



# The Spokane Enological Society

## WineMinder

### Introducing our new Board Members

Our upcoming group of six nominees were introduced at the February tasting event this month. Since we have six nominees, we are not required to have a vote by the SES Membership this year. The following members will be joining the Board this year for the upcoming SES three year term and will be installed at our upcoming annual Board meeting. We have outstanding people that have volunteered. Three of the nominees whom have a wealth of prior experience on the Board are returning. Three of the nominees are new to the Board and bring their enthusiasm, knowledge, and skill sets to the Board. It is a diverse group that will allow SES to continue to evolve, remain vibrant, and continue to innovate and grow.

Listed below in alphabetical order are the candidates that will be joining the 18 member Board of Directors . Six of our current Board will be leaving as their term has expired.

#### Deb Austin

Deb has been a member of Spokane Enological Society since 2009 and was a Board Member from 2011-2014. She served as President for 2 of those years. Currently she is the Membership Director for SES and also helps with the Food Committee. Deb enjoys being part of an organization that helps its members to gain further knowledge and appreciation of wine. Deb has a very important position as our  
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### Wine Regions of South America

Join us for our March tasting, *Malbec and More!*  
*Exploring South America*

We will start with our usual bubbly, though it is our only wine that doesn't come from South America. The rest of the evenings tastings will be a virtual tour of the wine regions. See details inside.

### Anniversary Dinner set for April 28 at The Spokane Club

Details to follow.

Membership Committee Chairperson and we are so fortunate to have her back on the Board of Directors.

### **Joan Corkey – O’Hare**

Joan will be a new addition to the Board of Directors for the upcoming year. She is recently retired from the Healthcare industry after 40 years. She was a nurse, educator, and most recently a Nurse Practitioner for the last 20 years. She and her husband have raised 4 children and she is now able to spend time on areas she loves such as learning about and appreciating wines from around the world. She brings her enthusiasm and willingness to serve for the next three years. Welcome, Joan! We are excited to have you on board!

### **Darren Digiacinto**

Darren is a former SES board member and our former Webmaster for SES. When he is not enjoying wine, he works as an attorney at Winston & Cashatt Lawyers. He also serves as a board member for the Spokane South Rotary Club. We are so pleased that Darren has chosen to serve another term on the Board as he brings us his skills, and valuable knowledge and advice with his decision to serve again.

### **Claudia Hersey**

Claudia is another “New to the Board” nominee. She is looking forward to meeting new people, appreciating the experience that comes from learning about wine and attending the presentations that SES has each month. Claudia has a wealth of topics that she would like to suggest for the membership to explore. She also states that she has a “1000” years of special event planning experience so we are looking forward to having her on board. She has 35 years of experience in administrative skills and a wonderful sense of humor. Claudia, we welcome your enthusiasm and suggestions and look forward to having you on the Board of Directors for the upcoming year!

### **Dave McHugo**

Dave has been an integral part of SES for a number of years. He is returning to the Board in an official capacity this year. However, he has been a member of the food committee this year with his wife Sharon (our Current VP) and has put in many hours with food prep, event set up and clean up committees, and the wine program over the past years. He was also Treasurer for two years and served as Vice President of SES for several years. He and Sharon enjoy collecting wines, traveling, and golf. Dave co-owned and managed four different restaurants in the NW after graduating from WSU in Hotel and Restaurant Administration. He went on to become an Engineer and is now retired. He is a vital part of our SES organization and we are fortunate that he has agreed to serve for another three years on the Board of Directors! Welcome Back, Dave!

### **Michael Simonson**

Michael is our final “New to the Board” nominee this year. He can be found at the Davenport Hotel as a Tasting Room Associate with Va Piano Vineyards and enjoys his position immensely. He says it is the best job one could have. His interest in wine was piqued by his son Skylar’s receipt of a Viticulture/Enology Degree from Walla Walla CC. He spends some of his spare time reading and collecting various books and wines. His wine tasting experiences have taken him to 60+ plus wineries and tasting rooms in Washington and Idaho including weekend wine tasting tours in Walla Walla. He has a huge interest in acquiring wine knowledge, serving on our Board, meeting members of the Club, and donating his time and knowledge of wines. It has been a wonderful experience getting to know him as he stepped up to volunteer for service. We look forward to having him join the Board of Directors.

<b>2016 – 2017 Board and Officers</b>	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Kris Wedel
<b>Board Member Positions</b>	
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](mailto:karen845@comcast.net).

Next meeting: 4/10/2017

## 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.

## Malbec and More! Exploring South America

Get your passport updated! After tasting through these wines, you'll want to book a trip to South America where the wines, food, music, art, and architecture all coalesce to bring the rich culture alive.

Enjoy our welcome wine, which is **Sophora Brut Rose'**. True to our theme, this wine is not a Malbec nor is it from South America – it is from New Zealand, which is still in the Southern Hemisphere and only a short 7,000 mile jaunt from South America! Bring a flute and enjoy!

The first flight begins with a wine from the emerging wine region of Uruguay – **Bodega Garzón Albariño**. Albariño was planted in Uruguay in 2002. Bodega Garzón is located only 11 miles from the Atlantic Ocean so the cooling breezes help temper the estate's vineyards. Planted a decade ago, the vineyards consist of ballast rock and well-drained stony soil on rolling hills. The result, as you'll taste, is a wine with stone fruit aromatics and a rich mouth feel. There is a natural freshness, tension, and verticality coming from the estate's soil. Flavors include lemon zest, white pepper, and green apple with a dense palate featuring a sea-breeze salinity and mineral lift.

The second white wine is from Argentina – **Bodega Argento Reserva Chardonnay**. Wine production in Argentina dates back to more than four hundred years ago. Today's environment has a mix of small, medium, and large winery producers. The climate tends to be dry and arid, especially in the Mendoza region where Bodega Argento is located. The vineyards are situated in the foothills of the Andes mountain range. Bodega Argento's winemaker Silvia Corti, sources from three distinct regions: Uco Valley, Eastern, and Central. The Reserva Chardonnay is from the sub-regions of Luján de Cuyo (Central) and Tupungato (Uco Valley.) It has aromatics of apricot and peach. The white stone characteristics continue to the palate and are enhanced by fig and honey. Subtle minerality finds its way to a crisp finish.

The next flight features two red wines – **Bodega Argento Bonarda** and **Tomero Malbec**. Bonarda is a hidden varietal from Argentina that is one of the most expressive grapes. Bodega Argento's Bonarda is sourced from the sub-regions of Rivadavia and San Martín. It is ripe and juicy with intense flavors of raspberries and memorable violet notes. Flavors of spice, dark plum, and red currant come through. It is medium-bodied with soft but clearly defined tannins.

Tomero is located in the Valle de Uco, about 130km southeast of Mendoza. Its vineyards were originally planted more than 40 years ago in the region known today as Fincalos Alamos. The vines are planted in a rocky, sandy loam with medium to low fertility, good drainage, and low organic material content. A no-till system is used to preserve native vegetation. The Tomero Malbec is a deep red color with violet reflections. Flavors of dark stone fruit reminiscent of candied plum, cherry preserves, and dried figs are followed by chocolate and vanilla notes imparted by time spent in French oak. A dry entry greets the palate upon first sip, complemented by silky tannins and a juicy mouth feel. The finish is fresh and persistent.

Continue the adventure with the next flight featuring two wines. The **Bodega Argento Reserva Cabernet Franc** is sourced from the Lujan de Cuyo area of Alto Agrelo. It is a subtle, yet rich, red wine with dried berry and spice aromas that lead to flavors of cherry, raspberry, currant leaves, fresh herbs, and cassis. The wine is medium- to full-bodied with silky tannins and a stylish finish.

The **Tomero Cabernet Sauvignon** is equally delightful and wholeheartedly Argentinean in its approach. An intense ruby red, this Cabernet Sauvignon displays lovely aromas of ripe red fruits

including currant and black cherry plus subtle hints of licorice, black pepper, and cumin. Notes of tobacco and chocolate greet you just before you sip. Sweet and robust tannins give this wine good volume in the mouth, accentuated by intense and spicy flavors that mirror the nose. These flavors linger on the finish.

Your final tasting for the evening will be from Bodega Vistalba. This unique family-owned winery features vines planted in 1948 and a state-of-the-art modern winery that is gravity fed and all the grapes are harvested manually. Limited in production, the **Bodega Vistalba Corte A** has less than 300 cases available in the United States. "Corte" means "blend" in Spanish. The Corte A features a combination of Malbec, Bonarda, and Cabernet Sauvignon that vary, percentage-wise, with each vintage. All of the fruit is sourced from the estate with both the Malbec and Bonarda from blocks that were planted in 1948; the Cabernet Sauvignon in 1999. The grapes for this wine are fermented in concrete fermenter tanks before being placed in French oak casks. The wine's color sets the stage for the bouquet that has aromatics of baker's chocolate, dried prunes, and tobacco. Flavors of chocolate shavings, pencil lead, sage, blackberry cobbler, and boysenberry abound. Corte A has a solid structure and excellent viscosity with balanced oak from 18 months of aging (60% first use French oak.) With an aging potential of ten or more years, this wine is consistently highly acclaimed. The Bodega Vistalba Corte A is hedonistic and definitely one for the cellar.

Jeff Peda from VinCru USA will demonstrate that there is more than Malbec from South America to entice you. Please bring two glasses and a flute.

<b>RESERVATIONS:</b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>Malbec and More! Exploring South America</b> <b>3/20/2017, 7:00 P.M.</b>	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): _____ _____
<b>Space is limited. Reservations must be received no later than Monday, 3/13/2017.</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>	

## Recipes

Here is a dip that we served at our tasting in February, 2017. There were numerous requests for this recipe.

### Creamy Caesar Dip

- 2 anchovy fillets, rinsed
- 2 garlic cloves, minced
- 1 cup mayonnaise
- ½ cup sour cream
- 1 ounce parmesan cheese, grated (1/2 cup)
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh parsley
- 1/8 teaspoon pepper

Pulse the anchovies and garlic in a food processor until finely minced. Add the mayonnaise, sour cream, Parmesan, and lemon juice and process until smooth, about 30 seconds. Transfer to a medium bowl and stir in the parsley and pepper. Refrigerate until the flavors have blended, at least 1 hour. Serve chilled with crackers or crudites.

We served this dip with an Italian white wine blend called Est! Est! Est! and three Italian red wines, Anglianico, Salice Salentino and a Tuscan Merlot.

### New Web Page for SES Recipes

The web page has been updated due to too many recipes. Instead of listing all the shared recipes in a long sequence, they are now listed by title only. Clicking the title will open the recipe in a new tab of your browser. From there you may save it (download) or print.

Check it out!