



## 43<sup>rd</sup> Annual Spokane Enological Society Holiday Dinner

You and your guests are invited to share in the celebration of the holidays at the 43<sup>rd</sup> Annual Spokane Enological Society Holiday Dinner on Monday, December 16, at the Spokane Club, in the Georgian Grand Ballroom. Doors open at 6:30 p.m. with a sparkling wine and appetizer reception, with dinner to follow. This is a fun and festive evening in one of Spokane's classiest ballrooms you won't want to miss.

**Host:** Our special guest host for the evening is John Allen of Vino! A Wine Shop, who will share with us his master knowledge of the Northwest Region wines selected for the dinner; providing just enough information to satisfy your inner sommelier and entertaining enough to satisfy your outer holiday spirit!

**Food and Wine:** Eva Roberts and Chef Eric Marple, Chef De Cuisine at Spokane Club and graduate of Le Cordon Bleu College of Culinary Arts, have planned a special holiday dinner and paired each course to complement the specially selected Northwest wines. The dinner menu and wines are included below for your reference – it sounds amazing!

**Dinner Cost:** The dinner is open to SES member's and their guests. The cost for members is \$70. The cost for guests is \$80. All SES members will be entered to win a bottle of wine at our annual holiday dinner wine bottle raffle; a fun part of the evening.

**Wine Bottle Raffle:** All SES members win a bottle of wine at our annual holiday dinner; a fun part of the evening.

**Event Registration:** Last year's event sold out within just a few days, so please register early! To register, complete the attached registration form and mail it along with your check to: **SES, P.O. Box 31404, Spokane, WA 99223**, (mail must arrive at the SES post office box no later than December 9<sup>th</sup>). Or register on-line at <https://www.spokaneenologicalsociety.org/events> - again, registration closes on or before Monday, December 9<sup>th</sup> (as soon as we have reached our maximum capacity). When you register, please include any special dietary requests on the form, and please also include your seating preference. (*We will make every effort to sit large groups together at one table, or seat you as you requested on the registration form*).

**Parking:** Parking is available on a first come first serve basis at two parking lots near the Spokane Club: **Spokane Club Madison Avenue parking lot** located between Sprague and Riverside behind Our Lady of Lourdes Cathedral Church, and **Diamond Parking lot** located at 532 W. Sprague Ave., between Sprague and Riverside behind Columbia Bank. Because parking is limited, we suggest everyone try to carpool, or arrange a car service in advance to and from the venue using LYFT or UBER.

- ***Click here to learn how to request a ride via LYFT:***  
<https://help.lyft.com/hc/en-us/articles/115012926947>
- ***Click here to learn how to request a ride via UBER:***  
[https://auth.uber.com/login/?uber\\_client\\_name=riderSignUp&source=auth&next\\_url=https%3A%2F%2Fm.uber.com%2F&\\_ga=2.20785976.1288205022.1573922718-1360222422.1573922718](https://auth.uber.com/login/?uber_client_name=riderSignUp&source=auth&next_url=https%3A%2F%2Fm.uber.com%2F&_ga=2.20785976.1288205022.1573922718-1360222422.1573922718)

**Want to join the SES?** If guests want to join the SES at this event, they will need to complete a membership application form and pay the new member fee with a check or cash – the cost to join is \$30 for individual and \$45 for a couple. New members will receive an SES name badge, SES logo wine glass and SES swag bag. New members who join at the dinner, their names will also be entered into the wine bottle raffle at the end of the evening.

**Hotel Reservations:** The Spokane Club is offering a special room rate of \$99 for a Standard room, \$109 for Deluxe and \$189 for a Suite. To make hotel reservations please call **838-8511** and mention the Spokane Enological Society special rate.

NAME	APPOINTMENT
Austin, Deb	Membership Director
Austin, Dick	(Interim thru 4/2020)
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 Director
Deby Hanson	(Interim thru 4/2022)
Hersey, Claudia	President
Hersey, Paul	(Interim thru 4/2020)
Jones, Frances	Vice President
Leininger, Jack	Secretary
Leininger, Lyn	
Lunt, Evan	
Rimpila, Charlie	Co-Chair, Web Master & WineMinder Editor
Simonson, Michael	Chair, Extra Special Events

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

### BOARD MEETINGS

The SES board meets at 7:00 p.m. on the 2nd Monday of every month except July and August. Board members are asked to provide a bottle of wine and appetizer to share.

Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to members (with prior notice to a member of the Board of Directors).

### REGULAR EVENTS

There are 10 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.

Special Dinners are held at the Spokane Club at 6:30 p.m., and Tastings are held at the Southside Community and Senior Center at 7:00 p.m.

## ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

The Spokane Enological Society is a not-for-profit (501c7) organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members opportunities to gain further knowledge and appreciation of wine.

Functions are social and recreational, centered on learning through tasting, comparing and evaluating wines. Being a not-for-profit organization allows us to get a special event license from the Washington Liquor and Cannabis Control Board. This 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, Special Dinners, and occasional extra special events are always an exceptional value for members. Guests are also welcome to attend at a slightly higher cost.

### JOIN US!

Becoming a member of the SES allows you to attend our Tastings and Special Dinner events. The cost to join is \$30 single, \$45 couple, which includes a 1-time set-up fee of \$5.00 per person to offset the cost of your membership name badge to wear at all events, SES logo wine glass and carry bag.

Memberships are renewed yearly in June. The cost to renew your membership each year is \$25 single, \$40 couple.

Membership benefits include a subscription to our monthly newsletter, the WineMinder (by email or to a mailing address), and member discounts to all SES Tastings and/or special event dinners, and discount on the wines available to purchase after each Tasting.

Membership fees can be paid on-line via credit card or by mailing a check and completed application to SES, P.O. Box 31404, Spokane, WA 99223.

A printed membership application is available at the registration desk at each SES event, or you can apply on-line at:

<https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>



## *43<sup>rd</sup> Annual Holiday Dinner Menu*

### *6:30 pm Starter Course*

Chorizo Baked Cremini Mushrooms  
Shrimp Mousse on Butter Herb Tortilla Chip  
Mascarpone Cucumber Cup

*Antec Limoux Emotion Brut Rose 2015*

### *7:00 pm First Course*

Butter Poached Lobster, Chevre Medallions, Asparagus Slaw

*J Christopher Sauvignon Blanc 2017*

### *Second Course*

Chilean Sea Bass, Limburger Yukon Brulee with Popcorn Powder

*Januik Cold Creek Vineyard Chardonnay 2017*

*Syncline Subduction Red 2017*

### *Entrée Course*

Roasted Beef Tenderloin, White Cheddar Bechamel, Potatoes Dauphinoise

*Matchbook Arsonist Red Blend 2016*

*Matthews Claret Red 2016*

### *Dessert Course*

Dark Chocolate Truffle vs. Gourmet Blue Cheese

*Quinta de la Rosa LT Bottled Vintage Porto 2014*



## Holiday Dinner Registration Form

**Members: \$70    Guests: \$80**

**REGISTRATION CLOSES ON OR BEFORE DECEMBER 9, 2019**  
 IF MAILING YOUR REGISTRATION – PLEASE ALLOW FOR THE ADDED DAYS IT TAKES TO BE RECEIVED  
 BY THE POST OFFICE BY THE DECEMBER 9<sup>TH</sup> DEADLINE

**MEMBER REGISTRATION**

#	Member Name	Special Dietary Request <i>Please include any dietary restrictions or special requests</i>
1		
2		
3		
4		
5		
6		
7		
8		

**GUEST REGISTRATION**

#	Guest Name	Special Dietary Request <i>Please include any dietary restrictions or special requests</i>
1		
2		
3		
4		
5		
6		
7		
8		

**TOTAL REGISTRATIONS:**

TOTAL MEMBERS:		x \$70 each =	\$
TOTAL GUESTS:		x \$80 each =	\$
<b>TOTAL ATTENDEES:</b>		<b>TOTAL PAYMENT =</b>	<b>\$</b>

**Seating:** We will make every effort to seat groups together at one table – if you have more than 10 people in your group, some will be seated at an adjacent table. If you are not with a group but have a preference to be seated with another registered guest(s), please indicate their names below and we will make every effort to seat you together with your friends.

#	Guest(s) Name
1	
2	
3	
4	

## *Snow on Wine*

*“What is acid” ask Adam? “Bite this, your mouth will water,” said Eve.*



If there were “Granny Smith” apples in Eden, that would be the mouth feel and taste which wine aficionados (i.e. snobs) refer to when they say a wine has great acid. In general, that mouthwatering sensation (which Adam couldn’t resist) is a good thing. But like all good things, it can be over or under done.

Last month we learned that as grapes grow, acids accumulate until Veraison, and then acids begin to decrease as sugar accumulation dominates until full ripeness. Acid is essential to give balance to sugar and to alcohol, and there are several organic acids in play here. Wines of the best vintners have the right acids, in the right amounts and the right proportion. In every vintage, for each wine type, and for each vintner’s style, a unique acid profile is demanded.

So what acids are in grapes? Wide agreement exist that **tartaric acid** and **malic acid** are the principle ones. Small amounts of **citric** and **succinic** acid make up the rest of what is called fixed acidity. **Acetic acid** is the main volatile acid, and together the fixed and volatile acidity make up the total acidity.

We rarely hear about **tartaric** acid, possibly because it’s so stable during ripening -- the stalwart soldier of acidity. **malic** acid however decreases during maturation, often too quickly and unpredictably if temperatures soar as harvest approaches, so we hear a lot about it. **Malic** acid takes its name from the Italian word for apple, “la mela,” and is peculiar being a “double acid” with two rather than one acid groups. When it is abundant vintners may seek to reduce its doubly sharp acidity with a secondary bacterial fermentation.

And that leads the discussion to **lactic** acid, famous for the rich unctuous buttery flavor it lends to barrel fermented Chardonnay. Up to now, **lactic** acid hasn’t been mentioned because it is not in the grapes. In secondary malolactic fermentation, bacteria eat **malic** acid and “poop out” **lactic** acid, water and CO<sub>2</sub>. With only a single acid group, **lactic** acid is smooth, less sharp and has a notable buttery tone.

By contrast, Chardonnay produced with stainless steel tank fermentation and no malolactic secondary fermentation is crisp, clean, apple-like and mouthwatering (so said Eve). Tasted side-by-side the difference between **malic** and **lactic** acids is clearly seen. It is also worth noting that almost all red wine goes through secondary malolactic fermentation while in the barrel, helping to smooth and soften the wine on the palate.

Some other acids may be found in wine and are either added by winemakers or result from bacterial action. After primary fermentation, wine with inadequate acid may be “improved” by adding **citric** or **tartaric** acid. **Ascorbic** acid (vitamin C), is sometimes added instead of sulfur dioxide as an antioxidant. **Sorbic** acid may help preserve against fungi and may give some sweetness but often leads to a rancid off taste. When bacteria produce **butyric** acid a rancid butter smell results. **Acetic** acid and its vinegar smell come acetobacter converting ethyl alcohol in the presence of oxygen. But in small amounts both **acetic** acid and **succinic** acid from the grapes can form esters with ethanol which have fruity and flowery flavors and can be pleasant.

But in most wine, acid is all about the reliable **tartaric** acid quietly supporting the core of acidity, and tart crispness of **malic** acid or the broad soft buttery taste and feel of lovely **lactic** acid.

# Holiday Appetizer Ideas

*(From the November 2019 Tasting)*

## White Cheddar with Wine-Soaked Cherries & Herbs

Food & Wine Magazine



*This is an incredible and an incredibly easy dish, one that beautifully dressed up a familiar and easily accessible cheese. Serve it at a party or a picnic, or as an afternoon snack with your favorite bottle of Merlot. The cherries need a couple of days to soak, though, so remember to prepare them in advance.*

- ¼ cup Merlot, or other dry red wine
- 2 T extra virgin olive oil
- 1 T balsamic vinegar
- 1 tsp herbes de Provence
- ¼ tsp coarse kosher salt
- 2/3 cup dried Bing or other sweet (not tart) dried cherries, coarsely chopped
- 8 oz medium-sharp white cheddar cheese

Whole wheat crackers, for serving

Serves 4

In a medium glass or stain-resistant plastic container, combine the wine, olive oil, vinegar, herbes de Provence, and salt, whisking to dissolve the salt. Add the cherries, cover and refrigerate for at least 2 days, stirring occasionally (you can refrigerate the cherry mixture for up to a week, stirring occasionally).

Place the cheese on a platter and let it and the cherry mixture come to room temperature. Spoon the cherry mixture over and around the cheese. Serve with the crackers on the side.

*To make this a great pairing for Pinot Noir, substitute Pinot Noir for Merlot, red wine vinegar for balsamic vinegar, and dried cranberries for dried cherries.*

## Maple Glazed Pecans



- ¼ c maple syrup
- 1 Tbs melted butter
- ¼ tsp vanilla
- ½ tsp salt
- 3 c pecan halves

Preheat oven to 300. Line large rimmed baking sheet with parchment paper.

In medium bowl whisk ingredients together, except for pecans. Add pecans and stir to coat.

Spread onto baking sheet in single layer.

Bake for 10 minutes. Stir and bake additional 5 minutes. Stir and bake additional 3 minutes or until deeply golden. Be careful not to burn.

Remove from oven, stir and spread in single layer on pan to cool for around 10 minutes.

Break up any clumps while nuts are still warm. Let cool completely on pan.