



President's Message

This month's **"Eight Blind Wines"** tasting sounds like a mischievous adventure in wine tasting with wines that will help us all live happily ever after! *Hey, I've been waiting all year for this blind wine tasting and thought how different and fun it will be!*

In addition to blind tasting eight fabulous wines, and attempting to guess the varietals, we'll enjoy an amazing array of food committee favorite appetizers with more than enough to share throughout the evening. And all the while being educated and entertained by Rob Martin, another highly experienced and entertaining educator from Winebow Fine Wine & Spirits.

Yes, some of you will "geek out" about what's in your glass, concentrating on every aspect of the wine; its appearance, aroma, body, taste and finish, and thereby finally coming to conclusion on the varietal in each glass...and some of you will simply relax and share your "feelings" towards each wine with others at your table...either way is a win! And maybe the best way to make an honest assessment is to know nothing at all about wine (*who really is the expert here!*)

Of course, it's my job to encourage a little "homework" (hah!) prior to this Tasting so as to gain those knowledgeable "references" that might help you to correctly guess the varietal in your glass...but in the end it doesn't really matter whether you were right or wrong, as long as you enjoyed the Eight Blind Wines tasting "adventure" (*and order your favorite wines at a great SES price!*)

JOIN US FOR "WINE WEDNESDAY" – MAY 1ST

Join us for an SES "Wine Wednesday" exclusive tasting at Renegade by MonteScarlatto Tasting Room in downtown Spokane, on Wed. May 1st from 6:00 – 8:00 p.m. Monte Scarlatto Estate Winery and Vineyards are located in The Red Mountain AVA in Washington State. They produce only 850 cases of wine on their estate – their varietals include Barbera, Cabernet Sauvignon, Cabernet Franc, Carmenere, Merlot, Malbec, Petit Verdot, and Syrah. The Red Mountain winery tasting room is located at 822 W. Sprague Ave. (the storefront previously held by Patit Creek Cellars just North of the Historic Davenport Hotel between Post and Lincoln). They have seating, a fireplace and T.V They will have 5-7 wines for us to taste plus special appetizers – all for only a \$10.00 tasting fee.

Sign up on our Events page; this is to provide a count to the winery, the fee will collected at the door.

SES MEMBERSHIP RENEWAL REMINDER – DEADLINE IS JUNE 30TH

We hope you will continue your membership and interest in the Spokane Enological Society (SES). Membership benefits include our monthly newsletter, the **WineMinder**, which highlights SES events and is provided via e-mail, (or mail), and discounts on SES special events. The SES annual membership dues remain the same: **\$25 per individual**, and **\$40 per couple**. New members pay a one-time \$5.00 set-up fee; renewing members do not pay this fee. The membership year is from July 1st to June 30th. Membership fees are not prorated for joining mid-year and are not refundable. New members also get an SES name badge, an SES wine glass, and a brand-new SES wine “swag” bag – shown below.

To renew your membership, visit our website – quick link here: [Renew](#)

To join, visit our website – quick link here: [Join](#)

If you would rather use a paper form, complete the new [Membership Application/Renewal Form](#) and mail it with your check to **SES, P.O. Box 31404, Spokane, WA 99223**. Or simply complete the new form and make your payment by check (or cash), at the May 20th or June 17th Tasting.

May brings us Mother’s Day – personally I can’t think of a better gift!



2019 – 2020 Board and Officers	
President	Claudia Hersey
Vice-President	Frances Jones
Secretary	Jack Leininger
Treasurer	Darren Digiacinto

Board Member Positions	
Austin, Deb	Director, Membership
Boyle, Mike	Chair, Social Media Co-Chair, Programs
Boyle, Shelly	Director, Programs
Cloninger, Pam	
Digiacinto, Darren	Treasurer
Goodwin, Kyle	
Goodwin, Mary Ann	
Gross, Terry	A/V & Entertainment
Hanson, Malory	
Hersey, Claudia *	President
Hersey, Paul	Interim term (thru 2020)
Jones, Frances *	Vice President
Leininger, Jack *	Secretary
Leininger, Lyn	
Lunt, Evan	
McHugo, Dave	
Rimpila, Charlie	Co-Chair, Web Master & WineMinder Co-Editor
Simonson, Michael	Chair, Extra Special Events

Committee Appointees (Non-Voting)	
DeNio, Dionne	Chair, Glasses & Linens / Co-Chair Extra Special Events
McHugo, Sharon	Chair, Food Committee
Roberts, Eva	Chair, Special Events
Snow, Jeffrey (Dr.)	Director, Education
Whipple, Dave	Co-Chair, Web Master & WineMinder Co-Editor

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: May 13, 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.

Eight Blind Wines

*Eight blind wines. Eight blind wines.
See how they taste. See how they taste.
They all came to tease your palate tonight,
Who will guess the winner of four different flights,*

Did you ever have so much fun in your life,

As eight blind wines?

(inspired by the lyrics of "Three Blind Mice")

Presented by Rob Martin

Winebow Fine Wine + Spirits

Let's do something different and mix it up for our May event! Get ready to swirl, sniff, sip and speculate about the wine in your glass as this will be an all blind wine tasting! We want you to put your senses to the test and choose the varietal from the list provided. Sound like fun? Join us and find out! Tasting sheets will be on every table listing the flights along with multiple choice options for each flight. All you need to do is decide which varietal is in your glass. After each flight, Rob will reveal the wine and you'll know how your senses did. Are you ready? Let the swirling, sniffing, sipping and speculating of eight blind wines begin! Please bring two wine glasses. Below is a partial example of the tasting sheet.

	<u>Left Glass</u>	<u>Right Glass</u>
Flight #1	A. Chardonnay B. Dry Riesling C. Sauvignon Blanc	A. Semillon B. Viognier C. Pinot Gris
Flight #2	A. Pinot Noir B. Zinfandel C. Malbec	A. Cabernet Franc B. Merlot C. Zinfandel

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Eight Blind Wings May 20, 2019, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$25, Guests: \$30 Wine Glasses: 2	
Enc. is \$ _____ for _____ (#) Members.	► NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	► NAME(S): _____ _____
Space is limited. Reservations must be received no later than <u>Monday, May 13, 2019.</u> 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

Dr Jeff Snow, Education Director

About the Aging of Wine Part I



It seems that while almost everyone “knows” that wine improves with age, very few people regularly (or ever) enjoy fully mature red wine. And when folks learn about our large wine cellar there are sometimes questions which reveal a misunderstanding of wine ageing. A common one has been, “do you go to the cellar every day to rotate the bottles a quarter turn?” These are people who have visited, or read about, the legendary cellars of Champagne. During the bottle fermentation stage of sparkling wine production the partially inverted bottles are indeed rotated a quarter turn regularly, to collect the sediment in the neck of the bottle (this is called riddling). But the final product, like all wine, is best stored motionless, excluding even vibration caused by loud sound. The Rafanelli winery (where they make truly age worthy Zin and Cab) tries to correct such misunderstandings by including a “how to” card with wine shipments. (see illustration). Although most modern wine can be kept for a few years in good storage conditions without deterioration, only about 1% of wine will actually improve with age. In this two-part series this first installment discusses how to identify age worthy wine. Next month the discussion will be wine storage options – ***awful to optimal***.

Ideal Conditions For Storage

- 56-60 degrees Fahrenheit
- Store lying down
- Darkness
- Low noise levels
- No extreme temperature changes
- Humidity 60/70%

My mother taught me to avoid prepared foods with added **chemical preservatives** like sodium benzoate. But she home canned using sugar to preserve fruit in jam, acid (vinegar) to preserve cucumbers in pickles, some cherries preserved in alcohol, and cream of tartar (chemically identical to tannin) to preserve beaten egg whites in some baked goods. **Sugar, Acid, Alcohol, and Tannins**. These are the four **natural preservatives** in wine, and if at least two are abundant a wine may last many years. Think of vintage Port. It can improve for a century. It has 20% alcohol, 10% sugar, mouth puckering tannins, but also huge amounts of fruit when bottled. Wine writer Ray Isle¹ states “we age wines because we want them to get better, or at least to become different in a fascinating way. The direct fruit flavors of younger wines develop more savory nuances; tannins soften and textures become more silky; aromas gain layers of nuance and complexity.” But the aromas and flavors, derivatives of fruit, also fade with time, so having abundant fruit to begin with is essential. Writers who evaluate young wine note that the seeming intensity of fruit is less important than the length of time it persists on the palate after swallowing (or spitting). Some view ageing as a very slow race between gradually softening and mellowing tannins and acids, and fading fruit flavors.

So let us imagine that we are on a Napa wine tasting adventure to identify some great cellar candidates. We are in the tasting room at Stags Leap with beautiful views, wonderful like-minded companions, and a lovely barista pours you a rich looking red wine. You **swirl & sniff** – nice blackberry smell, then **sip** – an involuntary pucker shows gobs of tannin, and soft but abundant acid spreads laterally over the tongue. Now you **taste** black cherry, blackberry, cassis and coffee. **Swallow** -- carefully note how long fruit flavor persist on the palate. If it is minutes, not seconds, you may have found a keeper. But remember, many studies have shown that beautiful, romantic surroundings make everything seem better. Restrain the urge to “stock up” and just take one bottle as a “tryer”. More wineries await. Another day you can evaluate and compare your “treasures” in neutral surroundings where nothing distracts from the true merits of the wine itself.

When Julie and I bring “tryers” home to decide what to buy in quantity we may do several things to help us decide. First, **uncork** and **aerate** (pour through aerator, decant, swirl, etc.) take an initial taste and let time pass. Wine that seems “tighter”, may need more aggressive aeration and more time to get it to “open up” and show its stuff. Re-taste at intervals ranging from a few hours for wines that tend to mature more quickly (like Pinot noir) to days for wine like Barollo (Piedmont, Italy) or Bordeaux which may need 20 to 30 years to mature. **Rule of thumb**: 1.5 to 2 hours in a wide bottom decanter or 1 day in open bottle (poured down to it’s shoulder) approximates ageing for 1 to 2 years. **Comparison** is powerful, so we like to do this with 2 or more wines of same grape and vintage side by side. **Prejudice** can mislead, so we sometimes bag the bottles to isolate the aroma and flavor from preconceived ideas. A single layer of paper towel secured over open wine containers with an elastic band saves the lives of many fruit flies which otherwise would dive in and drown.

One final note. Today’s winemakers know that most wine is drunk the day (or even the hour) of purchase so they have developed techniques to mimic some beneficial changes of ageing. These include fining, filtration and micro-aeration and more barrel time before bottling which softens and smooths unpleasant aspects of tannins and acids. Such wines are designed for immediate consumption and early on can taste quite good -- initially better than young wines which are age worthy. However the, because the “preservatives” are reduced, they will fade with age, and will never achieve nuanced aromas, complex layered flavors, great depth, character and beauty, which can still only come with patient cellaring.

SES Recipes

We get feedback at each tasting about the food we serve. We try to print the favorite recipes. Here is a good one from our last tasting.



Lemon, Pepper, and Pecorino Dip

- 1 cup sour cream
- 1/2 cup grated pecorino cheese
- 1 Tbls lemon zest
- 1/4 scant tsp salt
- 1 tsp cracked pepper

Mix all ingredients in a bowl. Chill 1 hour to meld flavors.

Serve with ridged potato chips and a glass of bubbly.