



The Spokane Enological Society

WineMinder

Welcome to 2020!

It's January 2020 which marks the 1st year of the 2020's decade (unless you live by the Farmers' Almanac which marks January 1, 2021 as the start of the new decade).

As a Scorpio, my 2020 horoscope says it will be a **great year for me for "hobbies,"** (yikes, I better get one quick), and to **"do the other things that you love again,"** (well, I can't be President next year so let's see, maybe take-up swimming again?). It thankfully also says I'll **"have more energy,"** (great, cause I'll need it if I'm swimming), and that I'll **"be happier and have considerable powers of intuition,"** (I better take advantage of that!). It goes on to say that **"by Monday, January 20th business looks good,"** (hmm, I think they made a mistake, since that's the date of our next Tasting event, I'm sure they meant, "by January 20th MONKEY business looks good"). It also predicts that **"by January 31st I should do my darnedest to hit the gym,"** (hey, that's a copy and paste error).

Yes, I believe there's good days and good vibes ahead for all of us – and I predict the SES will continue to focus on new beginnings, fiscal well-being and above all, another dimension of fun!

SES Board of Directors Election Process

As you may be aware, Board Directors serve a 3-year term, then must step down from the board and have at least a 1-year interval off between terms. At the end of March 2020, the following 6 current board members are required to step down: **1) Deb Austin (Membership Director), 2) Dick Austin, 3) Darren Digiacinto (Treasurer), 4) Claudia Hersey (President), 5) Paul Hersey, and 6) Michael Simonson (Chair, Extra Special Events).**

At the January 13th Board meeting the current Board of Directors will propose a list of replacement nominees. A final slate of candidates for the six annual open board positions will be finalized at the February 10th Board meeting. **If you wish to be considered for a Board Director nomination, please let a board member know of your interest on or before January 10, 2020.**

The new Board of Directors and officers are elected and installed at the Annual Board Dinner (which is after the March 16th Tasting event and prior to the April 24th Anniversary Dinner).

And Happy New Year! We wish all of our members and their families a wonderful year full of peace, joy and fun wine education. Your membership means the world to the success and fun of our SES organization and we look forward to a great decade of discovering great new wines together.

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	
Hersey, Claudia	President
Hersey, Paul	
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 is easy. The cost to join is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee. Membership is renewed yearly in June. The cost to renew your membership each year is \$25 single, \$40 family (2 ppl). A membership application is available on-line at www.spokaneenologicalsociety.org or at our Tasting events.

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.

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>

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

GUESTS ARE ALWAYS WELCOME TO ATTEND OUR TASTING AND SPECIAL DINNER EVENTS!

Wines of South Africa Tasting Event

South Africa is one of the most beautiful nations in the world. South Africans have been producing wine for over 350 years, but the past 20 years have seen an amazing change in growth in this industry. Yet many consumers are unaware of the great wines South Africa has to offer.

South African wine makers embrace all the best traditions of Old-World wines, but their wine making industry is also young enough to explore more modern New World styles. Their wine growing regions offer a diverse range of environments which creates a wide range of opportunities for winemakers to express themselves.

Get ready to explore this beautiful country and some amazing wines:

FIRST FLIGHT

Essay Chenin Blanc Blend (2018) – Stellenbosch

Stellenbosch is perhaps the most famous wine-producing region in South Africa. Essay Wines consists of two blended wines produced in a Mediterranean style representing the best from the Agter-Paarl area. **PROFILE:** *A medium bodied white blend featuring 66% of South Africa's classic white variety, Chenin Blanc, with aromas of pineapple, litchi, and guava. The blend adds 25% Viognier and 9% Roussanne, bringing hints of pear, melon, and granadilla.*

Lubanzi Chenin Blanc (2018) - Swartland

Swartland is a large wine-producing area north of Cape Town in the Western Cape of South Africa. Traditionally a wheat-producing region, it now specializes in making rich, fruit-driven wines particularly from the Shiraz, Chenin Blanc and Pinotage grape varieties. **PROFILE:** *A complex 100% Chenin Blanc with a nose of figs, nectarine and satsumas. Orange, nectarine and green melon hit the palate with a long, creamy finish like watermelon sorbet.*

SECOND FLIGHT

Boekenhoutskloof Wolftrap Red (2018) – Franschhoek Valley

Franschhoek Valley is a broad vineyard-lined valley in the south-east corner of Paarl, in South Africa's Western Cape. This small valley is home to some of South Africa's most famous wine estates and has been producing wine since the 17th Century. **PROFILE:** *A blend of Syrah, Mourvedre, and Viognier. The wine is dark with aromas berry fruit, licorice, notes of sweet tobacco with bright, svelte tannins and a silky texture with an earthy finish.*

Lubanzi Coastal Region Red Blend (2017) - Swartland

PROFILE: *"A complex blend of five different varietals, the wine is a lush, dark ruby color, indicating a serious, yet still vibrant wine. It finishes with a touch of spice and raw earth. Throughout it is soft with a slight presence of tannins, which is quickly countered by an elevated acidity." A fruitful and complex blend of Shiraz, Cinsault and Mourvedre.*

THIRD FLIGHT

M.A.N. Family Wines Pinotage Bosstok Coastal Region (2017) – Paarl

Bosstok refers to the vineyards. These Pinotage vines grow close to the ground and produce lower yields with concentrated, flavorful grapes. **PROFILE:** *A ruby red wine with aromas of dark chocolate and roasted coffee beans on the palate, followed by juicy aromas of red berries, nutmeg and vanilla on the finish, with the softer Pinot Noir-like characteristic of Pinotage.*

Ashbourne Pinotage (2015) - Hemel-en-Aarde Valley

Hemel-en-Aarde (which means "heaven and earth" in the Afrikaans language) is a wine-producing area of Walker Bay in the Western Cape of South Africa. The region's close proximity to the coast means that it enjoys a distinctly maritime climate. **PROFILE:** *100% Pinotage this is a wine unlike anything else, with an intense, rich and savory quality.*

FOURTH FLIGHT

Constantia Glen Five Red Blend (2012) - Constantia

Cradled between the Constantiaberg and Table Mountain range this boutique wine estate produces ultra-premium, cool climate wines. Dryland cultivation under these cool climatic conditions results in slow ripening, low yields with exceptional grape quality and flavor concentration. **PROFILE:** *A complex red blend of the five archetypal Bordeaux varieties – Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot.*

Boekenhoutskloof Cabernet Sauvignon (2014) – Franschhoek Valley

Franschhoek Cabernet Sauvignon, containing 6% Cabernet Franc, was sourced from four individual parcels adjacent to one another on a south westerly aspect of our Franschhoek valley. Soil: sandy loam over granite bedrock. **PROFILE:** *A complex, full bodied wine with blackcurrant, spicy tobacco and hints of sweet Cape "fynbos" (shrub) with refined tannins and a certain tension on the mid-palate "suggest significant ageing potential."*

WINES OF SOUTH AFRICA TASTING EVENT REGISTRATION

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Wines of South Africa January 20, 2020 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. Enc. is \$_____ for _____ (#) Guests.	► NAME(S): _____ ► NAME(S): _____
<p>Space is limited. Reservations must be received no later than Monday, January 13th, 2020.</p> <p>NOTE: Becoming a member is easy. The cost to <u>join</u> is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee. Membership is renewed yearly in June. The cost to <u>renew</u> your membership each year is \$25 single, \$40 family (2 ppl). A membership application is available on-line at www.spokaneenologicalsociety.org or at our Tasting events.</p> <p>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</p>	

SNOW ON WINE WINES OF MEXICO



Wherever Julie and I travel it is our habit to always drink local wine, and although Mexican wine was scarce and sketchy 30 years ago, both supply and quality have been improving. And with several wine writers declaring Valle Guadalupe, “the new Napa Valley,” we vowed to drink only Mexican wine in Puerto Vallarta this November. So for three weeks we bought every Mex wine available at stores, markets and at restaurants. L.A. Cetto Sauvignon Blanc was a favorite of ours with seafood, and ordering a bottle at an upscale restaurant, I pronounced Cetto as a Spanish word, “Say-tow.” The sommelier corrected me, saying “Chay-tow,” which I remarked would be an Italian pronunciation. “Si senior, but of course Senior Cetto is an Italian immigrant.” Well who knew?

Today 90% of Mexico’s wine comes from Baja. Near Ensenada, Valle Guadalupe, Santo Tomas Valley and San Vicente Valley comprise the thriving San Antonio de las Minas zone with its wine tourism “Ruta del Vino.” Santo Tomas and LA Cetto Viognier, Sauvignon & Chenin Blanc (and we saw Chardonnay galore) washed down everything from octopus stew to governor tacos. LA Cetto, Santo Tomas and many smaller wineries from Northern Baha had delicious red wines for grilled meat. Tempranillo, Shiraz (Syrah), Grenache, Cabernet Sauvignon & Franc, Merlot, Malbec, and surprisingly Nebbiolo (largest plantings outside Italy - thanks to Seniore Cetto?). From the Parras valley in la Laguna region of NE Mexico we found a bottle of Casa Madero Cabernet Sauv (the oldest winery in the Americas) to be great with fajitas.

So, why has Mexican wine making been so late to develop? After Cortes 1521 conquest of the Aztec empire, the supply of Spanish wine was rapidly depleted, so as governor of New Spain, he ordered vines planted. Native grapes made poor wine so European *Vitis vinifera* vines were brought in and thrived (unlike East Coast America, there was no Phylloxera root louse here). Casa Madero in La Laguna wine region in the state of Coahuila is the oldest winery in the Americas, founded in 1597 by Lorenzo Garcia in Santa Maria de las Parras (St. Mary of the grapevines) and still making wine today. Seems like a great start! So what went wrong?

The answer is politics and war. With local wine aplenty, imports from Spain plummeted, winemakers screamed and in 1699 King Charles II prohibited wine making in Spain’s colonies, except for the Church’s use. A heavy blow indeed, but far from the Kings view, some Missions continued large scale production. In 1701 Jesuit priest Juan Ugarte planted the first vines in Baja. The Jesuit Santo Tomas Mission and the nearby Dominican Mission Nuestra Senora de Guadalupe (now Valle de G) were thriving in Baja until 1850. Then a series of wars and political intrigue caused their severe decline. In the 1980’s a resurgence came. But wineries still struggle against widespread import of foreign wine. And general Mexicans prefer beer, mezcal and tequila.

So as visiting wine lovers, we encouraged every Puerto Vallarta restaurant where we dined to stock more Mexican wine. They appreciated our interest in their wine and on return visits to favorite places, they had “our bottle” ready!

Oregon Salad with Blue Cheese Dressing



INGREDIENTS

1 medium head organic romaine
½ c. organic mixed greens
3.5 oz of **your favorite** Blue Cheese, crumbled
3 oz. cultured Crème Fraiche (or sour cream)
½ c. buttermilk
1 small shallot, fine dice
1 green onion, sliced
1 t. Champagne Vinegar
Sparkling wine or Champagne
Salt & Pepper to taste
Comice or Bosc Pear
Dried Cranberries
Hazelnuts

PREPARATION

Rinse and dry greens. Set aside to chill.

In a medium bowl, combine blue cheese, crème fraiche, buttermilk, shallot and green onion, vinegar, pepper and pinch of salt. Mix with a large fork. Add up to ½ cup sparkling wine to reach a thick creamy consistency. Pour 2/3 of dressing into a blender and process for a few seconds (or use an immersion blender) to achieve a smoother dressing. Pour back into bowl with remaining dressing and mix.

Dress greens in a separate bowl and add to salad plates. Garnish sparingly with thin slices of pear, a few dried cranberries and hazelnuts.

ROGUE RIVER BLUE CHEESE

If you liked what you tasted at the 2019 Holiday Dinner – you can **PREORDER** the World Champion Rogue River Blue Cheese when the Rogue Creamery releases the 2020 vintage next September. Visit their website for more information.