



## WINE HYBRIDS - FUN (OR ODD) FLAVORED WINES



Apple Jalapeno Pepper Wine is made by Maple River Winery (Alc. 10% by Vol) – they say it’s “one of the most unique wines in the world (ya think?). They use North Dakota grown apples and farm fresh grown jalapenos and carefully blend them together for their “masterpiece” wine. It’s a semi-dry wine with a semi-sweet apple taste followed by the warm jalapeno feeling experienced throughout your entire mouth. YIKES!. Say to serve it with salads or seafood (or maybe some MILK!). Goes with cheese and crackers, \$13.99 and it was SOLD OUT on-line when I looked on 6/7/20.

Coffee Wine – I’m confused – certainly not a traditional flavor combo – they say these assorted Chardonnay and Coffee or Cabernet and Coffee feature a rich flavor of grapes, espresso coffee and a hint of chocolate or vanilla cappuccino – I guess they are alcoholic coffees (6% ABV) – not sure this flavor profile is something I’d be willing to try – certainly no substitute for a great cup of coffee in the morning.

Garlic Wine – not sure I’d request a glass of garlic wine – it has to be horrible to drink...maybe it’s just for cooking, and even that doesn’t sound good – but Rapazzini Winery in Gilroy, CA has a garlic wine (Chateau De Garlic), both for drinking and for cooking – I read they serve the garlic wine with a cracker topped with garlic butter so it tastes like you’re drinking a pizza.

Then there’s Dried Fig Wine, Oak Leaf Wine, Parsnip Wine, Quince Wine, Rosehip (or Rose Petal) Wine, Meteorite Wine, Blue Wine, Pumpkin Wine, Cake Flavored Wine, Vodka Wine, Beer/Wine Hybrids, Walnut Leaf Wine, Asparagus Wine, Bacon Wine, Bear Bile Wine (I kid you not)...the list goes on and on – all sound like something Dr. Seuss would make.

What’s next? Wine made from grapes grown in space? Well, yes, maybe: in March of this year SpaceX Dragon delivered 320 snippets of grape vines by Space Cargo Unlimited, a Luxembourg startup that sent 12 bottles of Bordeaux to the space station last November for a year of high-altitude aging...I guess we’re all “rocket scientists” since we “research” the effects of aging on wine almost every day! The picture on the right shows how the bottles were packaged for their flight.



### **S.O.S. FOR YOU TO RENEW YOUR S.E.S. MEMBERSHIP! SOON WE WILL ENJOY THE BENEFITS OF 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 wines from around the world*
- *Experience new wines and how they can be paired with some really great food*
- *Enjoy discounts on wine purchases from our program presenters and local merchants*

Until we’re able to share our great time learning about wines together again, please know that your continued support of the SES means so much for all of us. Your membership renewals allow us to maintain the SES organization’s operating expenses. Membership **RENEWAL** is still only \$25 for singles and \$40 for couples. While the current COVID-19 situation continues to temporarily keep us apart, we hope to begin our season of tastings as soon as humanly and safely as possible.

**To renew your membership** and help us maintain the SES organization, please go to [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) and use your credit card on-line, 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 couples (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 couples (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. It is available on-line via this link: <https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>

...or you can request a form to be mailed to you by calling 509-723-5871 and leaving that message.

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

**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.

**SHARE YOUR SES EVENT 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](mailto:mboylejr@yahoo.com)

# Snow on Wine

July, 2020

## Cold Drinks for Hot Nights

As cool days of early Spring give way to the warmer days of June and July it makes me think of sipping a cool Rose' or white on the deck. But when WARM turns to HOT a **really** cold drink is what I want. And seeking that end, I admit, there was a time I put ice cubes in Sauv blanc to drink by the pool on the Kona Coast. Unfortunately, white or rose' that cold becomes tasteless. Then it warms up and melting ice cubes dilute it into a watery tasting drink. Yes, for those searing hot nights of mid-Summer, only a drink colder than ice will do. And sparkling wines, unlike still wines, remains tasty when icy cold. Apparently cute little bubbles (not you Bubbles, the bubbles in the wine), bring the volatile flavor molecules out into the air with them as they effervesce in the glass, and even more as the wine warms in your mouth. So when afternoon came to the piazzas of Bologna, Parma, Vicenza and Verona, we learned to gather with the Italians to sip (or quaff) an ice-cold Aperol Spritz made with their favorite sparkling wine, Prosecco. Of course nothing wrong with just drinking icy cold Prosecco, but to add festive flavor and bold color to the icy chill try the recipes below. Learn how to make them truly colder than ice, without ice cubes which melt and dilute your drink.



### #1: The Aperol Spritz

3 – 2 – 1 is the basic formula. 3 parts Prosecco, 2 parts **Aperol Aperitivo**, and 1 part club soda, and plan to garnish with an orange slice. An hour before serving put the Prosecco and soda bottles in an ice bucket, let chill for 35 to 45 minutes then agitate the bottles brisk twist, and repeat every 5 minutes x 3. This raises the pressure in the bottles, and hence the temperature, allowing the ice to extract more heat. Sudden pressure lowering when you pop the bottle cap and cork will drop the temperature 3 or 4 degrees (colder than ice).

The **Aperol** can go from refrigerator to freezer 15 minutes prior to mixing (but no longer - it will freeze at 20 degrees F). Slice an orange into quarter inch thick discs, notch to slip onto the rim of pre-chilled large wine glasses, and into each pour 3 oz Prosecco, 2 oz Aperol, and 1 oz club soda. Now toast your friends with a glowing orange, citrusy bitter-sweet and colder than ice drink.

*Buona sera!*



### #2: The Deep Eddy Ruby Red Spritz

More simple to make but equally refreshing and a bit more intoxicating. Chill the Prosecco as above and keep the **Deep Eddy Ruby Red Vodka** in the freezer (always at the ready). Now pour 4.5 oz. of chilled Prosecco into a chilled wine glass, add 1 jigger (1.5 oz) of the Vodka, stir gently and garnish with a mint leaf and/or a grapefruit section.

There are other grapefruit flavored vodkas, but only **Deep Eddy** contains actual fresh ruby red Texas grapefruit juice, which in my humble opinion, makes a tastier spritz (and it may even be healthful). Prosecco is widely available but be discriminating. Don't settle for DOC, get a DOCG.

Interestingly at Costco, the (purple label) Kirkland Prosecco is a DOCG and is less expensive than their other Proseccos which are all only classified DOC. In taste tests Julie and I have always preferred the Kirkland brand.



### **#3: Lemon Gelato Prosecco Float**

Ingredients: 3 scoops lemon gelato (or sorbet), 5 fresh blueberries, 1 thin slice lemon, and 3 or 4 oz. Prosecco (DOCG) (chilled as above).

Scoop lemon gelato into a large wine glass and add blueberries and lemon slice. Top off with Prosecco.

*E' molto delicioso!*



### **#4: Watermelon Frose'**

Ingredients: 750 ml bottle dry rose', watermelon slices for garnish, ½ cup fresh watermelon juice, ½ cup watermelon syrup made with ½ cup sugar, juice of ½ lime.

The night before planned serving, pour the rose' wine into 2 ice cube trays and freeze. Cut enough watermelon into cubes to make 2 cups. Blend watermelon cubes in blender. Strain to remove pulp and reserve ½ cup overnight in refrigerator as fresh juice. Combine the remaining ½ cup watermelon juice in a saucepan with ½ cup sugar, boil to make syrup, and then let cool overnight.

When time to serve, create the Frose': Into a blender add all rose' cubes (wine freezes at 18 to 20 degrees F so these are colder than ice), ½ cup each of fresh watermelon juice and watermelon syrup, and juice of ½ lime. Blend to an icy slurry, spoon into chilled glasses, and garnish with watermelon wedge, and serve with cocktail spoons.



### **#5 La Paloma Spritz**

Ingredients: 1.5 oz. **Blanco Tequila** (from freezer), 1 oz. **Aperix Aperitivo**, ½ oz. Agave syrup, ½ oz. lime juice. 1.5 oz. grapefruit soda, Prosecco to top off (both chilled as above), and 1 lime slice.

Combine first 4 ingredients with ice in cocktail shaker. Shake, strain into a chilled wine glass. Add grapefruit soda, top off with Prosecco, float lime slice on top. *Wow esto es Bueno!*

Remember to freeze your glasses. Pop your drink glasses in the freezer for about 30 minutes. They will develop a cold, misty appearance, and will cool your drink the minute you pour it in. Even better, the cold glass feels great on your lips.



# MORE GOODIES FROM OLDIES

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

## Lemon Pepper Dip

Sour Cream  
Pecorino Cheese  
Lemon

In a bowl, mix together 1 cup sour cream, 1/2 cup grated pecorino and 1 TBSP finely grated lemon zest. Season with salt and 1 tsp cracked black pepper.  
Serve with Artichokes to be fancy, or ridged potato chips.



## Apricots with Mascarpone

1 large bag Mariani Ultimate Apricots (Costco)  
2 tubs Mascarpone Cheese (Fred Meyer about 5oz each)  
1 jar Orange Blossom Honey  
Chopped Pistachios

Top each apricot with a dollop of Mascarpone. Then drizzle honey over each apricot. Makes about 175.  
Garnish with chopped Pistachios.  
Serve with Muscat, Late Harvest Riesling or any sweet wine.



## Creamy Caesar Dip

2 anchovy fillets, rinsed  
2 garlic cloves, minced  
1 cup mayonnaise  
1/2 cup sour cream  
1 oz grated parmesan cheese  
1 TBSP fresh lemon juice  
1 TBSP fresh chopped parsley  
1/8 tsp black pepper

Pulse the anchovies and garlic in a food processor until finely minced. Add the mayonnaise, sour cream, parmesan and lemon juice. Process until smooth, about 30 seconds.  
Transfer to a medium bowl and stir in the parsley and pepper.  
Refrigerate until the flavors have blended, at least 1 hour.  
Serve chilled with crackers or crudites.  
Serve with Italian whites and reds.




# YOU HEARD IT HERE!

Wine Music "Talk" with Terry Gross  
SES Audio/Video and Entertainment Chair

## Red, Red Wine

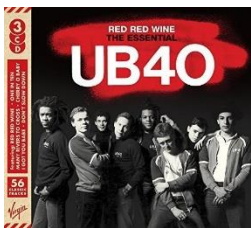
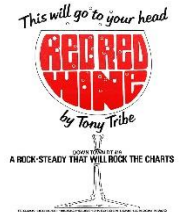
Neil Diamond

Hello Campers! It is time for round two of wine in music. Today I am diving into Neil Diamond's *Red, Red Wine*. Neil had two hits that revolved around wine, this one and *Cracklin Rosie*, which we will look at later this year. We are not just looking at Neil's original version of 1967, but the extremely popular 1983 cover by the British group, UB40. Just FYI, UB40 references the form people fill out to claim unemployment benefits in the UK. It stands for "Unemployment Benefit, Form 40". As mentioned in the previous article, much of wine in music is viewed as a way to drown sorrows and forget your troubles if only temporarily. Just look at the lyrics for this one:

	<p><i>Red, red wine Go to my head Make me forget that I Still need her so Red, red wine It's up to you All I can do, I've done But memories won't go No, memories won't go I'd have sworn That with time Thoughts of you</i></p>	<p><i>Would leave my head I was wrong And I find Just one thing Makes me forget Red, red wine Stay close to me Don't let me be alone It's tearing apart My blue, blue heart</i></p>
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Go to my head, make me forget! Just one thing makes me forget! Red. Red wine. This is not a person who is doing a casual tasting but imbibing to such a degree as to wipe out a memory, and likely, slip into unconsciousness.

Neil originally recorded the song in 1967, but after parting ways with Bang records that year, that company revamped his original version and released it without Neil's participation in 1968. It hit #62 on the Billboard hot 100 that year. The fact that it was released by Bang after they had parted company is somewhat interesting, but the story of the reggae themed UB40 version is much more interesting. Neil's song was covered by several artists in the late 60's. One of those was a Jamaican singer, **Tony Tribe**. His version hit #46 in the UK in 1969. His was a reggae influenced version. It was this version that the members of what would become UB40 grew up with and modeled their version on. They had never heard Neil's version, nor were they aware that Neil had written it. In a NY Daily news article from 2017, Astro, UB40's vocalist and trumpet player said, "even when we saw the writing credit which said N. Diamond, we thought it was a Jamaican artist called *Negus Diamond*."



UB40 turned what was a song about a man drinking away his memories in solitary, into an almost partylike catharsis of drinking. UB40's version hit #1 in the UK in August of 1983 and hit #34 in the States in March of 1984. The song is great, and you can choose to either drink alone with Neil's ballad, or party down with UB40 and several of your friends.

**Below are links to all three versions mentioned here:**

Neil Diamond's version of 1968:  
<https://www.youtube.com/watch?v=BeJ55sUacPM>

Tony Tribe's version of 1969:  
<https://www.youtube.com/watch?v=PNqzk0TvJJl>

UB40's 1983 version:  
<https://www.youtube.com/watch?v=LXbtsCDh-Go>

Fill your glass and until next time, sip away.  
Terry Gross

## DON'T FORGET TO RENEW YOUR SPOKANE ENOLOGICAL SOCIETY MEMBERSHIP



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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**.

### MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM

**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