



November 2019 President's Message

BABY IT'S COLD OUTSIDE – WARM UP YOUR WINTER!

↑[Click for song](#) ↑



When cold weather rolls around it's a great time to stay cozy inside, in front of the fireplace with a nice bottle of red wine or port. And remember, that forgotten tin of mulled wine spices in the top of the cabinet – it's time to break that out to make white mulled wine with lemon zest, ginger, spices, apple juice, and a touch of sugar or honey, or make the more exotic, hypnotic with red wine, port, brandy, cardamom pods, cinnamon sticks, orange peel, cloves and sugar.





And with the cold weather it's also a great time to start cooking more with wine; how about a big pot of beef stew or pot roast made with red wine; sautéed onion, garlic, carrots and celery, wine, stock, tomato paste, sugar and thyme; serve that with mashed potatoes. Or make a hearty spaghetti sauce with Chianti. Oh, man, and red wine braised short ribs, if you haven't tried them, they deserve your attention. There's also Chicken Marsala with its' creamy mushroom sauce made with Madeira wine, dark Sherry, Port, Red Vermouth, dry white wine and brandy, I see it now, that heavenly sauce ladled over rice until it drools off the sides of the plate.

But don't stop there, there are lots of "intoxicating" desserts made better with wine, like chocolate red wine cake, red wine chocolate pudding pie, Moscato or Champagne poached pears, raspberry prosecco jellies with panna cotta, holiday pudding trifle, poached figs with nougat cream, wine truffles, and more!



I shiver just thinking about all these rich, hearty, Winter comfort foods – make something this weekend, and yup, Paul is a lucky man!

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: November 11, 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.

The Newest Washington AVAs

Washington currently has 13 American Viticultural Areas (AVA). The largest of them all, the Columbia Valley (11.3 million acres) includes more than 1/3 of the entire state. This AVA has major land in Oregon. Two other AVAs are partially in Oregon, the Walla Walla and the Columbia Gorge.

This tasting will focus on wines from several of the newest AVAs in the state:



Ancient Lakes (2018): Central Washington, from just north of Vantage to just north of Quincy, including George. Over 20 varieties planted, but Riesling is the most.

Columbia Gorge (2004): Just West of the Columbia Valley AVA including Hood River, Washington and Odell, Oregon. Focus is on Pinot Noir and Chardonnay. More whites planted than reds.

Snipes Mountain (2009): Located entirely inside the Yakima AVA between the towns of Sunnyside and Granger. Over 30 varieties of wine grapes, Chardonnay and Cabernet Sauvignon the two largest.

Rattlesnake Hills: South and East of Yakima. Planted almost evenly red and white, Riesling is highest planted, followed by Merlot and Cabernet Sauvignon. Yes, there are rattlesnakes here.

Here's what we'll be tasting:

First flight....

Jones of Washington Ancient Lakes Riesling 2016

Estate vineyards, Anjou pear, yellow and green apple notes, stone fruit; bright acidity with a kiss of residual sugar.

Vino la Monarcha Ancient Lakes Riesling 2015

Tropical aroma, peach with floral notes; 1.8% residual sugar, rich texture, vibrant.

Second flight...

The Walls Colombia Gorge Chardonnay La Lutte 2014

Burgundian style Chardonnay with a little oak impartation, fresh and bold with notes of apple and pear.

Co Dinn Snipes Mountain Chardonnay 2015

Dijon clones, 25% new French oak, aged sur lie 12 months and left unfiltered.

Third flight...

Palencia Ancient Lakes Pinot Noir 2015

Up and coming region for red wine, dark ripe cherry and licorice. 12 months French oak.

Portteus Rattlesnake Hills Pinot Noir 2017

Earthy notes, mint and pepper, strawberry and ginger on the palate.

Fourth and final flight...

Co Dinn Snipes Mountain Syrah 2014

Small berries and yields create concentrated fruit for this Syrah, cocoa and dried cherry on the nose, violet and cedar, round juicy palate of cherry and espresso with firm tannins.

Powers Rattlesnake Hills Red 2015

Cabernet/Cabernet franc blend, black currant, vanilla and cigar on the nose. Dark plum and dried cherry with hints of cocoa and white pepper. Elegant mouth feel.

Two glasses per person is recommended. Cost will be \$22 for members and \$27 for guests.

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
The Newest Washington AVAs November 18, 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: \$22, Guests: \$27 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, November 11, 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

November 2019

VERAISON: Not Your Cell Phone Company

But a wake-up call for every vintner!



Beginning the day vines awaken from winter dormancy, the desire to pick at the exact moment of ripeness is the goal of all vintners. They show casual awareness as “bud break” occurs in March. Interest is perked during flowering and “fruit set” in May. If there is an abundant fruit set they may spring to action and order a “green harvest” where excess clusters are snipped and dropped unceremoniously upon the ground. The vines then puts more “energy” into remaining grape clusters. However, when *Veraison* arrives, the quest for perfect ripeness turns to passion. Veraison is the period of grape maturation. Onset is marked by color change as green chlorophyll is replaced in red grapes by anthocyanins and other phenolics (tannins and flavor compounds) in shades of red, blue, and dark purple, and by carotinoids in white grapes. If we were grapes it would be our puberty.

Before Veraison grapes are firm green and enlarging. Acids accumulate but little or no sugar. With onset of Veraison, grapes swell as sugar content increases rapidly (glucose & fructose) but acids begin to decrease. Onset within clusters is irregular with the outer grapes, more exposed to warmth, undergoing Veraison first. Earlier Veraison produces the best wine grapes so it’s onset is often encouraged by: 1) water restriction, and 2) removing part of the leaf canopy. As Veriason progresses, vintners closely monitor maturation by measuring sugar content. Juice of a few typical grapes is squeezed into a refractometer to measure the degrees BRIX (⁰Br). One ⁰Br equaling one gram of sugar in 100 grams of solution. With a ⁰Br of 24, a fully fermented “must” would produce wine with about 13% ethyl alcohol – typical for table wine. This is one of three measures of maturity – “sugar maturity”.

But it’s not just about sugar Sweet Pea. As sugar is increasing, that all important acid, which gives crispness, structure and balance to the wine, is decreasing. Too much acid and wine will be harsh and sharp on the palate. Too little acid and a flat flabby wine results. Temperatures control the rate at which acids are converted into sugars. Our cool nights in Washington are famous for preserving acids and allowing more “hang time.” Getting the acid just right is the second measure of maturity which is all about acid/sugar balance. (Next month we will discuss the changing acid profile of tartaric, malic, citric, acetic and other acids over the grapes life).

The third measure of ripeness is variously called phenolic or physiologic maturity. This occurs during that “hang time”. This is all about skin – not yours Sweet Pea, the grape’s. Early forming sharp harsh tannins (small phenolic molecules) polymerize into more pleasant soft tannins (longer phenolic chains). Most grape flavor is also in the skin. Flavor compounds (flavonoids, monoterpenes and a host of others) are forming now as well. But it takes quite a bit of “hang time.” A heat wave hitting late in Veraison can accelerate the development of sugars and rapidly drop of acids. The crucial balance can be lost before physiologic maturity. This is “vintner crunch time” and difficult decisions and compromises must be made “on the spot.” At each winery the best compromise is chosen. The vintner commits and vintage or picking occurs.

To our delight, wine is an alcoholic beverage, and having enough sugar is crucial to getting the desired alcohol level. So, it follows that enough sugar is the first mark of grape maturity. But proper acid to balance the sugar and alcohol gives the best mouth feel and drinkability and is closely monitored. Finally, the development of tannins and flavor compounds in the skin completes the maturation, ending Veraison and beginning vintage. When it all works smoothly, we are the happy beneficiaries.

VERAISON

THE ONSET OF RIPENING



Recipies From the October 2019 Tasting

Fruit Mascarpone Shots

8 oz Container of Mascarpone Cheese

1 tsp Vanilla Extract

3/4 cup Powdered Sugar

1 cup Heavy Whipping Cream

Fresh Fruit of choice to layer in (mandarin orange slices, berries, grapes)

Disposable Shot Glasses

Topping of choice if desired (chocolate drops, chocolate syrup, citrus zest)

Mix with a spoon: mascarpone cheese, vanilla, and sugar; set aside.

Beat whipping cream with electric mixer until firm peaks form. Add cheese mixture and fold until completely mixed together. Do not over mix.

Layer: cheese mix, fruit, cheese mix, fruit, top with small dollop of cheese mix and topping of choice. Serve immediately, or refrigerate for up to 2 days.

Makes 2 - 3 dozen shots.

Pimento Cheese Crackers

Cheesy spicy appetizers you can't stop eating!

1 (4 oz) Jar Diced Pimento

1 tsp Ground Mustard

1/2 tsp Chili Flakes

1 1/2 c All Purpose Flour

2 1/2 c Finely Shredded Sharp Cheddar Cheese

1/2 c Olive Oil

1 tsp salt

Preheat oven to 350F

Drain pimentos and pat dry using a paper towel. Chop them fine and set aside.

In a bowl, mix flour, mustard, chili flakes. Add pimentos and mix to coat.

In another bowl, using spoon, mix finely shredded cheese, oil, and salt until all mixed. Add flour mixture and mix until just combined.

You may need to use hands and knead until pimentos are distributed evenly.

Transfer to floured surface and divide into two equal portions. Roll one portion at a time into 1/8" thick and cut to desired size using knife, 1" squares, or cookie cutter.

Place on parchment lined cookie sheet 1/4 " apart.

Bake 20 minutes. Let cool, dust with sea salt to finish. Serve in bowl, or store in airtight container for up to a week.