



# MAY WINEMINDER 2021



**A STELLAR PERFORMANCE!** In the July 2020 WineMinder we wrote about the bottles of Bordeaux delivered to the International Space Station for a year of high-altitude aging...well, they've returned to earth and landed in Bordeaux, France where researchers analyzed a few bottles of that wine. At a one-of-a-kind tasting, 12 wine connoisseurs blindly sampled one of the space-traveled wines, alongside a bottle from the same vintage that had stayed cellared. Tasters sniffed, stared and eventually, sipped. One expert taster

commented about the wine that remained on Earth, it tasted *"a little younger than the one that had been to space."* Hmmm, o.k., then they asked, *"what does cosmic wine taste like?"* Now mind you, this guy is a Bordeaux-based agronomist and oenologist, an expert in the study of wine and winemaking concluded: *"for me, the difference between the space and earth wine ... it wasn't easy to define..."* **WHAT?!!** HOW MUCH DID THESE GUYS GET PAID TO RENDER THEIR "EXPERT OPINIONS?" Others on the tasting panel said, *"the space wine tasted of burnt-orange reflections"* and had *"aromas of cured leather or a campfire."* **Ya think?!!** Upon reentry into the Earth's atmosphere the surface temperature of the SpaceX capsule can reach **2,700 °F!!** Did anyone suppose that had anything to do with those *"burnt-orange/cured leather/campfire"* nuances? **THESE PEOPLE ARE BRILLIANT.**



## THREE OF CUPS



**THIS IS THE FEATURED WINERY FOR OUR MAY VIRTUAL TASTING** - Founded in 2013 by Lisa Swei and Mike Metheny, **Three of Cups Winery** is based in the Artisan Hill winery district of Woodinville. The winery sources fruit from premium vineyards throughout Washington including Red Mountain and Walla Walla Valley. The "L'ermite" Grenache is simply fantastic (*I pre-ordered 6 bottles after the sample tasting*) – its fruit comes from the Lonesome Spring Ranch Vineyard (WA) and Rivere Gallets Vineyard (OR). Their "La Monde" Malbec is equally grand – its fruit is sourced from three different vineyard sites, Cameron Ridge, Dry Lake, and Heart of the Hill at Red Mountain, and it's full of flavor. In tarot, the Three of Cups card symbolizes conviviality, abundance, joy, and friendship. All things that

happen naturally with wine! The retailer for this tasting is Amber Park from Wunderlust Delicato, joined by Jenell Glatzmaier with Grape Expectations (importer), with special guest and presenter, Three of Cups' winemaker and co-owner, Mike Metheny. For more information about the winery, please visit their website at [www.threeofcups.com](http://www.threeofcups.com). The tasting invitation and registration information is included on Page 5.

**THE VALUE OF WINE EDUCATION AND THE SES** – whether you're a beginner, intermediate or advanced wine lover, there are online courses just for you. Some cost a lot of money and some are virtually free –plenty to keep knowledge-seeking wine lovers engaged. Recently Robin and Mona (Henspeter), decided to explore wine more deeply and started looking for formal educational wine opportunities. They Googled "wine education classes." The educational settings ranged from a formal "scholarly" institution to wine experts on various subjects, winery or wine shop sponsored classes, with price ranges to match (i.e. thousands of dollars for extended learning degrees or free via YouTube). They looked for classes with the same experience they get with the SES; a wine class that features a variety of different wines from around the world, and the ability to taste and learn simultaneously. Since they love wine and feel their experienced pallets could appreciate the differences in bad, fair, good, great and phenomenal tasting wines, they wanted to focus on learning the distinctions between wine varietals as in at a blind tasting they could know what grape they were tasting; they said "their enthusiasm for wine is a journey...not a destination." They found a few special classes that also offered wine for the tasting, but found they had to plan way ahead to allow time for the wine to be shipped, they had to be home at exactly the right time to receive/sign or the delivery, and this type of learn by tasting education was very expensive because most of the time they had to order multiple full bottles of each of the wines in the tasting.

While the pandemic of 2020 spurred on-line wine education forums from your living room couch, they found that most of the virtual wine classes (involving wine tasting) didn't help them to learn how to pick out the varietal education they were seeking. After exploring multiple online and in-person educational opportunities, they concluded **the SES remains a great value with the ability to taste wines, learn about those wines (from experts), and in addition pair those wines with food...which no wine education courses we could find offers a food option.** The additional benefits from the SES that cannot be measured in monetary value is the friendships and experience of gathering with like-minded people, to bond over an elixir of joyous liquids from the grape gods!

***Below are a few (not a comprehensive list by any means).***

- Napa Valley Wine: SommDay two-phase wine course: "Service workshop" is \$79, and Deductive Tasting \$199-this includes the wine portion.
- Wine and Spirit Education Trust (WSET): This is where many Sommeliers get their training. The most basic wine course online start at \$60 (No wine included). Classes for education start for level one at a cost of \$225 (no wine).
- While the free videos (YouTube) will give you an overview or generalized education, some of them offer opportunities to taste wine with a live review...again ranging from \$125-\$300/session by the time you buy the wine and materials from their associated website.
- Perdue online courses: Six-month, self-paced wine course. No wine included: Wine Appreciation Certificate (Visit all nine regions): \$350 - Mini Virtual Wine Tours: \$59
- UC Davis offers introduction to Wine and Winemaking (course one) has a fee of \$685. Self-paced online course...again no wine included.
- The cost to attend International Sommelier Guild ranges from \$1,600 to \$2,000 depending on the qualification, with a median cost of \$2,000.
- The cost to attend Napa Valley Wine Academy ranges from \$250 to \$2,000 depending on the qualification, with a median cost of \$900. Location: Napa, CA / Online, Course Length: 8 hours - 2 months, Price: \$250 - \$2,000
- Mastering Wine with Jancis Robinson: Beginner level. Includes 3.5hr of on-demand videos and 2 downloads. Certificate on completion. Cost \$109.
- Everyday Guide to wine by Jennifer Simonetti-Bryan. Beginner level, and good for groups. Includes 12 hour of on-demand videos, a 168-page course guide and wine purchase instructions. Cost \$215 (plus wine)

***Keep up the good work (and education) SES!***

MONA HENSPETER, SES BOARD DIRECTOR

**UPCOMING SES EVENTS\* – SAVE THE DATES!**

- MAY 17, 2021 VIRTUAL WINE TASTING: **"THREE OF CUPS"**
- JUNE 21, 2021 VIRTUAL WINE TASTING: **(TBA)**  
*JULY / AUGUST – SUMMER BREAK*
- **Announcing the return of SES's "Wednesday Wine Tastings" at local wineries/tasting rooms:**
  - PLANNING ON JUNE 16, 2021 AT AN OUTDOOR VENUE (LOCATION TBA)
- **Announcing the return of in-person Tastings at Southside Community Center\***  
*NEWLY REMODELED – NEW PAINT – NEW LIGHTING - NEW FLOORS – NEW SOUND SYSTEM*
  - SEPTEMBER 20, 2021 IN PERSON TASTING AT SOUTHSIDE SENIOR CENTER
  - OCTOBER 18, 2021 IN PERSON TASTING AT SOUTHSIDE SENIOR CENTER
  - NOVEMBER 15, 2021 IN PERSON TASTING AT SOUTHSIDE SENIOR CENTER
- **Announcing the return of the Holiday Dinner 2021 at Spokane Club, Georgian Grand Ballroom\***
  - MONDAY, DECEMBER 13, 2021
- **Announcing the return of the Annual Dinner 2022 at Spokane Club, Georgian Grand Ballroom\***
  - FRIDAY, APRIL 22, 2022

*\*Subject to change based on Healthy Washington metrics and Government mandates.*

## NEED MORE REASONS TO RENEW YOUR SES MEMBERSHIP?



**NEW YEAR – NEW “OLD” US!?** During this past pandemic year we had to learn how to best serve our membership while adhering to the ever-changing public health mandates – it took a couple months to figure it out but our Program Directors, Dave Whipple and Paul Hersey, along with help from our local retailers, addressed the challenges and together came up with some outstanding virtual Tastings.

**LOOKING FORWARD TO A NEW SEASON OF TASTING AND LEARNING!** We’re considering all of our options with the goal of starting the new tasting season with a SPLASH! Focusing on what’s possible going forward we are planning in-person tastings that are new and fun but combined with some of our traditional ways of learning by tasting; informative and entertaining presentations by winemakers from our region along with our local retailer hosts that help bring the world of wines to our attention (*at a great value as Mona points out*). We are looking forward to resuming tastings at the Southside Community Center starting in September (*fingers crossed*) and plan to hold our 2021 Holiday Dinner in the Georgian Ballroom at the Spokane Club – *remember those days!!*



**YOU ARE THE BACKBONE OF OUR ORGANIZATION!** Your membership renewal is important to keeping the SES organization alive and well. As many longtime members are aware, the SES annual membership dues have not changed for many, many years – membership dues are important to maintain on-going operation of the SES; they are used mainly to fund operating expenses related to licenses and permits, regulatory fees, website cost, risk insurance and costs associated with hosting tasting events (whether in-person or via ZOOM).

For that reason the Board of Directors voted to increase dues by \$5.00 for the year. This increase applies to this year’s membership renewals for the new tasting season beginning July 1, 2021 to June 30, 2022.

**Renewal** dues are **\$30 for a single, \$50 per couple (2 people)**, and **new member** dues are **\$35 for a single, \$55 per couple (2 people)**. *Note: New members pay \$5.00 set-up fee to cover the cost of the SES name badge, signature wine glass and swag bag.*

**WHY ARE FEES CHARGED?** The Spokane Enological Society is basically owned by its members and exists exclusively for their benefit. By joining/renewing you'll be signing up to a year of unique wine tastings, exclusive SES events,\* retailer discounts, the WineMinder newsletter, great wine education, and you’re part of an organization that doesn’t just read about wines, we get to TASTE them and learn about them from the winemakers themselves!

For your convenience, you may renew your membership and pay the renewal fee online using a credit card at <https://www.spokaneenologicalsociety.org/Join> - or you can renew your membership by mail, just complete the attached Membership Application/Renewal and Release of Liability Form and send it, along with your check, to: **SES, P.O. Box 31404, Spokane, WA 99223.**

If you have any questions about renewing your membership, please contact our Membership Director, Debbie Austin, at **509-723-5871** and leave her a voicemail. She will return your call to help you through the renewal process.

***Thank you for your continued membership and support!***





# TASTE AND LEARN WITH US!

**SES MAY VIRTUAL TASTING  
MONDAY, MAY 17TH 7 PM**



WINEMAKER AND CO-OWNER  
**MIKE METHENY**



**Jenell Glatzmaier**



**WINE KIT COST \$22.00 MEMBERS / \$27.00 GUESTS  
PAIRED APPETIZERS LISTED BELOW – PLATE COST IS \$16.00**

Order appetizer plate directly from Wanderlust via this link: <https://wanderlustdelicato-class-schedule.as.me/SEstastingkit>

## Flight 1 ~ White Wines for Spring/Summer

➤ **PAIRED WITH Marinated Labneh and vegetables**

#	NAME	DESCRIPTION
WINE 1	<b>2020 "Le Voeu" Sauvignon Blanc</b>	<b>Nose:</b> Donut peach <b>Taste:</b> Peach with wisps of citrus with a nice mineral finish. <b>Mouth:</b> Refreshing acidity that mellows into a sunny day
WINE 2	<b>2020 Rose' of Cinsault</b>	<b>Nose:</b> Cotton candy and rhubarb <b>Taste:</b> Waves of strawberry, white peach and red apple. <b>Mouth:</b> Soft and fruity acid finish.

## Flight 2 ~ Light and Delightful Rhone Reds

➤ **PAIRED WITH dates stuffed with goat cheese and wrapped in prosciutto**

WINE 3	<b>2018 "L'ermite" Grenache</b>	<b>Nose:</b> Bright cherry, cinnamon, and raspberry. <b>Taste:</b> Marionberry, white pepper and red plum. <b>Mouth:</b> Complex and rich long-lasting finish.
WINE 4	<b>2017 "Le Jugement" GSM Red Blend</b> <small>58% Mourvedre, 28% Grenache, 14% Syrah</small>	<b>Nose:</b> Jammy black and marionberry <b>Taste:</b> Blackberry, dark cherries, chocolate, black currant, vanilla, roasted plum, with a hint of fennel and orange rind. <b>Mouth:</b> Smooth, coating, with a long-lasting finish of fruit.

## Flight 3 ~ Big Reds for BBQ

➤ **PAIRED WITH Tasso Coppa and chocolate truffles**

WINE 5	<b>2018 "La Monde" Malbec</b>	<b>Nose:</b> Blackberry, boysenberry, ripe sweet black cherry, with soft spice <b>Taste:</b> It tastes like it smells with sweet dark fruits of blackberry, black currant <b>Mouth:</b> Soft, long fruit finish, with medium acidity and a concentrated texture
WINE 6	<b>2016 "le Bateleur" Cabernet Sauvignon</b>	<b>Nose:</b> Seared sugar, cherries, light smoke, cedar, cinnamon <b>Taste:</b> Cherry, blackberry, vanilla, cloves, black plum, dark chocolate <b>Mouth:</b> A full-bodied light fruit up-front. A great example of Red MTN minerality.

**TO REGISTER ON-LINE FOR THE THREE OF CUPS TASTING, CLICK HERE:**

<https://spokaneenologicalsociety.wildapricot.org/sys/website/?pagelid=18066>

Following registration, you will receive a confirmation email with the link to the ZOOM video presentation.

**Wine Kits and Appetizer Plates will be ready to pick-up from WANDERLUST DELICATO, located at 421 W. Main, Suite 103, on Thursday, May 13, Friday, May 14, and Saturday, May 15 ONLY.**

They are open between 11:00 a.m. – 6:00 p.m.

**WANDERLUST IS CLOSED MONDAY's / TUESDAY's / and WEDNESDAY's  
Please plan to pick-up your orders by Saturday May 15th**

To learn more about Spokane Enological Society visit our website at:

<https://www.spokaneenologicalsociety.org>



## YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair



This month's selection is more of a mini opera than just a song. It is Billy Joel's, **Scenes from an Italian Restaurant**. It's a long song, (DJ's loved it as it gave them time to run to the bathroom and grab a cup of coffee before the song was over); 7 min/39 seconds. Almost as long as **Stairway to Heaven**, which comes in at 8 min/02 seconds.

This song, on Joel's album, **The Stranger**, arguably Billy Joel's best album, holds a special place in my heart and psyche. It came out in 1977, I was 20 years old, single, and left home and Spokane to take a job in Walla Walla, WA. I was young buck on my own! I think I wore out the cassette of this album. Amazon still sells it for \$9.50! The record is \$89.99.

*A bottle of white, a bottle of red/Perhaps a bottle of rose instead/* The song begins as a simple piano ballad, a story song dressed up from a real-life encounter, and later erupts with a choir of horns: *"We'll get a table near the street / In our old familiar place / You and I, face to face."* - I loved how Joel "set the scene" with these lyrics (who wouldn't love sitting at that table right now?). The restaurant in question is allegedly the now-shuttered Fontana di Trevi, which stood on West 57th Street in New York City, across the street from Carnegie Hall.

The song goes on to tell the story of life and how things don't always turn out the way you think they will. Wine seems present at so many of the times we celebrate or mourn in our lives. In this song, it helps fire-up the remembrance of different times and all the people in our lives. It oils the conversation. This song touches on those life moments. It all boils down to the chorus: *a bottle of white, a bottle of red, perhaps a bottle of rose instead...* There is so many tangents I could take off on for this song, but I won't. When you listen to a Billy Joel song, you know about the people and the place and what happened there. And while there may be pain, despair and loss, there is ultimately a resilience to it that makes you want to go to these places again and again. Here is what Joel himself said about the song (*from American Songwriter*):

In 1994, Joel taught a Master class at Princeton, delighting the crowd in both his stories and the music. "That song started out as... the middle part was called 'The Ballad of Brenda and Eddie.' I think we debuted this part in Philadelphia at the Academy of Music (or something)," he remembered before launching into a playful musical interlude. "That [section] is the main course. I use a lot of food analogies. I'm a food-oriented guy. What I was trying to get across is we all know, I'm sure, there were people who peaked a little too early in life."

"When we were in high school, there were the people we thought who were so cool," he continued. "I thought, 'Man, I wish I was that guy. He had the perfect pompadour. He always had great clothes, the coolest shoes. He always went out with the coolest girl, and he was always the most popular guy. Then, I saw him at the 10-year union, and this guy was like a caved in ashtray..." As the song shifts style, the second verse begins unraveling, "The Ballad of Brenda and Eddie": *"Brenda and Eddie were the popular steadies / And the king and the queen of the prom / Riding around with the car top down and the radio on / Nobody looked any finer / Or was more of a hit at the Parkway Diner / We never knew we could want more than that out of life."*

**The Stranger** album was released in 1977. This album became Columbia's best-selling release, selling over 10 million copies and spawning several hit singles including "Scenes from an Italian Restaurant", which is Joel's (aka "The Piano Man") favorite of his own songs and has become a staple of his live shows.

Here is the link to the song video (I'll spare you a full page of lyrics)!

[https://www.youtube.com/watch?v=Hxx8IWlvKq0&list=RDHxx8IWlvKq0&start\\_radio=1&t=0](https://www.youtube.com/watch?v=Hxx8IWlvKq0&list=RDHxx8IWlvKq0&start_radio=1&t=0)



## 2021/2022 BOARD OF DIRECTORS ABOUT THE SPOKANE ENOLOGICAL SOCIETY

NAME	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
Achey, Marlys	Board Director
Cortright, Carly	Board Director
DeNio, David	Board Director
DeNio, Dionne	Board Director <b>Appointment:</b> Chair, Glasses & Linens <b>Appointment:</b> Chair, Membership Recognition
Goodwin, Kyle	Board Director <b>EXECUTIVE OFFICER: Treasurer</b>
Goodwin, MaryAnn	Board Director <b>EXECUTIVE OFFICER: Secretary</b>
Gross, Terry	Board Director <b>Appointment:</b> A/V & Entertainment Director <b>Appointment:</b> Financial Auditor (Internal) <b>Appointment:</b> Chair, Social Media/Facebook
Gross, Mary	Board Director
Hanson, Deby	Board Director <b>Appointment:</b> Extra Special Events Coordinator
Henspeter, Mona	Board Director
Henspeter, Robin	Board Director
Hersey, Paul	Board Director <b>Appointment:</b> Co-Chair, Program Committee
Hersey, Claudia	Board Director <b>EXECUTIVE OFFICER: President</b> <b>Appointment:</b> WineMinder Editor
Hoffman, Ellen	Board Director
Kogler, Barb	Board Director <b>Appointment:</b> Food Committee Co-Chair
Plewman, Marcia	Board Director
Wedel, Kris	Board Director <b>EXECUTIVE OFFICER: Vice President</b>
Wende, Jody	Board Director <b>Appointment:</b> Food Committee Co-Chair

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Rimpila, CR	Webmaster / ZOOM Videographer
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

### BOARD MEETINGS

The SES Board of Directors and Committee Volunteers meet virtually or in person at 7:00 p.m. on the 2nd Monday of every month except July and August.

Meetings are held via ZOOM or in-person at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to all members to attend (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 (or virtually via ZOOM).

*\*Subject to change based on Healthy Washington metrics and guidelines.*

### ABOUT THE SES

The Spokane Enological Society (SES) 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 educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, sales representatives, local winery representatives, and our retail hosts, helping us compare and evaluate a worldwide variety of 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 special pricing with our members and their guests.

Membership benefits are many but 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 Tasting wines after each Tasting, and invitations to "exclusive" local winery tasting events throughout the season.\*

### HOW TO BECOME A NEW MEMBER OR RENEW YOUR MEMBERSHIP

The cost to **join** the SES for a 1-year term is **\$35 single, \$55 couple** (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass/carry bag.

The cost to **renew** your membership each year in June is **\$30 single, \$50 couple** (2 ppl).

Membership dues can be paid on-line using a credit card or by check mailed to SES, P.O. Box 31404, Spokane, WA 99223.

All membership registrations (new and renewing) must complete the **New Member/Renewing Member Application and Release of Liability Form**, available on-line or included with this WineMinder.

If you have any questions, please contact our Membership Director at **509-723-5871** (leave a message for return call).

### SHARE THE FUN!

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

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

**SES Instagram and Facebook page hashtags:**

**#SES and #SpokaneEnologicalSociety**

Or send your pictures to Terry Gross to post:

tergro@hotmail.com