



The Spokane Enological Society

WineMinder

It's Membership time!

It's time to renew your SES membership. Prices are unchanged at \$25 for a single membership, or \$40 for a couple. This money is used to run the club for the whole year. Expenses that get covered by this include Board expenses, insurance, and miscellaneous expenses that come up throughout the year. Events generally pay for themselves with their fees.

Go online to renew:

It is very easy to renew online. Simply logon to your account, and *click on your name*. You will see a page with all your membership details as well as a *Renew* button. Clicking on this will allow you to choose your membership type and pay online.

Pay by check:

If you'd rather pay by check, please use the form at the end of this newsletter – it's on the same page as the event registration form. This can be mailed or dropped off at the check-in desk of either of our next two events.

Deadline for renewal is July 1.

Next Tasting: Vinos Espanoles! (Spanish Wines)

Join us for a sampling of wines from Spain. You may not know this, but Spain has more acreage dedicated to wine growing than any other country at just over 1 million hectares. France is second at about 800,000. The USA is sixth at about 400,000 thousand, behind Italy, China, and Turkey, although the Turkish production is mostly for grapes, not wine.

One hectare is 10,000 square meters, which is about 2.5 acres.

Wines from Spain generally offer a great value for the money. The grapes may be new to us, but that's why we taste. The first flight of white wines are made mostly from the Godello grape (Godelia winery) and the Viura grape (Cune winery).

The reds we will be tasting will be mostly derived from the Tempranillo grape, see the event write-up for detail.

We will finish the evening with a tasting of a sherry, a wine type that is unique to Spain.



2016 – 2017 Board and Officers	
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Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
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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: 5/8/2017

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.

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.

Vinos Espanoles! (Spanish Wines)

Join Ashley King from American Northwest for a delectable and educational tour of the world's most widely planted wine producing nation... **Spain!** Starting in the northeast corner of Spain, we'll enjoy a beautiful expression of Spain's sparkling wine, Cava. Then we'll make our way throughout Central and Northern Spain enjoying a lovely selection of the finest wines Spain has to offer. We'll finish our excursion in Southern Spain enjoying an exquisite Sherry from one of Spain's most esteemed Sherry houses, Lustau. 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.

"We're more than just Sangria!" The wine and vineyards have always held a special place in Spaniards' hearts. Spain has more acreage planted than any other country. They do not produce the most wine because of their standards of quality. Their attention to detail has been documented for centuries.

Our first wine of the evening will delight your senses and appease your palette with tiny, gorgeous bubbles. Cune Cava is a gorgeous blend of Xarel-lo, Parellada, and Macabeo, the three grape varieties native to the Cava region of Spain. The wine is aged for 6 months in the bottle before it is disgorged leading to more complex characteristics of green apple and hints of toasted brie. A beautiful addition to any table to enjoy as an aperitif or digestif!

One of the things that makes Spanish wine special is that many Spanish wineries age the wine for you, in oak barrels and in the bottle. This means you get a chance to taste cellared wines that have aged to the point of tasting their best without investing in storage space at home. When you look at a Spanish wine and see the terms Crianza, Reserva, or Gran Reserva, they're telling you about how long the aging was. Many of their white wines, however, hardly don't see any oak ageing and spend a majority of time in stainless... so when the wines get to you, they're fresh and ready to share with friends!

Making our way west of the Cava region, we'll settle in the Rioja region of Spain where higher altitudes and Atlantic influences moderate the climate, ideal for producing wines of elegance and finesse. The 2015 Cune Monopole Blanco is made of hand selected bunches of the best white grapes and are all stainless steel fermented and aged leaving you with a clean, mineral-driven finish! It's no wonder Wine Spectator rated this wine at 90 points. Even more west, settled just in from the Atlantic Ocean is a 35 hectare estate, Bodegas y vinedos Godelia. Though fairly new in conception, the vineyards feature vines up to 100 years old planted on the best, rocky, high altitude slopes which is why the 2015 Godelia Bierzo Blanco is a phenomenal value!

Headed back east to Rioja, we find some of Spain's most value driven wines. Classic and bold, these wines taste mostly of their Tempranillo roots and have a bright, fresh flavor to them. This goes extremely well with steak and other hearty meats. We see many years of ageing that go into the wines, between barrel and bottle, before they find their way to your dining table.

The 2013 Vina Herminia Crianza recently received recognition from one of the world's most influential wine guru magazines, Decanter. Landing a 90 point score, this elegant blend of Tempranillo and Garnacha is released **only** after 3-4 years ageing between barrel and bottle. Slightly more ageing, an average of five years between barrel and bottle, the 2012 Cune Reserva earned a 93 point rating from Wine Spectator. This sophisticated blend is a delicate balance between oak and fruit consisting of Tempranillo, Garnacha and Graciano aged in French and American Oak. A more 'New World' style wine, the 2012 Vina Herminia Excelsus is comprised of 50% Tempranillo, 50% Garnacha. The wine sees a much higher proportion of new wood - 60% -

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with 9 months in oak before bottling leaving you with a true expression of the unique flavors of Rioja with a New World richness and mouthfeel.

Moving to Central Spain, the 2012 Monteabellon 14 mesas in barrique (14 months in barrique) takes us to the Ribera del Duero Region. Landing the Wine Region of the Year in 2012 by Wine Enthusiast, wine making in Ribera del Duero goes back over 2,000 years as evidenced by the 66-meter mosaic of Bacchus, the god of wine that was unearthed relatively recently at Banos de Valdearados. Spending 14 months in barrel (hence the 14 mesas in barrique), this 100% Tempranillo is a delightful expression from the vineyards.

Finishing our venture in Jerez, we'll enjoy some of the finest Sherry Spain has to offer. The name Emilio Lustau has not only become synonymous with high quality sherry, it has transcended the traditional Sherry market to establish a whole new category of sophisticated drinking. Think 'Lustau' and one does not think of musty, sticky brown liquids in a previous generation's glassware. 'Lustau' is about super-fresh tapas and cutting-edge food and wine pairing. It is about complexity and harmony, elegance and balance, intensity and persistence.

Robert Parker called the Emilio Lustau line "simply staggering in quality" and added "Sherries such as these remain among the last great unknown wine bargains of the world. They must be tasted to be believed!" Lustau East India Sherry is an oloroso naturally sweetened with super-ripe Pedro Ximinez grapes, and then aged in hot conditions similar to those used for Madeira production. An appealing deep tawny brown, the East India Sherry offers a complex, mature nose of burnt sugar, spices, raisins, chocolate, walnuts and orange peel. It is sweet and full-bodied, with a smooth, almost treacle-like consistency, but good balancing acidity. A perfect complement to the end of any meal!

Please bring two glasses and, if you like, a flute! Cheers!

The price is \$25 for members, and \$30 for guests.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Vinos Espanoles! (Spanish Wines) 5/15/2017, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$25, Guests: \$30	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, 5/8/2017.	
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	

MEMBERSHIP RENEWAL DEADLINE IS JULY 1st

Why not be ahead of the game and renew now? Dues can be mailed, or you can bring them to the tasting and deposit your check and renewal form in the **Dues box** which will be available at the May and June tastings.

<u>SES Membership Renewal</u>	
Name: _____	
Address: _____ _____	
Phone Number: _____	
E-mail address: _____ (optional)	
Do you wish to receive the WineMinder by e-mail only? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Renewals: <input type="checkbox"/> Single (\$25) <input type="checkbox"/> Couple (\$40)	

The mailing address is:

SES
PO Box 31404
Spokane WA 99223

(If you are signing up for the event AND paying your dues, please include both forms.)