



The Spokane Enological Society

WineMinder

NEW TASTING TIME

Continuing with our earlier starting time, the starting time is now 7:00 PM.

Online Registration will be closed on Monday, February 13. The website will not allow registration after that.

Selection of New Board Members Started

Every year, 1/3 of our 18 board members are required to step down as their three year terms have ended. Of course, they need to be replaced. We have several candidates to fill these positions. They will be introduced during the February tasting. Short bios of each candidate and a ballot will be included in the March WineMinder. Ballots can be returned by email (instructions will be on the ballot) or US mail. New board members will be introduced at the March tasting event. Later in March, the board will select officers for the coming year. Watch the WineMinder or visit our website for updates on this.

Watch out for Ice

Spokane is experiencing an unusually cold winter, with freezing temperatures common at night. The parking lot at the Southside Community and Senior Center is no exception. While the staff there does a great job with deicer on the sidewalks, the parking lot is too big for this. So, it is possible that there will be icy patches in the parking lot. Please use caution entering and leaving our tasting.



Our Food Committee makes snacks that pair with the wines we taste.

Recent recipes are at the back of the WineMinder. Go to our website for all the shared recipes. If you like something at one of our tastings, ask for the recipe.



| 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: February 13, 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.

Overlooked Wines of Italy

Of all imported wines, it is perhaps the Italian ones that we feel most at ease with. For example, who isn't comfortable ordering Pinot Grigio or Sangiovese? But for the February program, we will explore Italian wines which are delicious yet overlooked. This may mean these are wines that are simply unfamiliar to us, or those which we pass by because they seem too familiar.

We will be greeted with a bubbly glass of true Lambrusco from Modena. This wine has become a true icon of Sorbara Lambrusco, and offers a gorgeous rose' color with delightful fragrances of strawberry. It is fresh, pervasive, velvety and surprisingly pleasant. This is a dynamic wine to start off the tasting!

For our first flight, we will sample two charming white wines. The first wine is a Trebbiano based blend from Falesco called Est! Est! Est! This comes from the Lazio region in central Italy, which is known for its white wines. Est! Est! Est! has a delicate straw-yellow color with a nose of playful aromas of citrus, apple and white flowers. It offers crisp acidity balanced with soft flavors of pear and melon. An easy-to-drink, refreshing wine.

The second white wine is a Soave, which comes from the Veneto region in northeast Italy. Made entirely from the indigenous Garganega grape, this is an equally charming wine. Enjoy its straw-yellow color with greenish reflections in your glass. Delicate and flowery on the nose with notes of elderberry and ripe peach, apricot and tropical fruits. This dry white wine offers a smooth, pleasant long mineral finish.

Please bring three glasses for our first red flight as we explore the delights of Aglianico, Salice Salentino and a Tuscan Merlot blend. Both the Aglianico and Salice Salentino come from southern Italy, while the Tuscan Merlot blend comes from central Italy.

The producer of the Aglianico is Terredora di Paolo, which is one of the largest wine producers in southern Italy. In your glass, enjoy the ruby red and violet reflections followed by flavors of black cherry, wild blackberry and plum fruit with a spicy, toasted overtone. This wine is soft and elegant with notes of mature red fruits and displays a nice structure.

Our next wine is 100% Negroamaro from Salice Salentino, which is the best growing zone in Puglia. Concentrated ruby red color shows in your glass accompanied by candied fruits and spices on the nose that evolve into clean underbrush, tea and amber notes. Enhanced by notes of red flowers, the aromas return on the palate. Tannins and fresh acidity work in counterpoint to create a balanced soft wine.

The Tuscan Merlot based blend comes from deep within the Tuscany countryside where the planted varieties are Merlot, Cabernet Sauvignon and Cabernet Franc, which is the blend of this luscious wine. The deep ruby and purple hues are emphasized in the glass. Notes of cherry, vanilla, and herbs will greet your nose. The palate gets a glimpse of structure and elegance with flavors of plum, ripe cherries, wild berries and a hint of spice. A lengthy and smooth finish awaits you and is enhanced when enjoyed with food.

To cap off the evening, we will rediscover two red wines: a Barbera and a Chianti Classico. The Barbera comes from the Barbera d'Alba region in northwestern Italy, while the Chianti comes from the Chianti Classico region situated in Tuscany.

The Barbera expresses a ruby purple color with ripe red cherry aromas and vanilla with hints of violets. Bright acidity, soft tannins with a good integration of oak are present on the palate. A lingering cherry finish and good complexity round out this overlooked varietal.

Chianti Classico is a classic Italian wine that should be enjoyed more often. The color is a beautiful, intense, deep ruby red with glimmers of garnet. A splendid, full nose with hints of blackberries and pleasant notes of tobacco and spice greet you. This Riserva level Chianti offers a soft mouthfeel with an elegant, fresh finish. Full of mature tannins and fruitiness.

This line-up of delicious and well-priced wines will be presented in a lighthearted yet informative manner by Mike Scott of Noble Wines, ably assisted by Kristen Ward of Ivory Table. Please bring three wine glasses.

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| RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223 | |
| Overlooked Wines of Italy 2/20/2017, 7:00 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): _____ _____ |
| <p>Space is limited. Reservations must be received no later than Monday, February 13, 2017.</p> <p>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.</p> <p>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</p> | |

Recipes

We receive so many requests for two recipes at our January tasting, we couldn't leave one out. Both are presented here. Enjoy!

Red Wine Compound Butter

1 cup unsalted butter

½ shallot, finely minced

¼ cup dried porcini mushrooms, finely chopped

2 Tablespoons red wine (whatever you plan on drinking with it)

Sea salt to taste

Place butter in a mixing bowl and add chopped mushrooms, shallots, wine and salt. Blend all ingredients together on low speed until well combined. Transfer butter mixture to a sheet of parchment paper. Fold paper over and roll into a cylinder, twisting the ends. Wrap cylinder in plastic wrap and hold in refrigerator until solid.

To use, cut butter into coins. Butter can be added to pan sauces or to top steaks. Butter at room temperature can also be used as a spread on baguettes or crostini.

Cook's note: Fresh crimini mushrooms were used instead of porcini for our January 2017 tasting.

Crab Cake Bites

Ingredients:

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| 6 | oz. | lump crab meat |
| 6 | oz. | cream cheese, softened to room temperature |
| 1 | | egg, lightly beaten |
| 3/4 | cup | sour cream, divided |
| 2/3 | cup | finely grated parmesan, divided |
| 1 ½ | tsp. | Old Bay seasoning, divided |
| 2 | tsp. | lemon juice, divided |
| 1 | tsp. | lemon zest |
| 2 | Tbsp. | finely chopped chives, divided |
| | | Kosher salt |
| | | Freshly ground pepper |
| 1 | cup | panko bread crumbs |
| 6 | Tbls. | Butter, melted |

Directions:

Preheat oven to 350. Grease a 24 cup mini muffin pan with non-stick spray. Combine the crab meat, cream cheese, egg, 1/3 cup parmesan, 1 tsp. Old Bay Seasoning, ¼ cup sour cream, lemon zest, 1 tsp lemon juice, cayenne and 1 Tbls. chives in a large bowl.

In a separate bowl, combine remaining cheese, bread crumbs and melted butter. Divide mixture between muffin cups and firmly press into the bottom to make a crust. Spoon the crab mixture into each cup and bake for 20-25 minutes until the edges begin to turn golden brown.

Meanwhile make dipping sauce. Combine remaining sour cream, remaining chives, 1 tsp. lemon juice and remaining Old Bay seasoning. Stir to combine.

Serve crab cakes bites warm or at room temperature.