



The Spokane Enological Society

WineMinder

Come Join us for our 2017 Portuguese Tour!

We are gathering October 16th for our second tasting of our new year, wines of Portugal. Mike Scott of Noble Wines will be our presenter, so come prepared to be entertained as well as educated.

A Taste of Spain, our first tasting to begin our new season, was a resounding success! The food committee has started the year with a fantastic showing. They are off to such an incredible start! Rave reviews were heard throughout the tasting and they are coming back with another incredible food pairing for October. So many good tasty bites to enjoy with our wonderful Portuguese wines! We are off to an incredible start and we hope you are able to join us!



September's food platter



Dave Whipple: editor, webmaster, and dishwasher



Karen Davis and Alex Van Amburg

2017 – 2018 Board, Officers, and Staff	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
Board Member and Staff Positions	
Program Director	Mariann Davis
Membership	Deb Austin
Special Events	Eva Roberts *
Extra Special Events	Michael Simonson
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
	Dionne DeNio
	Claudia Hersey
	Joan Corkey – O'hare
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Dave McHugo
Patricia Shultz	

* 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.

Next meeting: October 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.

Portugal: More Than Just an After Dinner Drink

Although it may seem like a relative newcomer to the world stage of wine, Portugal has been producing wines for centuries. Yet the stature of its wines remain overshadowed by those of its large Iberian neighbor: Spain. That said, many of us were introduced to the delights of wine via two very modest Portuguese wines – Mateus Rose and Lancer's Rose. Inexpensive and straightforward, they took the US market by storm in the early 70s. And yet when we look back all we can remember of them is the neat bottles they came in; and that's probably for the best!

In this presentation, Mike Scott of Noble Wines, aims to change our perception of this overlooked gem of a wine producing country. He is a longtime eager proponent of Portuguese wines, and promises to remove the veil of mystery that surrounds them, and show us a little of the depth and breadth wines from Portugal have to offer.

We will be greeted with a Vinho Verde Rose from Broadbent Selections. From Portugal's largest wine region, this very pretty, slightly effervescent wine is a great introduction to the evening presenting bright, clearly delineated and expressive flavors of soft berries.

Subsequent flights will all feature two wines, each from the same producer. In this way, Mike aims to show the range of expression available from each producer.

The first flight features two white wines from Portugal's most famous winemaker, Joao Portugal Ramos. The Vila Santa Loios is a bright, delicious and pretty white blend from the winery's property in the Alentajo region. Alongside it, we will show a 100% varietal Alvarinho from their property in the Vinho Verde region; this wine is partially barrel-fermented so presents itself in a rounder, more substantial way.

The second flight features the producer Duorum, whose name comes from the Latin for "from two." In this case, the two are both eminent winemakers who happen to be great friends: Joao Portugal Ramos and Jose Soares Franco. They came together to produce wines they felt typified the Duoro region. For this flight, we will taste Tons de Duorum, a red blend which shows soft, ripe flavors of berries and plums perfectly balanced with spicy aromas from barrel aging. Next to it, we will taste Colheita, a richly aromatic red made from fruit grown on two parcels of land at different altitudes. Exquisitely blended and barrel aged for over 12 months, this is one of those wines that keeps begging for one more sip!

The third pairing is wines made by a woman who might possibly be Mike's favorite winemaker...anywhere! Sandra Tavares da Silva (yes, all Portuguese seem to have 3 names!) along with her husband, Jorge Serodio Borges, began Wine & Soul about 10 years ago. Their philosophy is quite simple: to produce wines which show the soul and character of the Duoro region. So we will taste a single vineyard bottling from their Manoella site. This is a deep and powerful red, yet sleek and elegant in its expression. With it will be their wine called Pintas Character. Pintas is an 85 year old vineyard, and Character is, I hope, self-explanatory. This incredible wine is rich, powerful, exquisite and alluringly persistent.

WineMinder, October 2017

In the end, we couldn't visit the wines of Portugal and not experience Port; it is the wine the country is best known for. So we will finish with Warre's 2004 Late Bottled Vintage Port: dark, intense and eminently drinkable.

Please join us for this very informative event. Please bring two wine glasses.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Portugal: More Than Just an After Dinner Drink October 16, 2017, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$27, Guests: \$32	
Enc. is \$_____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$_____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, October 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. REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU	

WineMinder, October 2017

We had numerous requests for two of the recipes served at last month's tasting of Spanish wines: Crusted Pork Tenderloin and Bacon Jam.

Here are the recipes:

Crusted Pork Tenderloin

2 pork tenderloins approximately 1 lb. each.

½ lb. dark brown sugar

½ of a 3.4 oz. container of Montreal Steak Seasoning

1 tsp. ground caraway seed

Trim all visible fat and silver from the pork tenderloins.

Mix together the brown sugar, steak seasoning and ground caraway.

Using half of the seasoning mix, coat the tenderloins all over and refrigerate at least 2 hours.

Heat ½ your grill as hot as you can get it – approximately 10 min. on high. While it is heating use the remainder of the rub and coat your tenderloins again.

Sear the tenderloins on the grill approximately 3 minutes per side.

Turn down your grill and move the tenderloins to indirect heating.

Grill should be approximately 300°.

Cook for about 50 minutes or until the internal temperature is 145°

Remove from grill and tent with foil. Allow to rest for 10 minutes.

Slice and serve warm or at room temperature.

This recipe is very wine friendly and went well with all of our whites and reds during our September 2017 tasting of Spanish wines.

Bacon Jam

Source: Martha Stewart

Served September 18, 2017 with Spanish wines

Ingredients

- 1 1/2 pounds sliced bacon, cut crosswise into 1-inch pieces
- 2 cups finely chopped shallots (from 3 large or 8 small shallots)
- 4 small cloves garlic, chopped (about 1 tablespoon)
- 1 teaspoon chili powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground mustard
- 1/2 cup bourbon
- 1/4 cup maple syrup
- 1/3 cup sherry vinegar
- 1/3 cup packed light-brown sugar

Directions

1. Spread half of bacon in a single layer in a large skillet and cook over medium heat, stirring frequently, until browned, 20 to 23 minutes. Transfer to paper towels to drain. Remove fat; clean pan. Repeat with remaining bacon, reserving browned bits and 1 tablespoon fat in pan.
2. Add shallots and garlic to pan and cook over medium heat, stirring, until translucent, about 5 minutes. Add chili powder, ginger, and mustard and cook, stirring, 1 minute. Increase heat to high; add bourbon and maple syrup. Bring to a boil, scraping up browned bits. Add vinegar and brown sugar and return to a boil. Add reserved bacon; reduce heat to low. Simmer, stirring occasionally, until liquid reduces to a thick glaze, about 10 minutes.
3. Transfer mixture to a food processor and pulse until it has the consistency of a chunky jam. Refrigerate in an airtight container at least 1 hour and up to 4 weeks.