



## The Spokane Enological Society

# WineMinder

### The Holidays are Fast Approaching !

What a wonderful way to kick off the upcoming Holiday Season as our tour of regions continues at SES with featured wines from Northern Italy! Italy's vineyards date back to 750 BC with the planting of vines by the Etruscans. With the rise of the Roman monarchy in 508 BC, international varietals were introduced and widely cultivated. As the Roman Empire expanded into new regions, soldiers returned with wine from their conquests and the first international wine market was established. In 410 AD, the Visigoths sacked Rome, causing many high – society Romans to flee to the countryside where they established vineyards. Many of these vineyards have been maintained throughout modern day, which leads Italy to produce more wine than any other country and boast the most land under vine. Choosing the most beautiful stars in the sky is difficult enough let alone choosing a favorite Italian wine country. Please come and join us as we take a trip to Northern Italy focusing on Veneto, Piedmont, and Trentino Alto Adige.

Take a moment to read Rob Martin's great write-up about our tasting to enhance your enjoyment of the wonderful wines we will taste.

Come and join us on November 20<sup>th</sup>, the Monday before Thanksgiving, for our trip through Northern Italy, and enjoy a relaxing, educational tour of these wonderful wines that our tour guide, Rob Martin, has chosen for us as we kick off the Holiday Season together.

Remember to register by November 13, 2017 for this event on our SES website or you can mail in the registration form found inside.

Please remember to mark your calendars for the annual Spokane Enological Society Christmas Dinner on December, 18, 2017, at the Spokane Club. The December WineMinder will have further details for you!

We wish a Happy Thanksgiving and Holiday Season to All of our Members!



<b>2017 – 2018 Board, Officers, and Staff</b>	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
<b>Board Member and Staff Positions</b>	
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](mailto:karen845@comcast.net).

Next meeting: 11/13/2017

## 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.

## Northern Italy- So Much Wine...So Little Time

Nothing says welcome like a sparkling Prosecco and we have a fantastic one for you! The Adami Garbel Brut Prosecco di Treviso DOC is from Veneto and is made from the Glera grape. In the hilly province of Treviso the soil takes on a clay/chalk composition adding a distinct minerality to the wine. In the local dialects, the word "Garbel" expresses satisfying sensation of freshness and pleasant lightness. This Prosecco is recognizable for its dry finish, youthful nose and pleasant drinkability. Through the second fermentation, this wine takes on the character of Champagne. Very appealing body and length on a beautiful finish.

Let's explore a couple of white wines - one from Trentino Alto Adige and the other from Veneto.

The first wine, Torre di Luna Sauvignon Blanc from Trentino, is a wonderful alternative to the grapefruit, grassy driven Sauvignons from the New World. Torre di Luna is very close to the Alps and the elevation of the vineyards are reflective in this Sauvignon. Very clean nose with fresh tropical fruit and vegetal aromas. Good structure with lively acidity and a dry medium finish. This wine sees no oak in the aging process, only stainless steel for four months and one month in the bottle...so pop, pour and enjoy!

Scaia Bianca from Veneto is a "mindbender" of a wine. The name Scaia is a colloquialism to crumbs of Parmesan cheese, which the chalky soil in the area resembles. Distinctive and complex made from 55% Garganega and 45% Chardonnay it is very aromatic and delicious! The Garganega provides an almost Sauvignon Blanc aspect to the wine on the bouquet. Aged in stainless steel and stirring of the lees weekly provides the roundness and complexity.

Next up is two red wines – both from the Veneto region.

The Scaia Rosso is made from 100% Corvina, which is the king of red grapes in Veneto. Again, this Scaia, like its white relative, is a mindbender. Sweet fruit upfront that transitions to a terroir driven herbal ancient garden at the finish. A true testament to "sense of place" and the winemaker's restraint in letting the grape, not the winemaker, do the talking.

Then a truly splendid red blend, Zenato Alanera. Alanera translates to "black wing," a reference to the raven, and homage to the Valpolicella region's treasured indigenous grape, "Corvina". Alanera is a seductive wine that derives extra richness from an innovative variation on the traditional appassimento method practiced throughout the zone. Fifty percent of all grapes harvested to produce this wine are partially dried for 45-60 days. The classic Valpolicella varietals are dried in the main drying facility in Sant' Ambrogio, while the Merlot and Cabernet Sauvignon grapes are dried at their Santa Cristina winery. The highly concentrated juice from these partially dried grapes adds an unusually complex spectrum of aromas and flavors to the blend. Twelve months in barrel round out the tannin structure in this eminently drinkable red.

Now, on to Piedmont, which is one of Rob's most favorite wine regions.

Pecchenino San Luigi Dogliani Dolcetto is a critically acclaimed wine that expresses the essence of Dolcetto - vibrant, alive and delicious. The bouquet is fruit forward with currant, blackberries and prunes. The flavor is sweet tannins and lively acidity. Owner and winemaker Orlando Pecchenino is one of the most respected and acclaimed winemakers in Piedmont. Mostly known for his "golden" touch when it comes to Barolo, however he does not take any shortcuts with the grape the Piedmonte's call their table wine. **91 points Wine Spectator**

**Pico Maccario Lavignone Barbera d’Asti** - Pico Maccario is a Barbera specialist located in the \*town of Mombaruzzo in the heart of Piedmont’s Barbera d’Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine. The town of Mombaruzzo is located about an hour’s drive southeast of Asti itself and is home to the Pico Maccario winery. Here, brothers Pico and Vitaliano own 70 contiguous hectares, a rarity in the region, with sixty of the 70 hectares dedicated to Barbera. Lavignone takes its name from one of the 18th-century farmhouses located on the property. This is the most important wine of the Pico Maccario winery and should be considered a classic example of Barbera d’Asti. The wine receives 10-12 days of maceration and is vinified entirely in stainless steel.

Last, but not least is our Baby Amarone, Zenato Ripassa, a blend of 85% Corvina, 10% Rondinella, and 5% Oseleta. As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are “re-passed” over the Amarone lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper color and more complex aromas. Ripassa is refined in tank for six months and then aged in French allier tonneaux for eighteen months. The wine spends an additional six months in bottle before it is released. Deep ruby-red in color, this wine shows intense aromas of blackberries and black currants underscored by aromas of spice, pepper, and a hint of leather. On the palate, it is smooth and viscous with well-balanced acidity and alcohol.

Rob loves Italian wines and REALLY loves Northern Italian wines. You might ask why, and he would tell you it’s because the PLACE takes precedent...not the winemaker. Please join us for this informative and educational event by bringing two glasses. You may also bring a flute for the Prosecco, if you wish.

<b>RESERVATIONS:</b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>Northern Italy - So Much Wine...So Little Time</b> <b>11/20/2017, 7:00 P.M.</b>	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$24, Guests: \$29	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
<b>Space is limited. Reservations must be received no later than Monday, November 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

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

### Chocolate Salami

Makes two logs

#### Ingredients:

7 oz. dark chocolate

3 oz. butter

1/3 cup white sugar

2 tablespoons. brown sugar

1 egg plus 1 egg yolk

6 oz of plain cookies( tea biscuits or digestive cookies)break cookies into small pieces.

1/2 c pistachios

1/2 c. sliced almonds, toast and chop nuts

2 tbsp. Powdered sugar

#### Directions

Melt chocolate and butter in pot over boiling water, stir frequently, until smooth.

In bowl mix eggs plus sugars and vanilla, mix well.

Add to chocolate mixture and stir well and frequently until sugars melted, 4-5 minutes.

Remove chocolate mixture from heat.

Add cookies and nuts to mixture and stir well with spatula, let cool for 15 minutes.

Divide mixture evenly, turn each section onto parchment paper.

Roll into 2 logs and wrap up with parchment paper, twist ends, put in refrigerator for 24 hours

Unwrap and coat with powdered sugar, slice 1/4 inch slices and serve.

## Cherry Tomato Tapenade

2	cups	cherry tomatoes
½	cup	kalamata olives
6 – 8		green onions, chopped
1/3	cup	pine nuts
8-10	leaves	fresh basil
½	cup	extra virgin olive oil
2	oz	Parmesan cheese, cut into small blocks or grated
		kosher salt and fresh ground black pepper, to taste

Place all ingredients in a food processor. Pulse to combine and chop ingredients. Do not over-process.

Serve on sliced baguettes. These may be lightly oiled with EVOO and toasted or served plain.

We usually use grape tomatoes of various colors.