



**FINALLY!! SEPTEMBER IS HERE!** September usually marks the start of harvesting season, a time of celebration and festivities when wine makers are able to quite literally see the fruits of their labor. Today also marks the start of our 2023/2024 tasting season and we can't wait to get started! We should all be proud to be part of a cooperative organization that has not lost sight of its' purpose and most important aspect of our organization; providing a meaningful platform and place for everyone to learn about wine. Most members have stayed, some have moved on, but trust we are all better for the time we have spent - and will spend – together, cultivating our knowledge and appreciation of wine. So, whether you witness the harvest firsthand or just discover it once the grapes are safely inside the bottle, it is truly the tangible culmination of a solid year's worth of work, care, and expertise. The same holds true for SES Board members and volunteers; we are committed to grow and cultivate great tasting programs and educational opportunities for you in our 2023/2024 season. **Thank you for your renewed membership!!**



**ANNOUNCING THE SEPTEMBER 2023 TASTING PROGRAM**



**“A TASTE OF ANTINORI GLOBAL ESTATE WINES”**



For more than 600 years—spanning 26 generations—the Antinori family has produced exceptional wines that proudly celebrate its Tuscan and Umbrian roots. With vineyards planted in Italy’s most prestigious areas – Chianti Classico, Bolgheri, Montalcino, Montepulciano and Orvieto – Antinori stands as a leader among Europe’s finest winegrowers. The wines proudly honor Italian winemaking traditions, but also reflect the family’s relentless push to innovate and experiment.

Today, Albiera Antinori is the president of Marchesi Antinori with the continuous close support of her two sisters, Allegra and Alessia, all actively involved in first person in the business. Their father, Marchese Piero Antinori, is the current Honorary President of the company. Tradition, passion, and intuition are the three driving forces that led Marchesi Antinori to establish itself as one of the most important winemakers of elite Italian wine.

## THE VALUE OF ANTINORI WINE FAMILY HISTORY

***The Antinori cellar is nothing short of stunning...*** Completed at the end of 2012, the 50,000-square-metre Antinori



Winery was conceived as an invisible building whose body merges with the folds of the hillside. The tiered roof is entirely covered with farmland and a pair of sliced openings infilled with glass are the only things that reveal the presence of the structure at all. The lowest levels are dedicated to the storage and production of wine, while the upper level contains visitor facilities that include a museum, a library, an auditorium and areas for wine tasting and shopping. Its creation marked the first time Antinori was ever opened to the public.

***A long and well-established history...*** The Marchesi Antinori company can trace its history back to 1385, when Giovanni di Piero Antinori became a member of the Arte Fiorentina dei Vinattieri, the Florentine Winemakers' Guild. The family has been making wine for 26 generations, making Antinori the 10th oldest family-owned company in the world.

***And an innovative background...*** In 1900, Piero Antinori bought several vineyards in the Chianti Classico region, including 47 hectares at Tignanello. His son Niccolo positively scandalized Tuscany in 1924 by making a Chianti containing Bordeaux wine varieties, but he continued to experiment with new blends, types of barrel, temperature control and bottle ageing. Niccolo retired in 1966, handing the reins to his son Piero, who proved to be just as pioneering. He investigated the early harvesting of white grapes, different types of barrique, stainless steel vats and the malolactic fermentation of red wines.

***Its 1970s creations were revolutionary...*** Piero Antinori's flagship wine, Tignanello, first appeared in 1974 and caused a sensation thanks to its use of Cabernet Sauvignon in a Sangiovese blend, and with its practice of ageing in small French barriques. Antinori was accused of vinous treachery but nonetheless, barrique-aged blends of Sangiovese and Cabernet soon began appearing all across Tuscany.

***It's not the original Super Tuscan...*** that honor goes to Sassicaia. But Antinori's Tignanello was responsible for really shaking up the Italian wine industry, leading to far-reaching changes in rules and attitudes. The first Tignanello used non-native Cabernet Sauvignon, for example, and from 1975 no white grapes were used in the blend at all – very much against the Italian regulations at the time. The region is now brimming with Tignanello imitations.

***A second star...*** Despite some upset among purists at the time, Piero persevered and in 1978 launched Solaia – containing 80% Cabernet Sauvignon – from a neighboring vineyard. While the grapes for the Tignanello are planted on gentle, south-west facing slopes of shale and limestone, Solaia is known as 'the sunny one', as it enjoys the most sunshine across Antinori's 300-hectare vineyard holdings.

***It boasts a number of historic firsts...*** Solaia was the first Italian wine to be named the 'World's Number One Wine' by Wine Spectator in 1997, while in 1985 Piero was the first Italian to be named Decanter's 'Man of the Year' – the second was the late Giacomo Tachis, Antinori's winemaker, who was given the honor in 2011.

***All in the family...*** Piero Antinori is the brother of Lodovico Antinori, the mastermind behind Ornellaia and Masseto – two other notable Super Tuscans that played a significant role in reshaping Italy's wine industry.

***The name is embedded throughout Tuscany...*** Antinori has several other vineyard holdings throughout the region, including ones in Firenze, Bolgheri, Montalcino and Orvieto, as well as a handful of further properties in Chianti Classico. While the label may be responsible for dozens of wines, Tignanello and Solaia remain its shining stars, with an annual production of just 20,000-30,000 and 3,000-7,000 cases respectively.

# THE WINES OF COL SOLARE

FROM vinography  
a wine blog



Perched high atop Red Mountain, Col Solare is one of the most gorgeous wineries in the Pacific Northwest. The views from this legendary site are extraordinary. Col Solare is a historic partnership between Chateau Ste. Michelle and the Antinori Family that began with their first vintage in 1995, as Col Solare's mission has been to amalgamate these two distinct viticultural and winemaking backgrounds to create a fantastic Cabernet Sauvignon-based red wine from choice Red Mountain fruit.

Col Solare is an equal partnership between two influential wine producers who are recognized leaders in their respective regions: Washington State's Chateau Ste. Michelle and Italy's Marchesi Antinori. From the inaugural 1995 vintage, the mission of Col Solare has been to unite these two unique viticultural and winemaking cultures to produce world-class wines from Washington State's very best vineyard sites. With the planting of the Col Solare estate vineyard on Red Mountain in 2007, the vision of the partners has evolved to focus on showcasing the Cabernet Sauvignon of this renowned appellation and, ultimately, the specific fruit of the estate vineyard and the Red Mountain designation.

The story of how Marchese Piero Antinori ended up establishing a winery in Washington State, however, owes its genesis to a Russian. Specifically, the legendary winemaker Andre Tchelistcheff, who convinced Antinori to take a look at the state during a period when Tchelistcheff was serving as a consultant for Ste. Michelle Wine Estates.

Antinori would eventually enter into an equal partnership with Ste. Michelle to found Col Solare Winery, a project that from its inaugural 1995 vintage would help set a new bar for what Washington was capable of when it came to fine Cabernet Sauvignon.

The Antinori family brought a decidedly restrained and refined sensibility to the partnership, while Ste. Michelle brought unparalleled knowledge of the region and its growing conditions, resulting in an exceptional portfolio of wines that has remarkably only seemed to get better over time.

In 2007 the brand built itself a winery in the Red Mountain AVA of Yakima Valley (where it had been sourcing fruit for some time), and now comfortably represents one of the pinnacles of that region's winemaking, having switched to all Red Mountain fruit starting in the 2012 vintage.

While Ste. Michelle Wine Estates was eventually sold to Altria, the parent company of Philip Morris, and then sold again late last year to the private equity firm Sycamore Partners, Antinori continues to maintain its 50% ownership in the project. Renzo Cotarella, the chief enologist and chief executive officer of Marchesi Antinori, visits at least twice a year and continues to be directly involved in the crafting of each vintage.

You will adore these wines; they are among some of the better red wines made on the West Coast, standing easily in the company of top bottlings from Napa and Sonoma, but at much, much, much more reasonable prices.

“A TASTE OF ANTINORI GLOBAL ESTATE WINES”

WINE TASTING LIST/RETAIL COST

PROSECCO/ROSE/WHITE

- **2021 Col de Salici Extra Dry Prosecco Superiore Prosecco, Italy**

RETAIL \$21.95

The wines of Conegliano Valdobbiadene Prosecco Superiore DOCG represent Italy’s highest-quality designation in the Prosecco category. The 2021 Prosecco is straw-yellow in color with hints of green and gold. This sparkling wine offers pleasant aromas of green apple followed by notes of wisteria in bloom and acacia. On the palate, flavors of zesty green fruit continue and meld with well-balanced acidity leading into a pleasant, refreshing finish. Col de Salici is the truly great producer for this amazing sparkling from northern Italy. Blend: 100% Glera. 11.5% ABV



- **Col de Salici Rose di Salici Brut, Sparkling Rosé Veneto, Italy**

RETAIL \$16.95

Delicate pink in color this wine features bright highlights. It is crisp, lively and fresh, full of ripe cherry and berry flavors. The body is exceptionally light and satiny. It has a pleasing long, dry finish. 11.5% ABV



- **2021 Prunotto Langhe Arneis, Piedmont, Italy**

RETAIL \$27.95

Prunotto Langhe DOC Arneis was created to represent its territory, which has always been dedicated to the production of Arneis, and to interpret the varietal personality through a modern, particularly pleasant and delicate style. Langhe DOC Arneis is straw yellow in color with light greenish hues. The nose offers intense floral and fruity aromas. The palate is remarkable for its good structure sustained by pleasant freshness and a lengthy finish. Dark ruby color. Nose: full of sour cherry and plum, palate: cherry, plum, black currant, oak. Bold and at the same time full of tannins. You feel the 13.5% ABV



- **2021 Antinori Tenuta Guado al Tasso Scalabrone, Rosé Bolgheri, Tuscany, Italy**

RETAIL 24.95

The Guado al Tasso Estate is located in the prestigious Bolgheri DOC, part of the Tuscan coastal area of Maremma, known for its untamed landscape and unspoiled beauty. Guado al Tasso is the ideal environment for cultivating healthy vine growth and proper ripening of the estate’s grapes. Inherited from Carlotta della Gherardesca, and revolutionized by Niccoló Antinori, the mother and father of Piero Antinori, Guado al Tasso is a reference point property in the life and history of the family. Scalabrone 2021 is light peony pink in color. Its nose delivers intense notes of red berries, especially cherries and pomegranate, accompanied by floral sensations of rose petals and hawthorn blossoms. Its palate is pleasantly fruity, delicate, with excellent freshness and persistence. 13% ABV



## REDS

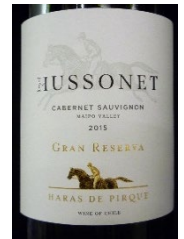
- **2021 Tormaresca Neprica Primitivo, Puglia, Italy**  
**RETAIL \$15.95**

Puglia, the heel of the Italian boot and gateway to the eastern world. Boasts grape varieties as unique and diverse as the region's character. This is Neprica Primitivo (grape variety), a pleasant and elegant interpretation of one of the most renowned varieties produced in southern Italy. 14% ABV



- **2015 Hussonet Cabernet Sauvignon, Maipo Valley Gran Reserva, Pirque, Chile**  
**RETAIL \$18.95**

Named after one of the most successful Chilean stallions of the estate, Hussonet is elegant and charming, yet with a strong territorial identity. Their vineyard is in the prestigious Maipo Valley, ideal to grow Cabernet Sauvignon of exceptional quality. Their Gran Reserva ages at least 12 months in ranch barrels and another 12 months in bottle. The wine is long and persistent, with pleasant tannins and notes of chocolate and cedar. A true classic of Maipo Andes. Produced and bottled by Antinori Chile SPA (Vina Haras De Pirque) Pirque, Chile. Imported by Ste. Michelle Wine Estates. 14% ABV



- **2018 Antica Mountain Select Cabernet Sauvignon, Atlas Peak, Napa Valley, CA**  
**RETAIL \$74.00**

Wine that is the ultimate expression of Napa Valley, as envisioned and crafted by one of the world's oldest and most highly respected wine producers, the Antinori family. Antica, perched atop the eastern mountains of Napa Valley, encompasses a variety of microclimates, sun exposures and soils - an ideal place to match certain terroirs to particular wine. Select blocks of this estate grown Cabernet Sauvignon are the source for this expressive, rich wine. This vintage rates best of any other year for this wine. "This one gets you from the first sniff: luscious black current and cedar, cigar box, and oaky aromas. Velvety mouthfeel and excellent structure. One to savor!" 14.6% ABV



- **2019 Col Solare Cabernet Sauvignon Red Mountain, Yakima Valley, WA**  
**RETAIL \$152.00**

After more than two decades of winemaking, Col Solare stands as the most prominent Cabernet Sauvignon on the Red Mountain. The 2019 offers aromas of black currant, plum, and blackberry with subtle notes of dried herb, coffee, and loamy earth. Layered in complexity with flavors of dark cherry and cocoa, this wine has rich, refined tannins that lead to a long, elegant finish. "Beautifully balanced with a silky mouthfeel, this wine's rich black fruit aromas tip-toe up to cassis territory. Tinier notes of lilac and pork fat hitting the red-hot coals of a grill are stunning. Blackberry, black tea, orange peel and dark chocolate flavors are winning in every way." Blend: 95% Cabernet Sauvignon, 5% Cabernet Franc 95% Cabernet Sauvignon, 5% Cabernet Franc. 14.5% ABV





REGISTRATION IS OPEN FOR THE SEPTEMBER 18, 2023 SES WINE TASTING



ANTINORI

*26 Generazioni*

**“A TASTE OF ANTINORI GLOBAL ESTATE WINES”**

**WITH SPECIAL GUEST PRESENTER JOE GORE**



Southern Glazer’s Wine & Spirits Intermountain State Manager (Eastern WA, Idaho, Montana)  
For Ste. Michelle Wine Estates which serves as the exclusive U.S. importer for  
Marchesi Antinori Wine Estates

**MONDAY, SEPTEMBER 18, 2023 – 7:00 PM**

**SHRINERS EVENT CENTER**

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

PLEASE CHECK-IN AT REGISTRATION BEFORE SEATING

**SES MEMBER COST \$37 / GUESTS \$42**

**TASTING INCLUDES EIGHT WINES AND PAIRED APPETIZERS**

TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5384045>

**BRING 2 WINE GLASSES PER PERSON**

**HOST RETAILER IS VINO A WINE SHOP**

Wines will be available for pick-up from VINO! A WINE SHOP  
222 South Washington St. Spokane, Washington 99201



# SNOW ON WINE

September 2023

Dr. Jeff Snow, Director of Education

## STEMS = SKINS = SEEDS & STAVES



### *A Tannic Tale*

We have all experienced the “pucker” sensation of young red wine, although today typically much tamed by modern winemaking advances. But for millennia wine drinkers knew the “best” vintages, of the finest wine from grapes like Cabernet, Syrah, Pinot Noir, etc. needed years of barrel and/or bottle aging for harsh astringency to soften and the wine to be enjoyable. People call such wines “*tannic*”. Sounds simple enough, however, the term really covers several hundred naturally occurring chemical compounds called *Polyphenolics* (including many anthocyanins and numerous tannins). For simplicity lets just let the term TANNINS refer to this whole host of chemicals.

TANNINS first show up in grape skins in mid-summer as green grapes begin to take on color (called *Veraison*). TANNINS are not evenly distributed throughout the grape. They are mostly in the skin, although seeds and stems have small amounts of TANNINS. It is important to know that when grapes, red or white, are pressed, the juice is white! When making white wine the juice is separated from skins, seeds and stems and fermented separately. To make red wine the entire crushed grape (skins, seeds and juice -- called *Must*) is fermented together – and occasionally some stems too (more on that later). As the fermentation progresses, TANNINS are gradually extracted from the skins and the developing wine slowly begins to show color. A good thing since TANNINS not only provide the color and the mouth feel characteristic of red wine, but are also an important preservative<sup>1</sup> allowing wine to age and develop great finesse and complexity (for patient winos). And from the skins also come the myriad flavor compounds locked up with the TANNINS. To extract even more flavor and TANNINS the skins and seeds are often left to “*macerate*” in the wine *must* for days or weeks after primary fermentation has ended and sometimes also before it begins. Winery folk describe such “highly extracted” wines with glowing smiles.

So what about stems? If you are inclined to read wine bottle “back” labels, or you dote on the words of your favorite wine maker, you know that most red grapes go through the stemmer/crusher and into the fermentation vat totally free of stems. But occasionally the term “*whole cluster*” is slipped in, often with proud winks and nods. Seeing the term “*whole cluster*” associated with some of my best Syrah and Pinot Noir wine led me to inquire about it from several winemakers scattered about the West. Their replies were remarkably similar: whole clusters means lots o’stems. They are included, at least in part, when the overall tannin situation is maybe a bit scanty. But stems are not just about tannin quantity, they can also bring new tannin quality, type and variety. Stem tannins tend to be softer and less astringent while giving a more complex and enjoyable mouth feel and body. Beyond tannin, stems may also produce subtle changes in the flavor profile. Some of my vignerons thought it accentuated and promoted high tone red flavors. Added or accentuated floral tones and brought in subtle and complex flavors such as star fruit. *L o n g* maceration increases extraction, especially from stems. Then finally, with or without stems, the fully fermented wine is “*racked*” from fermentation tanks (called *free run wine*). Then the remaining wine *must* is pressed to remove the last so-called “*press wine*.” The remaining skins, seeds and stems are discarded. Interestingly, one winemaker remarked that the matt of stems remaining from whole clusters provided channels for press wine to more easily flow out using gentler pressure.

At this point premium red wine is racked into barrels, the free run wine and the press wine often kept separate. There the wine undergoes many complex changes<sup>2</sup> under the general term “*maturation*.” Oak barrel staves do contain a TANNIN, called *vanillin*, which leaches into the wine adding delightful notes of vanilla. I know, I know, I promised not to repeat “*Polyphenolic*”, but please allow a gentle reminder (to all the non-chemists), the “poly” means “many” and refers to long chains of many repeating small molecules. These TANNINS begin to chemically react with each other, making longer, often branching chains. And do we care? Maybe, once you know that in the TANNIN world short chains are generally more harsh and astringent (and incidentally colored darker – most red but some blue – yes who knew). Longer chains are softer, mouth coating with deeper structure and silky texture (while fading to lighter color). And eventually some are large enough to lose solubility, precipitating as sediment – gone, done, leave it behind! And of course all this continues in the bottle and at an accelerated pace after pouring into decanter and/or glass. There – no more chemistry!

Perhaps the best two clues as to the progressive loss of astringent, pucker and harshness, and associated development of balance, structure and silky mouth feel, are changing color and sediment. Different grapes have differing ranges of color. But in general each begins dark red or even violet and fades through red, orangish red to brick. This is best seen in the thin rim of color at the edge of a wine glass held almost horizontal over a white background. Sediment accumulates at the bottom of the barrel (and eventually in bottle).



TANNINS, this tale has told us, are important components of red wine that we see as color and perceive in our mouth as the mouth feel. So important parts of red wine, although having neither smell nor taste. They first emerge at the stage of grape development called “*Veraison*,” when color begins to appear in grape skins where most of it’s TANNINS occur.



Crushing red grapes gives white juice, which gradually colors as TANNINS are extracted from skins during fermentation. *Maceration*, the prolonged soaking of skin, seeds, and sometimes stems, extracts not only more TANNINS, but also the complex flavor chemicals that we sniff and sip lovingly. Barrels? Important for oak staves contributing vanillin. And within them, TANNINS develop and mature. During barrel sampling at wineries, be sure to note improving mouth feel along with the accompanying fading of red color when moving from recent to longer time in barrel. And when “scraping the bottom of the barrel” the sediment can also be seen. Winemakers will sometimes add some whole clusters, with stem tannin, augmenting less tannic grapes and adding interesting complexity to mouth feel and surprisingly also new flavors. From a practical point, you can carefully observe the thin color rim of wine in glass and development of sediment, and correlate that to improving TANNIN development.

So although sniffing and tasting are important in evaluating wine, don’t miss visual inspection of the color rim in the glass, and when it passes the lips, the astringency, structure and mouth feel.

#### Notes:

- 1) The natural preservatives in wine are: Alcohol, Tannins, Acids, and Sugar. Before the advent of refrigeration this allowed the preservation of nutrients of fresh grapes during the rest of the year. Diseases caused by deficiencies of vitamins and other nutrients could thus be prevented.
- 2) During barrel maturation of red wine much is happening beyond vanillin extraction and complex chemical reactions involving various polyphenolics and phenolics and other TANNIN components. Essentially all red wine undergoes Malolactic Fermentation, a secondary bacterial (as opposed to yeast) fermentation, where the very sharp malic acid (like a Granny Smith acid) is converted to the soft and buttery lactic acid as well as some CO<sub>2</sub> gas which helps keep the wine reduced. Slow evaporation (Angel’s Share) concentrates the wine. Gradual influx of oxygen starts the gradual progression from reduced immature to more oxidized mature wine. A host of other organic compounds, esters, aldehydes, ketones, complex acids and complex alcohols (i.e. *Geranolol*) react chemically in a variety of ways.

**WANT TO LEARN MORE ABOUT WINE?  
SEE NEXT PAGE FOR ANOTHER SES LEARNING OPPORTUNITY!**





# WINE 101

## LEARNING THE BASICS

### IN A FUN NEW WAY

**NOW REGISTERING**

**Wednesday, October 4, 2023**

**HOW TO TASTE WINE (STEP BY STEP)**  
**BASIC WINE TERMINOLOGY**

6:00 – 8:00 P.M.

Vino A Wine Shop

222 S. Washington St., Spokane, WA 99201

Registration limited to SES Members only (25 people)

Session 1 Cost - \$15 per person

(Cost of putting on the event which includes the wine)

To register for the Oct. 4th session click here:

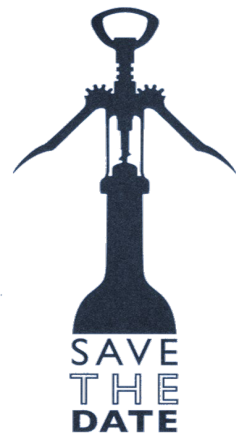
<https://spokaneenologicalsociety.org/event-5384052>

**SAVE THE DATE**

**Wednesday, November 4, 2023**

**WHAT IS WINE (BASIC COMPONENTS)**  
**UNDERSTANDING WHERE FLAVORS, STRUCTURES,**  
**AROMAS AND ACIDITY COME FROM**

Watch for upcoming class details  
in the October WineMinder



# YOU HEARD IT HERE

September 2023

By Terry Gross

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



## A Steel Guitar and a Glass of Wine

Paul Anka with Ray Ellis and his Orchestra

Finding songs to write about is always interesting as you come across artists and songs you have never heard or heard of. This is a case where the artist is known to me but never heard the song. **A Steel Guitar and a Glass of Wine**, performed by Paul Anka, was released in May of 1962. The song is a snappy up-tempo number about a young man pining and mourning over a love that is no more. *“A love he thought was true to me, but now I’m drinking to her memory”* is the motivation for this song. The irony to me is that a steel guitar does not appear in this song at all. The song lyrics are self-explanatory (shared below), but Anka has quite the story and history.

Paul Anka was born in 1941 in Ottawa, Ontario. He was doing impressions at age 12 and was stealing the family car by age 14 to drive to singing contests and was also writing his own songs. He had a small recorded hit in Canada titled **“I Confess”**. It wasn’t until he traveled to New York with a group known as the Rover Boys that he got his big break. He had a chance to audition for Don Costa of ABC where he sang his composition, **“Diana”**, about one of his former babysitters. The song was released in 1957 and at the age of 16, Anka hit number 3 on the charts! The rest, as they say, is history. The next year he had four songs in the top 20!

In 1959 he released **“Put Your Head on My Shoulder”** and **“Puppy Love”**, two of his biggest hits - **Puppy Love** would become a big hit also for Donny Osmond in the 70’s. Anka continued to adapt and moved into films and T.V. as well. An interesting fact is that he wrote the theme for Johnny Carson’s Tonight show, Tom Jones’ hit, **“She’s a Lady”** and assisted in rewriting a French song which became Frank Sinatra’s **“My Way.”**

I could write forever as he has a very extensive career and catalog, but you can explore that on your own. Below are the lyrics, a link to the song **A Steel Guitar and a Glass of Wine** as well as a Wikipedia link. The video is a performance of this number on the Ed Sullivan show. <https://www.youtube.com/watch?v=44RDcVzFVo>  
[https://en.wikipedia.org/wiki/Paul\\_Anka](https://en.wikipedia.org/wiki/Paul_Anka)

### LYRICS:

Just give me a steel guitar and a glass of wine And let me drink to a love I thought was mine. A love I thought was true to me But now I'm drinking to her memory. A steel guitar and a glass of wine While my tears they glisten and the candles shine. Oh, candle glow, oh, candle bright Tell me what she holds tonight. And bring me wine and make the music mine, Play another set so that I'll forget. Mm, bring me a steel guitar and a glass of wine	And let me toast, too, just one more time. Oh, candle glow, before you dim Tell her what a fool she's been. And bring me wine, make the music mine. Play another set so that I'll forget. And bring me a steel guitar and a glass of wine And let me toast, too, one more time. Oh, candle glow, before you dim Tell her what a fool she's been. And one more thing before I go Here's a secret, I still love her so
--	--

# ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)



## 2023/2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 8/10/23)

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Austin, Deb	2026	Board Director <b>Appointment: Membership Director</b>
3	Cortright, Carly	2024	Board Director <b>EXECUTIVE OFFICER: Treasurer</b>
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director <b>Appointment: Chair, Membership Recognition</b>
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director <b>Appointment: Internal Auditor</b>
8	Gross, Mary	2025	Board Director (Interim replacing Julie Happy) <b>Appointment: Director, Food Committee</b>
9	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) <b>Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)</b>
10	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Spathe) <b>Appointment: Chair, Extra Special Events</b>
11	Hanson, Marty	2025	Board Director <b>Appointment: Program Committee Co-Chair</b>
12	Hersey, Claudia	2024	Board Director <b>Appointment: WineMinder Editor and Glasses, Linens &amp; Promo Items</b>
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leininger, Lyn	2023	Board Director <b>EXECUTIVE OFFICER: Vice President</b>
17	Plewman, Marcia	2024	Board Director <b>EXECUTIVE OFFICER: Secretary</b>
18	Wedel, Kris	2024	Board Director <b>EXECUTIVE OFFICER: President</b>

### AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS (NON-VOTING)
1	Henspeter, Mona	Co Chair, Program Committee
2	Henspeter, Robin	Co Chair, Program Committee
3	Hersey, Paul	Co Chair, Extra Special Events
4	Rimpila, CR	Webmaster
5	Roberts, Eva	Special Events Director
6	Snow, Jeffery	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.

### REGULAR EVENTS

There are 10 planned events per year, 8 tastings and 2 special dinner events. We take July and August off. Tastings are held on the third Monday of the month at SHRINERS EVENT CENTER, located at 7217 W. Westbow Blvd., Spokane, WA 99224.

Special dinners are held in December (Holiday Dinner) and April (Anniversary Dinner) of each year 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.

### SES MEMBERSHIP BENEFITS

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries.
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- Our tastings and dinner events offer great networking opportunities!
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting (and have fun while doing it)!

### How to Apply/Renew SES Membership

Renewing members pay \$30.00 per person. For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New members pay \$40.00 per person. The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

Click on this link to the SES membership website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) – complete the information requested; and pay online. Or, complete the attached form (last page of the WineMinder) and return it, along with your payment, to SES, P.O. Box 31404, Spokane WA 99223. If you have any questions, you may contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com).



## **HOW TO BECOME A NEW MEMBER OR RENEW YOUR ANNUAL MEMBERSHIP** **(as of 5/16/23)**

On behalf of the Board of Directors we thank you for your interest in becoming a new member (or renewing your current membership) to the Spokane Enological Society (SES). Whether you are new to wine or are an experienced wine connoisseur, you are a welcome member of the SES and know you will always learn something new!

### **How to apply for NEW Membership or RENEW your current Annual SES Membership**

As of 3/1/23, the cost to become a new member of the SES is \$40.00 per person (see\* below). PLEASE NOTE: new member dues are not pro-rated by the number of months remaining in the membership year which begins July 1st and ends June 30th.

As of 3/1/23, qualified renewing members (*a "qualified" renewing member is a person who joined the SES on or before June 30th of the previous year*) may pay the annual renewal fee of \$30.00 per person.

You can apply for new membership or renew your current membership on-line via the SES website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) or complete the attached **2023/2024 New Member/Renewing Member Application and Release of Liability Form (attached)**, and return it along with your payment to SES, P.O. Box 31404, Spokane WA 99223.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com).

### **Benefits of SES Membership**

Membership in the SES enables you to enhance your knowledge and appreciation of wine and supports the future of the Spokane Enological Society organization. Real benefits you receive by becoming a member (or renewing your annual membership) include:

- Annual subscription to the SES e-newsletter, the WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries;
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- Our tastings and dinner events offer great networking opportunities!
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting (and have fun while doing it)!



**2023/2024 NEW MEMBER or RENEWING MEMBER  
Application and Release of Liability Form (as of 5/16/23)**



**ABOUT THE SES** - 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, distributor representatives and local wine retailers.

As of March 1, 2023, you can apply for new membership or renew your current membership on-line via the SES website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) or by completing this form below and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

**Renewing Members:** \$30.00 per person x \_\_\_\_\_ = \$ \_\_\_\_\_

*For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.*

**New Members:** \$40.00 per person\* x \_\_\_\_\_ = \$ \_\_\_\_\_

*The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).*

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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 below thereby acknowledging your understanding of the below terms of this statement:**

I, the undersigned, have made an application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by its Bylaws and Standing rules and 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 me 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.**

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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**

To learn more about the Spokane Enological Society, visit our website at [Spokane Enological Society - Home Page](http://Spokane Enological Society - Home Page)  
If you have any questions, please call our Membership Director at 509-723-5871 and leave your name, call-back number and message,  
or send an email to [Spokane.eno@gmail.com](mailto:Spokane.eno@gmail.com).