



The Spokane Enological Society

WineMinder

It's Holiday Season!

It's time for our Annual Christmas Event where we will enjoy fabulous wines, great food, and fellowship to kick off the Holidays!

Our 41st **Christmas Dinner** is scheduled on December 18. Chef Dennis at the Spokane Club has promised us a fantastic dinner with a mouth watering chocolate dessert provided by Just American Desserts. Get ready for a wonderful evening with John Allen of VINO! who helped with the wine selection and will tell us about each wine.

Please register by December 13th.

We have also arranged a discount on rooms at the Spokane Club the night of our dinner event. Have a lovely evening out without the worry of transportation after attending a wine paired dinner. Room prices start at \$79 plus tax. Details are included in the dinner description.

You asked for a Riedel Wine Glass tasting and we have a date! This is a special educational tasting that demonstrates the importance to taste of the size and shape of the wine glass. This features Riedel Vinum glasses, and each participant will receive a 4-pack to take home including a Sauvignon Blanc glass, Chardonnay glass, Pinot Noir glass, and Cabernet Sauvignon glass. Plenty of room is available for members and their guests! The SES is getting a great price for this and passing it on to you. You will not find this event elsewhere at this price. ***Hint:*** It's a great Valentines gift and night out!

Mark your calendars for February 16th at the Southside Community and Senior Center. Start time is 6 PM; it is planned to end at 7:30. Registration is open now. Please register before January 22, 2018.

Both events are described in more detail inside this WineMinder.

Please join us for these events. Guests are welcome to attend, as well

Previous Dinner at The Spokane Club



2017 – 2018 Board and Officers	
President	Karen Davis
Vice-President	Sharon McHugo
Secretary	Gilbert Davis
Treasurer	Darren Digiacinto
Board Member Positions	
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
	Joan Corkey – O'Hare
	Dionne Denio
	Claudia Hersey
	Dave McHugo
	Dan Miller
	Charlee O'Malley
	Patricia Schultz
One board position is open	

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. This 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: December 11, 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.

Christmas Dinner

It's time for our Annual Holiday Dinner at the Spokane Club on Monday, December 18th! Nothing can beat the charm and elegance of this stately Kirkland Cutter building that is over 125 years old and the Georgian Room will be aglow in holiday splendor! We'll start with a sparkling wine and hand passed hors d'oeuvres at 6:30 PM.

The dinner starts at 7:00 PM. The wines paired with dinner are primarily from Oregon. We'll have a Pinot Gris, Chardonnay, Pinot Noirs, and Cabernet Sauvignon. We will have a Port with a hedonistic chocolate dessert as the finale!

Hotel rooms are available for the night at amazing rates: \$79 + tax for a standard room, \$89 + tax for a deluxe room, and \$149 + tax for a suite. This is a nice alternative to not having to drive home! To make reservations, call 838-8511 and say you're with the Spokane Enological Society.

Please don't forget to make out your seating requests. Guests are welcome. The cost is \$76 per person, which is a great value. Remember, members will also receive a complimentary bottle of wine and everyone will receive a keepsake wine flute to take home too!

If you have a special dietary request, please call or text Eva Roberts at (509) 993-2301. The Spokane Club is always very accommodating.

This event is always such a festive time with great friends, wine and food!

Please RSVP by Wednesday, December 13th.

Hope to see you there for a wonderful evening!

Register on our web page or use the attached form.

Spokane Enological Society Holiday Dinner

Spokane Club

Monday, December 18, 2017

6:30 PM Starter Course

Chef's Choice Hors d'oeuvres Selection

Sparkler Served

7:00 PM First Course

Pancetta Wrapped Sea Scallop. Faro, Lime Ginger Buerre Blanc Sauce

Wine Served: Four Graces Pinot Gris, Willamette Valley, OR 2016

Willamette Valley Vineyards, Dijon Clone, Chardonnay, OR 2015

Second Course

Cream of Mushroom Soup, Delicate Fennel Bulb Salad

Grana Cheese Sable Cracker

Wine Served: Elizabeth Chambers Cellar, Pinot Noir,

Winemakers Cuvee, OR 2014

R Stewart Co. Big Fire, Pinot Noir, OR 2014

Main Course

Block Cut New York Steak, Mushroom Cabernet Demi, Buttered Potatoes,

Char Grilled Green Beans

Wine Served: North by Northwest Cabernet Sauvignon, OR 2013

Grand Finale

Duo of Dark Chocolate Dessert,

Rich Mission Fig Sauce

Wine Served: Barnard Griffin Port, 2016

If there are any special dietary needs, please contact Eva @ (509) 993-2301.

ADVANCE RESERVATIONS ONLY!!
Reservations due no later than December 13, 2017!

The Spokane Club is offering Standard hotel rooms for \$79.00 + tax, Deluxe for \$89 + tax, and Suites for \$149 + tax. If you would like to reserve a room, call the Spokane Club @ 838-8511 and say you're with the Spokane Enological Society.

RESERVATIONS: Spokane Enological Society, P.O. Box 31404, Spokane, WA 99223

SES Christmas Dinner – 6:30 December 18, 2017

Members: \$76 Guests \$76

Enclosed is \$_____ for _____ members and _____ guests.

Member names:

Guest names:

Please seat the following at one table (Please include your own name/names on the list as well):

1.	5.
2.	6.
3.	7.
4.	8.

Please join us in a Riedel Wine Glass Workshop!

In this educational wine glass tasting workshop, Riedel will demonstrate the relationship between the shape of the glass and the perception and enjoyment of wine.

Each participant will receive a complimentary Riedel Vinum Tasting Set (4 glasses).

A Riedel tasting is usually \$80 or more, but is being offered by the SES at the low price of \$50.

This event will be at the Southside Community and Senior Center (Our usual site for tastings).

Sign up on our website or mail in the order form below.



Glasses:

Cabernet/Merlot, Old World Pinot Noir, Riesling/Sauvignon Blanc, Oaked Chardonnay

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Riedel Wine Glass Tasting 2/16/2018, 6:00 P.M.	Southside Community and Senior Center 3151 E 27th Ave
COST EACH: Members: \$50, Guests: \$50	
Enc. is \$ _____ for _____ tasters	▶ NAME(S): _____ _____ _____
Space is limited. Reservations must be received no later than Monday, 1/22/2018	

SES Recipe

We served this on top of polenta squares at our Northern Italy tasting and it was delicious with the Zenato Alanaro, Pecchenino Dolcetto, and the Barbera.

Hot Italian Bolognese Dip

- 1 Tablespoon olive oil
- 1 onion, finely chopped
- 2 cloves garlic, chopped
- 10 oz. ground beef
- 1 14 oz. can diced tomatoes
- 3 Tablespoons tomato paste
- 1 Tablespoon chopped fresh basil
- 1 Tablespoon chopped fresh parsley
- sour cream, to serve

Heat the oil in a frying pan, add the onion and garlic and cook, stirring occasionally, over medium heat for 3 minutes or until onion is soft.

Add the beef and cook, stirring, for 5 minutes or until browned, pressing with a spoon or fork to break up the meat.

Add the tomatoes, tomato paste and basil. Bring to a boil and then reduce the heat and simmer 15 minutes.

Stir in the parsley and season to taste with salt and pepper.

Serve hot with a generous serving of sour cream.