



October 2019 President's Message

CELEBRATING THE END OF THE HARVEST



Tis' the season for end of harvest Fall wine (and beer) festivals and there's plenty of them around these parts in October/November – on a larger scale, thousands of people flock to wine festivals each year to learn more about and celebrate their favorite wines.

A fun Fall wine festival may be all the reason you need to plan that trip or weekend getaway. In October we take the trailer for it's last outing to Lake Chelan for their annual Mahogany and Merlot Festival. In November you can celebrate "the crush" at the Lake Chelan Crush and Fall Barrel Tasting weekends. You can "Catch the Crush" in Yakima too, or visit in November for their Thanksgiving in Wine Country Festival. Don't miss the Fall Release Weekend (Nov. 1-3) in Walla Walla (or maybe you want to...) where you can try newly released wines and talk to the winemakers; and nothing wrong with visiting the Tri-Cities for their Fall Wine Festival - maybe even get lucky (with the weather) to sneak in that last game of golf. Or take a short straight drive on I-90 to the Columbia Gorge for their Thanksgiving Wine Weekend. And if you're headed to Greenbluff, besides all the family friendly fun (that you may want to avoid), visit the Townsend Cellar Winery Tasting Room, or for an Octoberfest beer and hard cider, try the Big Barn Brewing Company, 238 Brewing Company, and Twilight Cider Works.

I'm sure I've missed mentioning more than one local winery or tasting room Fall event, so keep your eyes and ears open for them all and pick one to explore.

Enjoy this cool crisp Fall season while you celebrate the bounty of the harvest.

2019 – 2020 Board and Officers	
NAME	COMMITTEE APPOINTMENT
Austin, Deb	Membership Director
Austin, Dick	(Interim thru 4/2020) – replacing Dave McHugo
Boyle, Mike	Chair, Social Media/Facebook/Chair, Membership Recognition Committee
Boyle, Shelly	Program Director
Cloninger, Pam	
Digiacinto, Darren	Treasurer
Goodwin, Kyle	Financial Auditor
Goodwin, Mary Ann	
Gross, Terry	A/V & Entertainment
Hanson, Malory	
Hersey, Claudia	President
Hersey, Paul	(Interim thru 4/2020)
Jones, Frances	Vice President
Leininger, Jack	Secretary
Leininger, Lyn	
Lunt, Evan	
Rimpila, Charlie (C.R.)	Co-Chair, Web Master & WineMinder Editor
Simonson, Michael	Chair, Extra Special Events

Committee Appointees (Non-Voting)	
NAME	APPOINTMENT
DeNio, Dionne	Chair, Glasses & Linens
Kogler, Barb	Co-Chair, Food Committee
Roberts, Eva	Chair, Special Events
Snow, Jeffery	Education Director
Wende, Jody	Co-Chair, Food Committee
Whipple, Dave	Co-Chair, Web Master & WineMinder 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: October 14, 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.

Wines from Romania

Join us with Amber Park of Wanderlust Delicato and Teodora Baba, President of Teinovadora, for a tasting of wines from Romania. These wines are an exceptional value. We will be tasting 4 whites, 3 reds, and a sweet Rosé dessert wine. Our food committee will make snacks paired with these wines to enhance the tasting. The price is \$20 for SES members and \$25 for guests. Bring two glasses. Here's the lineup along with Amber's tasting notes:

Aurelia Visinescu, Artisan Label, Tamaiosa Romaneasca, Dry White

TASTING: The wine has intense aromas of basil, well ripe apricot, melon and pear.

Jidvei, Maria, Feteasca Alba, Dry White

TASTING: aroma is that of grapevine flower and usually it is more floral on the nose and fruitier on the palate, fruit flavors of citrus to stone fruit and even a bit tropical. The wines from Feteasca Alba also age well due to their balance and structure, so it is not uncommon to have wines from better vintages that develop complexity with age and show well even after 10 years in the bottle.

Budureasca, Vine in Flames, Feteasca Regala, Dry White

TASTING: great floral aromas and well-balanced taste of peach and pear.

Budureasca, Premium, Fume Chardonnay, Dry White

TASTING: pale straw color with well-balanced tropical fruit flavors and smoked oak. Complex taste of vanilla and ripe pear with a fine and persistent aftertaste.

Budureasca, Vine in Flames, Pinot Noir, Dry Red

TASTING: ruby in color, with rich aromas of fresh cherries blended with exotic spices. The fine taste of plums and black cherries, as well as the soft tannins made this wine suitable for barrel aging.

Budureasca, Noble Five, Dry Red

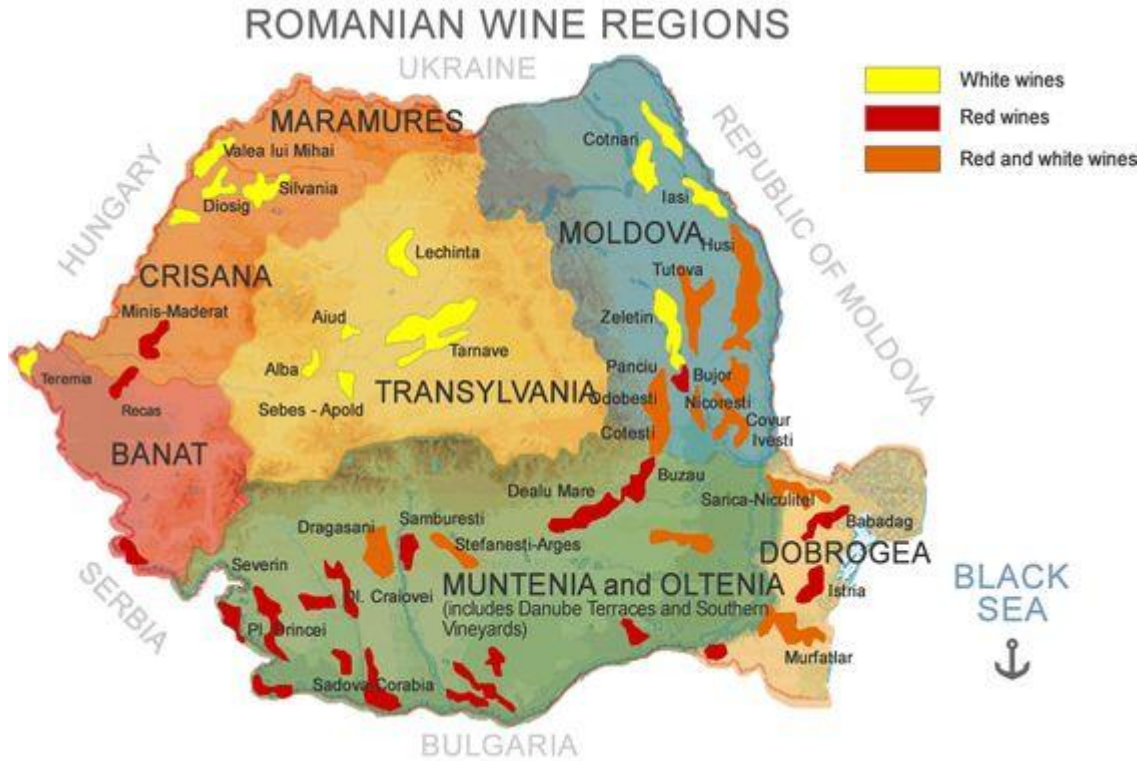
TASTING: Like an old royal family which has ruled these lands for centuries, each grape variety plays an integral part which goes to make Noble 5. Cabernet Sauvignon is the King, with commanding presence, bold tannins and just a hint of spice. Pinot Noir is the Queen with her beautiful bouquet of forest fruits and soft velvety tannins. Merlot is the eldest Prince, with his well-rounded structure and charming long finish. Shiraz is the youngest Prince with lively aromas of blackcurrant and black pepper. Feteasca Neagra (a Romanian indigenous variety) is the Princess, charismatic soft and elegant. Dark ruby in color, with an elegant structure and a fruity taste.

Budureasca, Origini, Feteasca Neagra, Dry Red

TASTING: purple red in color with intense aromas of forest fruits, dry plums and spices.

Budureasca, Bristena Busuioaca de Bohotin, Sweet Rosé

TASTING: flower and fruit aromas of rose petals, basil, strawberries and honeycombs.



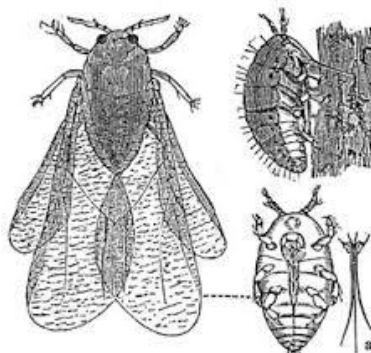
RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Wings from Romania October 21, 2019, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$20, Guests: \$25	Glasses: 2
Enc. is \$_____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$_____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than <u>Monday, October 14, 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

HOW LOUSY ROOTS left us FOXY WINE

The great 19th Century Wine Blight of France

By Dr. Jeffery Snow



Nothing about the “Great Wine Blight” makes sense until we know that ALL grapes belong to the genus *Vitis*. *Vitis vinifera*, originally was found only in Eurasia, includes all of the 1368 known varieties of European wine grapes cultivated around the world. East Asia has *V. amurensis*. Native to North America are *V. labrusca*, *V. berlandiere*, and *V. riparia*¹. A tiny insect, like an aphid, now called Phylloxera or “grape root louse,” was also native to the Eastern part of N. America (but not California). Phylloxera insert it’s proboscis into vine roots sucking out the sap, simultaneously injecting a toxic saliva. American vines are tolerant, having coexisted for millennia, but the European *Vitis vinifera* quickly withers and dies¹.

The first evidence of incompatibility of European vines (*V. vinifera*) and something (later shown to be Phylloxera) in East Coast American soil *came in the late 1500’s* when French colonists in Florida repeatedly saw their European vines die. Unable to exist without wine they settled for drinkable but “funny tasting” grape wine from N. American vines already growing well there². This pervasive taste associated with N. American grapes is called FOXY. Jancis Robinson describes “foxy” as candied fruit plus wet animal fur and something like Concord grape jelly¹.

Over the next 3 centuries many N. American plants, including grape vines, were brought back to Europe and cultivated and bred. Despite the known problem with *V. vinifera* in N. America, no one took precautions to prevent transplanting that problem to Europe. Indeed it took nearly 3 centuries to show up in France. Many speculate that Phylloxera didn’t survive long sailing voyages, but the faster speed of steam ships in mid 1800’s got them there quicker, and alive.

The Blight started in 1863 in The Languedoc and marched across France. The cooler northern countries were largely spared, warmer Europe was variably affected, but it’s worst effects were in France where over 40% of vines and vineyards were lost by 1870, and the economy collapsed³ with wine production falling 75% by 1889¹. It took several years for Botanist Jules-Emile Panchon

to discover (and Charles Valentine Riley to confirm) that the cause was Phylloxera². French wine growers desperately tried all manner of chemicals and pesticides. Hoping Phylloxera would be eaten up, some placed a toad under each vine and others allowed chickens to run free among the vines. These efforts failed. Some flat vineyards could be flooded during dormant season, drowning the phylloxera, but most vineyards are on slopes. Some vines did survive in very sandy soil where Phylloxera does poorly. Vineyards in Sintra, Portugal have such deep sand. And when Julie and I visited, we tasted some recently made wine from thriving vines which pre-dated Phylloxera.

Fortunately, the various species of the *Vitis* genus are compatible for cross grafting. And in the end grafting European varieties onto American rootstock was the only way to save *V. vinifera*. But there were issues. Although Phylloxera resistant, some American vines didn't do well in chalky French soil. Some gave the grafted grapes hints of the "foxy" taste. Botanists cross breed different American species and European vines, finally workable rootstock was found. Then began the expensive and time-consuming task of replanting destroyed vineyards with *V. vinifera* on various resistant rootstock varieties. Some are still whining that wine from grafted vines is just not as good.

So, happy ending, right? Well not totally. The story continues even here in the USA. California originally had no Phylloxera and was planted in 17th & 18th Centuries with *V. vinifera* varieties on own root (that is ungrafted). Eventually Phylloxera arrived and replanting with vines grafted onto resistant root stock occurred. Recently Phylloxera strains have adapted and now attack the AxR rootstock most common in Napa Valley. So replanting on newly developed rootstock was required. Phylloxera keeps mutating and adapting and eventually root stock seems to lose resistance. Wine scientists at our Universities attempt to keep up, but just as bacteria develop antibiotic resistance, so the root louse conquers resistant rootstock. And it seems to happen faster in warmer climates, so Global Warming may hasten the problem⁴. Oregon and Washington, with cooler climates, have not had Phylloxera until recently and are on own root.

So will the story repeat here? Vintners are concerned and beginning to consider grafted vines in new plantings and replantings⁴.

Oh, and that thing about grafted vines producing less tasty wine? Well, the grafted Cabs, Merlots, Pinots and Chardonnays from Napa can be tasted side by side with the same varieties on own root from Oregon and Washington – at least for now. So do the test yourself and see.

1. J. Robinson, Julia Harding, Jose Vouillamoz, (2012) *Wine Grapes*, introduction pp XI – XXI.
2. G. Bazille, J.-E. Planchon and Sahut (1868) "[Sur une maladie de la vigne actuellement régnante en Provence](#)" (On a disease of grapevines presently prevailing in Provence), *Comptes rendus*, **67** : 333-336.
3. Wikipedia, "The Great French Wine Blight".
4. Personal communications with: Lori Mueller @ Mueller Winery, Windsor, Ca; Carmen Dehlinger @ Dehlinger Winery, Healdsburg Ca; and estate vine plan @ Bethel Heights Winery, Willamette Valley, Or.