



WE'RE STILL IN A VIRAL CONUNDRUM - with quarantine and social distancing in full swing, we've exhausted most of the hope we had to schedule Tastings in the near future. Attempts to resume Tastings closer to our usual format have only yielded significant concerns. Each guidance we turn to takes us in a different direction. But our foundation of members continues to be strong and the Board of Directors will continue to hold on to the hope we will all gather again as we have in the past, very soon. So for that reason we won't disconnect from our members, we will continue to post the WineMinder and hope all our members will stay positive - we're still living "the good life," and for that we should all be grateful.

THESE CAVE BARS ROCK!

We're not talkin' "MAN CAVES," these cave bars are all about going underground. And while that used to mean sipping drinks at a speakeasy, this is actually drinking under the ground -- in a cave. So stop roaming the streets in search of a cool cocktail joint, strap on your head lamp and head to a cool troglodyte bar. And as cool as a Hawaiian "grotto" bars are (the original "dive" bars?) - they don't go deep enough!



Eguren Ugarte — La Rioja, Spain

Located on a 143yr-old vineyard at the base of a mountain, this cave bar boasts more than a mile of hand-dug tunnels that are stocked with casks of aging wine you can try. Cool stalagmite/tite formations inside. Carved out nooks that can be reserved for tastings (remember those). Wine of choice here is Rioja – Anastasio, a velvety 100% Tempranillo that bursts with ripe fruit.



Lil'a — Cappadocia, Turkey

Cappadocia's one of the most geographically impressive places on the planet, studded with pointed rock formations that give it the look of an ancient city of gnomes. The bar at Lil'a is an intimate, carved-out, arched-ceiling den complete with velvet chairs and Oriental rugs. Cappadocia is a huge wine-making region, so go for a bottle of the local vino.



Les Hautes Roches -- Loire Valley, France

A luxury hotel built into the side of a limestone cliff. Thanks to its location deep inside a cave, the lobby bar rocks a delightfully uneven ceiling and a gleaming wooden top bored into a cozy nook. As the hotel is located in the village of Vouvray, it's best to familiarize yourself with the regional wine of the same name. Roll with a bottle from Domaine Vincent Careme, an award-winning local winemaker who specializes in hangover-minimizing organic vinos.



Cave Bar -- Petra, Jordan

Cave Bar is tucked inside the Petra Guest House next to the park's gates. The super-dramatic lighting lends itself to pretending that you're boozing in your own personal Bat Cave. It's hard to tell whether the carved stone columns and archways in the lounge are uneven because they were fashioned from ancient tools, or because the craftsmen were drinking (...or both) -- either way, they're awesome. Pick any wine you like, it's the tobacco that matters here.

This very limited list of cave bars barely touches the surface (get it) of all the worlds authentic cave bars – so go explore the internet and see what cool cave bars could "rock" your world and deserve your future exploration.

SNOW on WINE

Hooray Hooray for Vouvray

September 2020
Dr. Jeff Snow

Lazy hot days on our beach, my summer spot since 1948, bring back many memories. A delicious bottle of Vouvray brought to the beach by Christy Snow triggered a chain of memories. In the early 1980's Julie and I often enjoyed a bottle of Vouvray in a Spokane restaurant, and Chenin Blanc from Chateau Ste Michelle and Latah Creek Winery were widely available. But recently it seems too long between glasses of Vouvray and Washington Chenin. Chenin Blanc, a grape once common in Washington State, is the white grape of Vouvray in the middle Loire Valley of France. Those Vouvrais and much of the Washington Chenin Blanc we drank in the 80's were off-dry or sweet. Preferring dry wines, we foolishly assumed all Chenin was sweet and kind of lost interest in it. Then in Fall of 1999, on a weeklong self-guided bicycle tour of the famous Chateaux of the Loire Valley, Vouvray reintroduced itself to us – in its home with its native food. We sucked down many glasses with dinners of roasted pigeon, grilled quail, and poached fish. We discovered that Vouvray style varies from dry table wine through all degrees of sweetness up to botrytis affected late harvest dessert wine (as in Quarts de Chaume) with sparkling wine (called Cremant de Loire) as well. Nice crisp wines with plenty of acid, flavors of apples, pears, straw and honey, and supported by firm minerality. And we toasted our memorable arrival back in Paris with a sparkling Cremant de Loire.

We returned to the USA with a much-improved opinion of Chenin Blanc in general and Vouvray in particular. North Berkley Importers provided some nice Vouvrais for our cellar, but we saw it less and less on restaurant wine lists. Sadly, Jancis Robinson writes "Chenin Blanc's influence in France is declining." (1) Since 1957 plantings have decreased by about half. So also in Washington.

Latah Creek winery 2019 Chenin Blanc, Arete vineyard, is a special edition to commemorate Mike Conway's 1982 Chenin Blanc -- a Best of Show award winner in the first wine competition they entered. Mike says "...Chenin Blanc was our second production item behind only Johannesburg Riesling..." but "...Unfortunately, the grape grew out-of-favor and nearly all vines were replanted with more popular varieties. Fortunately, one grower has left his vineyard intact and we've been able to use his Chenin Blanc grapes continually..."(2) Latah Creek's offering compared well with my memory of the Vouvray recently tasted on the beach. It was just off dry, with nice crisp acid balance, its nose started as pear, then with warming went to tropical fruit notes, even passion fruit which continued on the palate. It finished with the mouth feel of great minerality and lingering fruit.

There are a few other notable Chenin Blancs still bottled in Washington. Chateau Ste Michelle still produces one, as does Cedergreen Cellars, and Marty Clubb at L'Ecole 41 in Walla Walla makes an old vine dry Chenin Blanc which I love. As far as I know no sparkling Chenin Blanc is made in Washington, but Kiona, on Red Mountain, makes a wonderful Chenin Ice wine – I found it a dessert wine to end all desserts. So although this delightful grape is currently a bit out of favor, you can easily bag yourself a fine delicious example at Latah Creek Winery in the Spokane Valley. But do not dally, as total production of 56 cases won't last long.

References:

- 1) Jancis Robinson, Julia Harding, Jose' Vouillamoz, "Wine Grapes, A complete guide to 1,368 vine varieties, including their origins and flavours", 2012, Harper Collins, pp 236 to 239.
- 2) Latah Creek Wine Cellars, wine fact sheet for: Columbia Valley Chenin Blanc, 2019

SOMETHING TO MAKE YOU CHUCKLE...

AND JUST LIKE THAT

**HAVING A MASK,
RUBBER GLOVES,
DUCT TAPE,
PLASTIC SHEETING
AND ROPE IN YOUR
TRUNK IS OKAY**

**DURING THE MIDDLE
AGES THEY CELEBRATED
THE END OF THE PLAGUE
WITH WINE AND ORGIES
DOES ANYONE KNOW IF
THEY HAVE ANYTHING
LIKE THAT PLANNED
WHEN THIS ONE ENDS?**

(ASKING FOR A FRIEND)

**I tried donating blood
today...NEVER
AGAIN!!!
Too many stupid
questions. Who's
blood is it? Where did
you get it from? Why
is it in a bucket?**



As we end week 2 of the lockdown, I've been thinking about Osama Bin Laden. He was stuck in his house with three wives for five years. I'm beginning to wonder if he called in those Navy Seals himself.

I'M NO BIRD EXPERT



**BUT I'M GUESSING
4 FEMALES AND 1 MALE**

**What if they close
grocery stores and
we have to hunt for
our food?**

**I don't even know
where Little Debbie
lives 😊**

**Unemployment
application
Job title: Burglar
Reason for lay-off:
everyone is home**

Chips and Caviar – WAT?!!! Yup - the salty, briny combination pops with each bite. With a dollop of crème fraîche, the snack becomes even more indulgent.

Buttered Popcorn with Truffle Dust – the ultimate gourmet combination – use real popcorn and better Butter - use one hand to pop in your mouth – the other to hold your glass (without butter fingers). *OMG – thank you Dave and Sharon McHugo*

Garlic Bread Fries w/Marinara Ketchup – addictive garlicky bread sticks & smoky, bacon-laced tomato sauce.

- 4 tablespoons unsalted butter
- 1/2 cup extra-virgin olive oil
- 3 large garlic cloves, minced
- 1/2 cup finely chopped flat-leaf parsley
- 1 large baguette, split and halved
- 1/2 cup freshly grated Pecorino Romano cheese
- Marinara sauce, for serving

Step 1

Preheat the oven to 450°. In a skillet melt butter in olive oil. Add garlic and cook over moderate heat for 1 minute. Remove from the heat and add the parsley.

Step 2

Place the bread on a baking sheet, cut sides up, and spoon garlic butter on top. Sprinkle with cheese and bake in middle of oven for 10 minutes. Broil for 1 minute, just until golden. Cut the bread into 1/2-inch “fries” and serve in paper cones, with marinara on side.

Salty Black & White Sesame Cocktail Cookies – start with a sweet dough and the sesame seeds push it over on the sweet-savory continuum,” blending ground almonds with the flour emphasizes the nutty sesame flavor.

- 1 cup all-purpose flour
- 3/4 cup almond meal or ground almonds (see Note)
- 1/3 cup sugar
- 1teaspoon fine sea salt
- 1 stick cold unsalted butter, cut into 1/2-inch dice
- 1 large egg, beaten
- Black and white sesame seeds, for sprinkling

Step 1

In a food processor, pulse the flour, almond meal, sugar and salt until combined. Add butter and pulse until the mixture forms large clumps.

Step 2

Turn dough out onto a work surface and knead gently until it comes together. Divide dough in half and press each half into a disk. Roll out each disk between 2 sheets of wax paper to 1/4 inch thick. Slide wax paper-covered disks onto a baking sheet and freeze for at least 1 hour, until firm.

Step 3

Preheat oven to 350° and line 2 large baking sheets with parchment paper. Working with one piece of dough at a time, peel off the top sheet of wax paper. Using a 1 1/2-inch round cookie cutter, stamp out the cookies as close together as possible. Arrange the cookies 1 inch apart on prepared baking sheets. Lightly brush the cookies with the egg and sprinkle with the black and white sesame seeds.

Step 4

Bake the sesame cookies for 17 to 20 minutes, until they are lightly browned; shift the baking sheets from top to bottom and front to back halfway through. Let the cookies cool on the baking sheets for 3 minutes, then transfer to a wire rack and let cool completely.

Could you substitute pie shell pastry and glue 2 sheets together and then follow recipe? Maybe.

Oat and Cheddar Crackers – After rolling out this buttery dough, stamp out all different kinds of shapes (wine bottle or wine glass shape?). It’s important to chill the dough before and after rolling it out so the crackers are tender.

- 4 ounces thickly sliced pancetta
- chopped 1 red onion
- thinly sliced 1 teaspoon ground cumin
- Salt and freshly ground pepper
- 1 pound Gouda, coarsely shredded
- 2 tablespoons all-purpose flour
- 3/4 cup dry Riesling
- 8 soft pretzels, warmed
- Cubed seeded rye bread, cornichons and other pickled vegetables, for serving

Step 1

In a small bowl, combine oats and milk and let stand until the oats soften slightly, about 5 minutes.

Step 2

In a food processor, combine flour, baking powder and salt and pulse a few times to blend. Add cheese and butter and pulse until a coarse meal forms. Stir beaten egg into softened oats, then scrape the oats into the food processor. Pulse until a dough forms.

Scrape dough onto a large sheet of plastic wrap and gently knead a few times until thoroughly blended. Pat dough into a disk, wrap it up and refrigerate until firm, about 1 hour.

Step 3

Preheat oven to 375°. Line 2 baking sheets with parchment paper. Work with half the dough at a time: On a lightly floured work surface, dust dough with flour. Cover with a large sheet of plastic wrap. Roll out dough 1/8 inch thick. Quickly cut the dough into 1 1/2-inch squares or stamp out different shapes. Brush off any excess flour and transfer the squares to one of the baking sheets. Refrigerate for at least 5 minutes, until the squares are firm. Repeat with the second piece of dough.

Step 4

Lightly brush the squares with the egg wash and lightly sprinkle with sugar.

Bake for about 16 minutes, until the crackers are golden brown. Transfer to a rack and let cool before serving or packaging.

YOU HEARD IT HERE!

"Knowledge you didn't know you needed..."

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

"A Good Friend and a Glass of Wine"

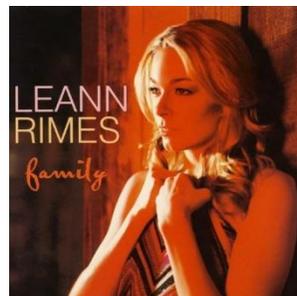
LeeAnn Rimes-2008

This is the newest song (well, 12 years young), I have shared in this new venture. This is a bouncy country/pop number from LeeAnn Rimes 2008 album, "Family". This song was released as a single. The song was written by Darrell Brown and Blair Daly with Rimes receiving a co-writing credit as well.

If you read the lyrics, this is geared toward "the ladies." Guys, which one of us has not known our wives or significant others to head out with the "girls" to drink and spend quality time sharing their lives. It is also, as the song says, "the kind of therapy money can't buy."

It is true, a decent bottle of wine can be about 20 bucks, whereas a therapy session I am sure will set you back a cool Benjamin. It might be weekly, monthly, or even an annual girls' event. I know that my own lovely bride has a yearly summer gathering with two of her high school mates at Bead Lake and there is always wine involved. And I'm sure as the song mentions, they talk trash and laugh. There isn't any better therapy than that, and the wine just improves the ride.

So, listen to the tune, enjoy the video, review the lyrics, and enjoy something bright and fresh with it. Maybe a Pinot Grigio.



<https://www.youtube.com/watch?v=YaofK8osxiY>

LYRICS

Who died and crowned me everybody's everything
I'm even busting my butt through the weekend
By the time I get home there's not an ounce of sanity
Between the dogs, my mama's calls
Is it against the law
For me to get what I need

***A good friend and a glass of wine
Someone to say it's gonna be alright
A good friend and a glass of wine
A little pick me up to get me through the night
We talk trash n' we laugh and cry
That kind of therapy money can't buy
Every now and then, every now and then
Every girl needs a good friend and a glass of wine***

I don't need to jet off to no vacation for a week
I'd be happy to have a happy hour
When I'm tired and I'm fried it gets me right back on my feet
Any kind of red or white, a little sister time It's every smart girls secret

CHORUS



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

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.

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!

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**