



The Spokane Enological Society

WineMinder

February 2016

Board Elections are just around the corner!

The SES is governed by a Board of Directors consisting of 18 persons elected from the SES membership. The Board establishes the rules to implement policies and procedures for the members of the SES.

Hard to believe but by the February Board meeting, the Board will need to have a list of nominees to fill the 6 board vacancies that will occur in March. Have you ever considered becoming a member of the Spokane Enological Society's Board of Directors? Here are some details about the board position:

- Board members serve 3-year terms
- Board meetings are held the 2nd Monday of the month (no meeting in August)
- Members may nominate themselves
- Nominees will be introduced at the February tasting
- Election takes place in March (if there are more than 6 nominees)
- A board member may not serve more than one consecutive term without at least a one-year interval between terms.

While this may sound very drab and dry, you would get the opportunity to work with wonderful people who share the same interest in furthering their knowledge and appreciation of wine. That said, it is also a lot of FUN!

If this sounds like something you would be interested in, just let a current board member know and we will get your name on the list of nominees.

Still getting the WineMinder in the mail?

You can help the society save money by changing to email delivery rather than US Mail. Contact Deb at Spokane.eno@gmail.com to do this.



WASHINGTON STATE
THE PERFECT CLIMATE FOR WINE™

This Month's Tasting – *The Love of Washington Wine*

See Inside for details

2015 – 2016 Board and Officers	
President	Corey Digiacinto
Vice-President	Julie Snow
Secretary	Lyn Leininger
Treasurer	Kris Wedel
Board Member Positions	
Program Director	Nita Martinez
Membership	Debbie 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	Linda Lewis
	Eric Brown
	Bonnie Tapscott
	Gilbert Davis
	Charlee O'Malley
	Dick Austin
	Karen Davis
	Jack Leininger
Ron Martinez	

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, Corey Digiacinto.

Next meeting: February 8, 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.

The Love of Washington Wine

Southside Community and Senior Center, February 15, 2016, 7:30 PM

You don't have to travel around the world to experience amazing wines. Wonderful and intricate wines can be found right outside our doors in Washington. As the second largest wine producing state, Washington's climate is ripe for producing wines that mirror, mimic and exceed many of their old world counterparts. It is time to fall in love with Washington all over again. Josh Wade of Nectar Tasting Room, Nectar Wine and Beer in Kendall Yards and Nectar Catering and Events will lead us on a journey of 8 wines that will explore the regions and variety that Washington can offer.

As you arrive you will enjoy a palate pleasing sparkling rose from Trevari Cellars. The Rose of Chardonnay and Syrah will have you thinking pink for the day after Valentine's day. The second flight will showcase a well balanced Chardonnay from Tamarack Cellars and crisp dry Riesling from Nine Hats (sister production of Longshadows). The next flight of two wines unveil the romantic art of blending with multi variety blends from Helix (Reininger) and Novelty Hill wineries. The final flight brings forward three single variety wines highlighting the tremendous variety that Washington wines offer, Jones Sangiovese, Milbrandt Estate Malbec and Hence Petite Verdot.

Please bring three glasses.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
February 2016: The Love of Washington Wines February 15, 2016, 7:30 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$20, Guests: \$25	
Enc. is \$_____ for _____ (#) Members.	▶ NAME(S): _____
Enc. is \$_____ for _____ (#) Guests.	▶ NAME(S): _____
Space is limited. Reservations should be received no later than Monday, February 8, 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	



Map showing location of our Tasting at the Southside Community and Senior Center

Important Information about Event Reservations

Without accurate numbers to work from, the Program and Food committee's responsibilities for acquiring the wines and preparing the correct quantities of food becomes a difficult task. You can help! Please be sure your reservation form and checks are sent in time to be received before the reservation deadline, which is one week prior to the actual event. Please plan for mail delivery time. Cancellations will be accepted until the deadline. After the deadline, it is your responsibility to find a substitute if you cannot attend.

Early reservations are always appreciated!

Requested Recipe: SES Crock Pot Beef

This was served as part of the January tasting of wines from Argentina.

SES Crock Pot Beef

3 lbs Beef Roast (something in the pot roast theme; we used cross rib.... it was on sale).

1 pkg dry Italian Salad Dressing

1 pkg - dry Ranch Dressing

1 pkg dry Brown Gravy

Mix these 3 dry mixes with 2 cups of water in a crock pot. Add the roast.

Cover and cook on low for at least 8 hours. Remove meat and shred with two forks, discarding any fat. Combine remaining liquid with the pulled beef.