



The Spokane Enological Society

WineMinder

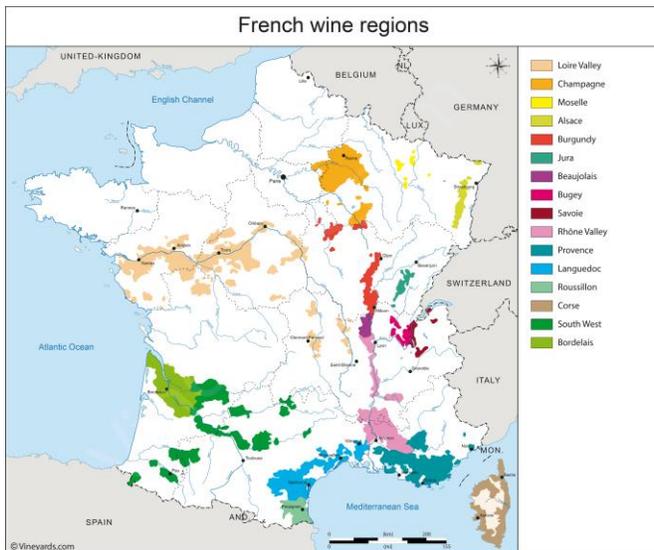
Happy New Year!

As we enter 2018, we look forward to another year of wine tasting and continuing our tour of wine regions. In addition to our monthly tastings, we have two **Extra Special Events** scheduled. On February 16 the SES is offering a Riedel Glass Tasting Seminar. The other event is a local tour and tasting hosted by Barili wine cellars on January 31st. See below for details on both these events.

Le Tour de France

No, we're not riding bicycles but we are tasting French wines. We'll start with a sparkler, try some whites, and move on to the reds. We will finish with a Chateaufeuf du Pape that actually includes juice from all 13 of the allowed varietals. See below for details.

Quiz: Can you name the 13 Varietals allowed in a Chateaufeuf du Pape Rouge? Answer on page 5.



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 be tasting 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!

Please register online on our website for this event by February 9. 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.

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 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!!

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



| 2017 – 2018 Board, Officers, and Staff | |
|---|----------------------|
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| 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: January 8, 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.

Le Tour de France

French wines are some of the most sought out and famous in the world. They are arguably a benchmark for producers everywhere. They are responsible for the idea of terroir, cru classifications, identifying and studying faults and their cause, and so many more! We will take you through some of the most well-known regions and sub-regions of France. These were chosen for their distinctive character unique to their terroir.

Cru Selections is thrilled to share their knowledge and their wines with you! Amber Park and Sarah Pierce from Cru Selections will take us on our journey through France. Cru Selections has an in-depth knowledge and relationship with all their wineries. They focus on small production, family owned wineries, and directly import from them. Cru Selections cherishes their relationships and the fine wines they work with. They travel to their wineries around the world often and host them here extensively. Let's begin our tour.....

We will start in the ORIGINAL sparkling wine region of France, Limoux. Located in the Southwest of France in the larger region of Languedoc, historians believe that monks at the Saint-Hilaire Abbey first produced sparkling wine here in 1531. Domaine J Laurens Cremant d'Limoux Brut Rose is made by Michel Dervin who believes in the celebration of life and creates sparkling wines that can accompany the big, small and everyday occasions is his raison d'etre!

Our white flight consists of two drastically different wines! First, we will taste a Vin de Savoie Blanc from Maison Phillip Vaillat. This is a high-altitude region at the base of the Swiss Alps on the border of France. This is a thirst quenching blend that is very popular at the ski slopes of the region and is a go-to wine. Next, we will go to the famous region of Bordeaux for a blend of Sauvignon Blanc and Semillon. Rich and grassy, with notes of grapefruit and great to pair with food!

Red, Red wine! The next wine flight will get us into some red wine. We'll start with a Mourvedre from the Minervios area within Languedoc. Domaine Du Somail epitomizes the search for authenticity, elegance, and finesse. This wine is made from bio-dynamic vineyards that are very hot, dry, and have windy climates, which is where Mourvedre thrives. Then we go to the Loire Valley for a Cabernet Franc from the smaller Bourgueil region famous for this grape! Family owned and operated for five generations this is a small, organic, sustainable producer.

For our next red flight, we'll head to the south of France to both Rhone and Provence. These wines will bring you to the place and amaze the palate! The first wine is a true gem and made by one of the most famous living winemakers in the world, Jean-Louis Chave. Currently at the helm with his father, he is the 16th generation in his family to produce Chave wines over the last 500 years!! While the budget didn't allow for us to present his estate wines (average cost of \$600 per bottle) we will enjoy a wine from Chave Selection's negociant line which sources grapes from various vineyards representing a more affordable way for the consumer to experience the wines of the Chave family. The Mon Coeur Cotes-du-Rhone will be sure to win your heart! That one's a hard act to follow but Le Galentin's Bandol Rouge is a treat of its own. Located along the Mediterranean with picturesque views of the sea from the vineyard, close your eyes, take a sip, and imagine yourself there. Made from classic grapes from the region, it is comprised of mostly Mourvedre with a 5% blend of Grenache & Cinsault. The wine is oak aged in large foudre barrels for 24 months for a deep and rich flavor.

The grand finale takes us to the Pope's new castle, a region made famous due to papal history dating back to the 1300's!! Domaine du Banneret is a family run winery just inside Chateauneuf-du-Pape. Its origins trace back to 1405! In 1625, Jean Gaspard Bertet de la Cluse was a commander of the colony of Illinois, which at the time was greater French Louisiana. Today, Banneret is run by

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one of his descendants, Jean-Claude Vidal. They own three hectares of vineyards with eight separate plots. The average age of the vines is 70 years old with some being older than 90 years! Everything is done meticulously by hand including labeling the bottles. A truly unique factor is that Banneret uses ALL 13 allowable varietals of Chateauneuf-du-Pape in their wine. They employ natural fermentation and use only native yeasts and use traditional and organic practices.

Please join us for our Tour de France of Wine! Please bring two wine glasses and, if you wish, a flute for the sparkling wine.

Quiz answer: Grenache, Mourvèdre, Syrah, Cinsault, Counoise, Vaccarèse, Muscardin, Picpoul, Terret Noir, Clairette, Bourboulenc, Roussanne, Picardan

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| RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223 | |
| Le Tour de France January 15, 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: \$25, 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, January 8, 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 | |