

WineMinder. June. 2016

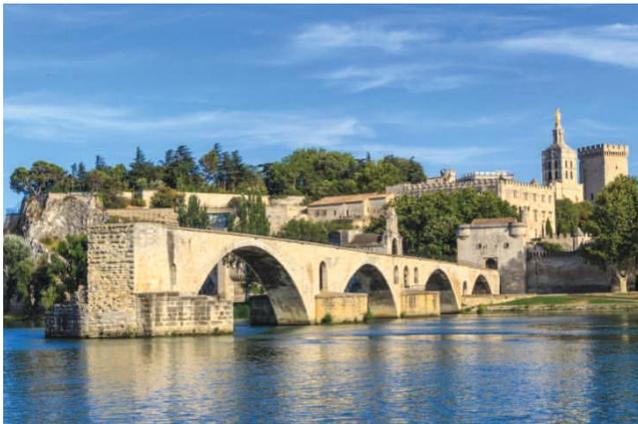


The Spokane Enological Society

WineMinder

Our Last Tasting Event 'til Fall

On the first official day of summer, we will have our final wine tasting for the 2015 – 2016 season. And, what a nice tasting it will be. John Allen will be presenting slides of his recent wine trip up the Rhone River in France. After starting with a Spanish bubbly (Cava), the following wines will all be from the south of France.



Sign up today!

Membership Payments are Due

All SES memberships are due by the end of June. Renewal form is inside. Mail with your tasting reservation or bring it to the tasting along with the completed renewal form. Renewal fee for couples is \$40 and an individual renewal is \$25.

SES to get new Website

The board has been looking to upgrade our website. The objectives for this project are: Allow (but not require) electronic sign-up and payment for our events, and to modernize our membership tracking. An early prototype is up and running. Watch for emails this summer with additional information about the new website as we hope to go 'live' for the September tasting.

SES Annual Survey Attached

At the end of this WineMinder, you will find a short survey. We would appreciate your feedback. The SES Board uses this information to guide us in our choices of wine, food and events. We would appreciate your feedback. Please mail in to PO Box 31404 by June 24th or bring it to the tasting on June 20th.

2015 – 2016 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
Board Member Positions	
Program Director	Nita Martinez
Membership	Deb Austin
Special Events	Eva Roberts
Extra Special Events	Donna Becker Brown
WineMinder Editor	Dave Whipple
Web Master	Darren Digiacinto
Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	Marcia Plewman
Other Board Members	Dick Austin
	Eric Brown
	Dionne Denio
	Corey Digiacinto
	Jack Leininger
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
	Yvonne Swanberg
Bonnie Tapscott	

Events:

There are ten events per year, with July and August off. Dinners are in December and April (dates TBD), and all tastings are on the third Monday of the month.

Dinners are at the Spokane Club at 6:30, and tastings are at the Southside Community and Senior Center at 7:30.

About the Spokane Enological Society:

The Spokane Enological Society is a non-profit organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Being a non-profit organization allows us to get a special event license from the Washington Liquor Control Board, which allows us to buy wine at wholesale prices directly from Washington distributors or wineries. These savings help keep our costs low and are passed along to club members. The tastings are an exceptional value.

Board Meetings

The SES board meets at 7:00 PM on the second Monday of every month except July and August. Attendees are asked to provide a bottle of wine and a snack to share.

Location: Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane.

Board meetings are open to club members with prior notice to the President, Karen Davis at karen845@comcast.net.

Next meeting: 6/13/2016

Membership news:

Remember, to spread the word about the Enological Society to your friends and neighbors.

Dues for new membership are \$30 – single, and \$45 – couple. Renewal fees are \$25 and \$40.

“CAVA from Spain, & French wines on a Rhône River Cruise”

John Allen & Mike Scott presenting

Following his Wine, Food & Culture Tour of Spain and France in April, John Allen has come back with photos from the places his group visited and stories about wines they tasted. Our June tasting will be a somewhat misguided re-visit of this tour due to the addition of Mike Scott adding color commentary about his knowledge of the wines (nearly all sourced from his wholesale supplier’s portfolio). It is recommended to bring 3 glasses for this tasting.

Most of the wineries the group visited were small, and their products have not been imported to the USA. Our tasting will consist of wines that ARE imported from those areas, and will deliver a most accurate representation of the styles tasted on the tour. We’ll all be greeted with sparkling CAVA from Spain, and you’ll hear about the area near Barcelona where most CAVAs are made while seeing photos of the region’s very compelling architectural and geographic features. From there the group enjoyed a bus tour across the south of France along the Mediterranean coast; we’ll taste a white blend from southwestern France’s Côtes Catalanes area near Perpignan, alongside a Viognier from the Rhône river valley (Côtes du Rhône). From the estuary of the Rhône River at the town of Arles, the group boarded a small river cruise ship, taking a 7-day journey traveling north on the Rhône river up to southern Burgundy. We’ll sample 3 reds from this renowned region, then we’ll top off the tasting with a ‘big boy’ shootout between one wine from the southern Rhône’s famous Châteauneuf-du-Pape appellation, alongside a Syrah from the Saint Joseph appellation, one of the several Northern Rhone appellations considered to be the ancestral home of Syrah.

Interestingly, Châteauneuf du Pape was among the earliest of the ‘appellation’ designated areas in France. This area and a bit of its history will be touched on during this presentation.

Please bring three wine glasses. If you want a Champagne Flute for the bubbly, include that, as well.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
CAVA from Spain, & French wines on a Rhône River Cruise 6/20/2016, 7:30 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$23, Guests: \$28	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations should be received no later than Monday, June 13,2016.	
NOTE: Prospective Members may submit an application and become a member at this event. Membership fee is \$30 for a single member, or \$45 for a couple. REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU	

MEMBERSHIP RENEWAL DEADLINE IS JUNE 30TH

Time is running out. Payment is due by the end of June. Dues can be mailed, or you can pay at the tasting by bringing a check and the renewal form. Deposit them in the **Dues box** which will be available at the tasting.

SES Membership Renewal

Name: _____

Address: _____

Phone Number: _____

E-mail address: _____

(optional)

Do you wish to receive the WineMinder by e-mail only?

Yes No

Renewals:

Single (\$25) Couple (\$40)

The mailing address is:

SES
PO Box 31404
Spokane WA 99223

(If you are signing up for the event AND paying your dues, please include both forms.)

WineMinder, June, 2016

From the SES Recipe Book



4 Cheese Pate

- 1 (8-ounce) package cream cheese softened
- 2 Tablespoons milk
- 2 Tablespoons sour cream
- 1 cup chopped pecans, toasted
- 2 (8-ounce) packages cream cheese, softened
- 1 (4 1/2-ounce) package Camembert cheese, softened
- 1 (4-ounce package crumbled blue cheese, softened
- 1 cup (4-ounces) shredded Swiss cheese, softened

Garnishes: pecans, grape slices

Combine first 3 ingredients in a mixing bowl; beat at medium speed of an electric mixer until smooth.

Spread into a 9-inch pie plate lined with plastic wrap: sprinkle with chopped pecans.

Combine 2 packages cream cheese and next 3 ingredients in a mixing bowl; beat at medium speed until smooth.

Spoon into prepared pie plate, spreading to the edge. Cover and chill up to 1 week.

To serve, invert onto a serving plate, carefully peel away the plastic wrap.

Garnish if desired. Serve with fresh fruit.

Yields 25 appetizer servings.

This was served at our May tasting, "Board Favorites."

Spokane Enological Society

2016 Member Survey

We know that everyone asks you for a survey these days!! However, this is your Society and your opinion does matter! Please take 5 minutes to respond to make the coming year exciting and enjoyable. Your comments are read and used at our planning meeting in July. Thank you in advance for all your opinions. The SES Board looks forward to hearing from each of you.

You can fill this out via email and return to spokane.eno@gmail.com . Deb Austin will also have a large box at the June 20th tasting if you would like to print and return. Mailing address is: Spokane Enological Society, PO Box 31404, Spokane, WA. 99223.

Please respond by June 24th

Thank you! We appreciate all of your feedback and suggestions.

Karen Davis

SES President 2016-2017.

TASTINGS

1) What has the most significant impact on your decision to attend a tasting?

- a. Price
- b. Wine Selections
- c. Programs / Presenter
- d. Date of Event
- e. Other: _____
- f. Comments _____

2) Wine Selections ~ Is the quality of the wine selection and pricing meeting your expectations?

- a. Yes
- b. No
- c. Comments _____

COMMUNICATIONS

3) Do you read the WineMinder each month?

- a. Yes
- b. No
- c. Anything different you would like to see added to the WineMinder?

SPECIAL EVENT DINNERS

- 4) If you have attended either of the past two dinners at the Spokane Club this year, please answer the following questions:

Was pricing commensurate with the wine selections, quality of dinner, and program?

- a. Yes
- b. No
- c. Do you have any comments about the dinners or location? _____

REGULAR EVENTS

- 5) Do you attend the Walkarounds?

- a. Yes
- b. No
- c. Comments regarding the Walkarounds _____

- 6) **If** you are currently receiving the WineMinder via USPS mail, in order to cut down on manual labor and postage costs, would be you willing to help out by switching to e-mail?

- a. Yes
- b. No
- c. Please supply name and email address if you would switch. _____
_____.

- 7) Off Site Events ~ Would you be interested in attending a local offsite tasting event at one of our last tasting events as part of our regular schedule?

- a. Yes
- b. No
- c. Comments _____

- 8) Would you enjoy more music at some of our events as background music?

- a. Yes
- b. No
- c. *Type of Music you prefer?* _____

Thank you for your feedback!

Please remember to return this survey - by June 20th - to the drop box at the check in table, or June 24th by email to spokane.eno@gmail.com, or by postal mail to Spokane Enological Society, P.O. Box 31404, Spokane, WA 99223.