



SPOKANE ENOLOGICAL SOCIETY

WINEMINDER

MAY 2020

WE HOPE YOU AND YOUR LOVED ONES ARE SAFE AND WELL!

Beautiful spring flowers abound this time of year and the 2020 winery growing season is underway. Until we are able to share our great time being together again, please know that your continued SES membership support means so much for all of us. While we've been away, the Southside Community Center has been busy making capital improvements including new outdoor and indoor lighting (the ballroom has dimmer switches!), new flooring in the ballroom, installed a new sound system, and is putting in some new kitchen equipment. As of 5/1/20, Gov. Inslee extended the "stay home order through May 31 with a 4-phase approach to lifting restrictions. Phase 3 will allow gatherings with no more than 50 people, and Phase 4 will allow gatherings with >50 people. Let's hope Phase 4 comes sooner rather than later so we can have a big celebration for the reopening of Southside and the start of our 2020/2021 Tasting season!

LIKE OUR NEW LOGO?

While the original SES logo will remain part of our history, we thought it was high time for a logo revival. We kept to the roots of the original design but spruced it up a bit with a more modern look and feel. The SES is not the same organization we were when we started, we have evolved into a more vibrant inquisitive group, so we wanted a new logo to better represent everything about who we are today, what we do, and distinguish the SES from everybody else. It is simpler, relaxed, fun, and we hope it will draw more interest and curiosity as to what the SES is all about...our website and other branding materials will soon all show this new logo and "branding." We hope it will grow on you.

WHAT ARE YOU LOOKING FORWARD TO MOST AFTER COVID-19?

During this extraordinary time and beyond, our Board is committed to keeping our membership connected and thriving...and while it's hard to think past these last few months of "quarantine" and social distancing, we did want to share what some of our SES members said they are most looking forward to on the "other side" of COVID-19; their answers won't surprise you: *"just being able to go somewhere," "to remember the people who passed away and keep them close in our hearts," "to give and get hugs from family and friends," "just being able to make plans," "looking forward to people having a positive aspect on life again," "being able to see one another face to face..."* And numerous mentions of everyday things people may have took for granted before, like: *"eating at a sit-down restaurant again," "having a big BBQ in the backyard," "going back to work," "getting back to normal so we can do what we love most, drinking wine with friends (without a mask on)." And by far they all agreed, they missed the "community" of the SES and our monthly Tastings and dinners together. We will continue to learn about wine by our monthly wine tasting programs and enjoy other special events and dinners and make new friends while we do it. This will NOT go away!*

GOOD REASONS TO RENEW YOUR MEMBERSHIP!

- Discounted admission to member events throughout the year including two special dinner events!
- Monthly "WineMinder" newsletter of programs, events, education and more!
- Monthly programs to learn about wines from local producers and from around the world
- Learn about pairing wines and experiencing great food
- Discounts on wine purchases from program merchants

Don't be reluctant to renew your SES membership – we still have a low annual membership fee of \$25 for singles and \$45 for couples. And we still have a lot to look forward to; while no one is sure what our future "social-distancing" will look like, we will do whatever we can to resume our Tastings and special events as "normal" as we can. It is important to all of us to maintain the SES organization. The membership renewal fees pay for operating expenses that keep us going including the Southside Community Center rental, boardroom rental, janitorial services, glasses and linens, name badges, liability insurance, website hosting, and other expenses related to our Tastings and special dinners and exclusive extra special events. While the current COVID-19 situation has temporarily kept us apart, we hope to resume our current season of Tastings as soon as possible.

To renew your membership please complete the on-line **Membership Application/Renewal Form** using a credit card at www.spokaneenologicalsociety.org or complete the attached Membership Application/Renewal Form and mail it, along with your check to: **SES, P.O. Box 31404, Spokane, WA 99223.**

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 non-profit (501(c)7 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 obtain a special event license from the Washington Liquor and Cannabis Control Board. This allows us to buy wine at reduced special prices directly from Washington distributors or wineries and share that price with our members.

BECOME A MEMBER OR RENEW YOUR MEMBERSHIP

Membership benefits also include an on-line (or mailed) subscription to our monthly newsletter, the **WineMinder**, member discounts to all SES Tastings and special event dinners, a discount on the sampled Tasting wines after each Tasting, and invitation to “exclusive” tasting events at local wineries throughout the season.

The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass.

The cost to **renew** your membership each year in June is \$25 single, \$40 family (2 ppl).

Membership fees can be paid on-line via credit card or by mail to SES, P.O. Box 31404, Spokane, WA 99223.

[A Membership Application/Renewal and Release of Liability Form is required.](#)

We welcome your guests to our Tastings and special events and encourage you to invite your friends and family to join us!



SHARE YOUR SES EVENT PHOTOS

When you experience something fun, share it with the SES wine-loving community.

SES Instagram and Facebook hashtags:

#SES and #SpokaneEnologicalSociety

Or email pictures/stories to Mike Boyle at:
mboylejr@yahoo.com

BOARD MEETINGS

The SES board meets at 7:00 p.m. on the 2nd Monday of every month except July and August. (If we can't meet in person, we meet via on-line conference meeting format).

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 planned events per year, with July and August months off. Special dinners are planned in December and April of each year and are held at the Spokane Club. Tastings are held on the third Monday of the month at the Southside Community Center.

SNOW ON WINE

PERSONAL WINE TEMPERATURE PERFECTION

Dr. Jeff Snow



People often ask me, what is the perfect temperature to serve a given wine? For years I'd suggest reading the back label for suggestions, or calling the winemaker, who would undoubtedly have tried their wine at various temperatures.

A huge advantage of living in eastern Washington is that many of us actually know some winemakers or at least winery staff. Taking my own advice, I asked a wine maker at what temperature he had found his red blend showed the best. He recommended 66 degrees but admitted he hadn't really tried it at different temperatures. He just went by what wine books said for these grapes.

So the winemaker and I, our wives, and a few winery friends proceeded to taste this wine at 66 degrees, then over a range of temperatures below and above. There was fair agreement the best overall taste was at 72 degrees – a surprise to all of us.

Since then I have asked a number of vintners if the recommended temperature for serving their wines comes from actual testing. Everyone I asked so far has admitted they don't. And even if we knew the best temperature, how many of us would pull out an accurate wine thermometer and coax our bottle to just the right temperature? I've done that a few times and it is just a pain in the patutti! And does it even matter?

Well yes, it does. As my regular readers will recall, the aroma and taste of wine comes primarily from volatile flavor chemicals. Each of the 1500 known flavor chemicals has a specific temperature at which it becomes volatile, escaping into air above the wine where we can smell and taste it. Too cold and flavor remains trapped in the wine. Too warm and it escapes and wafts away before we can enjoy it. If only there was a simple way of getting the temperature right, we'd get so much more of the yummy flavors we crave.

So, if you are having COVID-19 "shelter-at-home" boredom, here's how to kill two birds with one stone...while-away some time by having fun drinking wine and learning how to get your favorite wines to their perfect/your preferred drinking temperature (without a thermometer). You only have to do this once for any wine you drink often, (but what fun is that), and it will work for every bottle of that particular wine. *Here's how to begin:* open a bottle of white wine (say a Sauv. Blanc) from your refrigerator (refer). Set out 4 identical glasses and pour 3 or 4 ounces of wine in the first glass, then place the bottle back in the refer. WAIT – NO SIPPING YET! Now repeat that process every 5 minutes until all glasses are poured. OK students, you may now sniff and taste. Starting with the coldest pour, compare the smell and taste of all the glasses to find out which is your favorite. Now you know how long to wait after pouring a glass from your refrigerated bottle to reach your preferred temperature. And as a general rule, simply double that time for a whole bottle of that wine for it to reach that same best/preferred temperature. This process also works to help you understand how far ahead to bring up that bottle of red wine from the cellar (or cooler) prior to opening it, or how long you need to leave a warm bottle of rose in the refer for it to get to the best/your preferred drinking temperature. Given the same starting temperature (always about the same for your refer or cellar), and the room temperature of your house, all you need is your watch or a timer to bring that particular wine to it's just right temperature (and remember that).

Cheers, have fun experimenting (and learning) about temperature perfection, and with enough (who said that) different wines, this can keep you busy until COVID-19 is a distant memory.

AN APPETIZER TEASER RECIPE
FOR OUR “NATURAL WINES” TASTING

Provided by our Food Committee Co-Chairs Barb Kogler and Jody Wende

CREAM CHEESE DATE SPREAD

- 8 oz. cream cheese, softened
- ½ tsp lemon zest
- 1 cup chopped dates
- ¾ cup pecan halves
- 2 Tbs fresh rosemary, chopped fine
- 1 Tbs olive oil
- salt/pepper to taste

Combine pecans, rosemary and olive oil and roast at 350 degrees for around 10 minutes.

Let cool.

Coarsely chop pecans.

Combine cream cheese, lemon zest and dates.

Mix in pecans and season to taste with salt and pepper.

Serve with crackers or bread



WATCH WHAT WE'RE WATCHING!

Soothing views and sounds as we all shelter in place.

[The Met 360 Project Virtual Gallery Tours](#)

[The Hidden Worlds of the National Parks Virtual Tours](#)

[San Diego Zoo Live Cams](#)

[Georgia Aquarium Beluga Whale Cam](#)

SPOKANE ENOLOGICAL SOCIETY MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM



The Spokane Enological Society is a 501(c)7 non-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.

Membership is open to individuals who are at least 21 years old who have completed a Membership Application/Renewal and Liability Release form and paid the membership fee. The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass. The cost to **renew** your membership each year in June is \$25 single, \$40 couple (2 ppl). Membership is renewed yearly. The membership year is from July 1st to June 30th. Membership fees are due by June 30th each year – membership fees are not prorated for joining mid-year and are **not refundable**.

Please select the type of membership / renewal you are requesting and complete the applicant information form below.

Renewing Members: _____ \$25 (1 person) _____ \$40 (couple)

New Members: _____ \$30 (1 person) _____ \$45 (couple)

*NOTE: New members pay a **one-time** \$5.00 set-up fee; renewing members do not pay this fee.*

	APPLICANT 1		APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Phone Number(s):		Phone Number(s):	
Email Address for WineMinder:		Email Address for WineMinder:	

Release of Liability Statement

Please read and sign acknowledging your understanding of the below terms of this statement:

I, the undersigned, have made application for membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by this agreement. I certify that I am at least 21 years of age. I hereby release SES organization and its Board from any damages caused by accident or incident for myself and any guest(s) that I may bring to any SES organization sanctioned event(s) or meeting(s). I agree to hold SES organization and its directors harmless and indemnify them from any damage to person or property arising from my or my guest(s) attendance and/or participation in any SES organization sanctioned event(s) or meeting(s). I agree to voluntarily assume any risks associated with and take full responsibility for my actions and those of my guest(s), including the amount of wine that I or they may consume at any SES organization sanctioned event(s) or meeting(s).

I / WE HAVE READ THIS AGREEMENT FULLY, UNDERSTAND ITS TERMS AND HAVE EACH SIGNED IT FREELY.

	APPLICANT/RENEWING MEMBER 1		APPLICANT/RENEWING MEMBER 2
Name:		Name:	
Signature:		Signature:	
Date Signed:		Date Signed:	

Mail the check and Membership Application/Renewal and Liability Release form to:

SPOKANE ENOLOGICAL SOCIETY, P.O. Box 31404, Spokane, WA 99223

If you have any questions, please call and leave a message for our Membership Director: 509-723-5871