



The Spokane Enological Society

WineMinder

Holidays Already?

It seems that we've just started our SES tasting year, but the Holiday Season is upon us. With that comes lots of chances to enjoy wonderful wines. This month's tasting presents wines that can serve many purposes: Enjoy alone or with hors d'oeuvres! Wines you can pair with turkey and the typical rich Thanksgiving accompaniments or as companions to rich red meats.

Join us on November 21, the Monday before Thanksgiving, for a special tasting called, *Holiday Wines*. See inside for details.

On the Right: ⇒ ⇒ ⇒

A few pictures from our Trick or Treat III tasting last month. See more pictures on our web site.



2015 – 2016 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
Board Member Positions	
Program Director	Mariann Davis
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Special Events	Eva Roberts
Extra Special Events	Donna Becker Brown
WineMinder Editor	Dave Whipple
Web Master	Dave Whipple
Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	Marcia Plewman
Other Board Members	Dick Austin
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	Jack Leininger
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
	Mariann Davis
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: November 14, 2016

Membership news:

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

Dues are \$25 for a single and \$40 for a couple. New members pay an additional \$5 setup fee.

Wines for the Holidays

The holidays are fast upon us, and whether you are celebrating the holidays with friends, with family or at home in front of the fire, wine has long been a traditional holiday companion. We share it in celebration, we give it as gifts, and with it we bring in the New Year. The wines we choose for the holidays should be excellent, elegant and, equally as important, affordable. There is enough stress in picking out the right gifts, and making sure that your invite list doesn't leave anyone offended, so selecting your wines should be something you can do with ease and confidence. This holiday season, when you are reaching into your cellar for those perfect wines, here are a few favorites you can rely on that are sure to please the palate, your guests and leave you a little extra in your wallet for the new year!

Few things are more celebratory than a glass of sparkling wine, as a flute brimming with crisp effervescence is a signal to all that it is time to set your cares aside, share the company of your fellows and make merry. Anna Codornui Cava is Spain's answer to all those holiday delights, and it begins with fine bubbles streaming in continuous beads that create a rich mousse. On the nose, it displays delicate aromas of tropical pineapple, citrus, grapefruit and lime. On the palate it is soft with elegant citrus notes. All in all, a well-balanced and refreshing wine that sings in the glass.

With white wines, it is important that your selections can not only cocktail well, but that it can carry its own weight when brought to the table. Langlois Chateau Sancerre from the Loire is a crisp, bright sauvignon blanc. Its fresh and intense nose is vibrant with citrus, almond and a touch of flint. The palate is crisply bracing, making this perfect as an aperitif or paired with dry cheeses, shrimp or shellfish. To contrast the bright minerality of this French classic, California offers a chardonnay by Meiomi that is done in a classic California style. Buttery, rich, and full of flavor, this chardonnay is elevated by its balance of tropical notes contrasting with elements of honey and butterscotch. This is California chardonnay at its zenith, full, opulent, and crowd pleasing.

Red wines for the holidays come in two contrasting styles, lighter reds for the traditional thanksgiving turkey dinner, and richer reds for the heartier roasts and rich spiced hams of December.

The award winning Line 39 Pinot Noir was selected by Wine Enthusiast to receive 90 points and a valued Best Buy award. To quote their tasting notes, this California Pinot Noir has "A tasty vein of cranberry and raspberry runs from the nose to the palate and lingers on the finish, giving this value-priced wine focus and vibrance. It has plenty of fresh acidity, fine tannins and good depth of flavor." As a counterpoint to this, I returned to France with a Louis Jadot offering, their Beaujolais-Village is made of 100% Gamay and is incredibly well balanced, lush and rich on the nose, strawberry on the palate with a nice acidity, and then soft tannins on the finish, inviting food pairings such as roast white meats, richer cheeses and even charcuterie.

Oregon offers up Sokol Blosser's Evolution Red. Coming out of the Dundee Hills, this is a blend that is complex, big, juicy, and nothing short of exquisite with Sangiovese, Montepulciano, & Syrah. It's a friend to grilled meats, red sauce dishes, and even a fine ratatouille. This wine alone could carry you from soup to nuts, but it would be a crime not to offer a California Cabernet for the holidays. Napa Cellars from Napa Valley gives us a Cabernet Sauvignon that leads with a deep ruby color, followed by concentrated aromas of ripe dark cherries, black currant, and elderberry

with subtle hints of dried herb and clove, leading to a smooth, long finish. This is the wine to have with herb-crusted beef roast or braised lamb.

The holidays abound with rich smells from the kitchen, with baking spices contrasting savory herbs, bringing a wealth of memories with them. A final wine of the evening captures all of these elements and melds them into a brilliant, satisfying and romance filled glass of wine. California's Micheal David Winery created the Petite Petit as a blend of Petite Sirah and Petit Verdot, bringing the generous flavors of both grapes together to create a substantial, dense, full-bodied, whopper style of wine loaded with pure black fruit and vanilla flavors that coat the palate. It reveals remarkable richness with a finish that is slightly dry and seems to linger, leaving a smooth and seamless finish. An exceptional amount of flavor, perfect for sipping on beside the fire, reminiscing with old friends, and savoring the long, winter nights.

<u>RESERVATIONS:</u> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Holiday Wines November 21, 2016, 7:30 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$26, Guests: \$31	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations should be received no later than Monday, November 14, 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	

SES Recipe

Our recipe this month was served on crackers at our Trick or Treat III wine tasting.

Mushroom Pate

8 ounces mushrooms chopped

1/2 small onion chopped

8 ounces cream cheese at room temperature

1 Tablespoon chopped fresh rosemary

salt and pepper to taste

Sauté the mushrooms and onion in a nonstick skillet until tender.

Combine the mushroom mixture, cream cheese, rosemary, salt and pepper in the bowl of a food processor. Process until blended, scraping the work bowl occasionally.

Spoon into a serving bowl. Chill, covered until serving time. Garnish with additional fresh rosemary.

Serve with toast points or party crackers.

This recipe paired well with the Red Bordeaux and the Cabernet Sauvignons at our last tasting.