



KEEPING “UP” WITH THE JONES’

A MESSAGE FROM YOUR NEW PRESIDENT – FRANCES JONES

First and foremost, I hope that you and your loved ones are safe and healthy. There are not enough words to describe this time of unprecedented challenges in public health and the economy. I am honored to be elected as your new Board President – the SES is such a vibrant group and our members are family to me. I wish these were better times when we could hold lots of activities that promote our social and learning relationship with wines – we always have such a good time and we will again once we can get through this tough time. It is my hope that you will continue to support the SES and we can continue our strong bonds and social activities together again soon.

I am sad that my first order of business to the membership is to inform you we are suspending our next two planned events: the April 24th Anniversary Dinner (one of our two major events of the year), and the May 18th Tasting (which was to be on “Canadian Wines”). We’re doing the right thing by suspending our dinner and tasting event to help slow the spread of Covid-19. I hope to see things slowly get back to normal by June, when we can consider rescheduling our Anniversary Dinner and jump start our Tasting events again. Until then remember, wine is good in bad times and good times. There are a lot of people having it harder than us, so let’s stay healthy and stick together and keep our plans to resume our organization’s activities again soon!

Frances Jones
SES President

Fortunately, there are several ways to stock-up on your favorite wines for your home and support local retailers and Washington winemakers! Some wineries are offering fantastic deals right now so check-out their websites for more information! Most also offer curbside pick-up service and many offer free shipping! While the road ahead looks a bit bumpy, we believe in the strength of our SES membership and in our local community – so we encourage you to continue supporting local and small businesses in the ways that are available and allowed by law. Below is a quick list of local wineries and merchants – while we can’t name everyone we can provide you with a link to a comprehensive website that does: <https://www.winesnw.com/index.html> And for a list of just Washington wineries, go to <https://www.winesnw.com/wahome.html>

These local wineries and wine merchants would deeply appreciate your support during the COVID-19 epidemic:

NAME	ADDRESS	PHONE	WEBSITE	EMAIL
Arbor Crest Wine Cellars	4705 N. Fruit Hill Rd.	509-927-9463	https://www.arborcrest.com/	
Barilli Cellars	608 W. 2nd Ave.	509-979-5830	http://www.barilicellars.com/	russ@barilicellars.com
Barrister Winery	1213 W. Railroad Ave.	509-465-3591	https://barristerwinery.com/	office@barristerwinery.com
Bottles	3223 N. Argonne Rd.	509-443-4027	https://www.bottlesspokane.com/	
Brandywine Bar & Bottle Shop	2408 W. Northwest Blvd.	509-309-3962	https://www.brandywinespokane.com/	info@brandywinespokane.com
Bridge Press (Emvy) Cellars	39 W. Pacific Ave.	509-838-7815	https://bridgepresscellars.com/	
Cougar Crest Estate Winery	8 N. Post St. #6	509-241-3850	https://www.cougarcrestwinery.com/	
Craftsman Cellars Tasting Room	1194 W. Summit Pkwy	509-413-2434	https://craftsmanwinery.com/	info@craftsmanwinery.com
Helix Wines	824 Sprague Ave.	509-242-3190	https://www.helixwine.com/	
Latah Creek Wine Cellars	13030 E. Indiana Ave.	509-926-0164	https://www.latahcreek.com/	
Maryhill Winery	1303 W. Summit Pkwy, #100	509-443-3832	https://www.maryhillwinery.com/	
Nectar	1331 W. Summit Pkwy	509-290-5239	http://nectarkendallyards.com/	info@nectarkendallyards.com
Petunias Coffee & Wine Marketplace	2010 N. Madison St.	509-328-4257	http://www.petuniasmarketplace.com/	
Robert Karl Cellars	115 W. Pacific Ave.	509-363-1353	http://www.robertkarl.com/	info@robertkarl.com
V du V Wines	12 S. Scott St.	509-994-1044	http://www.vduvwines.com/	
Vino! A WineShop	222 S. Washington St.	509-838-1229	https://www.vinowine.com/	
Wanderlust Delicato	421 W. Main, Suite 103	509-822-7087	https://wanderlustdelicato.com/	
Winescape Winery	6011 E. 32nd Ave.	509-47-0150	https://www.winescapewine.com/	butterfieldcellars@gmail.com

Be sure and read Jeffery Snow’s SNOW ON WINE article below – we asked him to share his wine trip adventure to Australia with us...

NAME	BOARD DIRECTORS/OFFICERS COMMITTEE CHAIRS/APPOINTEES
Boyle, Mike	BOARD DIRECTOR Chair, Social Media/Facebook Chair, Membership Recognition Committee
Boyle, Shelly	BOARD DIRECTOR
Cloninger, Pam	BOARD DIRECTOR
Goodwin, Kyle	BOARD DIRECTOR EXECUTIVE OFFICER: Treasurer
Goodwin, Mary Ann	BOARD DIRECTOR Extra Special Events Coordinator
Gross, Mary	BOARD DIRECTOR
Gross, Terry	BOARD DIRECTOR A/V & Entertainment Financial Auditor
Hanson, Deby	BOARD DIRECTOR
Henspeter, Mona	BOARD DIRECTOR
Henspeter, Robin	BOARD DIRECTOR
Hersey, Paul	BOARD DIRECTOR Program Committee Co-Chair
Jones, Frances	BOARD DIRECTOR EXECUTIVE OFFICER: President
Kogler, Barb	BOARD DIRECTOR Food Committee Co-Chair
Leininger, Jack	BOARD DIRECTOR EXECUTIVE OFFICER: Secretary
Leininger, Lyn	BOARD DIRECTOR EXECUTIVE OFFICER: Vice President
Lunt, Evan	BOARD DIRECTOR
Rimpila, Charlie	BOARD DIRECTOR WebMaster
Wendy, Jody	BOARD DIRECTOR Food Committee Co-Chair
Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens
Hersey, Claudia	WineMinder Editor
Roberts, Eva	Chair, Special Events
Snow, Jeffery	Education Director
Whipple, Dave	Program Committee Co-Chair

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.

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.

We welcome your guests to our Tastings and special events!

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.

SHARE YOUR "WINE at HOME" PHOTOS

When you experience something fun, share it with the SES wine-loving community.
SES Instagram and Facebook page hashtags:
#SES and #SpokaneEnologicalSociety
 Or email pictures/stories to Mike Boyle at:
mboylejr@yahoo.com

SNOW ON WINE

Down Under **DOWNUNDER**

By Dr. Jeff Snow

G'day Mates – I was asked to share a “wine report” of our trip to Australia – so here goes: After three wonderful weeks in Australia Julie and I arrived home Monday, March 23rd (having scrambled a bit to find flights). Often called “the land downunder,” we spent our first 5 days down under (or south of) Australia itself in Tasmania, an island (about the size of Washington State) where a Yank can learn a thing or two. For starters, a Pademelon is not a cantaloupe-like fruit but a tiny cousin to a kangaroo, wombats are marsupials, but their pouch is upside down, and excellent wine is actually produced there. Dicky Austin gave me a tip that he once had a great sparkling wine from Tasmania. Everyone knows Australia produces great wine, but neither I or any of my other “wine friends” had knowledge of any wine from Tasmania.

Within an hour of reaching our hotel in Hobart, Tasmania (a Spokane size city with an ocean port) I had found “Cool Wine,” a shop with a wine savvy owner -- very “VINO” like. Around the shop’s perimeter were arrayed wines of the world’s appellations. In the center was a “shrine like” double-sided rack 5 x 7 feet devoted to the 72 Tasmanian wineries. With a cool marine climate, this island is all about Pinot noir, which isn’t grown elsewhere in Ausi-land, due to the dry, hot climate on the main continent. The rest of Tasman grapes are Pinot Gris and Chardonnay.

After listening to detailed, mouthwatering descriptions of wines from Tasmania’s four appellations, I left “Cool Wine” with a bottle of P. Gris, and 3 of P. Noir (all appellations covered) and headed back to share with Julie. From the East Coast wine trail, **Devil’s Corner 2018 Resolution Pinot Noir** – intense flavors, cherry, red berry and spicy earth. Along the Southern wine trail, **Derwent Estate’s 2017 Lime Kiln P. Noir** – a rose scented nose and fresh berry fruit with firm smooth tannin and good acidity. Out of the Northern Tamar Valley, **Tamar Ridge Cellar 2018 P. Noir** – aromas and flavor of ripe dark cherry, with spicy, savory character with fine balance and soft silky tannins. Oh, and that bottle of **P. Gris** – fragrant white stone fruit nose, with tastes of peach, mango, and spice, excellent balance and mouth freshening acid. With wallaby spring rolls and meat pies, nothing is better. All of the wines we tasted were priced between \$20 & \$30 Australian (\$1 Aus. = \$.65 USA). We also drank a **Tamar Ridge sparkler** – a blanc de blanc of Chardonnay and Pinot, made by the method traditional which they call “Methode Tasmanoise” – exquisite! – could easily have been from Epernay.

On day 6 we flew to Melbourne. Then to Alice Springs, on to Uluru, up to Cairns and Great Barrier Reef, and finally to Sydney. All wonderful places and with good wine. On this jaunt around continental Australia we had excellent wines: Shiraz, Bordeaux varietals as well as S. blancs and Chardonnays, but rarely did we see Pinot Noir, and even then only ones from Tasmania or another continent. Without fear of contradiction I say that Shiraz is at it’s best with a Kangaroo steak grilled medium rare!

THE LOWDOWN ON DOWNUNDER - What a gem we found in Tasmanian wine, but really to experience it one must be in Tasmania as little is exported. Between meals and tastings we delighted in their Pinot noir (5 of em), Pinot gris (2 of em) and sparkling wine made of Pinot noir and Chardonnay by the same method as Champagne. Sure, we drank Shiraz, and Cab. blends after we got onto the Continent of Australia, but as Pinot lovers we found Tasmania near heaven, and the wine there the best we experienced on this visit. And we discovered that Wallaby, which is delicious, goes well with the P. Gris.



Toast at sunset at Uluru with Tasmanian champagne



Feeding a Pademelon (didn't eat these)



COOL WINES, TASMANIA
shop@coolwine.com.au

A TIMELY RECIPE

Thank you Dave & Sharon McHugo for sharing with us...

WORLD HEALTH ORGANIZATION (WHO) RECIPE - HOMEMADE HAND SANITIZER

Ingredients (if you can find them):

- 1 cup of [99% isopropyl alcohol](#)
- 1 tablespoon of [3% hydrogen peroxide](#)
- 1 teaspoon of [98% glycerin](#)
- ¼ cup, 1 tablespoon, and 1 teaspoon (or 85 milliliters) of sterile distilled or boiled cold water

The WHO has [a comprehensive guide](#) on how to make your own hand sanitizer—the only problem is that if you follow these instructions, you'll end up with a lot of it. Like, exactly 2.6 gallons of it. If you want to make enough to last you, your family, and all your friends through a zombie apocalypse, you definitely can. But if you want to keep things on a smaller scale, we've adapted the measurements for you.

1. Pour the alcohol into a medium-sized container with a pouring spout. The percentages on the labels of isopropyl alcohol refer to the alcohol concentration in them. You're dealing with almost pure alcohol if you've got 99.8%, whereas 70% means the bottle is only a little more than two-thirds alcohol, and the rest is water.

Note: Some formulations have tried to adapt these proportions to use 91% isopropyl alcohol or even 70%. But these alcohol concentrations will render a final product that doesn't comply with the [Centers for Disease Control and Prevention's recommendation](#) of using hand sanitizers with at least 60% alcohol to fight COVID-19.

A measuring cup will help you get all proportions right. Sandra Gutierrez G.

2. Add the hydrogen peroxide.

3. Add the glycerin and stir. This ingredient is thicker than both alcohol and hydrogen peroxide, so it'll take some stirring to combine everything. You can use a clean spoon for this or, if your container has a lid, you can put that on and shake it well.

4. Measure and pour in the water. If you're using 99% isopropyl alcohol, you'll need to measure ¼ of a cup, 1 tablespoon, and 1 teaspoon of distilled or boiled cold water and add it all to your mix. If you're using another percentage of isopropyl alcohol, just pour as much water as necessary to get to a final volume of 345 milliliters, or approximately 1.4 cups. Stir.

5. Sanitize your spray bottles and pour in your hand sanitizer. Spray some of your leftover alcohol into your bottles and let them sit until the alcohol has evaporated. Pour in your sanitizer.

6. Label your bottles. You don't want any accidents where you or anybody else ingests your newly made hand sanitizer. Take the time to label your bottles.



IS OFF THE HOOK WITH THIS:

Dry Fly Distilling went from making whiskey, gin and vodka to hand sanitizer (Spokanitizer) and distributing it in Spokane for free! They landed on using glycerin, hydrogen peroxide, essential oils and 140 proof alcohol — which has been denatured, so no, you can't drink it. Bring your bottles and they'll fill them – or they will provide free containers of sanitizer – they are located at 1003 E. Trent Ave. in Spokane. They allow 2 bottles per person and do pick-up by appointment. [\(509\) 489-2112](tel:5094892112). And yes, donations are appreciated.

NOW GO KILL SOME GERMS!

BECAUSE LAUGHING HAS NOT BEEN CANCELLED

To go to the grocery store, they said a mask and gloves were enough....they lied.....everybody else had clothes on!

How come the liquor stores don't have empty shelves? Are people not realizing they will be quarantined with their spouses and kids?

Me after I eat all of my quarantine snacks in one night



I'm either coming out of this quarantine 20 lbs lighter, chakras balanced & a house full of completed craft projects. Or.... 20 lbs heavier with a drinking problem. 🍷

We thought we'd have flying cars by 2020. But no, here we are teaching people how to wash their hands

20 years ago we had Johnny Cash, Bob Hope, and Steve Jobs. Now we have no Cash, no Hope, and no Jobs. — PLEASE — DO NOT let Kevin Bacon die.



Day 2 without sports. Found a lady sitting on my couch. Apparently she's my wife. She seems nice. 😊



Some assembly required

THAT MOMENT WHEN YOU'RE WORRIED ABOUT THE ELDERLY AND REALIZE THAT YOU ARE THE ELDERLY. 😊

You know if you keep a glass of wine in each hand you can't accidentally touch your face

This is it. The day your dogs have all been waiting for. The day they realize their owners can't leave the house and they get you 24/7! Lol. Dogs are rejoicing everywhere. Cats are contemplating suicide. 😊



Also available in white!