



August 2020 WINEMINDER

Spokane Ecological Society

How are Wineries Preparing for Harvest in a Year Like This?



In the midst of peak harvest season and during a global pandemic, what logistical challenges are wineries facing for the 2020 harvest? August sometimes calls for 200 workers to pick grapes in 10 days; trellising takes even more laborers to perform that task. Many vineyards have wine in stock they didn't sell because orders were canceled at the outbreak of Covid-19. If they can't sell the wines already in the cellar, what's the point in making more? Maybe they'll find it's better to sell that wine than to figure out how to safely harvest or how to get enough workers for the harvest. What safety practices are growers implementing in the field to keep their workers healthy in the vineyards? Washington State leaders worked to put together a comprehensive list of guidelines and suggested best practices for wineries and wine tasting rooms. So it is important and even inspiring to see how active many in the wine industry are in adjusting to what they think the new normal will be. Thankfully wine's great gift is its ability to give us pleasure. So long as we keep that front and center, wine's future is secure. But the challenges we face on the road to the future are daunting. The next two to four years will test our collective resilience, but I hope they also excite our imaginations.

THANK YOU FOR RENEWING YOUR MEMBERSHIP

Managing this "social" organization through a pandemic is unlike anything we've dealt with in SES history. Fortunately, despite disruption of our Tasting events and special dinners, our membership continues to be strong and hopeful as shown by most everyone renewing their memberships! The board appreciates your continued support of the SES and wants you to know they are engaged and focused on maintaining the strength and resiliency of the SES. Our Program co-chairs are working behind-the-scenes to prepare a variety of potential scenarios that will effectively serve our membership while keeping your safety (and "the Gov's" mandates), in the forefront of planning; although we don't know exactly how things will evolve, we can learn to adapt, and that's what we're trying to do...in the meantime, we wish you the best and, as always, appreciate your continued support of the SES.

MaryAnn Goodwin, SES Extra Special Events Coordinator



SPOKANE ENOLOGICAL SOCIETY

ALTHOUGH WE CAN'T GET TOGETHER . . .

Spokane Area Wineries are Still Open . . . Outside
Seating Pairs Fabulous Wines with Beautiful Vistas!

A FEW OF OUR FAVORITES ARE:

ARBOR CREST
BARRISTER
MARYHILL
TOWNSHEND CELLAR
WINESCAPE

What is your Favorite Spokane Winery / Tasting Room?
Share your pictures and comments on the SES Facebook page.

WHO KNEW? HERE'S WHERE TO FIND WINE INDUSTRY NEWS

<https://www.winebusiness.com/news/>

[Massive Guenoc Valley Mixed Use Project Approved by Lake County Board of Supervisors](#)

[Coke says it will kill more 'zombie' brands, weeks after dropping Odwalla](#)

[The Best Viognier Glasses for Sipping the Floral Wine](#)

[Early-Bird Pricing for Digital Wine Packaging Conference Ends Tomorrow](#)

[Ben Aneff, President of the U.S. Wine Trade Alliance, explains why tariffs came about and what affects it is causing.](#)

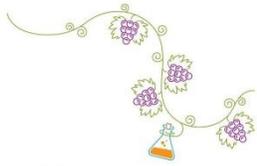
[C. Mondavi & Family Wine Company Acquires French Blue from Flying Blue Imports](#)

[Long, Slow Road to Recovery for U.S. Wine](#)

[Caltrans to air plans for Highway 37 in 'virtual open house' tonight](#)

['We are dying.' Tri-Cities breweries and wineries cry foul over state decision](#)

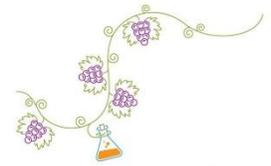
[Discount grocer Aldi to open more than 70 stores by end of year as part of national expansion](#)



Snow on Wine

Viticulture and Synthetic Chemicals

Dr. Jeff Snow, SES Education Director – Aug. 2020



Today there seems to be increased interest in “organic” food and the minimizing of synthetic chemicals (pesticides, herbicides and fertilizers) which may have far reaching environmental effects. I grew up in a home where “organic” food was prized and if “unpronounceable” chemicals were on the ingredient list, it was “delisted” for us. Of course there are always skeptics, such as my dear friend Bruce who says “...organic means ‘we spray at night.’” All this, of course, applies to wine which is an agricultural product. SES members frequently ask me about avoiding sulfites in wine, and some have voiced concerns about Glyphosate and other synthetic pesticides now showing up in wine. Four widely used classifications of wineries that seem to reflect environmental concern are now in use: 1) Sustainable 2) Natural 3) Organic and 4) Biodynamic. Only Organic and Biodynamic are well defined with certifying agencies.

Sustainable – sounds great, but a bit of research revealed the main focus here is soil and water conservation (with proper tillage, and cover crops, minimal irrigation, if any, and only drip, etc.) and carbon footprint reduction (by minimizing use of fuel in trucks, tractors, mechanical pickers, etc.). It’s “all good,” but use of synthetic chemicals and sulfur are not limited.

Then there is the new and trendy **Natural** wine movement. A broad and ill-defined trend of returning to centuries old winemaking techniques, often from small appellations in the “Old World”. The 2018 fad in “Orange Wine”¹ would be an example. Often sulfur use is eliminated. Since Sulfur is the #1 preservative in winemaking, these wines are notoriously unstable, with great “bottle variation”. Unpredictable early oxidation, unwanted secondary fermentations or bacterial growth leading to vinegar are common. Big wine distributors and stores don’t want to deal with this, so you’ll need to buy them directly from the winery or specialty wine shops. Then drink up before it can spoil! Just remember, even with no sulfur added, small amounts of sulfites occur as a byproduct of fermentation.

Wine labeled **Organic** must meet strict criteria and inspections to be certified. Synthetic chemical pesticides and fertilizers are severely limited in the vineyard. Soil is improved naturally with compost and/or manure. Sulfur (a naturally occurring element and thus NOT a synthetic) is allowed, but limited. This insures stable wine, free of spoilage in bottle and bottle variation.

To be **Biodynamic** a wine must first be certified **Organic**. Biodynamic agriculture views the farm as “a self-sustaining organism” and integrates all the animals and plants tied to that patch of ground. For instance, manure must be from their own cows, and is mixed with herbs grown there. It apparently harkens back to writings in the 1920s by Rudolph Steiner², and Austrian philosopher. He considered science, but for things science couldn’t then explain he founded “spiritual science” or Anthroposophy. This includes the effects of the moon, planets, constellations, and mysterious life forces present in earth, fire, water and air, and a calendar like none I have seen. Sounds crazy but as Beverly Blanning³, Master of Wine and IWFS member said, if some of the largest, most famous and successful wineries are now doing it, maybe there is something there. True **Biodynamic** will be certified on the label by either “**Demeter**” or “**Biodyvin**”.

So, like my mother, and her mother, who studied food labels, read those wine labels. Look for certification of **Organic**, and for those who want **Biodynamic**, the additional name of **Demeter** or **Biodyvin**. Of course Sulfur is allowed, but minimized, and even without added sulfur, some sulfite always results from fermentation.

References:

- 1) [Snow on Wine, Orange is the New White](#), Dr. Jeff Snow, SES WineMinder, Dec. 2018.
- 2) Agriculture, Rudolf Steiner, June, 1924.
- 3) Biodynamic Wine, Beverly Blanning MW, International Wine & Food Society, video and monograph, July 2020

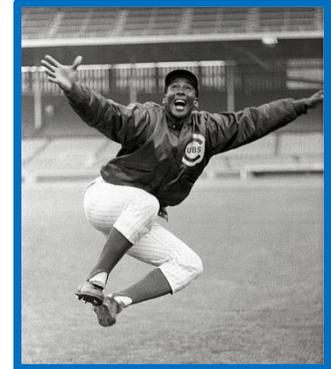


...AND SPEAKING OF BASEBALL...(WAT?!)

THIS APPETIZERS IS A HOME RUN!



MINI POTATO GRATIN STACKS



Ernie Banks, after hitting his 500th home run...

...or, was it after tasting one of these?!

All you need to know is that these Mini Potato Gratin Stacks are cheesy, creamy and ridiculously irresistible. I mean, come on. Potatoes + cheese + cream + garlic + butter. These are inspired by the French Food Goddess Julia Childs and her classic French Potato Gratin / Dauphinoise.

Ingredients

- Oil spray
- 1 kg / 2 lb potatoes, large long ones (Note 1)
- 2 tbsp / 30 g butter
- 2 garlic cloves, minced
- 1/2 cup cream, heavy / thickened (Note 4)
- 1 tsp dried thyme
- 1/2 tsp salt and black pepper to taste
- 1 cup grated melting cheese (cheddar, gruyere, swiss, mozzarella)
- Fresh thyme leaves for garnish, optional

Instructions

Preheat oven to 350F/180C.

Spray a standard 12 hole muffin tin with oil.

Peel potatoes. Stand upright then cut into cylinder shapes, then slice potatoes into thin slices around 2mm/ 1/10" thick.

Place butter, garlic, cream, salt, pepper and dried thyme in a microwave proof cup or bowl, then melt in 30 second bursts.

Stir, then set aside.

Place potato slices into the muffin tin so they go halfway up the muffin tin holes. Try to match by size to make them into neat stacks.

Drizzle each potato stack with 1/2 tsp of cream mixture.

Sprinkle HALF the cheese over the potato stacks.

Top with remaining potato slices. Drizzle with remaining cream mixture and remaining thyme.

Cover loosely with foil and bake for 35 minutes.

Remove from oven, sprinkle with remaining cheese and bake without foil for 10 minutes or until golden and the potato is soft.

Let stand for 5 minutes before removing. Use a tablespoon or butter knife to help scope them out.

Notes

- You need to use starchy potatoes as they breakdown when cooked, becoming nice and fluffy on the inside and golden and crunchy on the outside. The best to use are Russet, Dutch Creams, King Edwards or Red Delight. Get long large ones that are suitable to cut into cylinder shapes.
- Spraying the muffin tin + the butter and cream helps keep the gratin stacks from sticking to the muffin tin. Using a non-stick tin is best.
- Because starchy potatoes are used for this recipe, they breakdown and become soft so they sort of bond together which helps keep these stacks upright. Some might slide slightly when you take them out but the resting time helps "set" them.
- Any pourable cream is fine though thickened / heavy cream will yield creamiest result because they have a higher fat content.

YOU HEARD IT HERE!

“Knowledge you didn’t know you needed...”

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

“Hey brother! pour the wine”

Written by Ross Bagdasarian - Performed by Dean Martin



My first two songs dealing with wine were classics I was familiar with, *Sweet Summer Wine* and *Red, Red Wine*. This one I stumbled on completely by accident. It came up on Pandora on my Frank Sinatra channel. First, I love Dean Martin, and second, when a song starts out with Dean singing, “*here we sit enjoying the shade,*” followed immediately by a full baritone chorus replying, “*hey brother, pour the wine,*” I was “IN!”

The lyrics are classic 60’s pop. It is telling of a man all excited as his love is coming to stay. *The day is sunny, she has lips of honey...wait till you see the way she walks, hey brother, pour the wine.* It keeps building up to the moment she arrives, and he tells his friends goodbye. But alas, it does not last. The last stanza goes from joy to sorrow as we find out she has found another. Now the wine flows not in celebration, but in mourning. *Hey brother! pour the wine.* It is a catchy fun tune with a happy (sort of *piratey*) beat. And that is about all one can say about it. **But...**

...what made this song interesting to me is **who** wrote it...the song was written by **Ross Bagdasarian** (*quite the mouthful to pronounce*). You may not recognize his name, but if you are of a certain age, such as mine, you will recognize his stage name: **David Seville**. And if that name doesn’t ring a bell, he was the one who brought you Alvin and the Chipmunks. He was a songwriter, singer, producer and actor. He had bit parts in movies such as Viva Zapata (1952), Stalag 17 (1953) and in Hitchcock’s Rear Window (he was the piano player). He also gave us songs such as Come On-A-My House, which was a hit for Rosemary Clooney (George Clooney’s Mom) in 1951. He then had a “novelty hit” with the song Witch Doctor in 1958 (it was a duet he recorded using one track of his normal voice and one that was accelerated). That one became a number one billboard hit in April 1958 selling 1.5 million copies! But again, for those of us of a certain era, it is Alvin and the Chipmunks that stands out. I wonder what **Hey Brother! Pour the Wine** would have sounded like if Alvin had sung it?



Bagdasarian from 1972 shortly before his death

On that note, Hey, pour the wine and listen to Dino sing this song!

<https://www.youtube.com/watch?v=5SdZGhoUphg> (skip the ad)

LYRICS:

| | | |
|---|---|---|
| <p>Here we sit enjoying the shade Drink the drink that I have made Tell you why the day is sunny I'm in love with lips of honey Wait 'til you see the way she walks Hey brother pour the wine She is coming here to stay I have waited for the day She writes of love in every letter Others have tried but I will get her Wait 'til you see the way she walks Hey brother pour the wine</p> | <p>What is life What is loving What are all the stars that shine Love my friend is everything And love will soon be mine Pour it quickly as you can Pour it quickly once again She's here at last my one and only Goodbye friends and don't be lonely Wait 'til you see the way she walks Hey brother pour the wine</p> | <p>Blink your eyes and love has passed Hers was never made to last She introduced me to another No my friends, he's not her brother I will miss the way she walks Hey brother pour the wine Hey brother pour the wine</p> |
|---|---|---|

Source: Musixmatch Songwriters: Ross Bagdasarian Hey Brother, Pour the Wine lyrics © Frank Music Corp.

Fill your glass and until next time, sip away.

Terry Gross

| 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 (Dr.) | 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.

WHATCHA BEEN UP TO?

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

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**