



**GREEN WINE** - Vinho Verde, which translates to “green wine” in English, is one of Portugal’s best known (and most unique) offerings to the great wide world of wine. Portuguese green wine has several characteristics that separate it from the rest, but the first question that must be addressed has to do with greenness. That’s to say- is green wine really green? In a world where orange wine is hipper than ironically named French Bulldogs and where an incandescent blue wine was just released without widespread rioting- it’s not hard to imagine the existence of a green wine, especially at this time of year.



But in fact, Vinho Verde wine is not green, at least not in the way you might think. When Portuguese winemakers decided to dub the stuff **green wine**, they meant green as in “fresh” or “lively” or “young.” This makes sense, seeing as the stuff comes in red, white and rosé form.

**DRONES IN VINEYARDS** - Vineyards are a perfect scenery for such beautiful aerial views drones capture; creating landscape pictures or movies for marketing purposes – but the other two major use cases that drones can deliver for winegrowers are application of plant protection and remote sensing. Current agriculture drones can carry about 10 to 15 litres of fluid, are very precise and can automatically keep their flying height above the crops at the right level to effectively apply the plant protection. A steep slope vintage of several hundred square meters could be sprayed within 10 minutes from a secure distance. Drones can also gather detailed information about the vegetation status; knowing where the vines are underdeveloped or excessively growing and where the hot and cool areas are can assist both immediate and long-term decisions related to grape quality. Winegrowers searching for issues with inconsistent grape quality or soil differences, interested in precision viticulture, more accurate information or technology in general can give remoting sensing via drones a try today, simply by hiring a service company for a few hours or by renting a drone.



**IS SELLING WINE AT WASHINGTON STATE FARMERS MARKETS EASY?** Fresh fruits, vegetables and bread are typical items to pick up at some farmers markets on a Saturday, but can you now add wine to the list? In Washington State, farmers markets must receive authorization from the Liquor Control Board before the agency will permit a winery (or brewery) to sell wine or beer at a farmers’ market. To apply for the authorization, the market must **(here’s the first HURDLE)**:

- Host a regular assembly of vendors at a defined location promoting the sale of agricultural products grown or produced in Washington directly to consumers,
- Must have at least 5 participating vendors who are “farmers” (yes, there are requirements for that title), selling their own products,
- The total combined gross annual sales of vendors who are farmers must exceed the total combined gross annual sales of vendors who are processors or resellers (yes, there are requirements for that title too),
- The total combined gross annual sales of vendors who are farmers, processors or resellers must exceed the total combined gross annual sales of all other vendors, and,
- The market may not have vendors that sell imported items or secondhand items or who are franchisees.

**WHY BOTHER TRYING?** #1: it’s a great way for smaller wineries that you might not hear about but have fantastic offering of wines. #2: in 2020 the total retail value of wine sales in the United States amounted to about 66.8 billion U.S. dollars – and #3: selling wine at farmers markets is about an \$80+ million piece of the pie. Washington State wineries may sell bottled wine in unopened bottles at “authorized” farmers markets.

Washington State wineries may provide samples to customers at an authorized farmers market only under the following conditions (*here's the second HOOP*):

- No more than three wineries or microbreweries combined may offer samples at a qualifying farmers market per day;
- Samples must be two ounces or less; a winery or microbrewery may provide a maximum of two ounces of wine or beer to a customer per day;
- Customers must remain at the designated booth, stall, or other designated location while sampling beer or wine;
- Winery and microbrewery licensees and employees who are involved in sampling activities under this section must hold a class 12 or class 13 alcohol server permit.
- A winery or microbrewery must have food available for customers to consume while sampling beer or wine, or must be adjacent to a vendor offering prepared food.

And (*yes, there's one more BUMP in the road*)! Wine sold at these farmers markets must be made entirely from grapes grown in a recognized Washington appellation or from other agricultural products grown in the state. So next time you're at the farmers' market and see a wine vendor – take pity on them and buy a bottle! Who doesn't like locally produced booze?



**IS RED WINE GOOD FOR YOUR TEETH?** - Do you believe “Red Wine Is Good for Your Teeth” or “Drinking Red Wine Keeps Your Teeth Longer?” Sounds good doesn't it. Unfortunately, to suggest that red wine may help prevent periodontal disease is a stretch. However, some researchers are claiming that despite their reputation for turning pearly whites into ruby reds, Cabernet Sauvignon, Merlot and other red varietals might actually be a friend to your teeth, by helping to fight tooth decay. But other researchers say that prolonged exposure to the tartaric acids in red wine can weaken the enamel on teeth and cause gums to recede. You most certainly shouldn't trade in your brush and toothpaste for a case of 1961 red Bordeaux any time soon.

But, there's an even better way to keep red wine stains off your teeth, aside from brushing your teeth or using wine wipes; what you eat while you're drinking also plays a role in keeping teeth white — and choosing **cheese**, which you're probably already pairing with your wine, is actually a very smart move. According to cheese loving researchers, eating cheese causes calcium to build on your teeth and closes the micro-pores on the surface of your enamel, which makes it harder for red wine to stain them; calcium coats the teeth a little and prevents the tannins [high tannin wines like Cabernet Sauvignon are more staining than lighter wines like Pinot Noir] from binding. Don't have the wine until you've had the cheese. So drink your red wine, eat your cheese, throw biannual dentists' visits into the mix and, in so many words, you can have your wine and drink it too.



**THE FUTURE BELONGS TO THOSE WHO CREATE IT!** The first notice to the SES membership regarding open board positions and request for nominations was distributed at the December 13, 2021 holiday dinner. The second request for nominations was included in the January 2022 WineMinder, and the third and final request for nominations was conducted from the floor at the Feb. 21<sup>st</sup> Tasting at Barrister. Hearing none, since there are less than 5 candidates running for the 4 open board positions, running an election process is not required and all candidates will be considered elected to serve a three-year term beginning April 2022 through March 2025:

- **Julie Happy** – Julie worked in the wine industry for about 13 years as a sales rep and then as the VP of a wine and spirits distribution company. She worked locally with people like John Allen, Mike Scott, Eric Cook, Matt Dolan and Don Townsend (when he was still with us), as well as in other markets in Washington, Oregon and Idaho. Julie has travelled the world for work tasting and buying wines to distribute in the Pacific Northwest. While she does not work in the “beverage industry” any longer, she still enjoys and has a passion for wine education and a “really good glass of wine with an affordable price.”
- **Rebecca Sputhe** – Rebecca's background and experience is impressive! 1) North Idaho Ecological Society - Raffle Chairman and Liquid Assets; Silent Auction Coordinator (3 times); 2) Inland Empire MG Classics – Secretary; 3) Gem Community Citizens Projects Group (Hayden, ID) – Secretary, and ran their Beer & Wine Garden at Hayden Days 2-day celebration (2

times). Secretary and founding member of Hayden Lake Marathon (2 years). Red Line Corvettes, (Thousand Oaks, CA) – Membership and Silent Auction Coordinator (2 times); California Women in Agriculture – Ventura Chapter (CA) – Historian (2 years).

- **Dave Madison** - Dave's background and experience are also impressive! 1) Northwest British Class Cars (Spokane) – Treasurer, Inland Empire MG Classics (Spokane) – Treasurer, North Idaho Enological Society (CDA) – Vice President & Liquid Assets; Red Line Corvettes (Thousand Oaks, CA) – Vice President & Treasurer, Ventura County Aviation Association (Ventura, CA) – President; Boys and Girls Club (Ventura, CA) Board Member.

And if you haven't figured it out, Rebecca and Dave are happily partnered, and both enjoy wine and wine education activities.

**Marty Hanson** – Marty's claim to fame is his wife Deby Hanson. But besides that, Marty comes highly recommended not only by his wife, but also by former board directors' Jack Leininger and Dick Austin, and by current board director and program co-chair, Paul Hersey. Jack says, "I might have recommended Marty." And Paul says: "*Marty's a great golfer!*" **okaaaaay**. But more seriously, Marty has great organizational qualities, he was the Director of Pharmacy for MultiCare prior to retirement and was a Show Chair and Head Director for Ham on Regal. And Marty's been actively involved with helping out at every tasting for many years, wherever there's a need you can count on Marty to volunteer to do it. Marty is a DOER!

The outgoing board members and the incoming board members will meet on April 4, 2022 at the ANNUAL BOARD MEETING AND DINNER, and at that time the new Board of Directors will be installed. Together, the new Board members shall then elect a President, Vice President, Secretary and Treasurer from Board members who have completed at least one year of service on the Board. The new officers shall assume their duties at the time they are elected at the Annual Meeting. These elected officers shall serve a term of one year. Election results from the Annual Meeting will be included in the April WineMinder.

**HONORING DEPARTING BOARD DIRECTORS** - Departing Board Directors who served their 3-year terms on the Board and therefore required to step down are: **Kyle Goodwin** (Treasurer), **MaryAnn Goodwin**, (Secretary), **Deby Hanson** (Extra Special Events Director), and **Terry Gross** (Internal Auditor, A/V & Entertainment Director, and Social Media Director), who is also a writer for the YOU HEARD IT HERE articles in the WineMinder.

#### **Together these dedicated Directors served the SES membership well!**

- **Kyle** brought new meaning to the title of financial controller providing accurate financial reports that became meaningful tools by which the board could make better financial decisions. Kyle said "*it's going to be hard to give up something he worked so hard to get organized and under control*" – he takes pride in what he's accomplished over these 3 short years.
- **MaryAnn** is/was the most efficient and accurate secretary the SES has ever seen; as President I remember our first meeting together, MaryAnn had created a whole new minutes template (in advance of the meeting of course) that allowed her to record important discussion items and voting results instantly. But the most impressive thing was that, before we left for the evening, MaryAnn emailed me the completed minutes. Who does that? MaryAnn, that's who!!
- **Deby** stepped into her "interim" role on the Board of Directors replacing her daughter Malory who once elected to the Board, decided to run off and get married and started a new life on the West side. Deby served the SES with whole-hearted enthusiasm and took on a reputation as a leader in many areas. Deby also served as Extra Special Events coordinator, arranging some really great exclusive SES tastings (during the limiting pandemic year) including an outdoor tasting with Robert Karl, Winescape Wednesday, and more – Deby is great at planning exclusive tasting events and we ope she has fun doing it!
- And then there's **Terry**, Terry was volunteering and helping out the Board before he was ever elected. He would arrive at the tastings early and help set-up, fix the sound system, fix the heat, and leave late after helping to put back tables and chairs, washing dishes, putting up holiday lights, and doing whatever needed to be done without being asked. So basically, we adopted him to the Board, cause he wasn't going to leave.

**Thank you valued members of the SES Board of Directors. You will be missed; and warning, probably re-elected the following year!**



# MARCH 2022 TASTING INVITATION

YOU'RE INVITED TO ATTEND SPOKANE ENOLOGICAL SOCIETY'S  
EXCLUSIVE TASTING OF ARBOR CREST WINES



PRESENTATION BY CHRIS FARRINGTON, WINEMAKER

**MON., MARCH 21, 2022 – 7:00 p.m. - SOUTHSIDE COMMUNITY CENTER**

The Arbor Crest team is devoted to producing the very best wines that Washington can offer, sourcing their fruit from the finest and most prestigious vineyards in Washington State. Winemaker Chris Farrington has been spending more ( a lot more) time on crafting these new higher quality wines; we think you will be pleasantly surprised with this tasting experience.

AND SPEAKING OF SURPRISES – JEFF SNOW, SES EDUCATION DIRECTOR, ALONG WITH JOHN ALLEN, RESIDENT WINE EXPERT, WILL BE CONDUCTING A BRIEF EDUCATION SESSION ON **“THE BENEFIT OF BREATHING!”**

**THREE GLASSES ARE REQUIRED FOR THIS TASTING SO SET ASIDE AN EXTRA GLASS RIGHT AFTER YOU REGISTER!**

COST FOR THIS EIGHT WINE TASTING IS:

**\$32 FOR SES MEMBERS / \$37 FOR GUESTS**

**TO REGISTER FOR THE TASTING CLICK ON THE FOLLOWING LINK:**

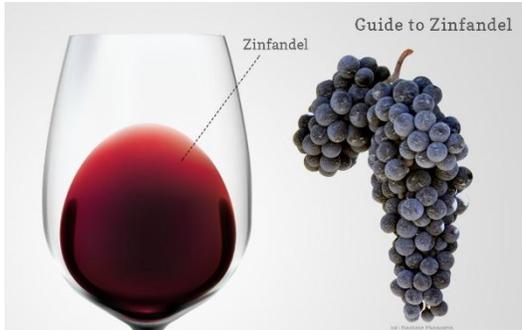
<https://spokaneenologicalsociety.wildapricot.org/event-4715718>

#	TASTING MENU	TASTING NOTES
1	<b>Farrington Dry Riesling</b> <i>Dionysus Vineyard</i>	Farrington Dry Riesling is made from the noble White Riesling grapes solely from the Dionysus Vineyard grown in the Columbia Valley.
2	<b>Sauvignon Blanc</b> <i>Bacchus Vineyard</i>	Sauvignon Blanc is produced solely with grapes from the Bacchus Vineyard in the Columbia Valley. The deep sandy soils and mature vines allow the grapes to yield polished flavors that are fresh and lively with enticing grapefruit, pineapple and spicy characters that unfold nicely on the smooth finish.
3	<b>Avansino, White Blend</b>	An enticing wine with stunning peach and pear aromas layered with white nectarine and hints of Meyer lemon. The grapes display varietal integrity and incredible flavor intensity. The natural acidity of the pinot gris grape is balanced by the barrel aging in French oak.
4	<b>Rose Conner Lee Vineyard</b>	This delightful wine delivers bright acidity and soft aromas of crabapple, watermelon, raspberries, and strawberries.
5	<b>Farrington Malbec</b> <i>Wahluke Slope Vineyard</i>	The Farrington Malbec from the Wahluke Slope Vineyard is a variety originally grown in France and used as a blending grape in red Bordeaux wines. This special edition "Farrington" is an exciting wine full of rich cherry, spice with layers of chocolate, and currant.
6	<b>Pinot Noir, van Loben Sels</b> <i>Conner Lee Vineyard</i>	The Conner Lee Vineyard is located just outside of Othello where the prime location, deep sandy soils and cooler temperatures allow the grapes to have a long hang-time which yields very concentrated flavors in this Pinot Noir.
7	<b>Dionysus. Meritage Red Blend</b>	A masterful blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. Aged in French oak for 24 months.
8	<b>Sangiovese</b> <i>Wahluke Slope Vineyard</i>	A wonderful example of a Washington Sangiovese displays a nose of ripe strawberry jam with spicy notes unfolding on the palate as clove and currant.

# SNOW ON WINE

## ZINFANDEL, AMERICA'S WINE

Dr. Jeff Snow  
Director of Education  
March 2022



Cabernet Sauvignon, Chardonnay, Merlot, and a host of other wines are well made in USA, but also in most wine producing countries. But Zinfandel – early in the 20th century many held that it was uniquely American<sup>5</sup>. As the century crept on some began to claim it was Primitivo from southern Italy<sup>5</sup>, then perhaps the Croatian grape Plavic Mali, which proved a fiasco<sup>1,2</sup>. Enter DNA and RNA sequencing, which can genetically identify not only “cold case criminals” but also grape vines with identical genes. So that “...today, most everyone agrees that Italy’s Primitivo, California’s Zinfandel, and Croatia’s Crljenak Kastelianski, or more accurately, Tribidrag, are one and the same<sup>1</sup>.”

Still, it seems such a wine of the people. No supercilious presentation or highfalutin’ talk. Anyone can walk into a store and score a good bottle of Zinfandel for a fair price. And they can open it while their partner grills hamburgers, or they get *Love at 425°* from Papa M’s, or a quick skillet fried Tex-Mex in taco shells. It all works. And as the American Dream comes to them, they can move on to “Old Vine” Zin, and special vineyard selections, a bit more cost, a lot more flavor, but still very down home. And not so much to prove I’m no “wine snob”, but really because I love it, I have a ton o’ Zin in my cellar. Oh, and some Primitivo from Puglia, Italy too.

So lets talk a little about Primitivo. Like many of you I thought it referred to the rustic almost primitive style, and in 1982 when I encountered Marty Griffin’s il Primitivo in Sonoma’s Russian River area, it made sense. However, this “old dog” learned that “The name Primitivo derives from the Latin primitivus and the Italian primaticcio (both meaning first to ripen, or early ripening). Hence it is one of the first grapes to be picked in Italy: in Puglia, its main Italian home,”<sup>1</sup> There in Lecce, sometimes called the Florence of the South<sup>3</sup>, Julie and I enjoyed several Primitivo wines in small Piazzas and beside the harbor. They seemed quite unlike California Zin and it’s very fruit forward raspberry – almost creamy with complex cherry and strawberry and even plumb. It is wine that suits the sophisticated cuisine of Lecce. Two things probably lead to a taste which none of us would mistake for California Zin. Primitivo has smaller berries and more open clusters<sup>1</sup>. And in Puglia it grows on the West side of the ridge running down the Salento peninsula<sup>2</sup>, only a few hundred meters above sea level in mineral rich shallow calcareous soil with only little red clay<sup>1</sup>. Driving North from Lecce toward Tarranto one sees Primitivo on the west and Negroamaro on the east slopes, and blends of the two grapes can be very rich and elegant. But not the “Peoples Wine” of Cal Zin.



And then Croatia, where the unpronounceable clone of Tribidrag thrives. Not in Dalmatian coastal towns of seafood renown, but inland and Northeast of Zagreb where rain runs down to the Blue (now brown) Danube River. Here Julie and I did a farm stay and toured vast and beautiful vineyards. Despite our best efforts we never found a wine we could tell was Crljenak Kastelianski. However, importers have deep sources, and a few bottles of the Croatia stuff landed in our cellar, drank well, but seemed unlike the same grape grown in Puglia or in any part of California. And indeed Zinfandel is grown in many microclimates and terroirs in California.

“California is undoubtedly Tribidrag’s – i.e. Zinfandel’s – most successful outpost, previously in sheer volume but now also in terms of quality...<sup>2”</sup>. It is grown from far South around Paso Robles, San Diego, and Temecula, North thru Mendocino. And West up into Amador County in the Sierra foothills. “Some of the Zinfandel vineyards in this county are more than 125 years old, including the original Grandpère vineyard, planted with Zinfandel before 1869 and believed to be the oldest Zinfandel vineyard in America.”<sup>4</sup> During prohibition America’s wine industry was

decimated. Most vines pulled out, but somehow old Zinfandel vines, “planted and tended by Italian immigrants<sup>2</sup>” survived. Ridge Vineyards have championed individual vineyards of some of the oldest Zin vines, often field blended with Petit Syrah and others, developed in oak and ageworthy<sup>2</sup>. Turley has a string of similarly treated Zins from across the entire state<sup>2</sup>. Other high quality producers Robinson highlights include: Bedrock, Biale, Carlisle, Easton, Martinelli, A Rafanelli, Ravenswood, and Seghesio.



Cal Zins are usually such palate pleasers that it is easy to assume this comes naturally. But Zin achieves high sugar quickly, 16% alcohol is common, and although tannins are reliable, maintaining acid may be difficult. So vintners struggle to achieve balance. Mick Unti states that “Petit Syrah is the X-factor for making balanced Zin in Dry Creek<sup>6</sup>” (Sonoma). Apparently those early Italians knew this because many of the ancient field blend vineyards Ridge produces include plus/minus 15% Petit Syrah. At UNTI vineyards they favor “Primitivo-clone because it produces berries that are smaller and with thicker skins...leads to a richer wine and more tannin...characteristic of old-vine Zin<sup>6</sup>”. A five-

day cold soak prior to spontaneous primary fermentation increases extraction. Then into French oak barrels with 14% Petit Syrah, and also 4% Barbera for acidity<sup>6</sup>. Most great Cal Zin producer goes through similar steps, but unique to their own terroir. In my humble opinion the multi-generational family wineries have best mastered what works, as they deal with varied growing seasons and many other variables that present yearly. But in the end, Zinfandel, although it is grown in numerous places, and with other names, is really our American wine. Cal Zin – just hoping you love it as I do!

**Notes:**

- 1) Ian D’Agata, Native Wine Grapes of Italy, pp 44 & 407 -410, University of California Press, Berkeley & Los Angeles, California, 2014.
- 2) Jancis Robinson, Julia Harding, Jose’ Vouillamoz, Wine Grapes, A complete guide to 1,368 vine varieties, including their origins and flavours, pp 1085-1090, HarperCollins Publishers, New York, 2012.
- 3) Southern Italy, Lonely Planet 3rd edition, pp 6, 122-134, 2016.
- 4) W. Blake Grey, Golden Oldies / There’s more than just fruit in old’ vine Zinfandel, its earthy flavors are history in a bottle, SFgate.com. Hearst Communications Inc. July 28, 2005.
- 5) Hugh Johnson’s Modern Encyclopedia of Wine, p 419, Simon and Schuster, New York, 1983.
- 6) www.UNTIVINEYARDS.COM, 2018 ZINFANDEL, Dry Creek Valley



**MARCH IS WASHINGTON WINE MONTH** - The Spokane Winery Association, and the member wineries, are teaming up for some wine fun in March! Stop by any of the participating winery tasting rooms and grab a punch card, then visit 4 other participating wineries (5 wineries total) to get your card stamped. Once 5 wineries are

visited, leave your card at the final winery to be entered to win gift cards for local wine!

The event runs March 1st, 2022 through March 31st, 2022. A complete list of rules are located at each participating winery or visit the Spokane Winery Association website.

**Fine Print:** A minimum of 5 different wineries must be visited in order to enter to win. You can enter as many times as you want, using new punch cards as needed. Please direct any questions to nbarnes@latahcreek.com. Days and hours of operation for each winery vary and are listed below and on punch cards.

**Participating Wineries:**

Arbor Crest Wine Cellars Barili Cellars Barrister Winery Bridge Press Cellars Cougar Crest Winery	Craftsman Cellars Helix Wines Latah Creek Wine Cellars Liberty Lake Wine Cellars Maryhill Winery	Overbluff Cellars Terra Blanca Thomas Clare Cellars Townshend Cellar Winescape
---	--	--

[Spokane Winery Association – 20 Wineries / 50 Varieties within 10 miles of Spokane. \(spokanewineries.com\)](http://spokanewineries.com)  
[Sip Local. Win Local. – Spokane Winery Association \(spokanewineries.com\)](http://spokanewineries.com)

**YOU HEARD IT HERE!**

**The Electric Flag - Wine**

By Terry Cross, Board Director  
 SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair

Happy Mardi Gras and welcome to March everyone. This month’s song, just as last month, is simply titled, “Wine”. But that is where the similarities end.

This month’s song is totally a party song. The lyrics start with *“Down in New Orleans, where everything’s fine, all them people just sockin’ that wine”*. A perfect line for March and Mardi Gras! I had the opportunity to be in New Orleans for a Monday and half of Fat Tuesday and it was crazy, fun, and nuts. Hope to go again some time. I have to say though, wine didn’t kick my butt, but Hurricanes (the drink) sure did (made with rum, lemon juice, and either passion fruit syrup or fassionola).

Let’s be clear. This is not about the refined sipping and swirling and tasting of fine wine. This is a straightforward plea to get well buzzed. *“Some buy a pint, and some buy a quart, but if you buy a half-gallon, you’re playin’ it smart”*, does not imply moderation, or for that matter quality of wine. Nope, just get what you can and start your journey to *“getting drunk and start fightin’ all night, knockin’ down shop windows and breakin’ down doors, drinkin’ half gallons and asking for more”*. Technically, it’s not a party, but a riot when you look at this lyric.



This song is performed by a band named **“Electric Flag”** and it included two of the most respected blues/jazz musicians ever. Guitarist Mike Bloomfield and drummer Buddy Miles, who is seen wailing on the drums in the video I included. This was a live version recorded at the 1967 Newport Jazz Festival. The track was included on an album title **“A Long Time Comin’”**. Check out Bloomfield’s guitar solo on this number.

If you never wandered far from the top 40 stations in your life, you likely didn’t hear much of Mike Bloomfield. My introduction came when someone shared the album **“Super Sessions”** with Mike Bloomfield, Stephen Stills and Al Kooper (not Alice Cooper of rock fame). If you like rock, blues R&B and jazz, this album covers it all. Bloomfield started the original recording sessions and was later replaced by Stephen Stills for the last half due to health reasons. Most of us know about Stephen Stills who had just finished a run with Buffalo Springfield, Al Kooper was a keyboardist who had just finished recording with Blood, Sweat and Tears.

WINE song doesn’t have any deep meaning or undercurrent. There isn’t much to say about it as lyrics are short and straight forward, but it is a jive jumping song, guaranteed to get the Mardi Gras spirit(s) started!

<https://www.youtube.com/watch?v=37fNUR3aWrk>

<p>Down in New Orleans, where everything's fine                  All them people just sockin' that wine                  Drinkin' wine is their delight                  And when they get drunk, they start fightin' all night                  Knockin' shop windows and breakin' down doors                  Drinkin' half-gallons and shoutin' for more</p> <p>You got a nickel and I got a dime                  Let's get together and buy some wine                  Some buy a pint and some buy a quart                  But if you buy a half-gallon, you're playin' it smart</p>	<p>Drinkin' wine, wine, wine                  Everybody pass that bottle to me Wine, wine, wine</p> <p>(Elderberry)                  Wine, wine, wine                  (Port or sherry)                  Wine, wine, wine                  (Sweet Lucy)                  Wine, wine, wine                  (Father Bird Wine)                  Wine, wine, wine                  Everybody pass that bottle to me</p>
---	---



## FABULOUS AND NOW FAMOUS RECIPES FROM OUR FOOD COMMITTEE

<b>Cheese Pops</b> <b>Deby Hanson</b>	<b>Mushroom, Gorgonzola Herb Dip</b> <b>Kris Wedel</b>
<p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>• 2 T salted butter, room temperature</li> <li>• 8 oz. pkg cream cheese, room temperature</li> <li>• 2 t fresh squeezed lemon juice</li> <li>• 1 t Worcestershire sauce</li> <li>• 1 t hot sauce (or to taste)</li> <li>• 1/8 t fresh ground black pepper</li> <li>• 1/2 cup freshly shredded cheddar cheese</li> <li>• 1 T fresh chives</li> </ul> <p><b>For topping:</b></p> <ul style="list-style-type: none"> <li>• 1/3 cup crushed nuts (almonds, pecans or walnuts)</li> <li>• 12-15 pretzel sticks (more if breaking or snacking)</li> </ul>	<p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>• 2 pkgs sliced mushrooms (10 oz. each)</li> <li>• 2 T each butter and olive oil</li> <li>• Salt and pepper, to taste</li> <li>• 1 cup dry red wine</li> <li>• 1/3 lb. Gorgonzola cheese (5-6 oz.), at room temp.*</li> <li>• 1/2 lb. cream cheese, at room temp.</li> <li>• 1/4 cup scallions, chopped</li> <li>• 2 T fresh rosemary or thyme (or both!), finely chopped</li> <li>• 1/4 t freshly ground black pepper</li> <li>• 1/2 cup fresh parsley, chopped</li> <li>• 3 or 4 dozen homemade croutons, or sturdy crackers for dipping/serving</li> </ul>
<div style="display: flex;">  <div style="flex: 1;"> <p>In a medium bowl add the butter, cream cheese, lemon juice, Worcestershire sauce, hot sauce, and ground pepper. Beat with an electric mixer until well combined and smooth. Stir in cheddar cheese and chives.</p> <p>Use a spoon to divide the mixture into 12-15 tablespoon-size portions. Dip your hands in water and smooth each portion into a small ball. Refrigerate for at least 30 minutes (or as long as you want in advance).</p> <p>Before serving, roll the balls in crushed nuts. Place a pretzel stick in each. Serve immediately.</p> <p><b>NOTE:</b> You can use dried cranberries, bacon bits, or green onions in place of the nuts.</p> </div> </div>	<div style="display: flex;">  <div style="flex: 1;"> <p>Chop the mushrooms until in pieces about 1/4-inch across. Heat a large non-stick sauté pan over medium high heat then add the butter and olive oil and a large pinch of salt and several grindings of pepper. Add the chopped mushrooms and stir - cook for several minutes until all their juices have evaporated and mushrooms are nicely browned. Turn flame to medium and add the red wine. Stir and cook the mushrooms until the wine has completely evaporated and no steam coming from the mushrooms. Set mushrooms aside to cool to room temperature.</p> <p>Place the Gorgonzola and the cream cheese into the bowl of an electric mixer. Mix the two cheeses on low until they are well blended but small pieces of Gorgonzola cheese still visible. Add the scallions, herbs and pepper and blend again until all ingredients are incorporated. Add the cooled mushrooms and stir again to blend.</p> <p>Place mushroom mixture into a decorative 8" x 8" casserole dish. Bake the mushroom mixture for 12-15 minutes in a pre-heated 375°F oven, or until it has softened and the cheese has just begun to brown a little. Serve dip with a spoon or spreader on croutons or sturdy crackers while warm. Makes enough for 12 people to have 3 or 4 servings each.</p> <p><b>NOTES:</b> Use a crumbly Gorgonzola, not a creamy one. The creamy cheeses tend to "break" or separate when heated and their oil floats to the top of the dip. Still tasty, but not as pretty! If made ahead of time, place mushroom/cheese mixture into a plastic container with an air tight lid. Keeps for a couple days. To serve, begin recipe at warming step.</p> <p><b>KRIS'S TIP - CHOP THE MUSHROOMS BY HAND. THE FOOD PROCESSOR RESULTED IN TOO SMALL OF PIECES AND THE RESULT WAS A GRAY MASS.</b></p> </div> </div>

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

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

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

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 and carry bag.

### HOW TO RENEW YOUR YEARLY MEMBERSHIP

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

### BOARD MEETINGS

The SES board meets virtually or in person at 7:00 p.m. on the 2nd Monday of every month except July and August.

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 (or occasionally at another winery location).

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

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Spokane Enological Society	March 2022 WineMinder
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

## 2021-2022 Membership Application/Renewal/Release of Liability Form



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.\* Membership is open to individuals who are at least 21 years old.

The fee to become a **new member** is **\$55 per couple (2 people) and \$35 for an individual**. This fee includes a name badge and one SES glass and wine/glass swag bag carrier per new member. Delivery of these items will be at the first tasting they attend after the fee is paid (or otherwise as arranged).

Membership fee renewals are paid annually and are due no later than June 30th each year. Membership year is from July 1st to June 30th. The fee to **renew your membership** is **\$50 per couple (2 people) and \$30 for an individual**. Dues are not prorated. Per our By-Laws, members who do not renew prior to July 31st will be dropped from the Membership rolls. Membership can be reinstated by paying the annual membership dues and a \$5.00 late fee.

You can apply for new membership or renew your current membership on-line via the SES website or complete this form and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

*Please select the type of membership / renewal you are requesting and complete the applicant information below.*

**Renewing Members:** \_\_\_\_\_ \$30 (1 person) \_\_\_\_\_ \$50 (couple)

**New Members:** \_\_\_\_\_ \$35\* (1 person) \_\_\_\_\_ \$55\* (couple)

*\* 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:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

### **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 1		APPLICANT 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 our Membership Director at 509-723-5871 and leave a message, or send an email to  
[Spokane.eno@gmail.com](mailto:Spokane.eno@gmail.com).