



LONGING FOR THE NORMAL THAT WAS

We've spent so much time trying to stay safe; keep our social distance from one another, and looking away in suspicion; so much so that when we do get the green light to begin our Tastings again, it probably won't seem as natural as it did in the past...but we can learn again how not to be fearful of one another; we can learn again how to embrace each other – granted not with handshakes or high-fives, but maybe try one of these: a the wink of an eye, an elbow pump, the "Wuhan shake" (like the elbow bump only ankle to ankle), an air hug, the Hindu Namaste gesture (palms together), the finger hug, the Shaka (if you're a Hawaiian surfer), or the Tibetan Tongue Greeting (don't ask), or if you're a "real man," a hearty football punch to the gut. When the "pandemic" restrictions are finally over (or an effective vaccine is available), the soul of our organization, our friendships and our industry experts, will share our former good times together. When we re-emerge, we will be free to revive the spirit of our organization to its fullest but in a safe social / educational setting. We remain optimistic for our place within this unpredictable future. Stay healthy.



SAY IT ISN'T SO!

Did you hear? Taco Bell announced it now has its own wine (available only in Canada) – Their marketing slogan: *"Pair that Toasted Cheesy Chalupa with a glass of Jalapeño Noir!"* After the news released Taco Bell Canada's social media began trending, garnering responses that conveyed everything from elation to abject horror. But a number of Americans expressed genuine dismay over the fact that they'd been left out of the wine-and-dine Taco Bell experience. The wine will only be available (for \$25 a bottle) at select Toronto and Hamilton locations, or online at tacobell.ca for Ontario residents over 19 years old. Jalapeño Noir...say it isn't so! What's next, McDonald's Merlot? Pizza Hut Port? Chick Filet Viognier? Subway Sauvignon?

A ROYAL PROCLAMATION

In September, the Washington State Wine Commission (WSWC) announced the latest AVA approved for Washington, named **Royal Slope**. It spans 63,288ha and is situated in the Columbia Valley AVA (Frenchman Hills area). The AVA is producing wine grapes of exceptional quality and distinction. Vineyards like Stillwater Creek, Lawrence, Frenchman Hills and more have been producing wines that are absolutely rocking people's worlds. Royal Slope wines may jump ahead of the pack.

WINE WORLD RECORDS

- Peter Durdik balanced a glass of wine on his forehead for 35 minutes, 17.00 seconds.
- Mark Evans bounced a golf ball 2,576 times on an empty wine bottle.
- Suresh Gaur bounced a tennis ball on an empty wine bottle 3,305 times in a row.
- Andrew R. clinked 122 glasses in one minute. He set the record as part of his group's regional meeting.
- Kellen P. held 60 wine corks in his hand at once.

There's more, but why!?

Connect to ANNA KING (Listen to her 5 minute news story on "Smoke on the vineyard: NW wine industry worries about possible smoke taint" – most excellent!) - Recent wildfires and associated smoke that inundated the Northwest in September means grape growers and winemakers are scrambling to test for smoke taint.

<https://www.kuow.org/stories/smoke-on-the-vineyard-growers-and-winemakers-fret-over-possible-taint-of-valuable-northwest-grapes>

SNOW on WINE



A TRIPLE THREAT TO HARVEST 2020

DR. JEFF SNOW

October 2020

Imagine trying to harvest possibly “smoke-tainted” grapes, during COVID-19 with socially distanced grape pickers in face masks, as rescue crews rush to evacuate winery personnel from wildfire endangered homes nearby. That is the reality of harvest 2020 in some specific areas of West Coast wine country.(2)(3)

The problem is smoke affecting the grape skin, and in white wine production the juice and skin are separated before fermentation. So, white lovers need read no further but pity the poor lover of reds. *“Smoke taint occurs when grapes are exposed to wildfire smoke which releases aroma compounds called volatile phenols that can be absorbed into the skin of the grapes and bond with the sugars inside to form glycosides. Once the phenols bond with the sugars, the smokiness cannot be detected by taste or smell. But during the grapes’ fermentation, the glycosides are broken down and the smoke can once again be detected,”* is how James Herrera succinctly summarizes the problem. Vintners can’t tell by tasting grapes whether their quality warrants picking. An expensive proposition if one later finds the wine badly tainted. As Jason Smith, owner of Valley Farm Management in Salinas describes, *“...it may smell OK but the back of the mouth gets the ashtray...”*(3). But never fear my beloved red drinking friends, for *“consumers will never taste it,”* says Eva Dehlinger, vineyard manager at Dehlinger winery in Healdsburg.(6) Because of course winemakers would pour it on the ground first, and at considerable cost.

One sophisticated wine lab, ETS in St. Helena, California, and Healdsburg, Oregon, can measure glycosides from grape samples, but alas they have a 6-8 week backlog(2)(3)(4)(5) For grape growers and wine makers there is real cost both to NOT harvesting good grapes (since crop insurance only covers about half the costs up to harvest) or harvesting bad grapes and thus adding further cost which now can’t be recovered (3). Some winemakers are now fermenting small batches of grapes, or what is now called, “micro fermentation,” which helps them decide in a timely fashion to pick or not pick. And all my sources, academic, press, and industry agree that the problem is site specific. Primarily limited to vineyards near fires with dense fresh smoke and long exposure. One rare exception is in Monterey, according to Jason Smith, who *“...estimates that overall in the Santa Lucia Highlands, 75% to 90% of those wine grapes may be rejected because of smoke taint”*(3). And there are dramatic examples of spur-of-the-minute decisions to harvest. Willamette sparkling wine, a growing part of production, requires earlier crush. At Hillsboro’s Ruby Vineyard, the winemaker pressed such grapes the morning after winery owners Steve Hendricks and Flora Habibi were evacuated from their nearby home threatened by the Chehalem Mountain-Bald Peak fire...even as aircraft overhead were dropping water to fight the fire.(2)

So, it is the red wine which is at risk, because grapes are able to tie- up the foul “smokey” flavor chemicals in their skins, and it is skin contact during fermentation which again releases the “ashtray” taste into the wine. Most affected vineyard areas will be identified, and the grapes left to hang, although some uncertainty still exists. This may decrease the supply of 2020 red wine, and perhaps market forces will raise prices a bit, but red wine is in oversupply already. But I do derive some comfort that I am a person with many “untainted” red bottles in my cellar.

References

- 1) Snow on wine, “Smoke Taint”, Dr. Jeff Snow, Spokane Ecological Society, Wineminder, October 2018.
- 2) “Will wildfire smoke damage the 2020 Willamette Valley wine harvest?”, Emily Teel, Salem Statesman Journal, Sept 12, 2020.
- 3) “Smoke taint threatens Monterey County wine grapes; Clock ticks on harvest as growers wait for lab test results,” - James Herrera, Monterey Herald, Sept 12, 2020 & Sept 14, 2020.
- 4) Personal interview with Lori Mueller of Mueller Winery, Windsor, California
- 5) Personal interview with Judi Scherrer of Scherrer, Sebastopol, California
- 6) Personal interview with Carmen Dehlinger of Dehlinger Winery, Sebastopol, California

CHILLING OUT IN OCTOBER

Rosé Sangria with Cranberries and Apples

This strong but not overly sweet sangria is nicely spiced with cinnamon, anise and cloves and it has just enough...

Ingredients

1 cup water
1 cup sugar
1/4 teaspoon crushed red pepper
1 large cinnamon stick
4 allspice berries
3 whole cloves
1 star anise pod
2 cups cranberries
2 Granny Smith apples, diced
One 750-milliliter bottle Spanish rosé
1/3 cup ruby port
1/3 cup Cointreau
1/3 cup cranberry juice
Ice cubes, for serving



Step 1

In a saucepan, mix the water, sugar, crushed red pepper, cinnamon, allspice, cloves and star anise. Simmer the syrup over moderately low heat for 15 minutes. Strain into a bowl and add the cranberries and apples. Cover and refrigerate overnight.

Step 2

Strain the fruit, reserving the spiced syrup.

In a large pitcher, mix the rosé with the port, Cointreau, cranberry juice, fruit and 3/4 cup of the spiced syrup. Refrigerate until chilled, about 1 hour. Serve over ice.

How Will You Mix Your Bishop Cocktail?

This red wine concoction is sweet, tart, and a little reminiscent of sangria. Don't tell, but the Bishop is a great way to turn a not-so-fantastic bottle of red into something excellent.

Ingredients

3 ounces rum
1 ounce red wine (or 3 ounces red wine and 1 ounce rum)
1 teaspoon simple syrup
1/2 lime (juice of)



Step 1

Pour the ingredients into a cocktail shaker filled with ice. Shake well.

Strain into a chilled red wine glass.

AUTUMN SPICED NUTS

Autumn Spiced Nuts are perfect for this new season. Mixed nuts and pumpkin seeds are roasted with warm spices, honey and rosemary.

Ingredients

1 teaspoon garam masala
1/2 teaspoon cardamom
1/2 teaspoon cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon allspice
1/4 teaspoon salt
1 1/2 teaspoons fresh rosemary, finely chopped
2 egg whites
2 tablespoons honey
2 cups almonds, raw unsalted
2 cups pecans, raw unsalted
2 cups cashews, raw unsalted
1 cup pumpkin seeds, unsalted with or without shells

Step 1

Preheat oven to 350 degrees F with oven rack in the center of oven.

Line 1 large and 1 medium baking sheets with parchment paper and spray with non-stick cooking spray. Add the garam masala, cardamom, cinnamon, nutmeg, allspice, rosemary and salt to a small bowl, mix and set aside.

Step 2

Add the egg whites and honey to a mixing bowl and whisk until frothy. Stir in the nuts and pumpkin seeds. Add the spices in small batches, mixing well between additions. Spread the nut mixture onto the baking sheet in an even layer. Roast for 10 minutes, stir and continue to roast for another 10 minutes.

Remove from the oven and allow to cool.



SLOW COOKER BACON JAM

Spread this savory bacon jam on bread for a holiday appetizer and send your guests home with a jar.

Ingredients

1 1/2 pounds sliced bacon, cut crosswise into 1-inch pieces
2 medium yellow onions, diced small
3 garlic cloves, smashed and peeled
1/2 cup cider vinegar
1/2 cup packed dark-brown sugar
1/4 cup pure maple syrup
3/4 cup brewed coffee

Step 1

In a large skillet, cook bacon over medium-high, stirring occasionally, until fat is rendered and bacon is lightly browned, about 20 minutes. With a slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1 tablespoon fat from skillet (reserve for another use); add onions and garlic, and cook until onions are translucent, about 6 minutes. Add vinegar, brown sugar, maple syrup, and coffee and bring to a boil, stirring and scraping up browned bits from skillet with a wooden spoon, about 2 minutes. Add bacon and stir to combine.



Step 2

Transfer mixture to a 6-quart slow cooker and cook on high, uncovered, until liquid is syrupy, 3 1/2 to 4 hours. Transfer to a food processor; pulse until coarsely chopped. Let cool, then refrigerate in airtight containers, up to 4 weeks.

YOU HEARD IT HERE!

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

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

Cracklin' Rosie in the Cracklin' Fall!!

It had to happen. I knew eventually I would have to hit on Neil Diamond's Cracklin' Rosie. I am sure many people originally thought that Rosie was a woman (although I am not sure how or what she was Cracklin'), but it turns out it is a wine.

I could take time to type out an explanation of how this song came to be, but instead, I will take the efficient (lazy) way out and let Neil do it for me. Below is a link to a video of Neil in concert in 1971 explaining how he came to write this song before he performs it.

So, look at the lyrics and listen along after Neil explains it all! Suffice it to say, once again, wine is filling a hole in someone's life.

<https://www.youtube.com/watch?v=KxwCJsbg9DE>



Fill your glass and until next time, sip away.

Terry Gross

There's also a Cracklin' Rose Begonia (don't eat it), and a Neil Diamond Hybrid Tea Rose. And many brands of Cracklin' Rosies wines, of course.



Cracklin' Rosie

Neil Diamond

Cracklin' Rosie, get on board
We're gonna ride till there ain't no more to go
Taking it slow
Lord, don't you know
Have made me a time with a poor man's lady

Hitchin' on a twilight train
Ain't nothing there that I care to take along
Maybe a song
To sing when I want
Don't need to say please to no man for a happy tune

Oh, I love my Rosie child
She got the way to make me happy
You and me, we go in style
Cracklin' Rose, you're a store bought woman
You make me sing like a guitar hummin'
So hang on to me, girl
Our song keeps runnin' on

Play it now
Play it now, my baby

Cracklin' Rosie, make me a smile
Girl if it lasts for an hour, that's all right
We got all night
To set the world right
Find us a dream that don't ask no questions, yeah

Oh, I love my Rosie child
You got the...

Source: [LyricFind](#)

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).

! / 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**