



# The Spokane Enological Society

## WineMinder

### Message From the President!

I hope you all had a happy and safe holiday season. January is a great month – it signifies new beginnings and the start of the SES Board of Directors election process. As you may be aware, six board members are elected each year. The Board of Directors will propose/review the list of nominees at the January 14<sup>th</sup> Board meeting. A final slate of candidates for the six annual board positions (and those listed below) will be finalized by the Board at the February 11<sup>th</sup> Board meeting. Nominees will be introduced at the February 18<sup>th</sup> Tasting and voting will take place by ballot to the membership in the March 2019 WineMinder (more information to follow).

#### Board Director position replacements for 2019:

- Vice President - Sharon McHugo
- Board Member – \*Karen Davis – was appointed interim board member on 4/9/18 to fill vacancy of Dan Neuenfeldt for remainder of the term through 2019.
- Board Member - Joan Corkey O'Hare – resigned her position on Nov. 12, 2018. Need to fill vacancy for remainder of the term, through 2020.
- Board Member – Mariann Davis
- Board Member – Dionne DeNio
- Board Member – Dan Miller
- Board Member – Patricia Schultz

If you wish to become involved and would like to be considered a Board Member nominee, please let me or another board member know of your interest on or before January 11<sup>th</sup>, 2019.

### JANUARY 2019 TASTING EVENTS

**LATAH CREEK WINERY VISIT** – January 9<sup>th</sup>  
6:00 – 8:00 p.m. - 13030 E. Indiana Ave.  
Spokane Valley. Cost is \$10.00 at the door. This family owned winery continues to blaze new trails in winemaking, producing new varieties each season along with their acclaimed lineup of established wines. Come sample them with us.

**WINES FROM TURKEY** – January 21<sup>st</sup> 7:00 – 9:00 p.m. – Southside Senior Center.

Our January wine tasting will be presented by guest host Mara Johnsen of American Northwest Import and Distributing. Join us for a fun and informative evening as Mara shares with us their wine portfolio from Turkey. With between 600 to 1200 indigenous grape varieties, there are numerous options that Turkish winemakers can pursue to make wine. Come discover something new; the aromas of wild herbs, blackberries, cranberries, black cherries, blueberries, delicate cedar wood, raspberries, figs, black olives, black pepper, cloves, eucalyptus and mint. What more could you ask for out of a lonely little grape?! Wines will be paired with rich and earthy foods created by our fabulous Food Committee. As always, wines are discounted for this event.

Registration for both events is now open so reserve your seat at the table and we look forward to a great start to the new year! Go to: <https://www.spokaneenologicalsociety.org/events>

**FEBRUARY 2019 PLANNED TASTING EVENT**

In addition to the regular monthly wine tasting schedule for February 18<sup>th</sup>, we are also planning an extra special event which would be held on February 13<sup>th</sup> – it's the annual RIEDEL WINE GLASS DEMO and WINE TASTING – as some of you know who attended last year's Riedel wine glass demo/tasting, this is a unique opportunity to learn about the relationship between the shape of the glass and perception and enjoyment of wines. Mari Beth Baumberger, Regional Territory Manager of Riedel Crystal of America, has arranged her travel schedule to conduct the demonstration for us and as many of you know, she is the best! Timeframe for the event is 6:00 – 7:30 p.m. and as soon as I confirm the Southside Senior Center is available for us on that day, we will confirm the event and send the invitation to the membership. The ticket price will include a Riedel VINUM (4 glass) tasting set along with a bonus Riedel glass (water or Coca Cola), at an exceptional price, and the tasting will feature four high-end wines (Cabernet, Pinot Noir, Sauvignon Blanc, Chardonnay) for the four-glass tasting. Cost is going to be at or below the \$75 each person range, which will include the pre-purchase of this beautiful Riedel Vinum tasting set (and bonus glass) and attendance to the fabulous wine tasting. Again, as soon as plans are finalized you will see a registration invitation for the event.

**2018/2019**

**EXECUTIVE COMMITTEE OF THE BOARD OF DIRECTORS**

Club President	Claudia Hersey*
Vice-President – Food Committee Chair	Sharon McHugo*
Secretary	Jack Leininger*
Treasurer	Darren Digiacinto*

**BOARD MEMBERS\* / COMMITTEE CHAIRS / APPOINTEES**

Board Member – Membership Chair	Deb Austin*
Social Media Co-Chair	Mike Boyle
Board Member	Pam Cloninger*
Board Member	Joan Corkey O Hare*
Board Member	Karen Davis*
Board Member – Program Committee Chair	Mariann Davis*
Board Member – Extra Special Events Co-Chair	Dionne DeNio*
Board Member – Glasses & Linens Chair/Social Media Co-Chair	Francis Jones*
Board Member	Lyn Leininger*
Board Member	Evan Lunt*
Board Member	Dave McHugo*
Board Member	Dan Miller*
Board Member – Web Master & WineMinder Co-Chair	Charles Rimpila*
Special Events Committee Chair	Eva Roberts
Board Member	Patricia Schultz*
Board Member – Extra Special Events Committee Chair	Michael Simonson*
Education Director	Jeff Snow
Web Master & WineMinder Co-Chair	Dave Whipple

\* Indicates Board Member

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## 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](mailto:claudia@thinklakeside.com).

Next meeting: January 14<sup>th</sup>, 2019

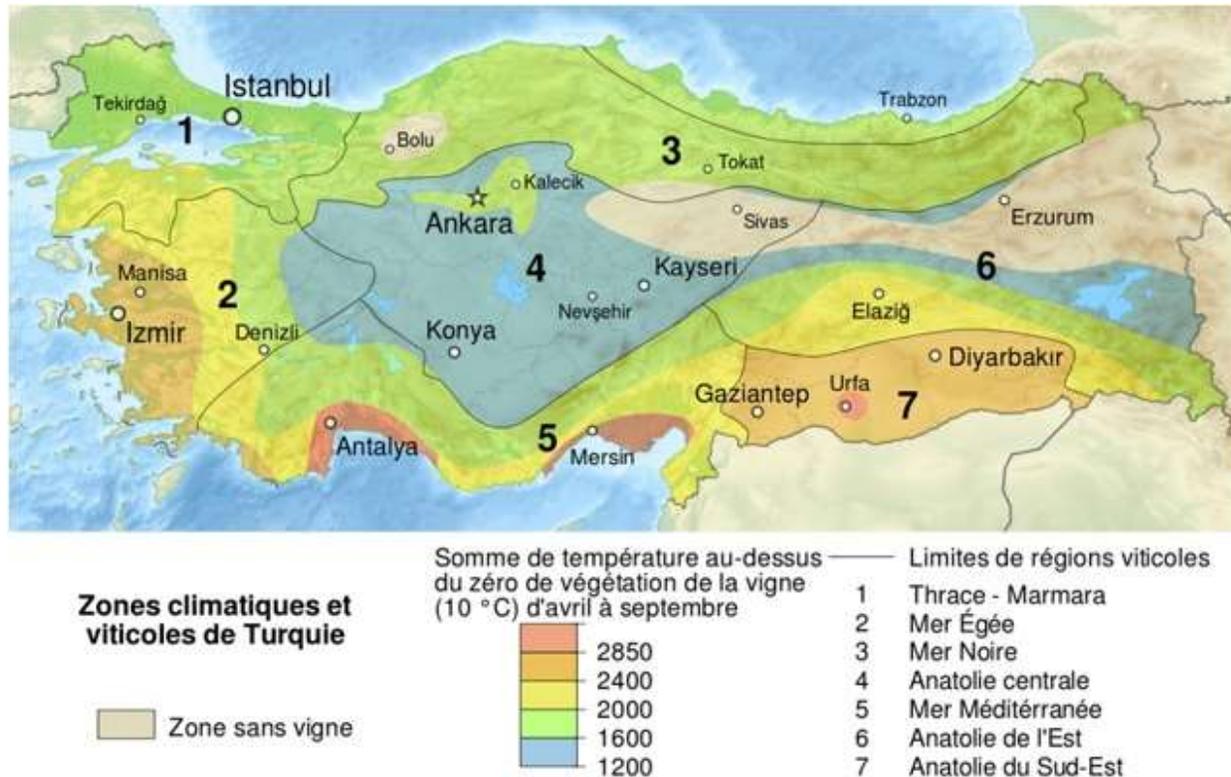
## Membership news:

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.



## Discover the Taste of Turkey With Mara Johnsen, American Northwest Distributors



The transcontinental country of Turkey links together Europe and Asia, and is widely considered one of the earliest wine making regions in the world. Wine historians and ampelographers believe that the southeast part of Turkey was the origin of grape domestication. The first evidence of viticulture and wine making in the central part of the country dates back 7000 years. Home to at least 600 recognized indigenous varieties of *Vitis Vinifera*, but commonly producing closer to 60, the Turkish government established its first commercial winery in 1925. 1.5 million acres of vineyards are planted in many different climactic regions both maritime and high altitude. Join me, Mara Johnsen, from American Northwest Distributors, as we have so much to learn, and eight wonderful wines to accompany us! Let's begin the evening with two delightful pink wines – Turasan Rose and Chamlija Rose.

### Turasan Rose

Located in the UNESCO World Heritage Site of Cappadocia, Turasan Winery is owned and operated by Hasan Turasan and his wife, Selda. Specializing in the native varieties of Turkey, Turasan has a modern winery that emphasizes aging in stainless steel and concrete. The volcanic soils of Cappadocia are perfect for growing Kalecik Karasi, with rapid drainage encouraging deep roots. Rosé is perfect for Turkish and other Mediterranean cuisines, and Kalecik Karasi makes outstanding pink wine, with glorious aromatics and subtle flavors of fresh red fruits. One sip transports you to a lounge chair overlooking the Aegean Sea.

### **Chamlıja Rose de Strandja**

Papazkarasi is an ancient blue-black grape, which ripens late, and has the potential to be quite sweet if allowed to mature. This varietal is native and historically referenced often in Turkey. Roughly translated to Black Priest, and widely planted across the country, finding it in its single varietal form these days is less common. Juicy and appealing on the nose with ripe red fruits. Light on the palate with layers of peach, cherry, bergamot and orange marmalade.

Our next flight consists of two delicious dry white wines.

### **Diren Narince (White)**

Narince means "delicately" in Turkish, and it is known as the Queen of Anatolia. The "delicately" is in reference to its thin skins, and Narince is known to be a difficult grape to transport. Logistically, Diren is lucky to be right in the heart of the finest Narince vineyards in Turkey. Their estate vineyards are old, with some of the vines dating back to Diren's founding in 1958. Delicately structured and fresh aromas with evergreen and citrus notes, perfect for steamed veggies or mild fish.

### **Pasaeli Yapincak (White)**

100% Yapincak from the western coastal region of Turkey. Made from 35 year old vines. The grapes are pressed with whole clusters and 90% fermented in stainless steel tanks, the remaining 10% in neutral French oak barrels. Aged for three months sur lie before bottling. Very pale gold in color, with a highly distinctive aroma. Rich and tangy, hints of lemon, clementine, and orange zest. Quince and citrus on the palate with a bright mineral finish.

We continue the evening with two different flights of interesting red wine varietals.

### **Diren Okuzgozu (Red)**

Since the inception of the winery in 1958, Diren's focus has largely been on the indigenous varietal of Turkey. Okuzgozu is known to be a grape with little tannic structure, and is dominated by red and black fruits and round mouthfeel and body. Made entirely from fruit grown in Elazig, this pure Okuzgozu leaves a taste of cherries on your palate, as well as many other ripe fruits.

### **Turasan Öküzgözü (Red)**

One of Turkey's most favored red varietals, Öküzgözü gets its name from its large red berries – in Turkish Öküzgözü means "eye of the bull". It produces medium-bodied wines, loaded with ripe fruit and spicy flavors with plenty of acidity. Consider perhaps a mineral laden Gamay and you have something close to the flavor of Öküzgözü. A fine, mint-like note is sometimes highlighted in the aromatics, along with dark cherries and June strawberries. Capable of aging for a few years, Öküzgözü is often blended with Bogazkere, and it takes well to oak aging. Generally as a stand-alone varietal, Öküzgözü makes a soft wine, easy to drink, with low to moderate tannin levels.

### **Yazgan Boğazkere (Red)**

Founded in 1943, Yazgan is one of the oldest and largest producers in Turkey and has been run by four generations in Izmir situated in the Aegean region. The Boğazkere is known to produce full-bodied wines with dense tannins and medium acidity. Sourced from Diyarbakir, its native province in SE Anatolia, this 2014 Boğazkere exudes sweet and sour aromas of morello cherries, blueberries and plums. True to form, juicy and intense fruits prevail on the palate with well-managed velvety tannins and bursts of sour cherries on the finish.

### **Mahra Kalecik Karasi/Syrah (Red)**

A prized indigenous varietal, Kalecik Karası yields delicious wines, typically possessing a fruity, savory aroma, and medium bodied with crisp acidity. This bright ruby 2014 blend is elegant and delicate with cotton candy, sweet spices, black current and blueberry aromas and flavors. Both

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varietals, Kalecik Karasi and Syrah, are sourced from Yazgan's contracted vineyards in Denizli and Manisa, respectively, both located in the Aegean region.

Please join us for this unique wine tasting and Discover the Taste of Turkey! Please bring two wine glasses.

<b>RESERVATIONS:</b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>Wines of Turkey</b> <b>January 21, 2019, 7:00 P.M.</b>	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): _____ _____
<b>Space is limited. Reservations must be received no later than Monday, January 14th, 2019.</b> 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. <b>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</b>	

# SNOW ON WINE – Carbonic Maceration

## The Magic of Beaujolais

At a recent International Wine and Food Society dinner, a member with years of wine and food pairing experience was bemoaning that Beaujolais, a wine she greatly disliked, would be served with the third course. She was unconsolated that it was a 5-year old Morgon (a cru Beaujolais – more on that later). However, after tasting the wine she LOVED it, and wondered out loud how she could have so misunderstood the nature of Beaujolais. Well she, like many consumers, had been drawn in by all the fanfare and hype of the “**Nouveau Beaujolais**” release, which occurs annually at midnight of the third Wednesday of November. Based on a couple of Nouveau tasting galas, her opinion mirrored most wine writers description of simple and quaffable. Jancis Robinson<sup>1</sup> claims such nouveau Beaujolais “were often thin and tasted like bananas and bubble-gum.” What is surely the lowest quality Beaujolais is rushed through primary fermentation, quickly bottled, then immediately sent off to showy tastings where it acts as the poster child of each new vintage. No wonder consumers are confused – some marketing strategy!

Quality Beaujolais is known for its fine light refreshing red fruit and berry flavors, sometimes with pepper. Made from **Gamay Noir** (also known as G. Beaujolais, and other names), the real source of its wonderful fruitiness is the unique fermentation method, “**carbonic maceration.**” In typical red wine making, all the grapes go through stem removal and crushing and then into the fermentation tank. In carbonic maceration, **whole clusters of uncrushed grapes** are dumped into open top fermenters. As the tank fills, the weight of the top grapes eventually begins to crush the bottom layer. Native yeast on the skin of those bottom grapes begin fermentation, forming alcohol and carbon dioxide gas (**CO<sub>2</sub>**). **CO<sub>2</sub>** is heavier than air, so it displaces air up and out of the top of the fermentation vat. When the uncrushed grapes are **surrounded by CO<sub>2</sub> gas**, enzymes inside cause **maceration of the pulp**, with extraction of color and flavor from the **inner side of the uncrushed grapes skins**. After 7 days, the free run juice is drawn off. The grapes are pressed (**press wine is 75%** of the juice, whereas less than 10% as in typical red wine making). The two are recombined in a tank to complete primary fermentation, then bottled.

Better than “**nouveau**”, simple “**Beaujolais**” comes from the southern half of the region, with its high grape yields and heavy soil. It is said one should “drink the youngest available.” “**Beaujolais-Villages**” is a wine with some complexity and the ability to improve for 2 to 3 years. It comes from 30 villages in the northern half where hills are steeper, temperatures warmer, yields restricted, and soil light and sandy. Finally, scattered around this northern area, are the 10 highest hilltop villages, called **cru Beaujolais**. Nicely complex wine with some substance and real quality, a few even spend some months in oak barrels. Once bottled, the best improve for up to 6 years. They are labeled by village: **Chiroubles, Saint-Arour, Fleurie, Regnie, Brouilly, Cote de Brouilly, Julienas, Chenas, Morgon, and Moulin-a-Vent**, in approximate order of quality.

Finally, it is worth noting that some Beaujolais producers have added to consumer confusion by labeling their wine Burgundy, which Jancis Robinson<sup>1</sup> suggests is “to give the impression their wines were Pinot Noir rather than Gamay.” Beaujolais is in the southern area of the French administrative region of Bourgogne-Franche-Comte’, often called “greater Burgundy.” It is technically in Burgundy, but the political region, not the wine appellation. You must drive from Beaujolais North through the appellations Cote Maconnais, then Cote Chalonnaise to reach Cote

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de Nuits and Cote de Beaune (together Cote de Ore), the true Burgundy, where Pinot Noir is the authorized red grape.

So, if the name on the label is “Beaujolais Nouveau” or “Beaujolais,” in my humble opinion it’s best to pass on by. When the label reads “Beaujolais-Villages” or better yet, a cru village name such as “Brouilly” or “Morgon,” **buy it**. Served a bit cool, on a warm summer day it’s the perfect match for smoked salmon salad, or grilled chicken -- a light red fruity treat with strawberries and maybe a hint of pepper, it is close to heaven.

- 1) Jancis Robinson, Julia Harding, Jose’ Vouillamoz, “Wine Grapes, A complete guide to 1,368 vine varieties, including their origins and flavours, 2012, page 385.
- 2) Hugh Johnson’s modern Encyclopedia of Wine, Simon and Schuster, New York, pp 104 – 149