



The Spokane Enological Society

WineMinder

Letter From the New President!

Get your porches and patios ready...

... 'cause outdoor drinking season is almost back! Of course, as soon as I write this, it's gonna rain – but Spring is the perfect time to bring our porches, patios, and decks back to life, because who doesn't like to drink wine outside with friends? So break out the hose, bring out the planters, spruce up the furnishings, and sit back and wait for the sun! In no time you'll be putting up your feet, listening to the birds, and taking your favorite bottle of wine outdoors. I can't wait!

New Board Members

At our last board meeting on March 12th, we welcomed new board members and bid a fond farewell to those who had served their 3 year term. Thank you to Dick Austin, Charlee O'Malley, and Marcia Plewman. And of course special thanks to Karen Davis (President) and Gilbert Davis (Secretary).

New board members elected: Pamela Cloninger, Frances Jones, Jack Leininger, Lyn Leininger, Evan Lunt and Charlie Rimpila.

See page 2 for new board and staff assignments.

The Annual Anniversary Dinner!

Chef Dennis Sparber has put together a wonderful dinner including salmon and steak courses. The wine pairings for all courses are from Australia and New Zealand (with one stray South American wine from Argentina!).

Upcoming Events

Mark your calendars for April 11th wine tasting at V du V Winery (located at 12 South Scott Street), put together by Michael Simonson. Registration is open now.

Please register for this tasting before April 8th, 2018.



This event is described in more detail inside this WineMinder.

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

2018 – 2019 Board and Officers	
President	Claudia Hersey
Vice-President	Sharon McHugo
Secretary	Jack Leininger
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/Charlie Rimpila
Web Master	Dave Whipple/Charlie Rimpila
Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	TBA
Other Board Members	Pamela Cloninger
	Joan Corkey – O'Hare
	Dionne Denio
	Frances Jones
	Lyn Leininger
	Evan Lunt
	Dave McHugo
	Dan Miller
Patricia Schultz	

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 not-for-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 not for-profit organization allows us to get a special event license from the Washington Liquor and Cannabis 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, Claudia Hersey at claudia@thinklakeside.com.

Next meeting: April 9, 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.

Spokane Enological Society Annual Anniversary Dinner

Friday, April 20, 2018

The Spokane Club Georgian Room

(Presented by Chef Dennis Sparber)

6:30 PM Starter Course- Hand Passed Hors d'oeuvres

Emmer Flour Cracker with Olive and Sundried Tomato Tapenade
Flaxseed Flat Bread with Lemon Thyme Cream Cheese and House Smoked Salmon
Cocoa Powder Cracker with Caramelized Shallot and Onion with Bacon
Char Grilled Sante Fe Prawns, Orange Accent

Sparkler Served:

Dona Paula, Sparkling Sauvignon Blanc, Argentina

7:00 PM- First Course

Caramelized Sweet Onion Tart with Goat Cheese Salad

Wine Served:

Dog Point Vineyard, Sauvignon Blanc, 2016, New Zealand

Innocent Bystander, Sauvignon Blanc, 2015, New Zealand

Second Course

Creamy Pecorino Mushroom Risotto with Cedar Plank Salmon and House Smoked Scallop

Wine Served:

Babich Pinot Noir, 2015, New Zealand

Heartland Spice Trader, Shiraz Cabernet Sauvignon, 2012, Australia

Main Course

Cocoa Pepper Crusted Strip Loin Steak with Cherry Demi-Glace,
Point Reyes Blue Cheese Mashed Potatoes

Wine Served:

Heartland Shiraz, 2012, South Australia

Kilikanoon Killerman's Run, Cabernet Sauvignon, 2012, Australia

Dessert Course

Chocolate Almond Filled Cannoli

Wine Served:

Penfolds Club Tawny Port, Australia

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

ADVANCE RESERVATIONS ONLY!!
Reservations due no later than April 13, 2018!

The Spokane Club is offering Standard hotel rooms for \$139.00 + tax, Deluxe for \$159 + tax, and Suites for \$229 + 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 Anniversary Dinner – 6:30 April 20, 2018

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.
_____	_____

WineMinder, April, 2018

V du V Winery Tour and Tasting

The winery tasting venue is located at the following address:

12 South Scott Street, Spokane, WA.

Tasting cost per person : \$10 Collected on arrival

Starting time: 5:00 PM

John Morrow and Kirk Philips (wine maker) co-owners will be our hosts. John had this to say in regards to the upcoming scheduled tasting:

“We will likely be tasting our most current releases, which will include the 2014 Pinot Noir, 2014 Malbec, 2013 Cabernet Franc, 2013 Merlot and 2012 Syrah. For balance, we will also pour the 2014 Rose of Pinot Noir and 2013 Joie de V white blend.

“We will offer a sneak preview of our soon to be released 2013 Cabernet, along with some tastes from the barrel of various future releases.

“We will provide crackers and cheese, along with tastes of our exclusive line of wine pairing chocolates. Each of our five varieties is blended to be paired with either Pinot Noir, Merlot, Cabernet, Syrah or our Rhone blend. These chocolates will be available at this event in 3 oz. tins at a discounted price of \$8 per box.”

Register online here:

[V du V Tasting](#)

Registration deadline: April 8th, 2018.

Please try to register in advance for this event. If you do not have access to the web registration, please call Deb at 509-723-5871

SES Recipes

Camembert-Garlic Spread

- 10 oz ripe Camembert, rind removed
- 2 oz soft butter
- 4 cloves garlic
- 2 tbs dry white wine
- Freshly ground black pepper to taste
- Pinch of nutmeg
- 1 tbs chopped pistachios

Mash Camembert with a fork and mix with the butter in a bowl. Peel garlic, mince and add to bowl. Mix in white wine and season with pepper and nutmeg. Then mix in pistachios. Refrigerate until ready to serve.

If the Camembert is very ripe, then we recommend freezing for a short time to make rind removal easier and less wasteful of yummy cheese! We also decided to mix with our Kitchen Aide mixer after making the initial batch by hand.

Spiced Sweet Roasted Red Pepper Hummus

- 1 (15 ounce) can garbanzo beans
- 1 (4 ounce) jar roasted red peppers
- 3 T. lemon juice
- 1 1/2 T. Tahini paste
- 1 clove garlic, minced
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1/4 tsp salt
- 1 T. chopped fresh parsley

In a food processor, puree the garbanzo beans, red peppers, lemon juice, tahini paste, garlic, cumin, cayenne, and salt. (if no food processor, an immersion blender will work). Process, using long pulses, until the mixture is fairly smooth and slightly fluffy. Make sure to scrape the sides of the food processor. Transfer to a bowl and refrigerate for at least 1 hour. (Hummus can be made up to 3 days ahead and refrigerated.)

Bring to room temperature before serving. Sprinkle with chopped parsley before serving. Serve with cut up pita bread or pita chips.

