



The Spokane Enological Society

WineMinder

It's Membership Time!

It's time to renew your SES membership. Renewal is due by July 1. Prices are unchanged from prior years at \$25 for a single membership, or \$40 for a couple. This money is used to run the club for the whole year. Expenses covered include Southside Center Rental, Insurance, our website, and minor expenditures that come up throughout the year for Board expenses.

Events 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 our June tasting.

Annual Club Survey is Out

Please take a few minutes and tell us what you think. We've been doing this for several years and the Board listens. One example of a change that came from the survey was our starting time for the tastings. These can be printed and brought to our tasting on June 19, or mailed to us at SES, P.O. Box 31404, Spokane, WA 99223.

If you prefer, you can add your answers to the survey file using Word, save it, and email it back to us.

Last Tasting before our Summer Break:



It's Not All About the Reds!

Our last tasting has a summer theme: white wines. That's right, we will be sampling white wines from around the world. Because of the wide variety that is available, we will not have our usual bubbly starter, but will instead have four flights of two samples and a single finale of a White Port. To recognize our white tasting, we are asking everyone to **WEAR SOMETHING WHITE**.

The speaker is Kristi Gamble from Southern Glazers Wine & Spirits.

Read all the details inside.



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
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Extra Special Events	Donna Becker Brown *
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Web Master	Dave Whipple *
Social Media	Mike Boyle *
Education Director	Jeff Snow *
Glasses and Trays	Marcia Plewman
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	Dionne DeNio
	Claudia Hersey
	Joan Corkey – O'hare
	Nita Martinez
	Dan Miller
	Dan Neuenfeldt
	Charlee O'Malley
	Dave McHugo
Michael Simonson	

* 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: 6/12/2017

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.

It's not all about the reds!

Yes, red wine plays a big part in our lives, but we need to be a bit adventurous and explore the other color of wine – white! Summer is the perfect time to do this as our tastes tend to gravitate towards white wine during the warm weather. With hundreds of varieties of white wine grapes, planted in all corners of the globe, there is a lot to learn. Stylistically, white wines offer a far more diverse landscape of food-friendly wines for the table, spur-of-the-moment occasions and light enjoyable “thirst quenchers”. Your choices may change with the seasons, but the range of whites available will enhance your vinous enjoyment all through the year.

Join us for the June event and discover some awesome white wines to put in your glass. We will explore white wines from Portugal, Austria, Washington and France. We found so many delightful white wines that we are foregoing the sparkling wine and will taste nine white wines including an awesome white port for the finale! Please bring two wine glasses! Cost is \$24 for members and \$29 for guests. Join in the fun and wear something white!

Starting off fresh, we will compare two slightly effervescent Vinho Verdes from Portugal - **Gazela Vinho Verde** and **Orlana Vinho Verde**. Vinho Verde is a Portuguese wine that originated in the historic Minho province in the far north of the country. Vinho Verde is not a grape variety; it is a DOC for the production of wine. The name literally means "green wine", but translates as "young wine".

From Portugal we move north into Austria and experience the broad range of flavors and styles that **Hirsch Hirschvergnügen Grüner Veltliner** and **Berger Grüner Veltliner** display. Grüner Veltliner is a dry white wine that grows almost only in Austria. With flavors of green pepper and lime, Grüner Veltliner is an exotic alternative to Sauvignon Blanc. The name translates to “green wine of Veltlin”. Veltlin was an area in the lower Alps during the 1600’s that is now part of Valtellina, Italy. Grüner Veltliner has a reputation of being a particularly food-friendly wine and is a popular offering on restaurant wine lists.

Our next flight consists of a comparison of old world versus new world of a full-bodied white wine that originated in southern France - Viognier. Viognier is for those who love to stop and smell the flowers. Viognier ranges in taste from lighter flavors of tangerine, mango and honeysuckle to creamier aromas of vanilla with spices of nutmeg and clove. Depending on the producer and how it's made, it will range in intensity from light and spritzzy with a touch of bitterness to bold and creamy. Wines using this grape made in Washington, California, and Australia tend toward the ripe, hot, peachy styles. For this pairing, we will taste a Viognier from one of our very own Washington wineries, **Maryhill Winery**, compared to a classic French country Viognier from **Delas Vin De Pays**.

Chardonnay is arguably the best and most widely planted white wine grape in the world, with bottlings from old and new world readily available throughout the globe. It is the signature white grape of Burgundy where it produces a variety of styles, from minerally, unoaked Chablis to decadent, full and toasty wines of Montrachet and Pouilly-Fuissé. For this pairing, we will taste two Burgundy styles, **Maison Ambroise Lettre D'Eloise Chardonnay** and **Domaine Tremblay Chablis**, and learn about the similarities and differences within this area and the Chardonnay varietal.

Last, but most certainly not least, we finish off our all white tasting by going back to Portugal and enjoying the sweet indigenous white grapes including Rabigato, Viosinho, Codega and Arinto that make up **Ramos Pinto Fine White Porto**. Port is most commonly enjoyed as a dessert wine because it is rich and sweet. It presents an aroma that is both fine and intense. Somewhat complex, it features a mixture of citrine aromas with a hint of honey and almond. Absolutely delicious!

We hope we have enticed you to join us for this unprecedented all white wine tasting – it will be a blast and remember to **wear something white!**



RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
It's Not All About the Reds! 6/19/2017, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$24, Guests: \$29	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, 6/12/2017.	
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 June tasting. Or, pay with your credit card online. See page 1 of this WineMinder for instructions.

<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.)

Recipe of the Month, by popular demand:

Easy Gingerbread Bars

(Served with the Sherry at the May 2017 tasting of Spanish wines)

Ingredients:

1¼ cups	Sugar
1 cup	Butter
1 ea.	Lg. Egg
3 TBS.	Molasses
3 cups	All-purpose flour
1 tsp.	Baking Soda
2 tsp.	Ground Cinnamon
2 tsp.	Ground Ginger
3 TBS.	Decorator Sugar (i.e. Turbinado Sugar) or Granulated Sugar

Directions:

Heat oven to 350° F.

Combine sugar, butter, egg, & molasses in bowl. Beat at medium speed until creamy. Add flour, baking soda, cinnamon and ginger; beat at low speed until well mixed.

Press dough into ungreased 15x10x1-inch baking pan. Sprinkle with decorator sugar. Bake 16 – 20 minutes or until lightly browned around edges. Cool completely. Cut into desired shapes with cookie cutter or cut into bars.