



The Spokane Enological Society

WineMinder

New Board Members

Every March, the SES gets an updated board. It is in our bylaws that each year, 6 of our 18 members retire for at least one year. This has two large results: (1) We can bring in new members to the board each year, and (2) we often need new officers as current ones must leave the board. That is happening this year with two of our officers. Karen Davis is finishing her two terms as President, and Gilbert Davis (no relation) also finishing as Secretary. In our first board meeting with the new members on March 12, we will elect new officers. These will be announced at our March Tasting event, described in this WineMinder.

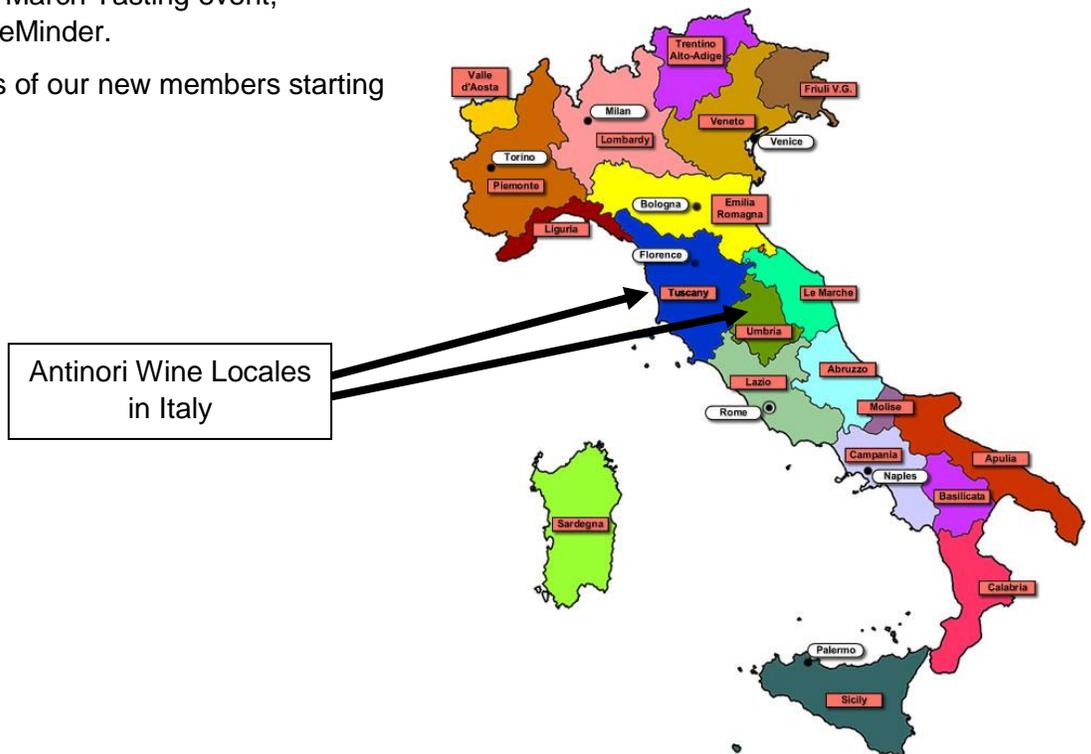
Read the biographies of our new members starting on page 3.

Outstanding Tasting of Wines from the Antinori Family

The Antinori Wines have a history that goes back 630 years with family involvement for 26 generations. This includes properties in Tuscany and Umbria in Italy, and California (Antica Napa Valley) and Washington (Col Solare, Red Mountain).

An interesting twist to this tasting is that many of the flights will contrast a red wine with a white wine.

Read the details in the following pages.



About the Spokane Enological Society:

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.

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: April 9, 2012

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.

Our New Board Members

Pamela M Cloninger

My dear friend Eva Roberts suggested that I join SES. To tell you the truth I did not know much about the organization but was so pleasantly surprised. I wanted to learn more about wine, which I certainly have, from the great tutorials and experts at each meeting. But I gained so much more. I have met so many wonderful new friends, been on some exciting wine trips, like the fabulous wine areas around Bologna, and the wonderful Prosecco region.

I look forward to becoming a Board Member of SES and I thank you for your consideration.

Frances Jones

My name is Frances Jones and I have been a member of SES since November 2017. A friend invited me to the October tasting of Portuguese wines and I was hooked after my first tasting. I went home and immediately told my husband "We are joining this group"! I have a passion for wine, food, and congregation and have found with SES all of these elements come together in a beautiful medley. I am a mom of three boys and love to spend time with them outdoors riding bikes, hiking, and being out on the lake. I love to garden and am currently planning our newly dug south-west facing flower bed and its contents for the spring. We are avid football fans and will be found cheering on the Washington Huskies and most Pac-12 teams on Saturdays and devoting our Sundays to the Buffalo Bills. Over the last seven years I worked at a 501 c-3 health care facility, managing health centers, call centers, marketing, and recruiting. I would love to join the SES board to be part of an organization that brings people together over a meal while cultivating knowledge of an industry that has affected generations of people across continents and brought them together through one thing, wine.

Jack Leininger

Jack has been attending SES with Lyn for ten years, having been introduced by Steve and Eva Roberts. He previously served a partial term and a full term as an SES Board member. He served as Secretary, and is active on the food committee. He understands the value of aging as he has found dinosaur fossils in Montana which are in the Milwaukee Public Museum, and was a team member that excavated a huge dinosaur skull that is in the Fort Peck Museum, in Montana. His favorite wine is one which is in a glass.

Lyn Leininger

I have enjoyed being an SES member for ten years with my husband, Jack. I served on the board before, and held the position of secretary. I continue to serve the SES as a member of the Food Committee, and enjoy exploring food that pairs with the wine for our monthly tastings. A fun factoid is my hobby raising and showing purebred Shelties (Remember the movie *Best in Show?*). I look forward to working on the Board to help provide new and interesting programs.

WineMinder, March 2018

Evan Lunt

I went to my first wine tasting when I was 26. It was hosted by the Robert Mondavi winery at an event in Seattle, Wa. Ever since then I've been fascinated by the entire wine making process from the soil all the way through to the bottling. I've visited wineries in several different states and hope to travel abroad to the different wine regions of the world.

Charlie Rimpila

I'm a relatively recent transplant to the Spokane area after moving here a little over 2 years ago. My work has had me traveling to the PNW intermittently over the last 15 years and I fell in love with the area (and the wine!). I grew up in central Wisconsin, but I have traveled and lived all over the U.S. Currently, I work as an I.T. security consultant for financial and federal clients. In my free time, when I'm not traveling or exploring the great outdoors, I love studying and learning as much as I can about both wine and bourbon.

Tuscany and Beyond with the Antinoris

The Antinori Family history is a narrative about devotion to winemaking that is woven through 630 years and 26 generations and stretches from the family's legendary vineyards in Tuscany and Umbria to their family estate, Antica Napa Valley, in California and their joint-ventures in Washington State with Col Solare and in California with Stag's Leap Wine Cellars. The Antinori reputation has grown throughout the centuries by making innovative and sometimes courageous choices, always with unwavering respect for the land and for tradition. As Marchese Piero often says, "ancient roots play an important role in our philosophy, but they have never held back our spirit of innovation."

This tasting will highlight the history and innovation of the Antinori family showcasing the historic properties of Villa Antinori and Guado al Tasso in Italy, as well as featuring the newest properties and estates with Col Solare on Red Mountain in Eastern Washington and Antica Napa Valley in Atlas Peak at the top of the Vaca Mountain Range. A unique opportunity to experience how the oldest pioneers of Italy expresses their winemaking and viticulture conveys across the world's great wine producing regions. Joe Gore, State Manager for Ste. Michelle Wine Estates along with Matt Dolan from Petunias Marketplace will take on us a unique tasting. Each flight will consist of a white wine paired with a red wine from the same region, except for our Welcome and Finale wines. This adds a level of complexity and interest to the tasting.

We will begin the evening with Gaudao al Tasso, Scalabrone Rosato, which offers a brilliant peony pink color with rich aromas of fruit and a palate that is fresh with a lingering finish. The Rosato is a blend of Cabernet Sauvignon, Merlot and Syrah.

- About the estate, Tenuta Guado al Tasso:
 - The Guado al Tasso Estate is located in the prestigious Bolgheri DOC, part of the Tuscan coastal area of Maremma, known for its untamed landscape and unspoiled beauty. Just 60 miles southwest of Florence, it sits on a magnificent plain in the heart of the Bolgheri amphitheater, a natural phenomenon created by hills that embrace the sea and produce a mild and temperate microclimate. Blessed with ample sunshine and constant breezes that take the edge off the summer heat and winter cold, Guado al Tasso is the ideal environment for cultivating healthy vine growth and proper ripening of the estate's grapes. Inherited from Carlotta della Gherardesca, and revolutionized by Niccoló Antinori, the mother and father of Piero Antinori, Guado al Tasso is a reference point property in the life and history of the family. Here the challenge is to create wines of absolute excellence, always representative of the Bolgheri history, culture, and winemaking traditions.

Our next wine flight pairs the Villa Antinori Bianco with the Villa Antinori Rosso. The Bianco offers a unique combination of grapes including Trebbiano, Malvasia, Pinot Blanc, Pinot Grigio and Rhine Riesling, which are all estate grown. Enjoy the elegant and subtle citrus aromas of oranges, lemons and grapefruit with a show of mineral notes on its lengthy finish. The Rosso offers us a wine with intense and complex aromas, a firm body with round and supple velvety tannins. This wine is also a blend consisting of Sangiovese, Cabernet Sauvignon, Merlot and Syrah.

- About the Estate, Villa Antinori:
 - The innovative spirit of the Antinori family — grounded in 625 years of Tuscan winemaking — is the inspiration behind the Villa Antinori collection of wines. First and foremost, Villa Antinori is an idea, a concept of wine production. On one hand, it represents respect for the time-honored values of the Tuscan winemaking tradition. On the other, it reflects the family's commitment to experimentation and evolution. This is the guiding principle behind three different wines that share a passion for increasingly high quality standards. Indeed, only grapes from the most

promising vineyards on Antinori's Tuscan estates are destined for wines that bear the Villa Antinori name.

Next up is another delightful pairing of white wine, which is 100% Vermentino alongside a red wine that is a blend of Cabernet Sauvignon, Merlot and Syrah. The Vermentino is a typical example of a Vermentino from Bolgheri – ripe citrus fruits, beautiful acidity, mineral notes and a persistent finish. This wine is a great companion to the Il Bruciato red blend, which offers enticing aromas of red berry fruit, sweet spice and roasted coffee. Elegant and well-balanced with a good length and fruity finish.

- About the Estate, Guado al Tasso:

- The Guado al Tasso Estate is located in the prestigious Bolgheri DOC, part of the Tuscan coastal area of Maremma, known for its untamed landscape and unspoiled beauty. Just 60 miles southwest of Florence, it sits on a magnificent plain in the heart of the Bolgheri amphitheater, a natural phenomenon created by hills that embrace the sea and produce a mild and temperate microclimate. Blessed with ample sunshine and constant breezes that take the edge off the summer heat and winter cold, Guado al Tasso is the ideal environment for cultivating healthy vine growth and proper ripening of the estate's grapes. Inherited from Carlotta della Gherardesca, and revolutionized by Niccoló Antinori, the mother and father of Piero Antinori, Guado al Tasso is a reference point property in the life and history of the family. Here the challenge is to create wines of absolute excellence, always representative of the Bolgheri history, culture, and winemaking traditions.

Continuing on with our white wine/red wine theme, we will enjoy the “Bramito” Chardonnay from Castello della Sala paired with the Chianti Classico from Peppoli. The Chardonnay displays aromas of tropical fruits with notes of citrus. Elegant, vibrant acidity and a long finish. The Chianti is comprised of mostly Sangiovese with splashes of Merlot and Syrah. This wine shows aromas of cherries, red currants and violets. Well-integrated notes of smoke and polished tannins are exhibited in this beautiful balanced wine.

- About the Estate, Castello della Sala:

- Standing proudly on a rocky promontory in Umbria, a short distance from the Tuscan border and 11 miles from the old city of Orvieto, is Castello della Sala. The lands belonging to this medieval castle extend over gentle, rolling hills that stretch across a breathtaking landscape of woods, olive groves, and wheat fields. Of its 1,200 acres, 395 are planted with vineyards that produce some of Italy's most prized white wines — Cervarodella Sala, Bramito del Cervo, and Muffatodella Sala. Another 50 acres are covered with olive trees for the production of extra virgin olive oil. Castello della Sala wines reflect the personal passion for quality of winemaker Renzo Cotarella.

- About the Estate, Peppoli:

- The Pèppoli estate is nestled in an ideal valley in the heart of the Chianti Classico region. While the first vintage of Pèppoli Chianti Classico was 1985, the history of the property is centuries older. From the Middle Ages on, the vineyards were cared for by the Valombrosian monks, who fermented the wine in the monastery of Pèppoli under the supervision of the nearby Badia a Passignano. The estate's mineral-rich soils and unique microclimate yield fruit full of vitality and fragrance that give Pèppoli Chianti Classico its vibrant personality.

And we end the evening with a bang – two red wines side by side! Typically we end with only one wine, but we couldn't resist these wines, or the story, behind Antinori Family estates that are not located in Italy. The pours on these two wines will be slightly less than usual, but, believe us, the passion and love of winemaking that show through on these exquisite wines are worth it. Our first wine, Antica Napa Valley, Cabernet Sauvignon, obviously comes from California. While the other wine comes from our home state of Washington and the famed Red Mountain AVA – Col Solare, Red Blend. The Antica Cab is 100% Cabernet Sauvignon and for those of you who delve into

wines on a deeper level the Clones used in this wine are: 7, 15, 337 and “See”. The 2013 is a well-structured wine that combines power with richness. Bright aromas of red currant and plum lead to complex flavors of blackberry and mocha. The wine shows excellent balance and expression of fruit framed by firm, sweet tannins that bring elegance and finesse to the finish. Col Solare offers us 100% Red Mountain fruit with around 40% of it being Col Solare Estate grown fruit. This blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah is a polished, focused and generous wine. The 2013 vintage offers aromatics and flavors of black cherry, cassis, crushed berries, and tobacco along with a rich and silky palate that lingers forever.

- About the Estate, Antica Napa Valley:

- The Antinori family’s long, storied winemaking history is synonymous with the regions of Tuscany and Umbria, but its passion for innovation has led to the discovery of new terroirs rich with winegrowing potential. Antica — Antinori and California — is a name that captures the viticultural tradition of the family and the spirit of a new frontier. The estate is located high in the eastern mountains of Napa Valley in the remote Atlas Peak District, 1,800 feet above sea level. The landscape, with its rolling hills, greatly recalls Tuscany, making it an ideal area for cultivating grapes. Antica Napa Valley is a true blend of Italy and California, not only in name, but in style. Antica is the realization of a dream and marks a milestone for the production of great wine with the Antinori name in California. In September 2007, Antinori released limited quantities of the inaugural vintages of Antica Napa Valley.

- About the Estate, Col Solare:

- Col Solare is the partnership between two influential wine producers who are recognized leaders in their respective regions: Tuscany’s Marchesi Antinori and Washington State’s Chateau Ste. Michelle. Col Solare, Italian for “shining hill,” realizes the partners’ mission to unite two unique viticultural and winemaking cultures to produce an ultra-luxury, limited production Cabernet Sauvignon-based wine.

We hope you join us for this journey that will not only tantalize your senses of smell and taste, but also delves into the devotion of winemaking by the Antinori Family. Joe and Matt and ready to take you on this journey! Please bring two wine glasses and enjoy!

<u>RESERVATIONS:</u> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Tuscany and Beyond with the Antinoris March 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: \$29, Guests: \$34	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, March 12, 2019.	
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	

Recipies

These were requested at our January 15 tasting, La Tour du France.

If you have a favorite at one of our tastings, let our food committee know and we will try to get the recipe published. All of our published recipes are available on our website.

CREAMY ROASTED CAULIFLOWER AND ONION DIP

(You can prep recipe and store in freeze for future use)

Plan 1 hour of time. Serve with bread, crackers or a spoon.

Ingredients:

Step 1:

- 1 head Cauliflower - chopped to small portions (or bag chopped)
- 1 small bag assorted shredded vegetables
- 1 head garlic (pealed or any amount of already prepped garlic)
- 2 sweet Onions - chopped (onion of choice for flavor Red or Yellow)
- 1 12oz bottle of Sweet Onion & Bacon Vinaigrette (Trader Joe's or any Vinaigrette salad dressing of choice)
- Salt and Pepper to preferred taste, but you do not have to add salt

Step 2:

- 8 - 12 oz Mirepoix Mix (chopped onion, carrots, celery)
- 1 - 3 Tbsp Olive Oil (virgin or flavored)
- 1/4 - 1/2 cups white wine of choice (what ever you are drinking)

Step 3:

- 1 16 oz Sour Cream
- 1 package Onion Dip Seasoning mix
- 1 5oz jar Kraft English Cheese Spread
- 1 5oz jar Kraft Roka Blue Cheese Spread (if not available mix 1 cup blue cheese with 8 oz of cream cheese)
- 1 8oz Chives and Onion Cream Cheese
- 1 8oz Garlic and Herb Cream Cheese
- 1 8oz or 12oz bag of Shredded Swiss and Gruyere Cheese - reserve 2 cups for topping
- 1 8oz or 12oz bag of Shredded Italian Cheeses or Quattro Formaggio (Parmesan, Asiago, Fontina, mild Provolone) - reserve 2 cups for topping

Step 4:

- 1 6oz can French Fried or Crispy Onions

Step 5:

- Reserved grated cheeses from step 3

Instructions:

Step 1: Toss all vegetables with dressing; place as one layer on oiled roasting pan. Roast in 425° oven for 30 - 40 minutes, stir/coat/toss vegetables during roasting. Smaller portions and more pans will reduce the roasting time.

Step 2: Saute mirepoix until soft and starting to caramelize; add wine, stir and set aside until roasted vegetables are done.

When Cauliflower is roasted, blend with mirepoix. Set blender on chop or grind or use a food processor to achieve the texture you desire - really fine or "rice" texture.

Step 3: Using the blender or food processor, blend together sour cream and onion soup mix. Add the four soft cheeses and blend. Add the shredded cheese by handfuls and blend.

Step 4: Blend or fold together roasted vegetables and soft ingredients. Put portions into desired microwave or oven proof container for dip. Makes 4-8 portions*

Step 5: Combined saved cheeses in a blender on Grate or chop or in food processor to a fine texture

To Serve: HEAT in microwave 1-2 minutes on high, stir in one Tbs grated cheese and crumbled Crispy onions mix; heat additional 1 minute to desired temperature. Add additional grated cheese on top of dip with crumbles of crispy onions on top.

Serve and Enjoy

CHILI CHOCOLATE TRUFFLES

INGREDIENTS:

- 4 ounces semisweet chocolate, finely chopped
- 4 ounces bittersweet chocolate, finely chopped
- (add milk chocolate if like you like less dark chocolate - 2 ounces or equal portions)
- 1 tablespoon unsalted butter
- 1/3 cup heavy (whipping) cream
- 1/2 teaspoon chipotle chili powder (you can reduce portion for less "spicy" or add a different spice or wine/liquor)
- 1/4 teaspoon sea salt
- 1 envelope (0.85 oz each) Swiss Miss® Simply Cocoa Milk Chocolate Hot Cocoa (or any of your flavored hot cocoa mixes)

DIRECTIONS:

1. Place chocolate and butter in 8x8-inch microwave safe baking dish. Microwave on HIGH 45 seconds; stir. Microwave an additional 30 seconds.
2. Microwave heavy cream on HIGH 45 seconds; stir in chili powder and salt. Pour hot cream over chocolate and stir until melted and combined. Cover and refrigerate 1 hour or until firm.
3. **Option 1** - Use a melon baller to scoop chocolate mixture and shape into 1-inch balls. Roll each truffle in cocoa.* Keep Frozen until ready to serve. Serve truffles at room temperature. TIPS Powder free latex gloves will make for mess-free rolling.

***Other option 2**- line pan with parchment paper spread chocolate, Cover and refrigerate 1 hour or until firm or freeze 1/2 hr - 1 hour easier to cut squares. Cut into small square, toss each truffle in cocoa. Keep Frozen until ready to serve. Serve truffles at room temperature.

Other option 3- line pan with parchment paper spread chocolate, Cover and refrigerate 1 hour or until firm or freeze 1/2 hr - 1 hour. Cut into large squares, toss each truffle in cocoa. Serve as a "Block of Cheese " to cut off portions of chocolate pieces. Keep Frozen until ready to serve. Serve truffles at room temperature.

Ideal to store in Freezer