



October WineMinder 2022

“Old World vs New World” French Wines

The difference between Old World and New World wine comes down to rules, traditions, and norms. Old World wine makers follow them, and New World wine makers do not. France, in particular, is known for strict standards and methods of making and labeling wines, which dates back hundreds of years. New World wines are often labeled by varietal (Chardonnay, Pinot Noir, Merlot, etc.), while Old World wines are commonly labeled by the region or place where the wine was produced. The Old World way of thinking believes that place, or terroir, plays a larger role in the flavor of the wine than the varietal itself. The world of French wine is dauntingly vast.



Thankfully, learning about French wine isn't like learning calculus. All you really need is a corkscrew and a glass (and of course **Amber Park and her new wine specialist, Alexandra Barber, of Wanderlust Delicato**) to educate us! Amber says, *“French wine is endlessly fascinating.”* Our October wine program is focused on honoring the tradition of old French wines and learning about the new wine makers of France.

Fortunately, we know one great way to learn about wine is side-by-side tasting. We will smell and taste (and drink) some really good French wines; but is it possible to get a solid sense of the basics of French wine without tasting some of the country's truly great wines? There is a difference between GOOD and GREAT French wines! We will take a moderate approach, and then you can take the SKY'S THE LIMIT approach at your leisure.

FIRST, a geography lesson – let's focus on two of the world's most famous wine regions: **Bordeaux and Burgundy**. Bordeaux is like Paris, with right and left banks! On the right bank are mostly small estates and producers whose wines are largely blends of Merlot and Cabernet Franc. On the left bank are big châteaux that make mostly Cabernet-dominated wines. Burgundy is much further north than Bordeaux. Like Bordeaux, **Burgundy** is made up of many subregions, including Beaujolais and Chablis, though the most important is the Côte d'Or, a 30-mile corridor stretching from Dijon to Beaune. This is where great vineyards produce some of the most imitated wines in the world.

But what about the “new” French wines? It's no surprise the next generation of French wine drinkers want to try something new. They don't feel the need to carry on all of the past traditions and rules for making old French wine – they want to make NEW French wine. They want to start some of their own wine making methods to add to the ones already being honored – they want to create new traditions and new French wines. But are they before their time?

If there is one thing that most French wines have in common, it is that most styles have developed as wines meant to accompany food, be it a quick baguette, a simple bistro meal, or a full-fledged multi-course menu. Since the French tradition is to serve wine with food, our Food Committee will be doing just that!! We're getting spoiled by all their new ideas and fabulous food preparations, so I know they'll make some fabulous French wine pairing favorites!



OPEN THOSE PEARLY GATES! I'm sure you heard, Fred Franzia, the man behind the famous Charles Shaw wine known as Two Buck Chuck, died on 9/13/22 at age 79. Franzia was famous for claiming that no bottle of wine should cost more than \$10. In 2002, he started selling his Charles Shaw wine at Trader Joe's for \$1.99; known as "Two Buck Chuck," it was a real phenomenon because it was relatively good wine that was sold in a respectable bottle. It wasn't screw cap. In fact, at the 28th Annual International Eastern Wine Competition, a \$1.99 bottle of California Wine, the 2002 Charles Shaw Shiraz beat out 2,300 wines to win a prestigious double gold medal. Franzia came from a family of winemakers who sold their company to Coca-Cola. It later became the familiar Franzia boxed wine. Franzia famously retorted when asked how he made wine cheaper than a bottle of water, "they're overcharging for the water. Don't you get it?" ***Let's raise a glass to Fred for his entrepreneurial spirit!***



PROPER GIFTING OF WINE! There's a lot of gifting of wine! But there are potential pitfalls of gifting it – here are some of the issues and wine gift etiquette you might want to know. What style of wine do they like? Do they prefer white or red or pink or peach wine? Do they need diet friendly or natural wine? What gift bag or box is best? Do you give them a "world-class" wine if they only drink "box" wine? When is a wine gift card appropriate? How much wine should you gift? Are you going to a dinner party or buying a housewarming gift? Or is a gift of wine perfect for any occasion? As you see, gifting wine can be very complex. These suggestions may help: find out their preference, and if you can't do that, remember, the bottle should pair well with a favorite dish or style of food they like to eat. Consider the season, if it's Summer gift a lighter wine; Autumn a fuller-bodied wine, Winter a heartier wine or mulled wine, and Spring a fruity lighter wine. And finally, include a handwritten personal note, then add a little flair by putting it in a "presentable" package; or just add a simple but classy looking bow. There are tons of wine gift boxes or bags (you probably have a closet full but don't use it if it looks "used." A special touch, include a wine accessory like a bottle stopper, or go high-end with a wine basket filled with goodies and treats. Just don't buy the cheapest bottle but don't break the bank either by buying an expensive bottle; remember, a decent bottle of wine is just fine. And if you bring the gift to a party, remember, your wine is a gift can be opened at the recipient's leisure.



WINE MAKING KITS FOR BEGINNERS - A wine starter kit is probably the most important investment you will make in the course of your home wine making career. They include the specialized wine making equipment you'll need to start making your first batches of homemade wine (or mead or cider). According to Home Brew Advice.com, his best wine making kit for beginners is the Master Vintner 1 Gallon Wine Making Equipment Starter Kit With Recipe (Merlot), because it has the first-ever 1 gallon winemaking equipment starter kit; complete with premium grape concentrate from world-class vineyards; essential equipment that's easy to use; expert instruction that's easy to follow; everything you need to make your first DIY small-batch of Merlot. ***Now there's a gift that keeps on giving!!***



WINE EVERY NIGHT? Here's what "THEY" say: Who doesn't look forward to a good glass of wine in the evening, but it's not always about the wine, it's the ritual, it's a time to think and reflect, a time for calm and gratitude. Wine is a comforting, delicious drink to have at the end of the day and when you might be feeling stressed or anxious during times of uncertainty. Having wine every night may seem like an unhealthy relationship, but THEY say wine improves gut health; fights against cardiovascular diseases; helps raise HDL (good cholesterol) levels; reduces high blood pressure; and may have a positive effect on mental health and guard against developing depression; diabetes, may be linked to lower breast cancer rates; protect the brain from developing blood clots and perhaps lower risk of dementia, *(I think I remember reading about that);* and helps increase bone density and reduce the risk of osteoporosis. However, how to know when you've crossed the line between a "healthy" and "unhealthy" relationship with wine? THEY say, if you find yourself leaving work early every day just to get home to that bottle of wine (and pour a glass before you even let the poor dog out to pee), or you personally confess you think you are a "heavy" wine drinker (it's all relative), you might be less likely to see these potential "health" benefits. In any case, **you** control when you think it's time to discover ways to have a "healthier" relationship with wine. The French say to drink as much water as wine. And they usually drink wine only with meals. THEY say a healthy lifestyle means "everything in moderation."



WINES AND WASPS? No one likes wasps. They're hypodermic needles with wings and an attitude. But despite their habit of stinging you for absolutely no reason, we all owe the wonders of wine to these bad-tempered bugs. During the summer, the fungus **Saccharomyces Cerevisiae (SC)** grows on vineyard grapes. This is where the problem starts. Since SC only grows in the summer, the winter chill should kill all the fungi. That's where the wasps come in. Wasps love grapes. When the fruits ripen in the summer, the bugs chow down and fly back to their nests, where they give the masticated mush to their larvae. When they eat the fruit, the insects ingest the yeast, and their stomachs provide the perfect environment for it to survive the frosty months. More importantly, when wasps feed their young, they pass the fungus to their babies. That way, when the larvae mature, they reintroduce SC to the vineyards and start the process all over again.



THE ROLE WORMS PLAY IN YOUR WINE - The worm-tastic system is a win-win for a winery. The worms produce purified water – much faster than energy-consuming aerating pumps – and provide organic fertilizer for the vineyards' crops. Fetzer Vineyards in California, follows organic winegrowing practices, cultivates healthy soil and conserves water resources, and became the first winery in the U.S. to use an innovative system to treat wastewater – WORMS! They harness the power of microbes and red worms to generate millions of gallons of water each year to irrigate local grape crops. Fetzer uses the help of billions of worms that consume the organic matter found in the liquid wastewater resulting in just two byproducts: worm castings, which is an excellent organic fertilizer, and purified water. Fetzer's system can produce over 15 million gallons of water and over 20,000 cubic feet of worm castings each year that the winery uses to fertilize its crops.



THE REAL REASON WE CLINK OUR GLASSES - Clinking wine glasses is one of those time-honored traditions we perform without even thinking. Some claim it was originally meant to drive away demons. Others believe the idea was to slosh a little bit of wine into your drinking partner's glass—that way, he couldn't poison you without risking dying himself. As exciting as those theories are, they're just not true. The real reasons we touch our glasses are much simpler. Back before clinking was invented, a toast involved four senses: touch, taste, sight, and smell. The ears were left out of the equation. But as the manufacturing of wine glasses transformed into an art, people began appreciating the fine sounds of struck stemware, and voila, the clink was incorporated into the toasting routine.



WACKY WINE PROJECTS



#1 - The world of wine is a weird and wacky place, full of wild potions. Take **Meteorite Wine**, for example. Bottled in 2012, this stuff was slowly aged with a space rock that crashed to earth around 6,000 years ago. Supposedly, the meteorite gives the wine a "livelier taste. Truth is, an Englishman working in Chile launched what is the first wine aged with a meteorite formed during the birth of the solar system. Norwich-born Ian Hutcheon released a Cabernet Sauvignon called Meteorito, aged with a 4.5 billion-year-old meteorite from the Asteroid Belt between Mars and Jupiter. The extra-terrestrial wine was created at Hutcheon's Tremonte Vineyard in the Cachapoal Valley in Chile, which he bought in 2009. "I've been involved in wines and astronomy for many, many years and I wanted to find some way of combining the two," Hutcheon said. "When you drink this wine, you are drinking elements from the birth of the solar system," he added. Meteorito bottles run anywhere between \$150-\$275, if you can find one. This cosmic cabernet varietals all rate above 90+ points. *Hutcheon was crazy all the way to the bank!!*



#2 - Sacrificio Wine: a Cabernet Sauvignon, Carmenère and Syrah blend sacrificed to the Inca Gods. The bottles are mummified in cloth, placed in wooden boxes and nailed shut. On the Autumn Equinox they are taken to the top of Mount Tunca (meaning cemetery in Inca) and buried in different parts of the peak. The wines are left there as a sacrifice to the Inca Gods during the winter, and from the Spring Equinox onwards, visitors have the chance to hike from the observatory to the top of Mount Tunca in Chile. When they reach the peak, with the help of a map they must find the location of their sacrificed wine and dig it up. **True or not true?**

DID YOU KNOW...the average age of a French oak tree harvested for use in creating wine barrels is 170 years; the primary fruit crop in Napa Valley during the 1940's was prunes – not grapes; a “cork-tease” is someone who constantly talks about the wine he or she will open but never does; one glass of wine consists of juice from one cluster of grapes; 75 grapes comprise one cluster; 1 grape vine produces 10 bottles; 1 acre can contain 400 vines, resulting in 5 tons of grapes; during the early Roman times, it was forbidden for women to drink wine. Wives who were caught by their husbands drinking wine could be killed if caught in the act; you need to drink 7 glasses of orange juice or 20 glasses of apple juice in order to get the same amount of antioxidants in wine; wines have so many organic compounds that it is more complex than blood serums? **NOW YOU KNOW!**

Cop: what's in the bottle?
Lady: just some water
Cop: ma'am that's wine.
Lady: OMG.jesus did it again.

PERCEPTION OF PERFECTION

IS THERE SUCH A THING AS THE PERFECT WINE? (From Wine Folly) - The ‘perfect’ wine rides a line between intensity and sumptuousness. It has haunting aromas that astound your senses and the taste continues to evolve with layers of complexity that last a long time. Some people disagree and believe that perfection can’t be reached; but why deny the possibility that it exists? Especially if you are lucky enough to find one.

WHAT MAKES WINE PERFECT? Look at wines with perfect point scores and look for patterns in production. One could argue that it’s wicked and outright irresponsible to do this because ‘perfection’ is a matter of taste. However, there were some consistent themes that might surprise you. If anything, use this as inspiration to identify your own version of perfection and figure out how to get more of it.

CONSENSUS TRAITS OF PERFECT WINE:

- 1) **Wine blends** that included a primary grape followed by small portions of support grapes for added dimension was a big theme. These tiny proportions of other varieties were no doubt used like spices to finish the flavor.
- 2) **Single location** - everything you hear about the importance of terroir might be true after all. The majority of the best wines came from a single vineyard or two close proximity vineyards that had vineyards older than 25 years. If vineyard location is so paramount to perfecting, then seeking out great vineyard sites is probably just as important as finding great wineries.
- 3) Regardless of style, from German Riesling to Rhône Valley Syrah, the most loved wines tended to come **from hillside vineyards, dry farmed**. These two factors cause extreme stress on vines which means they produce smaller, more concentrated grapes.
- 4) When you have concentrated grapes they are sweeter, and thus make **higher alcohol wine** (alcohol adds texture, body and more aromas).
- 5) Before wine bottles became popular in the 1800's, all wine was stored in new oak barrels. This was because the cost of shipping empty barrels back was more expensive than just buying a new one. Today, oak-aging is more expensive compared to aging wine in stainless steel, but apparently it’s worth it. **Oak adds that ‘je ne sais quoi’ to a ‘perfect’ wine.**
- 6) **Wines that age long**, estimated to last more than 15 years, have to have balanced wine characteristics such as tannin, acidity and sweetness.

DOES HAIR OF THE DOG ACTUALLY WORK? Does 'hair of the dog' actually work after drinking alcohol? A morning drink may be the last thing you want after a night of boozing, but that’s exactly what this quirky English expression means. Originally, the expression referred to a method of treating a rabid dog bite; hair from the dog was placed in the wound. So in that sense, having another drink (any drink) is like taking hair from the dog that bit you. By the way, medical professionals do not prescribe alcoholic drinks to treat the symptoms of a hangover. However, they do encourage drinking water and getting rest. Want a cure for the hangover with a 100% success rate? Drink soda instead of alcohol the night before.

HERE'S WHAT YOU REALLY NEED TO KNOW!



OCTOBER 2022 TASTING INVITATION

Old vs New French Wines



HOSTED BY WANDERLUST DELICATO
Amber Park, Owner
and Alexandra Barber, Wine Specialist



“Wanderlust is freedom, happiness and the desire to explore!”

Amber and Alexandra will take us on a journey to understand the difference in the making, labeling and tastes of Old-World French wines vs. New-World French wines.

MONDAY, OCTOBER 17, 2022 – 7:00 PM
SOUTHSIDE COMMUNITY CENTER

\$28 FOR SES MEMBERS / \$33 FOR GUESTS

TO REGISTER FOR THE TASTING CLICK ON LINK:

<https://spokaneenologicalsociety.org/event-4991949>

FRENCH FAVORITE APPETIZERS INCLUDED WITH TASTING

#		TASTING WINES
1	NEW	Figuiere Mediterranean Rose from Provence
2	OLD	Charmel Provence Rose
3	NEW	Novellum Chardonnay
4	OLD	Chanzy Bourgogne Chardonnay
5	NEW	Fat Bastard Cabernet
6	OLD	Parenchere Bordeaux Rouge
7	NEW	Campuget Syrah
8	OLD	Crozes Hermitage

YOU HEARD IT HERE

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator/Interim Board Director

October 2022

Red Wine at Noon



Let me start by saying, this is **not** a happy song. As I've said before, many songs related to wine or alcohol in general are about self-medicating to escape some situation. This is one of those songs. I also need to add this is the song that started the whole idea of writing about songs that reference wine. At a food committee meeting, I was conversing with another club member and mentioned this song that I had only recently discovered but didn't know who did it. Well, much to my delight that member not only knew the answer but got me a copy of the album it was on!

First problem, the name of the band, **Joy of Cooking**, which only makes you think of a book of the same title. The second problem, it's a tragedy of a story of someone who has in a sense given up hope and resigned themselves to a life that they would not have chosen. Just look at the lyrics:

<p>[Verse 1] You can tell by my face that I'm not the same lady Who once wasn't willing to cry Some days I feel that I'm really quite happy With everything money can buy</p> <p>[Pre-Chorus] Then it's gone, gone, no need to remind me The life that I chose would be nothing at all</p> <p>[Chorus] Without white wine in the morning sun Red wine at noon And I'll be here when the evening comes And where have you been so long?</p>	<p>[Verse 2] That man that I married, he travels in Europe He brings me back presents from over the sea He meets with officials and shakes hands with strangers Then comes home to visit with me</p> <p>[Pre-Chorus] Then he's gone, gone, no time for the children I remember the days when we used to be free And I'll be here when the evening comes</p> <p>[Chorus] Now I've got white wine in the morning sun Red wine at noon And where have you been so long?</p>	<p>[Verse 3] The life that I've fashioned is not what I wanted But things often turn out that way And now I've forgotten all the dreams I once lived for As life becomes day after day</p> <p>[Pre-Chorus] And they're gone, gone, lost in the shadows The closets are full of old clothes I can't wear</p> <p>[Chorus] Drinking white wine in the morning sun Red wine at noon And I'll be here when the evening comes And where have you been so long?</p>
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The band is not well known and only released 3 albums. Here is some information on them from **The History of Rock Music**: Joy of Cooking were formed in Berkeley, CA during the hippie era (1967). Their fusion sound, incorporating folk, rock, jazz, gospel, and blues, had little in common with acid-rock; it heralded a new era of "creativity" and of stylistic re-evaluation.



One of the first bands led by female musicians, and one of the earliest to deal with feminist issues within popular music, the Joy of Cooking were led by pianist Toni Brown (graduated in creative writing), and guitarist Terry Garthwaite (folksinger and an aspiring sociologist). The three-unit rhythm section, on the other hand, was entirely male. Hampered by the fact of not being the typical rock band, the Joy of Cooking gathered a lot of critical attention but never enjoyed any commercial success. In fact, they were formed in 1967 but had to wait 4 years before recording an album (they were all over 30 by then). Released in 1971, the songs lyrics speak for themselves, and the recording is not highly produced, and the vocal harmonies aren't quite as tight as they could be (maybe they'd been drinking too much wine).

Listen away and be sure to have your own glass of "medication." <https://www.youtube.com/watch?v=oyct2Y7yShA>

RECIPES FROM THE SEPTEMBER 2022 TASTING

KALAMATA OLIVE TAPENADE SPREAD	MEDITERRANEAN SPICED NUTS
<p>INGREDIENTS:</p> <ul style="list-style-type: none"> • 1 cup pitted kalamata olives (drained) • 1 cup pitted canned black olives (drained - decreases saltiness) • 1 cup walnuts (but you can use pine nuts) • 3 garlic cloves • 1 cup fresh parsley (more if needed) • 1 tsp fresh rosemary • ¼ cup olive oil • ¼ tsp fresh ground black pepper • 1 Tbsp capers (drained) 	<p>INGREDIENTS:</p> <ul style="list-style-type: none"> • 1 ½ lb unsalted mixed nuts • 1 egg white • ½ tsp salt • ½ tsp cumin • 1 ½ tsp oregano • 1 tsp garlic powder • ½ tsp ground pepper • 1 tsp paprika • ¼ tsp allspice
<p>DIRECTIONS: Add garlic to food processor, blend until minced. Add remaining ingredients except olive oil. Blend until smooth, adding olive oil slowly while the blade is running. Adjust ingredients to your liking – additional pine nuts/walnuts, parsley or pitted canned black olives will make it less salty and intensify in flavor, while additional oil will increase the creaminess. You can also use other fresh herbs such as sage or basil. Serve at room temperature. Serve with pita chips/crackers.</p>	<p>DIRECTIONS: Heat oven to 325F. Add egg white to a large bowl and whisk until frothy and light. Pour nuts into the egg mixture and stir until evenly coated. Spread the nuts in an even layer on a lightly oiled baking sheet (use high heat oils like olive oil or avocado oil). Bake for 40 min. stirring occasionally until nuts look dry and crisp. Remove from oven and allow to cool. Nuts will continue to dry as they cool. Store nuts in an airtight container at room temp for up to 2 weeks. <i>You can also add dry kalamata olives (chop into slivers, cook until dry at 350F for 1 hr., then add nutmeg and cinnamon to taste, then add to nut mix).</i></p>
CHILLED FRESH CORN SOUP	SPINACH, TOMATO, ROASTED GARLIC BOUCHEE
<p>INGREDIENTS:</p> <ul style="list-style-type: none"> • 10 ears of fresh corn • 8 cups water • 5 sprigs fresh thyme • 2 bay leaves • Salt • 2 Tbsp butter • 1 cup diced onion • 12 cup whipping cream • Ground white pepper • Ground anise or cayenne pepper 	<p>INGREDIENTS:</p> <ul style="list-style-type: none"> • 1 cup ricotta cheese • 24 frozen puff pastry shells • 1 slightly beaten egg • 1 Tbsp olive oil • 2 large cloves garlic, minced • One 6 oz bag fresh spinach, triple-washed, drained and chopped • One 14-1/2 oz can diced tomatoes, drained • Salt/Black Pepper • 2 tsp roasted garlic paste
<p>DIRECTIONS: Use a sharp knife to cut the kernels off the cobs; set aside. In a large pot combine corncobs, water, thyme, and bay leaves; sprinkle lightly with salt. Bring to a boil. Reduce heat and simmer for 45 min. Cool slightly. Strain but save the cooking water; discard corncobs, thyme, and bay leaves. Meanwhile, in a large skillet melt butter. Add corn and onion; cook and stir for 12-15 min or until soft. Place half of the corn-onion mixture and half of the strained cooking liquid in a blender. Cover and blend until smooth. Strain. Place contents in blender in a large bowl. Repeat with remaining corn-onion mixture and cooking liquid. Strain. Add to bowl. Stir in cream. Cover and chill 4 to 24 hours. Season to taste with additional salt and white pepper. Sprinkle each serving with anise (makes about 5 cups). You can make this soup up to 2 days before serving.</p>	<p>DIRECTIONS: Drain ricotta cheese in cheesecloth or fine-mesh strainer. Set aside while you do the rest of the prep. Preheat oven to 400F. Place pastry shells on a large baking sheet; brush with egg. Bake for 20 – 25 min or until golden brown. Cool completely on a wire rack. In a large skillet heat olive oil. Add garlic, cook and stir about 30 sec or until you can smell the aroma. Add spinach; toss in skillet until it is completely wilted. Add the tomatoes; cook for 5 min to reduce liquids. Season to taste with salt and pepper. Combine ricotta cheese and garlic paste. Spoon some of the ricotta mixture into each pastry shell, filling about half full. Top with some of the spinach mixture. Keep warm in a 200F oven until serving or serve at room temperature. Makes 24 appetizers.</p>

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 & Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Gross, Terry	2025	Board Director (interim replacing Dave Madison term thru 2025) Appointment: A/V & Entertainment /Social Media & Zoom Coordinator
7	Hanson, Marty	2025	Board Director
8	Happy, Julie	2025	Board Director
9	Henspeter, Mona	2023	Board Director
10	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
11	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
12	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
13	Hoffman, Ellen	2024	Board Director
14	Kogler, Barb	2023	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	Hanson, Deby	2022+	Extra Special Events Director
4	Rimpila, CR	2022+	Webmaster
5	Roberts, Eva	2022+	Special Events Director
6	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 (501(c)7 organization governed by an elected 18-member board of directors.

The principal purpose for which the SES is organized is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Events and Tastings are social, educational and fun!

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