



The Spokane Enological Society

WineMinder

A Busy Month for the SES

We have three events coming up: Our February Tasting, *Exploring the AVAs of California*, and two special events, a Riedel Glass tasting and a tour and tasting at Barili Cellars. All of these are described below.

It's Board of Directors Time Again

We need to renew our board of directors. Our by-laws dictate a three year term for each of our 18 board members, and 1/3 of our board must leave every year for at least one year off. This means we need six new members (actually seven this year as one current member had to resign as he moved away from Spokane).

This is an opportunity to get to know some great folks and to see how this club really works. Serving on the board is not stressful; we generally are in good agreement about what we should be doing. The club is very healthy; our membership is slowly growing. We get together monthly Sept – June and have a summer evening Board Retreat in July to discuss and monitor club activities. We also ask each member to bring a bottle of wine and a snack to share. Significant others and persons in staff positions are also invited.

Sound interesting? Contact any board member for more information.

The Riedel Glass Event You Asked For!!

In Addition... to our Regular Tasting Event in February, we have an **Extra Special Event** on February 16th! SES has scheduled a Riedel Glass event at the Southside Senior Center.

Representatives from Vehrs and Riedel Glass will be leading us through a 90 minute seminar on the relationship between glass shapes and the enjoyment and taste of wines. The cost of this event is \$50. You will taste 4 different wines including two from Va Piano.

Each attendee will be taking home the 4 Riedel glasses they use to taste their wine. This is a classroom style approach. You are welcome to bring guests to this fun event. It's a great Valentines gift! The value of this tasting is over \$75 so this is an extraordinary value! Extra Riedel glasses will also be for sale. The wines we are tasting can be ordered through Vino! It is a unique event and we are excited to have an event of this quality at such an outstanding price!

Start time is promptly at 6:00, so please plan accordingly.

Please register online on our website for this event by January 31 (**Note change in reservation deadline**). Cheers!!

January 31st 2018 ~ Mark Your Calendars !

Barili Cellars is Hosting a Wine Tour and Tasting for SES!

Barili Cellars (Spokane's newest boutique winery) has invited SES members and their guests for a wine tour and tasting on Wednesday, January 31st, 2018! Their staff will take attendees on an educational tour of the production barrel room and you will also receive a complimentary sample from a few barrels. Samples will include at least one white wine and several reds.

At the end of the evening guests will be able to sample of Port style dessert wine served with chocolates which are also complementary.

Plan to arrive at 5pm on Wednesday, January 31st at Barili Cellars, located at 608 W 2nd Ave. (509-979-5830).

Barili will be hosting this event for SES from 5 - 7 pm.

There will be additional glasses of wine available for purchase at \$5 each. Bottles will also be for sale at Barili. White wines average \$15 / bottle and Red Wines average \$22 / bottle.

This tour and tasting is available for \$10 per attendee. Barili will collect the fee at the door. To provide a headcount, please RSVP for yourself and your guests through the SES website. We need to give a final count to Barili by January 29th! We look forward to a wonderful evening at Barili Cellars! Cheers!!



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
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.

Next meeting: February 12, 2018

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.

Exploring California AVAs

Our theme for this month's event is Exploring the American Viticulture Areas (AVAs) of California. Our guest presenter is Matt Dolan of Petunias Marketplace (formerly of Rocket market). California, as you know, has a well-established wine industry, one dating back to the 1930s and pre-prohibition America. Well, let me tell you, a lot has changed since then! We will explore some of California's oldest and newest AVAs with Matt. We will taste wines from the cool North Coast moving into Sonoma, then explore the Central Coast, Russian River, Santa Barbara and ending up in the historic Napa Valley.

Hold on to your hats as we get started by visiting a wonderful winery from the heart of Sonoma's Russian River Valley – Angeline Winery. They have long drawn from a wide array of coastal Pinot Noir vineyards to provide balanced and beautiful red wines. Selected blocks from these same vineyards were trained and harvested for their Pinot Noir Rosé. The combination of these selections are picked and pressed early in the season to provide bright, vibrant acidity, in addition to the full, fruity saignee, from their North Coast vineyards, This produces a seamless, mouth-watering Rosé, that is balanced in both outstanding fruit and refreshing acidity. This is a versatile crowd pleaser!

We will remain in Sonoma as we sample an easy drinking Sauvignon Blanc from Angeline Winery. Although Sonoma County appears as just a small puzzle piece in the northern reaches of the state, its unique geography, from its coastal mountain ranges and gaps, to its inland valleys makes for an incredibly diverse and dynamic growing region. This Sauvignon Blanc pays due homage to its unique home with graceful aromas of peach, nectarine, green apple and tart lemon. It finishes off with subtle minerality and a crisp, clean palate.

Our next white is a flavorful Central Coast Chardonnay produced by Calera Wine Company. In fact, this Chardonnay is harvested from a combination of several AVAs, all of which are within the larger Central Coast AVA, which extends from the south of San Francisco all the way to Santa Barbara, California. The region contains 40 AVAs and produces some of California's most intriguing, up-and-coming wines including this Chardonnay with its tangerine, gardenia and lemon nose to its delightful zingy mouth coating richness with a persistent long finish.

Pinot Noirs will be poured next starting out with a Sonoma County Pinot Noir from Martin Ray with a raspberry, cherry bramble and spicy cola nose followed by tart cranberry and a wisp of nutmeg with refined, silky tannins. This wine sees some time in French oak which lends some creamy vanilla notes without overpowering the fresh, fruit-forward palate. The other Pinot that will be poured is a North Coast Pinot Noir from A+D (Anthony and Dominic) it offers a fruit driven profile, berry and spice accents with a medium body and a satisfying finish. Who knew California Pinots could taste so good!

Fess Parker Syrah from Santa Barbara is up next in your glass. Fess Parker has us thinking of Davy Crockett and Daniel Boone, but, wait...we are talking about wine here! I'm sure Matt will share the story with us and point out the telltale sign on every bottle! Enjoy this 90 point (Wine Spectator) wine with its caramelized black currant and dark tobacco leaf aromas. The palate packs elderberry and dried violet flavors, with pencil shaving, charred wood and smoky touches. Tannins are full and firm.

Alexander Valley is home to La Storia wines. Alexander Valley is the hottest AVA in Sonoma. This large and heavily planted appellation is only 25 miles from the coast, but it is relatively free of fog due to the sheltering effects of the mountain ranges in between. However, the Russian River, which runs through the valley, creates cool-climate pockets and soft, alluvial soil ideal for grape-

growing. This bright and lively Zinfandel has concentrated “Zini” aromas – think dark cherry, blueberry, plum. A little oak aging provides aromas of vanilla, brown sugar, cinnamon and a slight smokiness.

We will end the evening by visiting Napa. With its hundreds of wineries dotting the fertile soils, Napa Valley is one of the world’s premier viticultural regions and is famous for its prized Cabernet Sauvignon, which is exactly how we will end the evening - sipping on an outstanding Cabernet produced by Clos Du Val. Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. This wine delivers everything we are looking for from a great vintage. The color is an inky purple hue and the wine has aromas of coffee, blueberry, and toast. The palate is rich and complex, full of flavors of plum, boysenberry, and cocoa. The texture is lush, silky and full with well structured tannins that are approachable now or will cellar well for decades.

Please join us for this informative and fun tour through California AVAs with Matt Dolan. Please bring two wine glasses.

<u>RESERVATIONS:</u> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Exploring California AVAs February 19, 2018, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$26, Guests: \$31	Glasses: 2
Enc. is \$_____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$_____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, February 12, 2018.	
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	