriving and departing) including staff, deliveries and customers. 75% of the grapes must be grown on the same or adjacent property under the same ownership. They are also prevented from having large groups (bus loads) in the tasting room. ***Who thinks of this stuff? Sounds like the only winner is the liquor authority getting another application fee.***

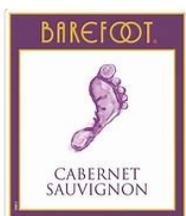
WINERY CROP INSURANCE? HAIL YES!! Wineries are unique because they have elements of multiple business types, including agriculture, manufacturing, retail, and entertainment, all of which require specialized insurance coverage. A majority of wineries grow, produce, store, and sell their wine on the same plot of land, which opens them up to even more risks should something happen, such as a fire or vandalism. And on top of that, some winery owners live on the property as well, which requires personal liability insurance. From the loss of crops to equipment breakdown, storage, transportation, and spoilage, all of these risks should be accounted for in a winery insurance policy.



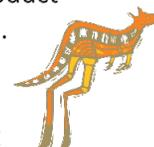
LABEL WARS – Just as Cattlemen push for a brand they can stand behind, winemakers know that “marketing labels” do have a lot of power, even the power to affect palatability. Different labeling can shape the perception of taste and flavor. Labels tell the story of the wine and they create a difference in consumers’ minds. Can you remember the last time you “shopped” for a bottle of wine, either for gifting someone or for yourself? There are various factors involved in final decision-making, whether imported or domestic, red or white and price point. When we are analyzing, we are stuck with 3-4 options. One cannot deny there is one final aspect that acts as a final knockoff in your decision making which is the label of a wine bottle. According to the wine.net survey, where a total of 2000 wine drinkers were involved, they were asked to choose between 3 red wine bottles and bottles of white wine with only a picture of bottles. The conclusion observed was – 80% of them said their decision was based on the label!



When it comes to those who are not wine literate, it is stressful to pick the perfect bottle of wine to gift for someone. They might be randomly browsing in the wine aisle, concerned about which one to choose. At this moment, the tendency is to pick out a wine bottle based on its astonishing looking label, anticipating that it tastes as good as it looks from the outside. Here are the main components a wine bottle label designer considers: target audience, brand story, bottle color, font (textural style), illustration or pictures, label colors, label materials, and special effects (metallic). And yes, there is an annual LABEL DESIGN AWARD for Wine, Beer and Spirits – since 2015 the competition seeks to reward outstanding designs as an influence on wine, beer and spirit purchases, however, judges focus solely on the product in front of them without looking at the context as to how that product integrates into an existing portfolio, or contributes towards enhancing the brand.



Sounds purely objective. Do you recognize these brands? Barefoot (crowned as the world’s best wine BRAND). Yellow Tail (we’ve all seen it), it’s maybe the 2nd most recognizable? Mind you, I wouldn’t call these two wine labels “amazing designs,” but they do have authentic identity.



THE FUN BEHIND CHOOSING A NEW STYLE WINE GLASS - There are so many different wine glass shapes, colors, sizes, the variety can be overwhelming for some. On a recent trip to Italy, most of the glassware was triangular shaped. We liked them because they looked modern and sleek, and seemed perfect (and different) for any occasion. I know, you can drink wine out of a mason jar, coffee mug, paper cup or tin can; but these glasses are just plain fun and remind us of our trip! And I found them at a great price from CB2 (Crate & Barrell) -they make a fun gift - I bought 2 glasses for whites and 2 glasses for reds (\$8.95 each) – shipping was only \$8.95 – that’s cheap and they came 2 days later!! Shhhhhh....Happy Birthday to Paul!



<https://www.cb2.com/search?query=Muse+Red+Wine+Glasses&isLanded=true&isReadyToShipAvailabilityOn=false>



JUNE 2022 TASTING INVITATION CRAFTSMAN CELLARS WINERY

**HOSTED BY GREG AND MARGO SHELMAN
WINERY OWNERS AND WINEMAKER**

MONDAY, JUNE 20, 2022 – 7:00 PM – SOUTHSIDE COMMUNITY CENTER
 CRAFTSMAN CELLARS WINERY FOCUSES ON OLD WORLD-STYLE REDS
 AGED IN NEW FRENCH OAK - THEY ARE SIMPLY FABULOUS (AND AWARD WINING) WINES!

Their 2016 and 2017 grapes were sourced from Lonesome Spring Ranch Vineyard in the Yakima Valley AVA. The 2016 MERLOT and 2016 LEFT BANK both won the SILVER award in the 2022 San Diego Intl. Wine & Spirits Challenge. The 2016 LEFT BANK and 2015 CABERNET FRANC both won DOUBLE GOLD at the TRI-CITIES Wine Festival. (Sadly, the Cab Franc is SOLD OUT)

\$28 FOR SES MEMBERS / \$34 FOR GUESTS

TO REGISTER FOR THE TASTING CLICK ON LINK:

<https://spokaneenologicalsociety.org/event-4847171>

#	YEAR	TASTING WINES
1	2020	BARILI CELLARS CHARDONNAY - The 2020 Chardonnay is rich. As always, their Chardonnay delivers the perfect balance of oak and fruitiness. It pairs well with food or is delicious on its own. Golden Goodness. Craftsmen Cellars doesn't make a white wine, but they do offer only their favorites on their tasting room menu. <i>THIS WINE WILL NOT BE OFFERED FOR SALE AT THE TASTING – JUST FOR SIPPING WHILE WE INTRODUCE OUR GUESTS AND SPEAKERS</i>
2	2016	MERLOT - Lighter red color with good clarity for unfiltered wine. Some earthy tones with hint of spice and cedar, followed by textured floral finish and hint of berry, currant and oak. Smooth and soft, easy drinker with good acid balance. Aged in new French Oak barrels for 33 months. Awarded a SILVER AWARD in the 2022 San Diego International Wine & Spirits Challenge.
3	2017	MALBEC - This Bordeaux wine reflects the clear deep ruby red of Snow White's apple, like looking at sunlight through red glass. Having a fragrance of watermelon, dates and bold cherry, it coats the mouth warmly as it comes across the palate crisply with a cherry and dark chocolate flavor; and a caramel flavor when interacting with food. Would pair well with a roasted chicken and a nice salad. Awarded a DOUBLE GOLD in the 2022 WA Seattle Wine Awards.
4	2017	CABERNET SAUVIGNON - Signs of sharp crimson, red ruby velvet, this wine generates a sign of spring with light and fresh raspberry, blackberry, currant and oak with a touch of tobacco and dry spice. Creating a warm, smooth and dry mouthfeel, and a hint of ripe plums, berries, molasses, rhubarb and ripe cherry that coats the mouth. This wine is perfect for a nice evening in; easy to drink, it would go well with a cozy fire and a charcuterie board. Awarded a DOUBLE GOLD in the 2022 WA Seattle Wine Awards.
5	2016	RIGHT BANK - This traditional Right Bank Bordeaux blend of 67% Merlot, 22% Cabernet Sauvignon, 5% Cab Franc and 5% Malbec displays a deep plum and blackberry vision and notes of coriander, citrus, caramel and oaky bourbon. The velvety, yet bright and dry flavor of chocolate, plum, cherries and blackberries dominates this wine.
6	2016	LEFT BANK - This traditional Bordeaux red blend of 67% Cabernet Sauvignon, 22% Merlot, 5.5% Cabernet Franc and 5.5% Malbec offers crisp aromas of black licorice, spicy clove and fennel. Exhibits a deep, dark burgundy appearance with complex flavors of cedar, blackberry, apricot and cinnamon. Pleasant, dry finish with good tannins. Awarded a SILVER AWARD in the 2022 San Diego International Wine & Spirits Challenge.

Craftsmen Cellars is at 1194 W. Summit Parkway in Spokane's Kendall Yards neighborhood.

Call (509) 413-2434. On the web: www.craftsmanwinery.com

SNOW ON WINE



Dr. Jeff Snow

Director of Education

June 2022

Paul Hersey and I were recently talking about fun wine and food experiences. Paul remarked at how much he enjoyed opening large format bottles for dinners of several people. And not only is it fun and exciting opening magnums and double magnums, in addition, I added, the wine just tastes better from larger bottles. Paul seemed a little surprised by this. And also, by the fact wine in large format bottles takes longer to age. Once I explained the reasons for that it made perfect sense to Paul, but it occurred to me that if this was news to our program co-chair, then our education chair needed to **get to work**.

So indeed, **size does matter**, but no matter how big your “bottle” it also matters what you do with it. Getting the greatest wine tasting pleasures still improves with the quality of bottle storage and cellaring. But before delving into the importance of size, lets first go back to the basics of the “life of a wine” from creation through aging to perfect maturity. You all know that a batch of wine begins with primary fermentation where “yeast beasties” eat sugar molecules from crushed grapes and “poop” out byproducts: namely carbon dioxide gas which can add “fun fizz” and ethyl alcohol which is the main story. At the end of primary fermentation, the wine is chemically “reduced” (that being the opposite of “oxidized”). Over time, usually first in a barrel, then later in bottle, tiny amounts of oxygen reach the wine and it begins to oxidize. During oxidation acids mellow and tannins soften often precipitating as sediment, resulting in wine which is smoother and softer in the mouth. During this oxidation the fruit flavors blend and develop, but eventually start to fade. At some point the best compromise of mellowing and softening but persistence of fruit is reached, and we say the wine is ideally mature.

Oxygen cannot go through glass or the cork itself – it can only get to the wine by passing along the interface between the glass and the cork. And without temperature variation up and down, even that cork/glass interface would pass almost no oxygen. In our homes temperature varies during the day (and greatest variation is usually in the kitchen and the furnace room). The wine bottles we have at home warm up with the surrounding room. The warming wine within the bottle expands (it takes about 1.5 degrees Celsius to cause significant expansion) and this expansion of volume forces tiny amounts of wine out through the cork/glass interface. When the temperature returns lower the wine of course contracts drawing in tiny amounts of air from outside the bottle. This represents one temperature cycle. Water, the main component of wine, has a high “heat inertia”. That is, it takes quite a while to warm and expand it. Heat of course warms the bottle by coming through its surface. The large format bottle does have a bigger surface, but it also has a MUCH bigger volume. And it is that surface to volume ratio which creates a larger temperature cycle in a smaller bottle of wine than in the large format bottle in the same room. And some would say that the larger bottle also has a larger cork, but again, the volume increases many times more than cork size.

I invite you to do the math but won't bore you with it here. But the point is that over months and years, larger bottles have smaller temperature cycles, and hence smaller and slower exposure to the oxygen in the air each cycle sucks into the bottle. Thus, they age more slowly and gracefully. So ideal cellaring is less important and a double magnum will age fairly well even with bad cellaring. (Note: the author does not mean to encourage bad cellaring, only to recognize that it is common and better tolerated by large format bottles.)



Now you may be wondering what size bottles exist, so that you can choose ones which will age fast and awkwardly vs slowly and gracefully. The smallest at 0.1875 liters is the Piccolo. A half bottle is .375 L, Demi is .5 L and a Tenth .505 L. The standard wine bottle is .750 L. A Magnum is 1.5 L and a Double Magnum 3.0 L. Then we enter the long list of biblical Kings and Heroes: a Jeroboam or Rehoboam 4.5 L, a Methuselah 6.0 L, a Salmanazar 9.0 L, a Balthazar 12.0 L, a Nebuchadnezzar 15 L, a Melchior 18.0 L, a Solomon 20 L, a Goliath 27.0 L, and a Melchizedek 30.0 L.

Although I agree with Paul that large format bottles are fun, one would need an industrial crane to lift and pour something like a Melchizedek. And if I cellared a Melchizedek now it might be fully “mature” when my youngest granddaughter celebrates her 75th birthday. However, I have twice tasted from a standard .750 L bottle and a double magnum 3.0 L bottle of identical vineyard and vintage. It was widely agreed among those lucky to be tasting them that wine from the larger bottle was notably better tasting and drinking. I have such a pair (a 750 bottle and a double magnum) from a 1982 Cabernet Sauv which I plan to open soon with a dozen or so folks and will report back the results. In my limited experience, double magnums of Bordeaux varietals like Cabernet Sauvignon from the 1970’s and 1980’s are drinking well now and magnums from the late 1980’s and the 1990’s are at their prime as well. If you are young, lay some large bottles down in the cellar now and in 20 years or so, “double your pleasure, double your fun” and go on a double magnum run. Likely I will be long gone by then but you may light a candle on the alter to thank me!

YOU HEARD IT HERE

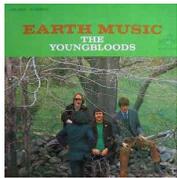
By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator



THE WINE SONG By the Youngbloods

This month's song is from a group that had one major hit titled, "**Get Together**", which was on their first album simply titled, "**The Youngbloods**". The Youngbloods were an American rock band consisting of Jesse Colin Young (vocals, bass, guitar), Jerry Corbitt (vocals, guitar, keyboards, harmonica), Lowell "Banana" Levinger (guitar and electric piano), and Joe Bauer (drums). Despite receiving critical acclaim, they never achieved widespread popularity. The song, **Get Together**, only hit number 62 on the Billboard chart until two years later when it cracked the Top 5 (after the National Council of Christians and Jews used the song in television and radio commercials) - it sold over one million copies and received a gold record, awarded by the RIAA, on October 7, 1969. If you haven't heard the song, I would be surprised. The chorus contains that line, "*come on people now, smile on your brother, everybody get together, try to love one another right now*". **(AHHH, now you know it)!** This was their one hit wonder.



The Wine Song, which is what we're talking about, is off their second album, "**Earth Music**", released in 1967. The song has an upbeat melody and funky lyrics that suggest that wine's only purpose is to keep "your head stoned all the time". Be it noted this is not the mission of the SES. Still, it's a fun tribute to wine, sherry, and port. ***I do enjoy a good snort of port around a campfire with a cigar, so guilty there. Plus, it's just fun to say snort of port.***

I also like the line about those "*luscious little bottles, sittin' up on the shelf, red, green and yellow Lord, they are somethin' else, hmmm*". It shares a feeling of joy we all get when we go to our favorite winery or wine shop and try to pick out something amidst all those bottles. Oh, and I have no idea what the last line in the song is about, "*get out the bathtub, grandma, and take off your socks!*" I can only surmise she imbibed a bit too much.

Not much more to say except happy summer and enjoy the foot-tapping tune!!

TERRY

Here's the link to the song:

https://www.youtube.com/watch?v=6r0OOLKPZTw&list=PL90FcmUgZe6CG0ajoWi_oROci1cae1Okz&index=15

Some folks like whiskey, whiskey's mighty fine Some folks like moonshine, Lord they drink it all the time My daddy taught me, said, "Son, only way to keep your head in line Drink-a that wine wine, wine Keep your head stoned all the time" (That's what he said) Look at them luscious little bottles, sittin' up on the shelf Red green and yellow, Lord, they are somethin' else, hmmm	They mesmerize me, the way they sparkle and shine Drink-a that wine wine, wine Keep your head stoned all the time One snort of Ruby Port really rings the bell Then a glass of Muscatel sets my head up well Then this sweetest bottle of cheapest sherry wine I say goodbye to my mind While folks around me insist on startin' wars Fightin' and a-hollerin', gettin' awful sore Gotta take some business, I don't pay them no mind Drink-a that wine wine, wine Keep your, head stoned all the time (Tell the truth)	One snort of Ruby Port really rings the bell Then a glass of Muscatel sets my head up well Then this sweetest bottle of cheapest sherry wine I say goodbye to my mind While folks around me insist on startin' wars Fightin' and a-hollerin', gettin' awful sore Gotta take some business, I don't pay them no mind Drink-a that wine wine, wine Keep your head stoned all the time (Spoken) Get out the bathtub, grandma, and take off your socks!
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RECIPES from the MAY 2022 Mexican Wines Tasting

<p>INGREDIENTS ½ finely diced sweet onion 3 finely diced jalapenos 12 c chopped cilantro 2 boxes Jiffy Corn Bread Mix 2 eggs 2/3 cup milk DIPPING SAUCE Sour cream, cilantro, lime juice/lime zest (all to taste)</p>	<p>JALAPENO CORN FRITTERS</p>  <p>Combine ingredients in a mixing bowl. Drop 1 T into well-greased muffin tin and bake 13-15 min at 400 degrees</p>
<p>INGREDIENTS Fresh Shrimp (cut in 1/3rds) Scallops (bay size, cut) Cilantro (1/4 cup or to taste) Lime/Lemon juice (1/2 cup) - to marinade in overnight and poach in liquid) Lime/Lemon juice (1/4 cup, or to taste) – for final mix ½ finely diced sweet onion 1 finely diced jalapeno (optional) 3-4 finely diced stalks celery 4-6 ripe Roma tomatoes (diced) Salt/pepper/garlic to taste</p>	<p>CEVICHE (LIGHTLY POACHED)</p>  <p>Marinate the shrimp/scallops overnight in the ½ cup of lime/lemon juice, drain the juice into a sauce pan, bring to light boil then turn off, allow to cool slightly then add the shrimp/scallops (or any other fish/seafood you want to add) to the slightly hot juice, stir for 2-3 minutes and remove seafood from poaching juice. Combine all the ingredients the following day, allow 4-6 hours to marinade before serving with chips or tortilla's.</p>
<p>INGREDIENTS 2 T olive oil 1 large onion, cut into rings 1 (15 oz) can stewed tomatoes 1 (7 oz) can chipotle peppers in Adobo Sauce 2 pounds shredded cooked chicken meat 16 tostada shells ½ C sour cream</p>	<p>MEXICAN TINGA</p>  <p>Heat oil in saucepan over medium heat. Add the onions; cook and stir until softened and translucent (5 min). Meanwhile, puree the tomatoes with chipotle peppers and Adobo sauce (to taste). Pour into the onions and add chicken. Cover, and simmer for 20 min. To serve, mound the chicken onto tostada shells and garnish with dollop of sour cream.</p>
<p>INGREDIENTS 1 ½ C frozen corn (thawed) 1 C frozen peas (thawed) ½ t ground cumin 1/8 t dried oregano 1 T olive oil 1 can (15 oz) black beans (rinsed and drained) 1 medium tomato (chopped) 1/3 C chopped red onion ¼ C lime juice 1T Dijon mustard 1 garlic clove (minced) ½ t salt 2 T minced fresh cilantro Tortilla chips</p>	<p>CALICO CORN SALSA</p>  <p>In a large bowl, combine the corn and peas. In a nonstick skillet, cook cumin and oregano in oil over medium heat for 2 min. Pour over corn mixture; stir to coat evenly. Stir in the beans, tomato and onion. In a small bowl, whisk the lime juice, mustard, garlic and salt. Stir in cilantro. Pour over corn mixture and stir to coat. Serve with tortilla chips.</p>



THE WINE EXPERIENCE

The joys of a wine memory!

By Robin Henspeter
SES Program Co-Chair

Since my journey of wine has started, I have always felt wine is a very special elixir. It goes well with food, entertainment, friends, or simply in a place of peace and quiet. It can be the highlight to a dinner party, or a reason to enjoy the sunset on the deck. Whatever the occasion having some wine always makes it better.

I believe wine should be experienced any way you like. There have been many events in my life where the wine, company of people, and food really all combined so well that the final experience was truly wonderful, creating a “wine memory”. When you are planning to open a special bottle of wine, the anticipation of tasting it sets the mood, and then when you finally get to drink the wine, it sometimes leaves such a strong imprint in your brain that you will never forget.

As I dive more extensively into the study of wine (which the SES is a part of), my appreciation continues to develop. I enjoy history and wine is like a story of many civilizations. The more you dig into wine, the grapes, styles, cultivation, vinification, aging, and marketing are amazing aspects of the finished product. I don’t feel you will ever run out of things to discover. We at SES are truly blessed to have this wonderful elixir that brings us together to taste and learn, while enjoying each other’s great company. We are also blessed that we live in the heart of some of the best made wines in the world, plus the fact that with all the new science surrounding wine making, we get to experience wine that is being made better than ever.

Wine is something you can enjoy anyway you like. If you want to learn more about it there are many books and online classes you can reference, plus the in-depth education our in-house aficionado, Jeff Snow. However, tasting different types and qualities of wines can be exciting, and educational. While there are lots of people that can give their opinions about taste, and quality about a bottle of wine, it is totally up to you and your preferences on what you like or dislike. Sometimes you get that one glass where everything is just right, the temperature, food pairing, and especially the people you are sharing it with, and that first sip you take imprints a taste you may never forget!! If you haven’t been lucky enough to have that perfect sip, it just means you need to keep trying, and I guarantee that sip is out there! Keep coming to the SES tasting events and see.

I wish you the joy of many wine memories!

ROBIN

WE ALL NEED SOMETHING TO LOOK FORWARD TO!

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SES, P.O. Box 31404, Spokane, WA 99223.



2022/2023 Membership Application/Renewal/Release of Liability Form

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.* Membership is open to individuals who are at least 21 years old.

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.

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2022/2023 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
3	DeNio, David	2024	Board Director
4	DeNio, Dionne	2024	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Hanson, Marty	2025	Board Director
7	Happy, Julie	2025	Board Director
8	Henspeter, Mona	2023	Board Director
9	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
10	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
11	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
12	Hoffman, Ellen	2024	Board Director
13	Kogler, Barb	2023	Board Director
14	Madison, Dave	2025	Board Director
15	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
16	Sputhe, Rebecca	2025	Board Director
17	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: Vice President
18	Wende, Jody	2023	Board Director

	NAME	TERM	APPOINTMENTS (NON-VOTING)
1	Austin, Deb	2022+	Membership Director
2	Goodwin, Kyle	2022+	Internal Auditor
3	Gross, Terry	2022+	A/V & Entertainment /Social Media & Facebook/ Zoom Meeting Coordinator
4	Hanson, Deby	2022+	Extra Special Events Director
5	Rimpila, CR	2022+	Webmaster
6	Roberts, Eva	2022+	Special Events Director
7	Snow, Jeffery	2022+	Education Director

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) to conduct the society's business which includes scheduling and planning events and upcoming programs, review financial reports, hear and act upon committee reports, and perform other duties as needed. Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, or by ZOOM, and are open to members to attend (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. Tastings are held on the third Monday of the month at the Southside Community Center.

Special dinners are planned in December (Holiday Dinner) and April (Anniversary Dinner) of each year and are held at the Spokane Club.

Extra special events, such as exclusive tastings at wineries or Tasting Rooms, are also planned periodically throughout the year.

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit organization governed by an elected 18-member board of directors elected by the membership as provided for in our By Laws and Standing Rules.

The purpose of the SES is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Functions are social and educational, usually centered on wine tasting, food pairing, 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 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 and 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 YOUR PHOTOS

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!

Take any fun pictures at SES events? Send them to tergro@hotmail.com for posting to our SES Facebook page.

SES Instagram and Facebook page hashtags:
#SES and #SpokaneEnologicalSociety