



Let's toast to the holidays!



You and your guests are invited to share in the celebration of the holidays at the 42nd Annual Spokane Enological Society Holiday Dinner on Monday, December 17, at the Spokane Club, in the Georgian Grand Ballroom. Doors open at 6:30 p.m.

Host and Theme: Our special guest and host for the evening is John Allen, (from Vino! A Wine Shop), who will expertly guide us through our Napa vs Sonoma themed tasting.

Food and Wine: Eva Roberts and Executive Chef Dennis Sparber have planned a spectacular six course holiday dining experience; each course is perfectly paired with the eight select wines from the Napa and Sonoma Valley. The dinner and wine menu is included below for your pleasure.

Dinner Cost: The dinner is open to SES member's and their guests. The cost is \$76 per person. This includes the "fit for a king" holiday dinner, 8 bottle wine tasting, a raffle ticket for our wine drawing, (guests who join the SES that evening will also receive a raffle ticket). Also includes free parking and an SES memento gift.

Hotel Reservations: SES members and guests may book a room at the Spokane Club at SES negotiated rates: Standard Room \$79 + tax, Deluxe Room \$99 + tax, and Suite \$149 + tax. To make hotel reservations please call 838-8511 and mention the Spokane Enological Society special rate.

Event Registration: Seating is limited so please register early – registration deadline is Wednesday, December 12 at midnight (just like Cinderella). Register via the form provided below and mail, or at our

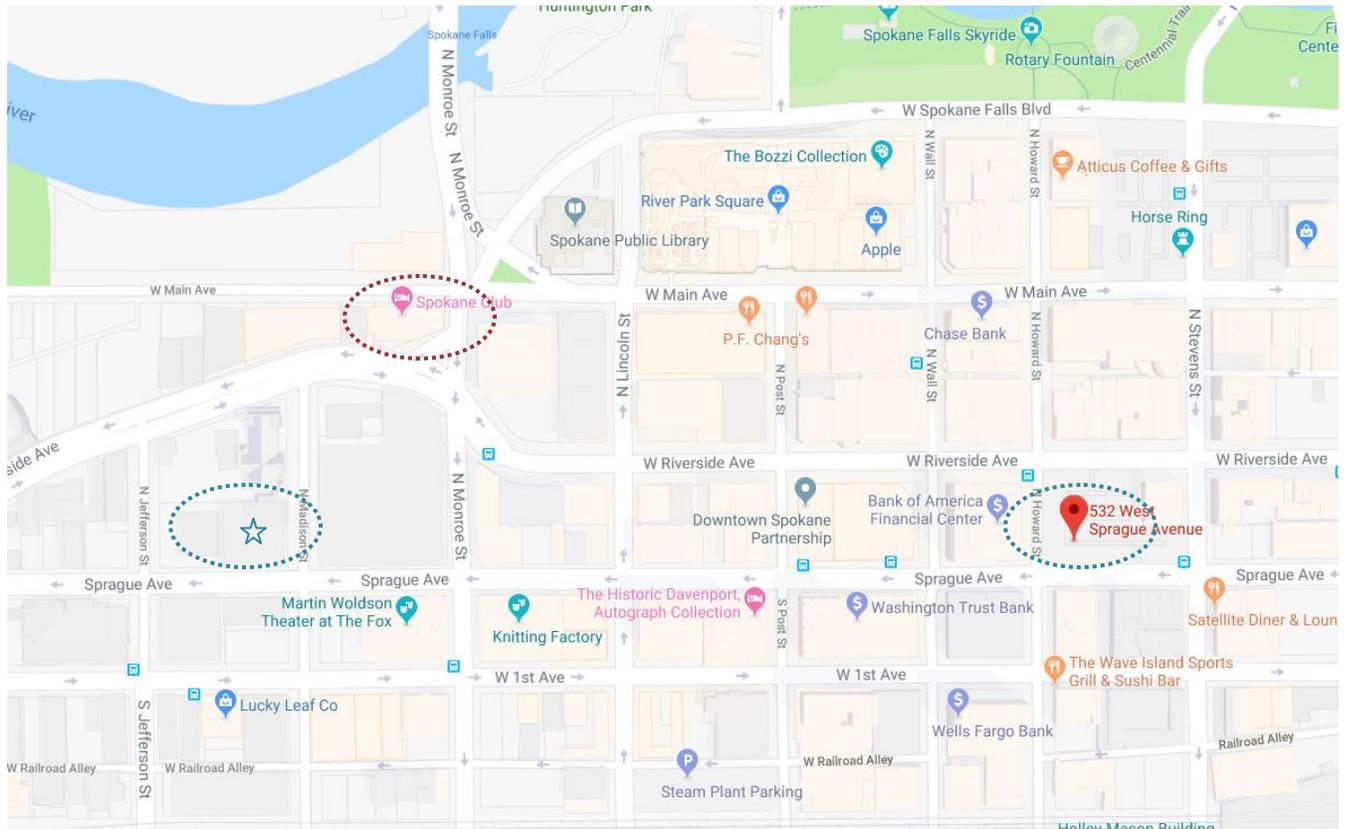
WineMinder, December, 2018

website <https://www.spokaneenologicalsociety.org/> under the EVENTS tab. **Please include your guests' names and your preferred table/seating arrangements when you register.**

Special Dietary Requests: If you or your registered guests have any special dietary requests, please call Eva Roberts at 509-993-2301, on or before **December 12, 2018.**

This will be an elegant evening in one of Spokane's classiest ballrooms! So pick out that party dress, tuck in your ties, pinch on those shoes, and polish-up your jewels - together we'll uncork a festive evening with fine wines, fabulous food, decadent dessert, and a whole lot of fun with fellow SES members and your guests.

Reserved Parking: This year we reserved approximately 50 free parking spaces available to members on a first-come first-serve basis at two parking lots near the Spokane Club: (1) Spokane Club Madison Avenue parking lot located between Sprague and Riverside behind Our Lady of Lourdes Cathedral Church (10-15 spaces) and (2) Diamond Parking lot located at 532 W. Sprague Ave., between Sprague and Riverside behind Columbia Bank (36 spots) – if you can carpool then everyone will be able to enjoy the benefit of these free convenient parking spaces. Map below.



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: January 14, 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.



Holiday Dinner

Monday, December 17, 2018
The Spokane Club - Georgian Room

6:30 pm Starter Course

Hand Passed Hors d' Oeuvres

Pecan Crusted Brie Mini Wedge, Lobster Arancini and Beer and Pretzel Cheese Curds

Conundrum 2016 Sparkler, Napa

7:00 pm First Course

Gingered Rice Flour Dusted Sea Scallop with Lobster and Paprika Cream Sauce

Neyers 304 Chardonnay 2016, Sonoma

Charles Krug Sauvignon Blanc 2017, Napa

Second Course

Lemon Thyme Seared Salmon on a Bed of Grilled Asparagus

St. Francis Pinot Noir 2016, Sonoma

B-Side Pinot Noir 2016, Napa

Main Course

Pepper Crusted Tri Tip with Dried Cherry Demi and Garlic Mashed Potatoes

Seghesio Angelas Table Zinfandel 2016 Sonoma

Hess Allomi Cabernet Sauvignon, Napa

Cheese Course

Point Reyes Blue Cheeses and Cinnamon White Wine Poached Pear

Eos Tears of Dew

Grand Finale

Assorted Petit Fours

Coffee Service

ADVANCE RESERVATIONS ONLY!!
Reservations due no later than December 10, 2018!

The Spokane Club is offering Standard hotel rooms for \$79.00 + tax, Deluxe for \$99 + tax, and Suites for \$159 + 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 Holiday Dinner – 6:30 December 17, 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.
_____	_____

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Snow on Wine

ORANGE is the NEW WHITE

Dr. Jeff Snow



This spring Julie and I came across a wine described to us as a “**Rosé of Pinot Gris.**” Darker than most rosé, and more salmon than pink, we enjoyed its crisp, mouth filling richness and full fruity flavor. From the back label we learned that “WHITE” Pinot Gris grapes had been crushed and fermented on their skins. My mind screamed “this is wrong.” ROSÉ (PINK) is made from RED grapes, but with **minimal skin contact** with the fermenting juice. And RED wine is made with RED grapes with **full skin contact** during fermentation, and often beyond. The only WHITE wine I knew of was made by pressing WHITE grapes and **immediately separating skins** from the juice which is separately fermented. A little internet research revealed that wine cognoscenti have declared a fourth color for wine –ORANGE – also called **full skin contact** WHITE. So is ORANGE the new WHITE?

Before stainless steel tanks with temperature control jackets developed in mid-twentieth century, white grapes were sometimes fermented just like red grapes. So not really new, and in fact never totally out of favor, especially in Northern Italy, Slovenia, Greece, Portugal, and Georgia (where fermented and aged in peculiar clay vessels called Qvevri). Some “orange” wine does represent a return to such venerable natural techniques, but winemakers are also making “orange wine” by using the methods of contemporary red winemaking. So let’s clear up some possible confusion about ORANGE wine: 1) orange is the color -- it is not made of a citrus fruit, and doesn’t taste like oranges; 2) it is often “natural,” organic or biodynamic, but not necessarily; 3) the full skin contact refers to grape skin, not the skin of its drinkers; 4) darkening of regular white wine to amber with age and oxidation, shouldn’t be confused with orange wine; and 5) color may vary with varietal, length of skin contact (24 hours to a month or more) and temperature during fermentation (warmer means deeper color).

Wine writers describe orange wine as crisp and fruity with hearty flavors and more body from tannins than with rosé. And tannins, being anti-oxidants, are natural preservatives. So these

wines can age longer, and may have health benefits often attributed to the tannins of red wine. “Orange wine” can be delicate enough for fish but has enough structure for red meat, and savory or “umami” notes in some expand food matches to quail, pork, and “difficult” foods like asparagus or sea urchin.

So keep an eye out for ORANGE wine, which currently is uncommon but may soon offer us a fourth color alternative to Red, Rosé and White.

References:

Woolf, Simon, “Orange Claims Its Place as the Fourth Wine Colour”, pp 10 – 12, IWFS Wine, Food & Friends, Summer, 2018.

Laurence, Emily, “Why Orange Wine is the Summer’s Trendiest, Tastiest Drink (Sorry, Rosé), Good Food, May 26, 2016.

Newcomb, Jim, “The Sommelier Update” an educational blog, “Orange Wine”, August, 2018.

Campbell, Leigh, “Orange Wine and how it Differs from Rosé”, 16/04/2016 1:00 PM AEST / Updated 15/07/2016 12:51 PM AEST.

Ross, Marissa A., Bon Appetit, March 20, 2018.

SES Recipe from our Food Committee

Savory Rosemary Cheddar Crackers

Ingredients:

8 Ounces cheddar cheese, grated
1/2 cup unsalted butter
1 cup flour
1 TBS Lipton Onion Soup mix (crush the onions)
1 TBS dried Rosemary

Instructions:

Mix everything in a food processor or knead thoroughly by hand.
Roll out into logs, wrap in clear plastic and refrigerate until firm.
Preheat oven to 350°
Cut dough into 1/4 inch rounds and place on ungreased baking sheet.
Bake for 20 minutes.
These freeze well up to 6 months baked or unbaked.
Serve these with red wine.