



The Spokane Enological Society

WineMinder

NEW TASTING TIME

Starting with this tasting, the starting time has been moved earlier by ½ hour, to 7:00 PM.

Board Members Needed

Are you interested in becoming more involved with SES?

We are in the process of selecting nominees for the upcoming Board Member positions. There are 6 outgoing board members in April and we are looking for 6 fresh new board members. You can nominate yourself if you have an interest. If it is a role you think you might like you can contact any of our current board members to let us know or email our President Karen Davis at Karen845@comcast.net if you have any questions. It is a three year commitment. We have ten board meetings each year and an evening Wine Retreat in July.

It's a great opportunity to join a great group of people that work very well together and we have a lot of fun planning and making each event a special tasting for the members.

At the February tasting event, we will announce the nominations for potential board members.

Our entire membership will vote in March. Getting involved with our board is a great way to get to know other members of the SES and be a part of the tastings each month.

We would love to hear from you if you think it would be of interest for you!



SES Christmas Dinner 2016

2016 – 2017 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
Board Member Positions	
Program Director	Mariann Davis
Membership	Deb Austin
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
	Eric Brown
	Dionne Denio
	Corey Digiacinto
	Jack Leininger
	Nita Martinez
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Patricia Schultz
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 7:00.

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: January 9, 2017

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.

French Wines on a Dime!

Take a tour of France and discover an eclectic selection of beautifully crafted wines at a bargain price! Sit back and let Cyril Frechier, French Portfolio Manager and 'aficionado' from American Northwest Distributors, take you on a private tour around France and share some delectable wines from different regions. Starting in the middle of France, we'll taste wines from Bourgogne and Loire then head south to the Languedoc and Rhone Valley, finishing with some beautiful Bordeaux. We'll be sure to take time to experience the winemakers, terroir and the generations of hard work that go into making these enjoyable wines.

Our first wine of the evening will delight your taste buds with tiny, gorgeous bubbles. Veuve Ambal Blanc de Blancs is a gorgeous blend of Chardonnay and Aligote that is aged for 18 months in order to achieve remarkable complexity and consistency. Light golden in color, the fruity nose offers citrus and aromas and the palate is dominated by notes of lemon and lime which give it a nice, fresh texture. A beautiful addition to any table to enjoy as an aperitif or digestif!

France is the origin place of many of the world's most popular white wines including Chardonnay, Sauvignon Blanc and Viognier. Croix Belle Chardonnay is hand crafted from over two centuries of family 'know-how' resulting in a wine with brilliant color, finesse and mineral driven finish with a hint of toasted oak. However, there is a vast variety of white wines that are more 'uncommon' in the market, Muscadet or Melon de Bourgogne, being one. Muscadet is the name of the region in the Loire Valley where a unique-to-France wine grape, Melon de Bourgogne, is grown. La Marinier Muscadet is light-bodied with a creamy mouth feel and zesty acidity.

Making up almost 70% of the nearly 8 billion bottles of wine produced from France each year are red varietals. Among the leading regions for red wines in France are Bordeaux: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Rhone Valley: Syrah, Grenache, Cinsault, and Carignan. Burgundy: famous for Pinot Noir. Comparing and contrasting two wines from the Languedoc, Calmel-Joseph brings us century old winemaking techniques supported by the delicate terroir and climate of Southeastern France. The Syrah driven Calmel-Joseph, Minervois is supple and mouthfilling with notes of black fruit, spice and nicely integrated tannins leading to a long, supported finish. The Calmel-Joseph, Faugeres, although slightly more Grenache than the Minervois, spends a bit more time in the tank leading to a clean and more poised palate with well-defined tannins and a fine, elegant finish.

Making our way East, we land in the Rhone Valley where the famed, 'Chateauneuf du Pape' region lies. Domaine Grand Veneur was founded in 1826 by Mathieu Jaume and has been handed down through generations. Grenache driven, the palate is full-flavored with silky smooth tannins, supple spice notes with hints of licorice and pepper. Drastically different from the Grand Veneur, the Merlot driven Naujan Lapereyre Bordeaux lies directly West of Rhone. Named after a term coined in the 14th century, Chateau de Naujan Maison

Forte – Fortified Manor – was planted to only three grape varietals instead of the normal five in Bordeaux.

Rounding off our venture this evening we'll end on a 'sweet' note. Not to be confused as a 'fortified' wine, this evening's Sauterne definitely doesn't lack acidity! Chateau Grillon Sauterne is full of typicity, saffron, peaches, tropical fruits and has a beautiful mineral driven finish. A perfect complement to the end of any meal! Thus proving that France can provide you with delicious, hand-crafted, age old traditional wine at a great bargain. Please bring two wine glasses and, if you like, a flute for the sparkling. Cheers!

<u>RESERVATIONS:</u> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
French Wines on a Dime January 16, 2017, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$24, Guests: \$29	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations should be received no later than Monday, January 9, 2017. 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. <i>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</i>	