



## President's Message

Hello SES members! While going back to school after Summer Break is one of the hardest things a kid has to do, returning to the SES season of tastings and special events is something everyone can look forward to!

I am extremely excited about the 2019/2020 season and a few new “adventures” in wine tasting Shelly Boyle has planned for us – she is creative and has the knowledge and experience to put together some really fun new programs for us all to enjoy. This month's Tasting is titled, **“Van Loben Sels - The Intersection of Tradition & Innovation,”** featuring Arbor Crest and Weather Station wines.



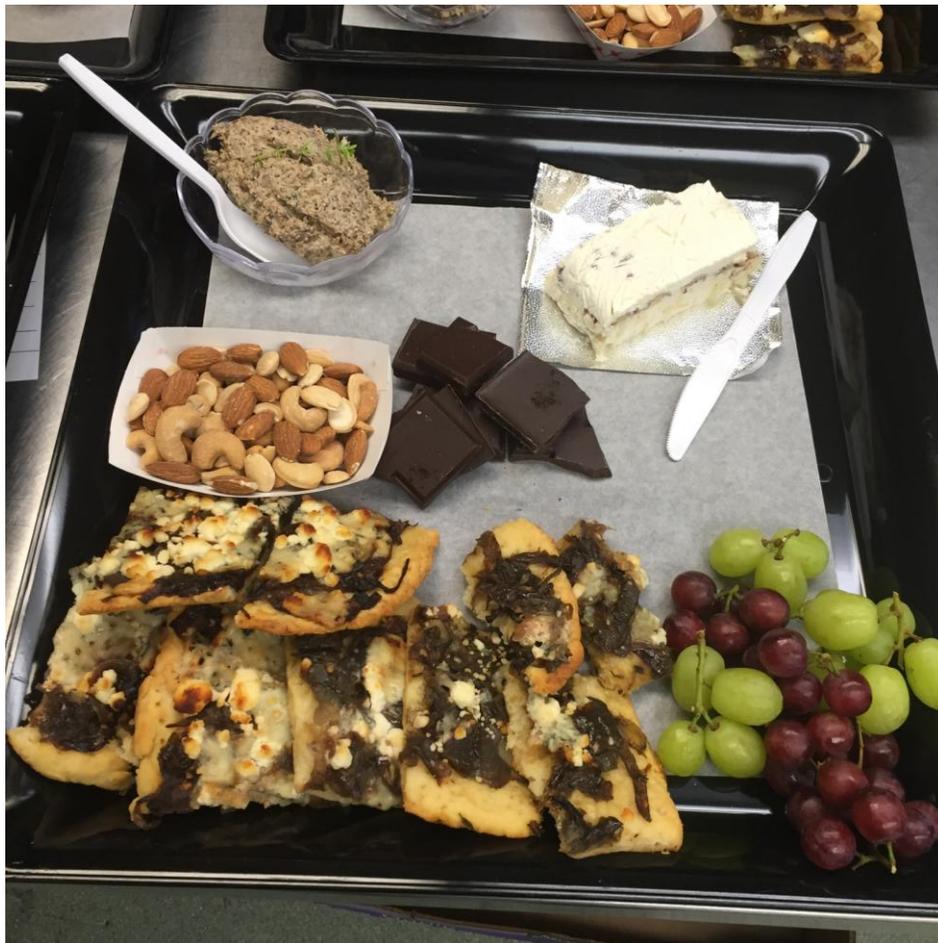
### Here are my top 10 reasons to register for the September 16<sup>th</sup> Tasting:

- 1) *Kristina Mielke Van Loben-Sels and her husband Jim have steered Arbor Crest Winery to be one of Washington's most successful family-owned wineries;*
- 2) *They partner with numerous charities with events that support the Spokane community;*
- 3) *They offer over a dozen handcrafted, award-winning reds and have an exceptional selection of white wines and sparkling wine; (their new Weather Station Merlot earned a double gold at the 2019 Seattle Wine Awards);*
- 4) *They received recent accolades for their 2003 Sauvignon Blanc: **Wine Spectator** -“Best Value,” **Wine Enthusiast** -“Best Buy,” **The Wine Advocate-Robert Parker** - “Excellent Value;”*
- 5) *They partner with some of the finest and most prestigious vineyards in Washington State;*
- 6) *Their wines showcase the area in which the grapes are grown with intense varietal character and excellent structure and backbone;*

WineMinder, September 2019

- 7) *If you like the wines and want to try more, there's still time to visit the Arbor Crest Wine Cellars at 4705 N. Fruit Hill Road to enjoy their spacious grounds, award-winning wines, great music, and the last of a beautiful Summer sunset; and then try Arbor Crest's high-end labels: AvanSino Grand Reserve and van Löben Sels Cellars;*
- 8) *Tasting will be presented by Matt Dolan, Wine Steward at Petunias Marketplace, Courtney Zihlman, Marketing Director of Weather Station Wines, and Marketing Director of Arbor Crest, Mark Rodgers.*
- 9) *You're bound to discover a fantastic wine at a great SES tasting price;*
- 10) *Join us for the first Tasting of the 2019/2020 SES "learn by tasting" season.*

Your Board and committee volunteers are working diligently planning for this year's Tastings and special events. The WineMinder is our most effective tool to communicate all the great things going on throughout the year. As you may have noticed, we are getting busier and busier and I hope everyone feels the positive energy that is part of our SES membership. The increased interest has also led to positive results on the financials – sometimes a little too positive, but that's a good problem to have, so we're looking at adding even more value to our membership for the upcoming season. *"Cause you always have to have something to look forward to!*



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

<b>Board Member Positions</b>	
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	
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 (C.R.)	Co-Chair, Web Master & WineMinder Co-Editor
Simonson, Michael	Chair, Extra Special Events

<b>Committee Appointees (Non-Voting)</b>	
DeNio, Dionne	Chair, Glasses & Linens / Co-Chair Extra Special Events
Kogler, Barb	Chair, Food Committee
Wende, Jody	Chair, Food Committee
Roberts, Eva	Chair, Special Events
Snow, Jeffery (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](mailto:claudia@thinklakeside.com).

Next meeting: September 9, 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.

## Kristina Mielke-van Löben Sels

### "Where Tradition Meets Innovation"



Winemaker Kristina Mielke Van Loben-Sels and her husband Jim (Arbor Crest's General Manager and Viticulturalist), have steered Arbor Crest Winery to be one of Washington's most successful family-owned wineries. Kristina has made wine for several BIG name California wineries before she assumed the helm at her family's winery here in Spokane. Together Kristina and Jim now celebrate 20 years of handcrafting elegant, award-winning varietals for Arbor Crest.

We thought it would be fun to feature Kristina's wine making style, through a side-by-side exploration with the newly labeled and newest vintages from one of Spokane's most historic wineries, Arbor Crest, as reflected with her newest project concentrating some of Washington State's best vineyard's grapes into a few special wines, bottled as **Weather Station!**

We know what some of you might be thinking...Arbor Crest? I know them and their wines... but we know that most of you have NOT tasted their newest vintages, and their **NEWEST** Cabernet Sauvignon Five Vineyards Blend, (from the Dionysus, Bacchus, Kilpsun, Stillwater Creek and Wahluke Slope Vineyards in the Columbia Valley), or the new tangy citrusy and refreshing new vintage of their Sauvignon Blanc (produced solely with grapes from the Bacchus Vineyard in the Columbia Valley)! You will also get to taste and experience the wine making style of her Weather Station Fume' Blanc (does anyone know a guy named Mondavi from Napa Valley? Yup, Kristina worked for him too!)

Our event will be fun and informative, as presented by Matt Dolan, Wine Steward at Petunias Marketplace, Courtney Zihlman, Marketing Director of Weather Station Wines, and Marketing Director of Arbor Crest, Mark Rodgers.

This wine tasting will be fun way to kick- off our new season of learning by tasting, so come with two glasses to swirl, sip, and savor on Monday, September 16th!

**SALUTE!**

<b>RESERVATIONS:</b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<b>Where Tradition Meets Innovation</b> <b>September 16, 2019, 7:00 P.M.</b>	<b>CAPPED AT 150 — RESERVE EARLY!</b> Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
<b>COST EACH: Members: \$21, Guests: \$26    Glasses: 2 Wine plus 1 Flute</b>	
Enc. is \$ _____ for _____ (#) Members.  Enc. is \$ _____ for _____ (#) Guests.	► NAME(S): _____ _____  ► NAME(S): _____ _____
<b>Space is limited. Reservations must be received no later than <u>Monday, September 9, 2019.</u></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

# VERY COLD for VERY HOT

By Dr. Jeff Snow



With August heat nearing 100°F, reading under the beach umbrella turned to Summer daydreams of sipping a frosty flute of “colder than ice” Champagne. Indeed, no other wine is typically served so cold. Wine writers recommend serving still white wines at temperatures in the 50’s, and temperature tests at our wine tastings have proven this<sup>1</sup>.

Then why do Champagne and other sparkling whites taste ideal cold? Well, first allow me to share a Champagne chilling trick I learned from an old sommelier. After your bottle has been in the ice water bucket 30 or 40 minutes, give it a few quick twists. The agitation releases some carbonation, raising the pressure, which releases some heat, which is then absorbed into the ice. Repeat once or twice for 5 or 10 minutes, then pop the cork. With the sudden release of pressure, the wine instantly becomes colder (well below the temperature of the ice). Same principle as refrigeration compressors utilize. Trust me, the first sip on a warm August evening is so refreshing.

But why does table wine served too cold lose its’ fruit character and aroma, while the sparkler tastes so good when it’s icy cold? A little research gave the answer: ***It’s the bubbles silly***. You see most wine flavors come from volatile chemicals only after wine warms enough to release them into the air and they may be sensed in the nose. With still table wine we inhale the volatiles from the airspace of the wineglass as we sip and sniff through the nostrils. If the wine in the glass is cold, few volatiles are released. But then it warms in the mouth and the flavor chemicals warm enough to volatilize. In the sparkler, warming also releases carbonation gasses. These gasses push the flavors back and over the soft palate and into the nasal cavity much more so than with still table wine.

So the **HOT** tip on a **HOT** day when your parched mouth wants a **COLD** wine but you still want great flavor is – grab Champagne, or any sparkler. And of course, bubbles make everything more fun.

1) [Spokaneenologicalsociety.org; Wine Education, Taste and Temperature](http://Spokaneenologicalsociety.org; Wine Education, Taste and Temperature).