

WineMinder. May. 2016



The Spokane Enological Society

WineMinder

Exciting Tasting Event

Sitting in a SES board meeting with a wine glass in my hand, I was surprised by our Program Director, Nita Martinez, when she told us we were going to use *Board Favorites* as our theme for the upcoming May tasting. Each board member would select a “*value*” favorite and a “*favorite*” favorite that we could serve to our members.

I thought, well that’s interesting! Can the club afford my real favorite? Probably not. Of course, I have many favorites, I prefer whites for fish, light reds for spicy chicken, Pinots for salmon; Cab or Merlot with steak, and Syrah with lots of things. And so on.....

In the end, I decided to choose a favorite region rather than a specific wine. I don’t know how the rest of the board made their choices. The only common theme is that they all had to be available at the Rocket Market where Matt Dolan could coordinate the wines and provide on-site ordering for these wines. He’ll be our presenter at our tasting.

I did get an inside report from a member of the Food Committee. They get an advance tasting of the wines to make food selections that will pair. They are very excited about this tasting: Cotes du Rhone and Gigondas, Viognier and Gruner Veltliner, and head to head tastings of Merlots and Cabs. All in all, I think this will be a great tasting.

I can’t wait to do this again, I have so many favorites. The board is excited to share their carefully chosen choices with you!

Hope you will join us for this event.

New Addition to the WineMinder

Recipes!

We frequently get requests for recipes of the sides we serve to enhance our tasting events. There was a recipe in the February WineMinder. Starting this month, we will include a recipe each month. If you know of a favorite, or like what is served at our tastings, let us know and it may be the next recipe

This month’s recipe is an Avocado and Corn Salsa, which pairs well with a Sauvignon Blanc.



WineMinder, May, 2016

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 Neunfeldt
	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: May 9, 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.

SES Board Favorites

Greetings SES Members! This month's wine tasting takes us on an international adventure to experience some very excellent wines! The theme is: *"Board Member Favorites"*

We all know how much the Board Members love wine (why else would they be on the SES board?). Narrowing down the overwhelming response to this task took some time. The result? Nine incredible wines which will be presented by Wine Steward, Matt Dolan of the Rocket Market. We will start with a taste of bubbly from France, followed by two white wines including a Gruner Veltliner from Austria and a full bodied Viognier from Washington state. Then we are off to France to taste Southern Rhone wines from 2 price levels: \$15 and \$35. Next we will compare 2 WA state Merlots in two different price levels: \$15 and \$35. We will move on to 2 WA Cabernets. We will end the night with a spectacular tasting of Woodward Canyon Artist Series Cabernet. These will be priced at \$30 and \$50 respectively.

If you like exquisite wine with some tasty food pairings and want to taste this incredible lineup, hurry and reserve your spots! Cheers!

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

<u>RESERVATIONS:</u> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Board Favorites May 16, 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, May 9, 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

Why not be ahead of the game and renew now? 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 May and June tastings.

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.)

Avocado and Corn Salsa

Ingredients

16 oz. frozen yellow corn, thawed on paper towel.
2 avocados, diced
1 bunch fresh cilantro chopped (stems removed)
½ cup fresh lime juice, approx. 1 large lime
½ red onion, chopped
1 tablespoon granulated garlic plus 2 cloves fresh garlic minced
1 tsp. salt
¼ tsp. black pepper

Directions

Gently mix all ingredients together. Serve on tortilla chips.

Pair with Sauvignon Blanc.