



The Spokane Enological Society

WineMinder

Message From the President!

The leaves are turning, weekends are filled with football, and there's pumpkin flavored everything on shelves. Thankfully there isn't any pumpkin flavored wine (that I know of), but there's plenty of wines to take us from Summer into Fall; Syrah's spicy, warming aromas go perfectly with the cool weather. Beaujolais has great funky red fruit flavors of berries. Roussanne is a straw-colored wine with notes of pears and honey; all great flavors to go with more intensely flavored and heavier foods we crave (and some of us make) when the weather is cooling. I'm thinking about red wine for spaghetti sauce and reductions for steak and lamb, white wine sauces for heavier seafoods, and mushroom wine sauces for just about anything else! And someone else is making them while I sip wine in a cozy leather chair! Oh, and don't forget dessert, there's plenty of mouthwatering desserts to make with leftover wine (WHAT'S THAT???). October is a great month to host a Fall Wine Tasting Party (before your holiday calendar gets too full). So get out there and start cookin' up some fun!



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
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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: October 8th, 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.

Why So Spendy!?

Demystifying the crazy maze of winery pricing and why seemingly similar wines cost differently.

For instance, have you ever wondered why the same wine, made by the same winemaker, from the same winery can vary in price just because the wine is aged longer? What makes this higher priced, older "sibling" so special?? Can you taste a difference between them?? Matt and John will answer all of your gnawing questions about wine pricing.

Matt Dolan, wine steward at Petunias Marketplace, will guide us through a delicious and informative tasting of eight wines that will enlighten, entertain and educate you. Sommelier, John McCormack of American Northwest Distributors will co-present and provide helpful insight about the featured wineries.

Please bring a flute, if you wish, as we kick-off the evening with a delightful value priced bubbly from Argentina, Santa Julia Brut – so delicious! Our white flight will be a side-by-side comparison of two Lugana wines from northern Italy's Ottella Winery. Both excellent wines, but very different from each other. Next up we move into the red wines and compare two pricing tiers. Both wines are Malbecs from the Zuccardi Family Winery from Argentina. Enjoy their Series "A" and Series "Q" Malbecs. Again, Matt and John will inform us of the differences between these two wines. And, if that wasn't amazing enough, our next round is really exciting! Tempranillo wines by Bodega Nexus from Spain's famous Rebera Del Duero region! 2016 "Joven" compared to the aged 2011 "Crianza" level. Here is where you really get a sense for why one wine is more "spendy" than the other. And our grand finale pour...The Bodega Nexus "Plus" 2011 aged a minimum of five years at the winery before release, 21 months in barrel. This is a special wine that deserves to be sampled all on its own!

Please join us for this exciting event with Matt and John. Please bring two wineglasses and one flute for the bubbly!

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Why So Spendy October 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: \$24, Guests: \$29 Glasses: 3	
Enc. is \$ _____ for _____ (#) Members.	► NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	► NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, October 8th, 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 – Smoke Taint



After the “joy “of breathing and tasting wild fire smoke, who wants a “sensory flashback” from sniffing and sipping wine “Tainted” by smoke. The ‘dirty’, ‘ashtray’, ‘campfire’, or ‘burnt’ flavors described by those who taste Smoke Taint in wine, occurs because grape skins absorb noxious Smoke residue. In attempting to save its seeds (the vine’s “*family jewels*”) it binds the noxious residue to sugars. However, during fermentation, and during bottle aging, the smelly noxious stuff is released again.

Tom Collins and the WSU Viticulture and Enology team are actually tenting and smoking grape vines, trying to provide knowledge:

- Of when smoke is a danger, due to fire nearness and the duration and density of smoke;
- At what point in grape development smoke absorption is most likely to occur;
- Of grape handling -- cleaning grapes hasn’t worked, but different yeast strains can reduce or increase smoke taint, and aging on the “lees” can help remove Smoke Taint;
- Of how to use various filtering and purification techniques to remove Smoke Taint without taking out the flavors we love.

Rick Hamman, viticulturist for Hogue Farms, and chair of the Washington Wine Commission Wine Research Advisory Committee, says “there is little the grower can do,” unless grapes are ready and can be harvested before smoke arrives, as they were last year in much of Sonoma. Rick also wonders how different some Smoke Taint may be from wine aged in highly toasted barrels. He says that no comment or complaint of Smoke Taint has come from any winery purchasing his grapes or from consumers, although he believes that Smoke problems will continue and may increase.

Want to know more? Jeff recommends the following:

- 1) “Grapes of Fire,” The Spokesman-Review, Spokane, WA, September 8, 2018, pp 1, 8.
- 2) “Smoke Gets in Your Wine,” Washington State Magazine (magazine.wsu.edu), Summer 18, vol 17 no. 3, p 15.
- 3) Tom Collins, “A Note on Smoke Taint – 2017,” Washington State University - Viticulture and Enology Extension News (VEEN), Fall 2017, pp 2,3.
- 4) Jim Harbertson, Thomas Henick-Kling, Markus Keller and Michelle Moyer, “A Note on Smoke Taint,” VEEN, Fall 2012, p 10.