

## The Spokane Enological Society

# WineMinder

### Happy New Year

I know it isn't the real New Year, but for SES, a New Year is upon us! Schools have started, the leaves are starting to turn to their beautiful fall colors, and our mornings are becoming a little cooler as our weather is heading toward fall. We can sure use a break in the heat, and a lot less smoke, as well. Our theme this year is *Regions*; Tasting a variety of wines from one area.

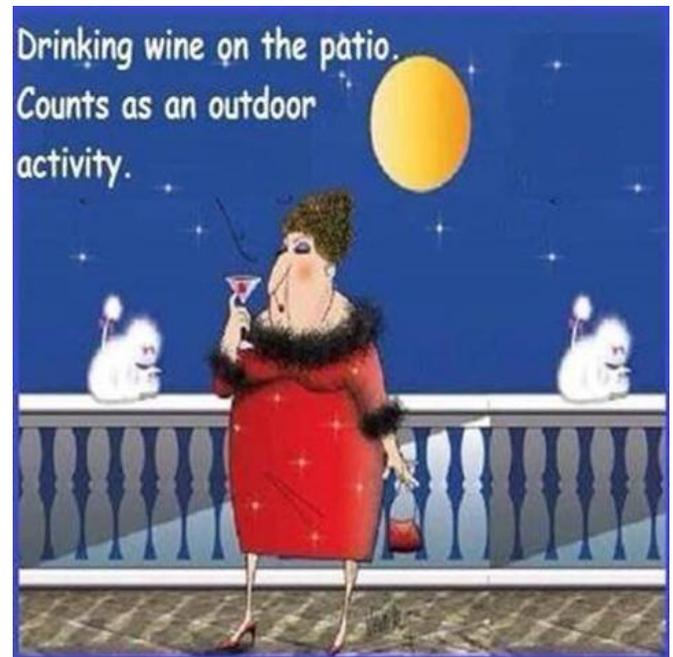
To kick off our new season: We will be starting our tasting this month with a personal favorite: Wines from Spain. When I think of prior tastings of Spanish wines, I think of unusual (to us) grapes, interesting whites, and robust reds. Spain is one of the best regions for great values!

So, sign up now, and join us as we get off to our start on our new year. Register online at <https://spokaneenologicalsociety.wildapricot.org/events> or mail in the registration form inside.

Our presenter will be Alex Van Amburg, a Certified Sommelier who works for Young's Market Company, a local wine and spirits distributor. Alex always gives an amazing and knowledgeable presentation on the wines and the region. We hope you can join us for this great selection of wines and food pairing that our outstanding Food Committee and Program Managers have chosen.

Don't forget to read Alex's excellent write up so you know what we are going to enjoy this month! Next month, we will be tasting wines from Portugal as we visit this outstanding wine region.

We look forward to having you join us to kick off our new SES season!



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Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
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Extra Special Events	Donna Becker Brown *
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	Dave McHugo
	Patricia Shultz
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\* Denotes Appointed Staff Member

## 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](mailto:karen845@comcast.net).

Next meeting: September 11, 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.

## A Taste of Spain

Spain has long held its head high in the wine making world being one of the top three wine exporters in the world with exemplary wines at amazing prices. While there is certainly a new generation of winemakers taking on the traditions of their predecessors, there are rebels in the fold who won't bend to the ways of the past and insist on exploring new ways of making wines suited for their generation. And it's working! Winemakers are exploring ghost vineyards and bringing back varietals long thought lost. Gargistas are making Tempranillo wines with grip and richness, yet forgoing the long years of traditional American oak barrel aging once taken for granted as the hallmark of a world class Rioja. With a recovering economy hungry for world sales and a growing work force eager to supply the needed manpower of production, now is an exciting time for wine from Spain.

We are going to take several exemplary wines from all across the spectrum of Spain, geographic, stylistic and affordability. It promises to be an exciting evening of thrilling wines.

Raimat Rosé is made solely from estate grown grapes far in the north east of Spain. They practice sustainable viticulture aimed at producing wine in harmony with the environment they are grown from. Cabernet Sauvignon and Tempranillo are vinified separately, and blended following fermentation. Light pink in color, the nose has sweet strawberry and cherry notes which contrast the acidity of its clean citrus character, contributing to its long finish and freshness.

Albariño is abundant in the Rais Baixus area of Spain, thriving in the cooler coastal climate, which makes this selection of Albariño from Raimat quite exciting, as it is again made solely from their estate grown fruit. This wine is pale yellow with reflections of green throughout and has an intense aroma of citrus, dried flowers and spices, all chased with a hint of sweet vanilla.

Telmo Rodriguez is one of the most exciting winemakers in Spain today. With a passion for saving vineyards long thought lost to history, Rodriguez is infamous for discovering and restoring varietals that rarely see commercial production. The Gabo de Xil Godello is one of these wines and the fruit is taken from old vines struggling in granite soils on steep slopes; it is fermented in stainless steel with indigenous yeasts. It's fresh and accessible, but with a backbone of minerality that lends grip to the finish.

Castillo De Monseran favors vineyards with low yields producing ripe and concentrated fruit. Their Garnacha is harvested at full ripeness to ensure softness. Careful harvest leads to an easier drinking, fruit driven wine with herbal overtones. Soft and round on the palate, this wine uses limited extraction and balanced tannin to enhance a beautiful wine meant to be drunk young.

Finca Ventura Monastrall comes out of Jumilla, where eighty percent of the vines are producing Monastrall (Mouvedre). This wine is truly iconic of the area. The winemaker is using old vine fruit to create a wine that shows a ripe blend of blackberry, raisin, baked berry and leads to a chocolaty, herbal finish. Delicious with wild meats, roasted game or savory items, this is a wine with lovely balance and a lingering finish.

Condo De San Cristobal from the Ribera Del Duero offers us this amazing example of old traditions creating a fresh new wine. Estate grown, the vineyards take advantage of various soils and micro environments to bring out the individual characteristics of each varietal. Everything is grown and vinified within a few short miles of each other. Less than 300,000 bottles were created of this blend of Tinto Roriz. Cabernet and Merlot are made using hand selected grapes that are sorted, pressed and aged in Russian, French and American barrels for a truly unique expression of the terroir.

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Telmo Rodriguez Dehas Gago is 100% Tinto de Toro, a local clone of Tempranillo. It is generous with its deep fruit, while showing a balance seldom seen in the region. Dehas Gago is picked by hand from bush vines and fermented in neutral cement casks and stainless steel. It is then aged for 4-6 months in cement tanks. This is a wine that sees no oak, unusual in the extreme for Tempranillo of the area. The wine is just put in the tank and then racked. In the glass, it comes across with a very bright bouquet featuring red cherries, blueberry and a defining thorough line of balsamic. Cassis and blueberry are richly evident on the palate, and the balsamic notes return with a lingering finish.

Faustino Gran Reserva 2004 is the final wine of the evening and it comes in one of the most recognizable bottles of all. This is the younger brother of Decanters number one wine of 2015, the Faustino Gran Reserva 2001, and it shows every bit the aging potential and immediate drinkability of its older sibling. This wine is primarily Tempranillo with a dose of Graciano and Mazuelo (Cariñena) and then aged for 26 months in oak barrels. The nose is as classic as it gets with soft aromas of bonfire, cured meat, leather and spices. This wine is highly recognizable as Rioja: clean and balanced, with a palate that is medium-bodied and polished. After all that time in the barrel, the final result is a subtle, well-integrated presence of oak. It is a textbook Rioja Gran Reserva.

This small selection can in no way encompass all that Spain has to offer, but it hopefully can open our eyes to possibilities that exist, and best of all, the affordability that makes exploring Spain very real. Please join us for this exciting event and bring two wine glasses.

<b><u>RESERVATIONS:</u></b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>A Taste of Spain</b> <b>September 18, 2017, 7:00 P.M.</b>	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$24, Guests: \$29	
Enc. is \$_____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$_____ for _____ (#) Guests.	▶ NAME(S): _____ _____
<b>Space is limited. Reservations must be received no later than Monday, September 11, 2017.</b>	
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.	
<b>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</b>	