



The Spokane Enological Society

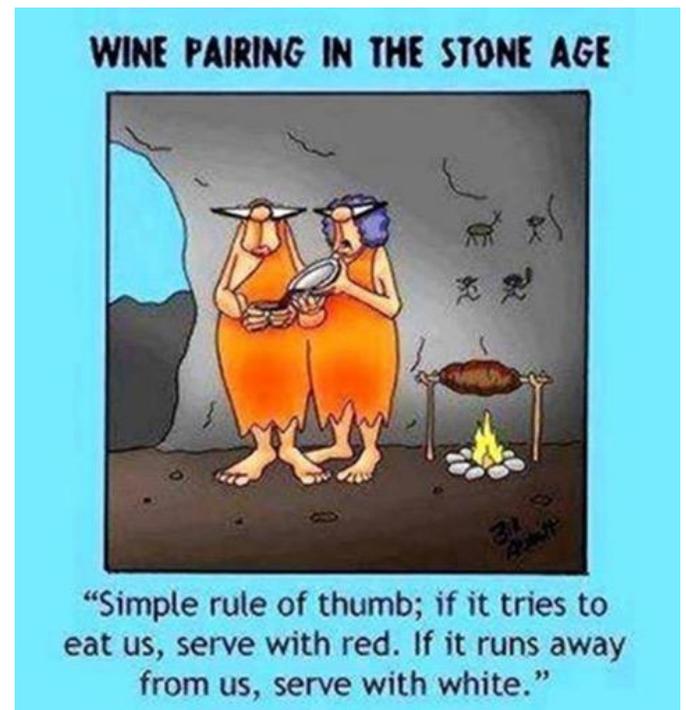
WineMinder

Message From the President!

Clearly we have a THIRST to elevate our knowledge and understanding of wine.

Although I personally encourage “independent study” of wines (hah!), Jeff Snow is our resident wine enthusiast with a passion for sharing his knowledge of the wine industry with those interested in expanding their own. Over the years, Jeff has provided SES members educational sessions on a variety of subjects at our monthly Wine Tastings. Going forward, Jeff will continue to educate us with a short column in the WineMinder called, “SNOW on WINE.” We expect no less of Jeff’s unique style and expertise to come through on paper; some topics will be in conjunction with the monthly wine selection, some will answer specific member questions, some will focus on new taste pairings, or enlighten us about lesser known grapes, wine regions, or styles. If you would like to suggest topics for Jeff’s future columns please let him know.

Something to look forward to: At the September 17 Tasting, Mariann Davis, our Program Director, will share her plans for our Fall line-up of Tasting programs – I can’t wait for you to hear about them and get rolling on a new season and good SES times together!



“Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, serve with white.”

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	Frances Jones
Other Board Members	Pamela Cloninger
	Joan Corkey – O'Hare
	Dionne Denio
	Frances Jones
	Lyn Leininger
	Evan Lunt
	Dave McHugo
	Dan Miller
	Patricia Schultz
Karen Davis	

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 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, Claudia Hersey at claudia@thinklakeside.com.

Next meeting: September 10, 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.



SHANNON FAYE
Winery

The “All Red” Event with Shannon Faye Winery

Born out of our love of wine, Shannon Faye Winery is truly a labor of love. After visiting and tasting wines for years at many of the small boutique wineries in the Yakima Valley and surrounding areas, we fell in love with the the “family and friends” like feeling these wineries created. We really liked how this atmosphere brought out the best in people and allowed everyone to interact and how total strangers ended up laughing together. This feeling is what led to the creation of Shannon Faye Winery. My husband, Jim, and I made a decision that we wanted to produce high quality wines that we could sell at more affordable prices than most of the same caliber wines by keeping our day jobs and our overhead very low. All of our wine is produced from high quality grapes sourced from the Yakima Valley AVA. We pick up the grapes immediately after harvest and rush them back to our small facility at our home in Colbert where just the two of us process them. This takes almost a full 24 hours of straight work from pick up to crush, but, we believe, it is very important to use only the freshest grapes. From crush, to bottle, to label all work is performed by only the two of us, I like to say only four hands made this wine. We are just a few minutes north of Spokane right off highway 395. We are open on Saturdays from 2:00 to 6:00pm, we do close for the winter.

Why Yakima Valley grapes....because that is where the big fruit is! I am a pretty intense person and I like intense red wine, which always is my goal, to make as big of a red wine as the fruit will offer. Kim at The Aging Barrel says I make wine a lot like my personality, intense and full of flavor, but first you need intense fruit. With 300 days of sunshine, compared to Napa Valley’s 260 days, no wonder Washington has huge reds! The Yakima Valley AVA was the first American Viticultural Area (AVA) established within Washington State in 1983. It produces more than one third of Washington’s grapes and its fruit is a key ingredient in more than half of all Washington wines. The entire Columbia Valley is protected from wet weather systems by two major mountain ranges, the Olympics and the Cascades, creating the perfect climate for wine in the warm and dry eastern part of our state. If you are into bold, fruit forward, red wines Washington has it!

I am so excited to share our red wines with you – I hope you enjoy them as much as we do!

Jim & Shannon Hergert

Welcome Wine:

Our welcome wine is the 2014 Cabernet Franc, this is, of course, from the Yakima Valley AVA and is 100% Cabernet Franc. I like to make all pure varietals with the exception of our red blend. Cabernet Franc is often thought of as Cabernet Sauvignon’s little brother and is primarily used in blending. It lends itself to gentler tannins, which make it a fantastic stand alone wine that is delightfully complex and delicious. Classic plum, black cherry and blackberry notes with a hint of pepper on the nose.

1st Flight:

2012 Merlot and 2013 Merlot – side by side tasting – 100% Merlot both years

We will really taste the difference the weather can make on the fruit. All of the 2012s are intense, jammy, rich wines. The 2013s are still intense but entirely different, lighter in color and not so fruit forward/jammy. Keep this in mind as you taste these - the difference is amazing. That is the fascinating thing about wine – every year each bottle is different! This huge jammy 2012 Merlot is fantastic with dark chocolate and any dish containing tomatoes and basil. I like to call this one “Merlot in a Cabernet suit”. The 2013 Merlot still has the tannins but has a much lighter feel overall compared to the 2012. It is very smooth on the palate, great with pizza and brushetta. Washington state Merlots are more intense than any other Merlots I have tasted, especially the 2012.

2nd Flight:

2013 Resurrection Red and 2014 Resurrection Red “Taken from the vine and brought back as wine”.

Every year we make a red blend out of whatever pure red varietals we are making. So every year it has the same name, but the blend is different. The 2013 is 80% Cabernet Sauvignon and 20% Merlot. The 2014 is 75% Cabernet Sauvignon and 25% Cabernet Franc. The 2014 fruit was a lot like 2012 – big, jammy wine verses the lighter more delicate wines like the 2013 vintages. The 2013 blend is a great wine to bring out on the warmer days of summer when you still want red but not quite so much of a big red, something a little lighter on the tannins and the palate. Wonderful wine to pair with meat and cheese.

3rd Flight:

2013 Cabernet Sauvignon and 2014 Cabernet Sauvignon – 100% Cab Sav both years

The Washington/Yakima Valley Cabernet Sauvignons are definitely the leader of the pack separating themselves as the true “King of Grapes”, which they are known for. Huge tannins, intense color and complex flavors with the perfect acidity to back it up. The warm summers and the coolness late in the harvest season are making fantastic Cabernet grapes in the Yakima Valley. Cab is my favorite wine to make and, of course, drink! Once again, the difference between the 2013’s lighter more delicate wine compared to a much richer/darker 2014 vintage is huge. With big tannins and the higher acidity Washington offers - these wines will cellar for years to come. I love blue cheese anything with the 2014 Cabernet, it is also great with a nice steak and salad with, yes, blue cheese dressing. A nice sharp white cheddar is great with it as well, you can go with intense flavors to pair with this wine, it can handle it.

Finale:

2015 Sangiovese – 100% Sangiovese

Sangiovese is Italy’s most planted grape being to Italy what Cabernet Sauvignon is to France. Its name comes from “blood of Jove” – a name for the Roman god Jupiter. This grape tends to be a little lighter in color with brighter flavors of cherry and pomegranite with a mineral earthy aroma. The acidity in this wine pairs perfectly with classic Italian dishes such as lasagna or manicotti. It would also go great with roasted lamb and other savory dishes.

Please join us for this All Red kick-off event for our 2018/2019 season! The wines are sure to please. Please bring two wines glasses.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
The "All Red" Event with Shannon Faye Winery September 17, 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: \$27, Guests: \$32	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, September 10, 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	

SNOW ON WINE

“The acquisition of any knowledge is always of use to the intellect.” Leonardo Da Vinci

“Spice stimulates the intellect, and both are enhanced with well chosen wine.” Jeff Snow



“Food & Wine” magazine devoted the August 2018 issue to Mexico, proclaiming that the Wineries and restaurants of the Valle de Guadalupe are the World’s new Napa. “Oh yeah, Mexican food!” you say — “we just drink beer or Tequila.” And Gabriela Camara, chef and owner of Contramar in Mexico City, and Cale in San Francisco, agrees that with the very hottest peppers, beer is best. But, she says, “Light, fruit-forward wines pair well with the spicy and acidic Mexican food.” And not to forget that with 6000 miles of coastline, seafood abounds, and for grilled or raw, Gabriela prefers “...bright, costal whites. But overall,” she says, “chiles are the foundation of Mexican cuisine.” We know the heat of chiles comes from capsaicin which is famously soluble in alcohol, which at low levels can “cool” the burn. But higher concentrations of alcohol may add burn, compounding the heat. So Gabriela recommends drinks based on the level of pepper heat. Sort of a sliding scale with 5 levels:

1. Mild. “A big red like a Zinfandel can actually accentuate the heat of mildly spicy dishes in a good way.”
2. Hotter but not fiery. Low alcohol reds like a Beaujolais.
3. Very hot. “Bubbles of a light sparkling Cava (Spain) seem to magically lessen heat.”
4. Fierce heat. “...off dry German Riesling.”, or Jeff’s personal favorite Gewürztraminer from Alsace, France.
5. The HOTTEST. “Melt your face heat levels, give up on wine and go for beer. Your life will better. Seriously.”