



The Spokane Enological Society

WineMinder

March 2020

“NATURAL” WINES TASTING EVENT

Finally, HEALTHY DRINKING WINE! Our March tasting event is going to take you by surprise...it's all about “natural” wines and before you turn your nose up, give them a chance! Our skeptical pre-tasting committee had pre-conceived notions about natural or “biodynamic” wines and boy were we wrong – no wonder they're becoming ALL THE RAGE! And there's nothing hippie dippy about them. These wines are made from 100% organic grape juice with nothing added except time, and nothing taken away either (minimal intervention agriculture). And here is where the skill of the winemaker is the real story. We found the 2 whites to be slightly fruity but not too sweet, and they were distinctly different from each other. We called the sparklers “BIG BUBBLES” and they were better than most of your go-to Summer sparklers. The lighter reds held up to our expectations in color, fruit and spice yet were lighter bodied, and the bigger 2 reds, WELL YES THEY WERE! From the deep garnet color to the old-world zinfandel taste, **the “final round” is a knock-out!**

Andrew Hanson of Rocket Market is brilliant and knows these wines well – he has his favorites and will tell you why! He'll teach us everything you need to learn about natural wines and why they are becoming so popular – but maybe you'll taste that for yourself!...and maybe it will change your mindset too about the “nature” of natural wines. And if that hasn't convinced you to register for the March 16th Tasting event, this should make you feel better: Because most of us haven't tried “natural” wines, our Program Director(s) knew the first bottles we are presented HAD to be superior quality, well-made wines with dense flavor and natural acidity (but not too much). I think they achieved that!

As a member of the SES, you know that learning by tasting is the logical first step before spreading the word about “natural” wines (good or bad). **But will these wines satisfy us “champions” of hearty conventional wines? We think so; they have all the character of fine wine, are crafted with a talented winemaker's care, and are made to thoroughly enjoy like traditional wine.** So don't be afraid...I'm all for improving the health of the land, the fruit, the wine, and the time spent to enjoy it all.

Don't miss this month's SNOW ON WINE column about screw-top closures featuring an interview/chat with Dr. Joe Gunselman of Robert Karl Wines – it will keep you on the edge of your seats!

Save The Date!

Friday, April 24th is our 43rd Anniversary Dinner at the Spokane Club! Our guest host is John Allen of Vino! A Wine Shop, who never fails to educate and entertain us properly...it's always a memorable dinner with delicious wine pairings to match. Look for the dinner/wine menu and event registration in the April WineMinder.

Saying Goodbye – since April 2017 I have been President of SES...but after all this time I'm not that much smarter for it...I have come to realize the more I learn about wine, the more I learn what I don't know about wine (there's so much more to learn)! I didn't become an expert, I didn't become a critic, so I guess I'm still a novice. Which makes me a perfect member of the SES. I learned the difference between a good bottle of wine from a bad bottle, and I do know there's no right way or wrong way to drink one. There's a diversity of opinion in the world of wines, and that is exactly what the SES cultivates.

My heartfelt thanks to our out-going Board Members (**Debbie Austin, Dick Austin, Darren Digiacinto, Claudia Hersey, Paul Hersey, and Michael Simonson**). Their hard work and dedication helped this organization thrive! Next month we will welcome the “new” Board of Directors who are motivated by what is good for the organization and pledged to manage, guide and represent the SES organization to the best of their ability. Thank you all!

Claudia Hersey
SES President

NAME	APPOINTMENT
Austin, Deb	Membership Director
Austin, Dick	(Interim thru 2020)
Boyle, Mike	Chair, Social Media/Facebook/Chair, Membership Recognition Committee/Co-Program Director
Boyle, Shelly	Co-Program Director
Cloninger, Pam	
Digiacinto, Darren	Treasurer
Goodwin, Kyle	Financial Auditor
Goodwin, MaryAnn	
Gross, Terry	A/V & Entertainment Director
Deby Hanson	(Interim thru 2022)
Hersey, Claudia	President
Hersey, Paul	(Interim thru 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 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!

“NATURAL WINES”

Presented by Andrew Hanson – Rocket Market

The cost for this program is **\$24 for members, \$29 for Guests**. Bring two glasses each, plus an open mind.

Notice the label art on these wines – many have whimsical names and funny to boot!

First Flight (Still Whites)

	<p>2019 Christina Gruner Veltine (Austria) – 12.5% Alcohol An unfiltered white from a female winemaker. Gruner Veltliner is the primary white grape of Austria, and in the cool climate it retains a lovely green note, like ripe kiwi and honeydew, with touches of yeastiness and salt.</p>
	<p>2018 Vom Boden Muller Thurgau (Germany) – 11.5% Alcohol This wine has an extra blast of energy and high-toned kick. It's delightfully unexpected. Low Sulphur and time on skins and lees give this cool grape some really awesome texture.</p>

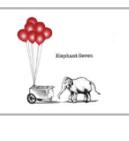
Second Flight (Sparkling)

	<p>2018 Mas Candi Tinc Set (“I’m thirsty”) (Spain) – 11.5% Alcohol A minimal-intervention version of Spanish sparkling wine made with the same grapes that Cava is made from. Indigenous yeasts, and hand-harvested. Grapes are chilled then pressed. Their flavor comes out in the tiny but firm bubbles and tastes of vibrant golden fruit, fresh peach, green apple skins, bitter almond, salty yeasts and crunchy mineral length.</p>
	<p>Pojer E Sandri Zero Infinito NV (Italy) – 11.5% Alcohol Maybe the most unique wine Andrew has ever had. Cloudy and tropical, made from 100% Solaris. The "Zero Infinito" is a refreshingly fizzy wine with soft aromas like elderflower and mountain flowers, along with fresh, crisp fruits like golden apple, pear, apricot, peach and even some tropical notes: Either decant into a carafe leaving the sediment in the bottle, or gently turn the bottle upside down and back a few times and drink it cloudy the "peasant" way. BUCKLE UP!</p>

Third Flight (Slightly Lighter Reds)

	<p>2017 Troon Zinfandel (Oregon) - 14.5% Alcohol Original vine clippings from Lodi have been cultivated in Southern Oregon for over 45 years to create this subtler version of Zinfandel that is biodynamic and beautiful. Translucent garnet color in the glass; a blend of 97% Zinfandel and 3% Petit Syrah with lively notes of black cherry, brambly red berries, brown spice, and warm wicker—in the mouth it's round, with silky, polished tannins and plush fruit.</p>
	<p>Succés Vinicola La Cuca de Llum 2017 (Spain) - 12% Alcohol Another very light-bodied red wine made with grapes normally reserved for Cava bubbly rose that is also biodynamic with no added sulfites. Brilliant ruby in color with a violet edge. On the nose - wild red fruit and aniseed with notes of pepper, minerality and a damp earthiness. Light-bodied with fresh acidity and spiciness on the finish. Crisp, light and refreshing.</p>

Fourth Flight (Darker Reds)

	<p>2019 Laurent Family Reserva Cabernet Sauvignon (Chile) - 12.2% Alcohol Red and white grapes co-fermented whole cluster with native yeasts. This is the first vintage ever of this wine about as unique as they come! The color of the wine is a deep, garnet-red with aromas of cherries and blackberries. This Cabernet Sauvignon is concentrated, rich in flavor, perfectly balanced, and boasts a satisfying and lingering finish.</p>
	<p>2018 Elephant Seven Cosmic Reflection (Washington) - 13.4% Alcohol A blend of equal parts Mourvedre and Syrah, the Walla Walla wine is not like the other Walla Walla wines you'd expect. Unfiltered with dark berries and earth tones, this wine won't weigh you down. 'Opens with creosote, blackberry pie and shades of anise that all take shape in the glass. The freshness and intensity of the wine is great!.</p>

“NATURAL WINES” TASTING EVENT REGISTRATION FORM

Please register on or before Wednesday, March 11, 2020 so we can provide a count to the Food Committee and event center – thank you!

MAIL REGISTRATION FORM TO: Spokane Enological Society P.O. Box 31404 Spokane, WA 99223 OR REGISTER ON-LINE AT: WWW.SPOKANEENOLOGICALSOCIETY.ORG	
“NATURAL WINES” March 16, 2020 7:00 P.M.	<u>TASTING LOCATION</u> Southside Community and Senior Center 3151 E 27th Ave. Spokane, WA 99223
COST EACH: Members: \$24, Guests: \$29 # of Glasses Required: 2 SES Logo Wine Glasses are available to purchase at the Tasting events at a cost of \$6.00 ea (cash or check only)	
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
BECOMING A MEMBER OF THE SES IS EASY! The cost to <u>join</u> the SES 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 forms are always available at the registration desk at our Tasting events. REMEMBER TO BRING A VALID STATE ISSUED IDENTIFICATION CARD WITH YOU MUST BE 21 TO ATTEND	

SNOW ON WINE

Wine Closure: Century 21 / Decade 3

A Winemaker's View

By Dr. Jeff Snow



Recently a few SES members have asked me to revisit “**screw top**” wine closure. As noted in the September, 2018¹ discussion on cork and available alternatives, the **Stelvin Aluminum Closure** (screwtop) seemed to be the direction most winemakers were headed.

These members were a bit bothered, because that closure was now appearing on high-end reds, and there was concern about how those wines would develop, compared to those with a traditional cork closure.

And indeed, one of Spokane’s top wineries, **Robert Karl Cellars**, now uses the Stelvin screwtop closures on all wines, according to winemaker Dr. Joseph Gunselman.

Joe agreed to answer some questions on his decision to go with the screwtop closure, and his answers tell the story better than I could:

Jeff: So Joe, when did you first consider screw tops as a cork alternative?

Joe: *Well, there was always the concern that our buyers would have their drinking experience spoiled by “off flavor” from a tainted cork.*

Jeff: But can’t “bad corks” be identified and tossed out?

Joe: *It’s not that easy. Bacteria in the bark produce this foul-tasting chemical, 2,4,6 Trichloroanisol (TCA) which may not be evident before bottling. TCA diffuses into the wine after bottling, giving it an “off” taste. Testing of corks is more reliable today but some are missed.*

Jeff: OK, but for 4 centuries cork has otherwise been great for aging wine. Stood the test of time – It’s the Gold Standard isn’t it?

Joe: *True, the cork to glass interface allows just enough exchange of air to allow wine to develop slowly and gracefully during cellaring. Most winemakers doubted at first that the screw cap would allow this. So we first used it in wines unlikely to be cellar aged – whites like our Sauvignon Blanc.*

Jeff: And since 2009 that has worked well for you?

Joe: *It has worked well. And one thing we learned was that the critical factor is the round flat plastic pad inside the cap, not the screw top itself.*

Jeff: And can the pad be made to allow varying rates of air diffusion to match that of a cork.

Joe: *We think so, and that heavily influence our decision to go “all screw top”.*

Jeff: Did you have apprehension about abandoning cork?

Joe: *Again, we want our customers to have an ideal wine experience, and that goes beyond taste. 400 years of “Cork Tradition”-- a ritual using special tools to extract the cork, the gentle popping sound, corks branded with winery logo and year for souvenirs. It is its own romance. We worried about the screw top, once the hallmark of cheap wine, being accepted in our top of the line reds. So we try to educate that assurance of better quality justifies learning new wine handling behavior.*

Jeff: But you made the leap.

Joe: *And glad I did. Not only am I more confident that my customers will have a consistent taste experience. Screw caps are more economical and allow Robert Karl wine to be a better consumer bargain.*

Jeff: It sounds like you are really convinced of the advantages of the Stelvin screw top closure. But one thing SES members ask me is **how long to cellar such wine**.

Joe: *It does depend on the insert pad in the cap. Each winemaker has a pretty good idea for his/her products. We are happy to make suggestions for aging and expected outcomes on Robert Karl wines. Now in our 9th year of “all screw top” bottle closure, our knowledge of age ability is pretty good and expands each year.*

Jeff: Thanks so much for sharing your thoughts Joe.

Joe: *It was a pleasure to be able to shed a little light on bottle closure, and to reassure SES members they need not worry about quality with “screw top closure” and in fact can be more confident of a great tasting glass of wine. Cheers!*

- 1) Spokaneenologicalsociety.org, Wine Education, Snow on Wine, The life of Wine, [“Wine Closure in the 21st Century”](#).



SHARE YOUR TASTEFUL SES EVENT PHOTOS ON OUR SOCIAL MEDIA PAGES



When you experience something fun, it's natural to want to share it
With friends, family and the general wine-loving audience.

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or email them to Mike Boyle at: mboylejr@yahoo.com

We'll choose the best ones and create photo albums on the SES website.

RECIPES FROM THE FEBRUARY 2020 TASTING

Green Olive Cheese Dip

9 oz. jar Chopped Green Olives (with or w/out pimentos, save 3 oz. to mix in later if you like a little texture in your dip)

1/2 C Mayonnaise

1 - 8oz. pkg Cream Cheese, softened

1 tsp Garlic Powder

INSTRUCTIONS: Mix together using an immersion blender. Hand stir in the saved 3 oz. chopped olives. Chill and serve with baguette bread or pita chips.



Cheese 'n' Chive Muffins

3/4 C Butter

2 C (8 oz.) Shredded Sharp Cheddar Cheese

2 C Self-rising Flour

1 C Sour Cream

2 TBSP Freeze Dried Chives

INSTRUCTIONS: Melt butter in a medium saucepan over medium heat. Add cheese and cook 2 minutes, stirring constantly. Stir in flour, sour cream and chives. Spoon batter into ungreased mini muffin tins. Bake @ 375 degrees for 20 to 25 minutes. Remove muffins from pans immediately. Makes 4 dozen.



Mediterranean Dip/Sauce

3/4 C Mayonnaise

1/4 C chopped, DRAINED, jarred Roasted Red Peppers

3 TBSP chopped, DRAINED jarred Capers

2 TBSP chopped Fresh Basil

1 clove minced Garlic

2 tsp Lemon Juice

3/4 C Greek Yogurt

INSTRUCTIONS: Process mayonnaise, red peppers, capers, basil, garlic and lemon juice in food processor until smooth. Transfer mixture to medium bowl and stir in yogurt. Season with salt and pepper. Cover dip and refrigerate until thickened, at least 1 hour. Makes ~1 1/2 cups.

