



# September WineMinder 2022

## WELCOME BACK TO WINE TASTINGS!

We're excited to kick off the 2022/2023 tasting season with September's wine program titled, **WINES OF THE ISLANDS**. Our guest host for this tasting is the renowned **Mike Scott** who with his knowledge and extreme witty sense of humor will help us explore the wines of two Mediterranean Islands, **Crete** and **Corsica**. **Crete** is the largest and most populous of the Greek islands, the 88th largest island in the world and the fifth largest island in the Mediterranean Sea, after Sicily, Sardinia, Cyprus, and Corsica. Crete rests about 99 mi. south of the Greek mainland. **Corsica** is one of the 18 regions of France. It is the fourth-largest island in the Mediterranean and lies southeast of the French mainland, west of the Italian Peninsula and immediately north of the Italian island of Sardinia, which is the land mass nearest to it. A single chain of mountains makes up two-thirds of the island. Although off the coast of Italy - is governed by France; much to the chagrin of the Corsicans! Do not be put off by the fact these wines are made from grapes unfamiliar to anyone not native to their respective islands.

## Wines of the Islands

**"These wines represent the ease and simple pleasures we all associate with island living."**

**From Corsica**, we have wines from the **Domaine Vetriccie Winery**. Located in the town of Aghione, on the Costa Serena, the Vetriccie estate bought by the Barcelo family in 1966 expresses all the attributes of a premium Corsican wine. It spreads over 120 hectares in the heart of the appellation AOP Vin de Corse. The well-orientated soils are located between sea and mountain. Although these first two wines are simply called **Blanc** and **Rouge**, the modesty of the names belies the prettiness and grace of these two wines. The Blanc is a blend of Chardonnay and Vermentino, the Rouge is a blend of Nielluccio, Sciaccarellu, and a couple of obscure grapes called Merlot and Syrah.



**From Crete**, we have wines from the **Lyrarakis Winery**. The village of Alagni, from which the Lyrarakis family originated, is located in the heart of Heraklion Prefecture, in the most mountainous area of Crete's Peza region with the extensive wine-producing tradition. Today, the family vineyard is 15 hectares and produces seven single-variety wines from native grape varieties. Lyrarakis has been committed to the revival of indigenous, almost extinct, rare grape varieties of Crete. We will present an intriguing line up of some of these revived varieties. We will taste **Dafni**, a dry white wine which derives its name from the laurel, which in Greek is "Dafni", because the wine presents aromatics of a very similar fashion.



Then we will explore the red varietal **Liatiko** in three different expressions: a rose, a blend, and then a single vineyard version from their original Liatiko Vineyard, **Liatiko Aggelis**. We finish with their most profound red wine, made from **Kotsifali**, a grape which provides deep fruit and pronounced spice from long oak aging.

And we'll have a sparkling GREETING wine from **Lyrarakis** called **Zazazu**, which should give you an idea of its playful nature: really fun to drink (flute glasses will be provided).

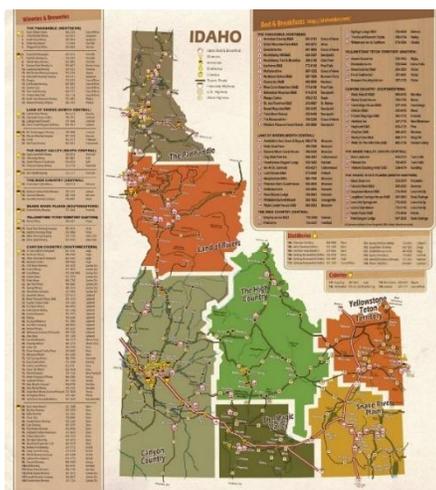
**Please register for the September Tasting – it's our first tasting of the 2022/2023 season!**  
**See page 5 for program information and how to register.**

**IDA-WHO? YES, IDAHO HAS WINE!** Idaho is considered, by some, part of the new frontier of wine-growing areas of the United States. However, some of the first grapes planted in the Pacific Northwest were actually grown in Lewiston in the 1860s.

In 2021 there were over 65 wineries and over 1,300 acres planted in Idaho. Known for its breathtaking wilderness and perhaps more famously, for its potatoes, Idaho is home to a fast growing wine community and impeccable wines. In fact, Idaho is considered, by some, part of the new frontier of wine-growing areas of the United States. Some of the first grapes planted in the Pacific Northwest were actually grown in Lewiston in the 1860's.

The characteristically cold winters allow vines to go dormant gradually while ridding the plants of bugs and discouraging disease. A combination of cold nights and hot days serves to balance acids and sugars. The limited amount of rainfall allows growers to control water through irrigation. Idaho is known for growing and producing classic varieties including Syrah, Merlot, Riesling and Chardonnay, along with more adventurous wines such as Tempranillo and Malbec.

## IDAHO WINE REGIONS



The **Snake River Valley American Viticultural Area (AVA)**, established on April 9, 2007, encompasses 8,263 square miles with 1,125 acres planted. Overlaying the ancient Lake Idaho, the shoreline creates its natural boundaries. The result is a distinctive wine growing region whose ancient volcanic sediment has bestowed fertile, well-draining soil that gives growers better control throughout the growing process. Visitors can explore the heart of the Idaho wine country with stops along the Sunnyslope Wine Trail! Plan your visit at [sunnyslopewinetrail.com](http://sunnyslopewinetrail.com).

The **Lewis-Clark Valley American Viticultural Area (AVA)**, established on May 20, 2016, encompasses 479 square miles with more than 85 vineyard acres currently planted. Lewis Clark Valley AVA is made up of steep canyons of the Clearwater and mid-Snake Rivers and their tributaries. The Lewis-Clark Valley AVA is home to premium vines and award-winning wines.

The **Eagle Foothills American Viticultural Area (AVA)**, established on December 28, 2015, encompasses 49,815 acres with 90 acres planted currently. This sub-AVA of the larger Snake River Valley AVA is the only one located completely within the state of Idaho. Nestled in the foothills north of Eagle, Idaho, the slope and aspect of the Eagle Foothills play an important role in sunlight reception, cold air drainage, frost and wind protection.

The Northern Idaho Wine Region has over 16 wineries, the South Central Wine Region has at least 7 wineries. The Southwestern Idaho Wine Region Sunnyslope Wine Trail has over 22 wineries, the Southwest Urban Idaho Wine Region has over 40 urban wineries. To learn more about Idaho wines visit the Idaho Wine Commission's website at <https://idahowines.org/wine/>

## CAN SULFITES IN WINE CAUSE JOINT PAIN? Sulphur-based preservatives, or sulfites, are common food additives.



Although many foods contain sulfites, wines are the most common source of sulfites. Sulfites in wine may cause joint pain if you have sulfite intolerance. Sulfites are often found in wine to discourage bacterial growth.

Symptoms of sulfite sensitivity usually develop within 15 to 30 minutes of consuming sulfites in wine. Most reactions to sulfites in wine are mild. Headache is a common symptom after drinking wine with sulfites. Some people with sulfite sensitivity might experience joint pain. If you think you have sulfite sensitivity that is causing joint pain, you may need to choose your wines carefully. Although most wines contain sulfites, some wines such as organic wines are sulfite-free. And there are a ton of other beverages and foods with sulfites in the ingredients – so don't just blame the wine and be sure to drink plenty of water with your wine.

**HOW WINEMAKERS HEDGE THEIR BETS AGAINST MOTHER NATURE** – For all the talk about hope, prayers, and rituals to inspire a good harvest, winemakers and vintners don't rely solely on Mother Nature's generosity when it comes to producing great wine every season. In fact, strategies abound for growers and winemakers to hedge their bets against nature's potential wrath, and that's a good thing for wine drinkers everywhere.



In Burgundy, where grape growing has a 500-year history, vintners are embracing technology to defend their vineyards from powerful hail and rainstorms that can destroy a year's crop in minutes. To safeguard delicate grapes, growers banded together to purchase fancy cloud-seeding generators. These high-tech machines are spaced throughout the region every 10 kilometers and send microscopic, invisible particles of silver iodide into the sky. These particles rise into storm clouds ("seeding" them) and prevent the formation of large hailstones, so precipitation leaves the clouds as water instead of ice.

After years of devastating storms that knocked out massive sections of vineyard, these growers were simply done depending on nature. From historical "insurance" policies to high-tech generators and actual insurance policies, winemakers and growers aren't just hoping for perfectly sunny skies, they're stacking the odds in their favor — and topping it off with a harvest dance under the full moon for good measure.

**WINE VINEGARS YOU CAN MAKE AT HOME** - Historically, dating all the way back to 6000 B.C., vinegars were made from wines. Whether red or white, vinegars are an essential ingredient in salad dressings, sauces, stews, and slow-roasted dishes.

Homemade red wine vinegar has a much more complex, subtle flavor than most of the supermarket versions. It is fabulous in salad dressings, of course, but you can also use it to make herbal vinegars, agro-dulce (sour and sweet) sauces, or to perk up any dish. And it's quite simple to make. But if I print a recipe here, and you try it and blow up your kitchen there, you might want to sue me so I can only recommend you research recipes on your own. But I encourage you to try making it, straining it, bottling it and using it!



**POCKET GOPHER AND BOBCATS IN CALIFORNIA WINERIES?** California pocket gophers are burrowing pests that are extremely tricky to get rid of; they burrow underground and in their effort to consume whatever they can find, destroy front lawns, backyards, vegetable gardens **and yes, vineyards**. Pocket gophers can be very detrimental for growers, especially those with young orchards. While herbaceous cover crops are their preferred food, pocket gophers also feed on the bark of tree crowns and roots, particularly when cover crops or weeds dry up. Bark consumption may be extensive enough to kill young vines or reduce the vigor of older vines. Pocket gophers feed from underground so the damage they cause may not be evident until you see signs of stress. Plants with large taproots are most susceptible.



How do you minimize populations of these pesky critters? Some growers use strychnine below ground (*yeah strychnine is still around and it's only allowed in the United States for use on pocket gophers in a below ground application*). Snakes, owls, and hawks are usually not sufficient to effectively control pocket gophers. But add in a hungry Bobcat and they help consume a "good number" of gophers.



**HIGH ALTITUDE VINEYARD** - Winemakers push grapes to all kinds of extremes. One of those extremes is altitude. In South America it's, at 10,922 feet (over 2 miles) above sea level; this is possibly the world's highest vineyard. Located in Quebrada de Humahuaca GI; a narrow mountain valley located in the province of Jujuy in northwest Argentina, where vintner **Claudio Zucchini** of Uraqui Winery grows certified organic Malbec, Syrah, Merlot, Sauvignon Blanc and Cabernet Franc in the Quebrada de Humahuaca GI.



Chewing coca leaves to cope with the oxygen shortage is the norm for Zucchini, who makes just one wine, a blend of Malbec, Syrah and Merlot blend called **Uraqui** (“terroir” in Aymara, an Andean language). He had to construct a single-carriage track four miles up the mountain before he even considered planting vines, the first of many challenges.

The upside to extreme winemaking? “When we have grapes, their quality is incredible and you find different aromatic groups that aren’t present in wine made at lower altitude,” he says. Zucchini also harbors the world’s highest wine cellar. Housed at 12,139 feet above sea level, inside a former barium sulfate mine, it offers stunning vistas over the Quebrada mountain valley. There is something pleasingly absurd about a cellar being both above the vineyard by 2000 feet and close to the very top of the Quebrada mountain valley.

**SMOKEY ROBINSON’S WINES** – How did Smokey get into the wine business? “First of all, they’re my brothers,” he



said of his business partners, Bob Buzzelli and Duane Rieder of Engine House 25 Wines out of Pittsburgh. “They asked me, why not do a wine? So I started to taste wine and grapes, and it took about a year and a half to come up with what we have.”

The reason it took so long had to do with reasons. Robinson has exacting tastes and an abiding desire to innovate. He insisted on doing something fresh and original. “I wanted to be involved. I wanted to put my name on something new,” he said. Robinson had to have a hand in everything from designing to discovering the perfect profile for the wines. They feature full-cluster grapes sourced from the vines of premium growers in California and Italy. The wine is specifically created to give it a flavor as smooth and memorable as Smokey’s silky voice.

Since Smokey doesn’t really drink much in the way of anything (other than the occasional glass of wine), you won’t find his picture on the labels anymore – but you will find the wines have names of some of Smokey’s most famous hits including: the “My Girl” Chardonnay, the “Being with You” Pinot Noir, the "Second That Emotion" Cabernet and the “Crusin” Bordeaux Blend. **All worth crooning over!**

**HOW TO CLEAN WINE BARRELS** - Wine barrel cleaning or washing is one of the most important tasks in the wine



cellar. Anytime the winemaker removes wine from a barrel, it must be washed and cleaned thoroughly. Any minute amount of bacteria that in the wine barrel can cause future spoilage of the wine. Wineries use various methods of cleaning wine barrels. Some use hot water and rinse the barrels several times. Others use a steam cleaning machine and tools to clean both the inside and outside of the barrels. One can only imagine the amount of time needed for cleaning wine barrels.

Many of the larger wineries have hundreds of barrels. **I can’t think of a better place to “let off some steam” than in a barrel room!**

**WINE TRENDS FOR 2022 – LOOKING TO OTHER REGIONS** - Of all predicted wine trends for 2022, seeking out under-the-radar regions was the unanimous response. The recent inability of the average consumer to afford the ‘classics’ (Burgundy, Bordeaux and Champagne specifically), forced consumers to be more creative about the great wine they consume and, as a result, there is growth in other categories like Santa Barbara in California or the Canary Islands and Gredos in Spain, as well as esoteric wines from lesser-known regions throughout Italy and the rest of Europe, like **Corsica**, Slovenia and Switzerland too. And as prices go up dramatically, consumers are going to start looking for new wines to try. While discovery becomes crucial out of necessity, wine drinkers who are naturally curious will embrace the opportunity to branch out.

**Let’s explore and learn more about wines from Corsica and Crete!**



## SEPTEMBER 2022 TASTING INVITATION

# Wines of the Islands

**Guest Host is Mike Scott from Cru Selections**

“These wines represent the ease and simple pleasures we all associate with island living.”  
They are food friendly, versatile and affordable.

**MONDAY, SEPT. 19, 2022 7:00 PM**

**SOUTHSIDE COMMUNITY CENTER**

**\$30 SES MEMBERS / \$35 GUESTS**

**TO REGISTER FOR THE TASTING PLEASE CLICK ON THE LINK TO SIGN-IN:**

**<https://spokaneenologicalsociety.org/event-4931823>**

#	PROGRAM WINES
1	<b>Lyrarakis NV Za Za Zu</b> (Sparkling Wine Demi-Sec) Crete, Greece (10.5%) VEGAN <i>A light wine with aromas of apricot, peach and lemon and floral notes. Ideal for aperitif with gentle bubbles, refreshing acidity and noticeable sweetness. Bright and vibrant light yellow color. Rich fruity aromas of fresh apricot and peach jam, with notes of lemon. The creamy mouthfeel with fruit flavors is perfectly balanced with the natural sweetness and playful bubbles.</i>
2	<b>2020 Domaine Vetriccie Blanc (Ile de Beaute)</b> -Corsica, France (14.2%) <i>This wine is ripe, smoothly textured and lightly perfumed. With ripe peach flavors, the wine has a warm aftertaste.</i>
3	<b>2020 Domaine Vetriccie Rouge (Ile de Beaute)</b> - Corsica, France (14.2%) <i>It is structured, ripe with black fruits and still young. Berry flavors and tannins abound.</i>
4	<b>2021 Lyrarakis Dafni Psarades</b> - Crete, Greece (13%) VEGAN <i>Its name derives from the laurel (bay leaf) plant, which is called “Dáfni” in Greek, as the wine produced resembles these aromas. A wine with a distinctive herbal character, refreshing mouthfeel and intense aromatic aftertaste, in a citrus fruit background.</i>
5	<b>2021 Lyrarakis Liatiko Rose</b> - Crete, Greece <i>The wine starts with elegant aromas of black cherry and vanilla, followed by red-berry and spice flavors. The wine offers some structure but is overall light and fresh.</i>
6	<b>2021 Lyrarakis Liatiko Blend (PGI)</b> - Crete, Greece (13.5%) VEGAN <i>Impressive aromas of dark cherry and wild berries with flavors bursting deep and pure on the palate. Intense and balanced with fine tannins and an expressive juicy finish.</i>
7	<b>Lyrarakis Liatiko Aggelis</b> (Single Vineyard) – Crete, Greece <i>The “Aggelis” vineyard, planted on native rootstock of the Liatiko grape, highlights the authenticity and wealth of eastern Crete. The low yields lead to small grapes, of exceptionally high berry density, which are then vinified, almost uncrushed, in small vats. Respect to natural micro-flora that defines fermentations, results in a rare wine, characterized by a self-sufficient flavor and aromatic fullness.</i>
8	<b>2016 Lyrarakis Kotsifali “Karnari”</b> – Crete, Greece (14.9%) VEGAN <i>Spices and red fruits with an elegant mouthfeel and a piquant aftertaste are the characteristics of the wine which is produced from vineyards situated at 500m. altitude.</i>

# SNOW ON WINE

New Port for Youth  
New Old Port for the Mature  
Any Old Port for Me



**Dr. Jeff Snow**  
Director of Education  
September 2022

Port wine always seems to be confusing to understand. However, learning the five basic types of Port, what each is like, and how soon after purchase each one is drinkable solves the mystery.

**Ruby, Tawny, Vintage, LBV** (late bottled vintage) and **Colheita**. These are the five (although there are at least seven sub-classifications, which in my humble opinion add confusion not clarity) and in the U.S. market you rarely see anything other than those five. Throughout the world there are many wines made in a “Port like style”. But only that from the **Duoro River Valley in Portugal** is the true Port Wine that we are discussing now. Traditionally the Port houses were (and most still are) in Villa Gaia de Nova, across the port from the city of Porto. Back in the day the new wine rode in barrels through treacherous rapids on a one-way voyage in small boats to the Port houses where blending, ageing and bottling occurred. Today high dams with locks, better roads and railways mean a calmer transit.



Port is of course **Fortified**. By this we don’t mean big guns and embattlements defending a seaport. Fortified wines include Port, Sherry and Madeira, and have in common that “neutral wine spirits” or as I like to say, “cheap brandy” are added to the fermenting grape must to “murder” the yeast beasties, stopping the fermentation early. This results in a lot of residual sugar, and lots of alcohol - a whopping 20%. And the favored grapes of Port, **Touriga Nacional** and **Touriga Francesca**, have high levels of tannin. Acid is also abundant due to cool nights in many parts of the Duoro Valley.

In past “Snow on Wine’s” we have pointed out that sugar, acid, alcohol and tannin are the four natural preservatives in wine. White table wines can have sugar, acid, and alcohol in varying amounts. Reds have tannin and acid, but most are fermented dry so all sugar is converted to alcohol. But Port has all four and in large amount. This puts the OLD into Port. It can age beautifully for much longer than any other wine, and without age to soften all the tannin and acid can be quite harsh. Even today, Vintage Port from the 1880’s, 90’s, and early 1900’s drinks beautifully.



Throughout the wine world vintage is simply the year in which the grapes were harvested. In the Duoro, it takes on a new meaning. “Vintage Years” are declared when the crop is especially fine, typically 4 or 5 years in a decade. Only grapes from a declared Vintage may go into Vintage Port, LBV, or Colheita. Wine from non-Vintage years go into Ruby Port and Tawny Port. Port houses will blend several non-Vintage years, to produce a consistent flavor typical for their own Ruby and Tawny.

Vintage Port is fermented, fortified and then aged in casks for only 12 to 18 months, then bottled. It usually requires at least two decades before it starts to become drinkable. Early on it is fruity and quite ruby red. Over many decades the color fades to tawny and the flavors become more complex with tobacco, leather and nut like tones.

To enjoy Vintage Port, buying in your youth, or inheriting from a father who did so are ways to experience the whole spectrum of Vintage Port. But the simple way is to buy Ruby Port which is made to resemble a youthful Vintage Port, or Tawny Port which resembles one after many decades of age. The aging has already been done. Drinkable immediately after purchase, this is “New Old Port”. And with Tawny one can buy 10, 20, 30 and 40 year bottles. This means that although several vintages are blended in, the average age is that stated.

During those years the wine sits in port casks, and once a year the wine is racked into big cement vats, all the sediment washed out of the casks and the casks refilled. Neither Ruby or Tawny have the full wonderful complexity and depth of a Vintage Port, but they are quite delicious, especially with various cheeses or fruits as a desert. *Or cigars, as the case has been made. If you can get your hands on a 20 or 30 year old port, that should pair well with a cigar. The complexities of those ports and the oak influence will complement a fuller bodied cigar [EDITORS NOTE].*



Now what about **LBV**. It is made like Ruby port, but only from a specific declared Vintage. It's beginning is just like the Vintage Port, but it is kept in casks for longer - three to five years. When released it is quite ready to drink but will continue to evolve and age in the bottle for a decade. This is ritzy Ruby.



And finally **Colheita**. All the grapes are from a declared Vintage but made just like a Tawny. So ready to drink on release, already aged in wood, so no reason to age further. Just a more complex and interesting Tawny that anyone can enjoy immediately, without inheriting a cellar.



For me, any “ole” Port in a storm. Yes, I put away some Vintage Port in my 40's and 50's. It is all still quite Ruby like but so good, and I hope to live to see some of it become a little Tawny. Some LBV has graced my cellar and I found it will improve in the bottle for several years. But you can just go to a specialty wine store and get started with a Ruby and a 10 year Tawny. If you find it pleasing, try some different Port Houses (Grahams, Taylor's, Ferreira, Croft and Kopke are good ones).

And a storm isn't necessary, but when that wind is howling, a good Port and some Stilton cheese are a comfort.



# YOU HEARD IT HERE

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator  
September 2022

## Willin'

As summer is rolling to an end, and the reality of fall coming on and wine tastings resuming in September, the reality that a WineMinder article was due as well loomed. I hadn't given it much thought, but then inspiration came to me while listening to some of my favorite artists, such as Emmy Lou Harris (who I finally got to see in concert this summer). One of the songs that came up on the Spotify playlist was one called "Willin'". It's an interesting number, done as a song by a truck driver who has perhaps done some questionable things to survive, which includes perhaps doing drugs and alcohol to speed up or slow down his days. The chorus refers to what the original song writer, Lowell George of the group Little Feat refers to as the three "W's". Weed, whites and wine. Thus it's inclusion in the You Heard It Here wine music anthology.

The song was first recorded by Little Feat in 1971, but I suggest you listen to Linda Ronstadt's version as I think she carries it better (like every song she ever sang). You can also find covers of it by The Byrd's, Bob Dylan, Commander Cody, Gregg Allman, The Black Crowes, and many others. While it was never a big hit, the song has had staying power just for its favor among other artists. Let's look at the lyrics:

I been warped by the rain, <u>driven</u> by the snow I'm drunk and dirty, don't you know But I'm still willin' Out on the road late last night I'd see my pretty Alice in every headlight Alice, Dallas Alice  And I've been from Tucson to Tucumcari Tehachapi to Tonopah Driven every kind of rig that's ever been made Driven the <u>backroads</u> so I wouldn't get weighed And if you give me weed, <u>whites</u> and wine And you show me a sign And I'll be willin' to be movin'	And I've been <u>kicked</u> by the wind, <u>robbed</u> by the sleet Had my head <u>stove</u> in but I'm <u>still</u> on my feet And I'm <u>still</u> willin' And I <u>smuggled</u> some <u>smokes</u> and <u>folks</u> from Mexico Baked by the sun <u>every</u> time I go to Mexico Ah but I'm still... And I've been from <u>Tucson</u> to Tucumcari Tehachapi to Tonopah Driven <u>every</u> kind of rig that's ever been made Driven the <u>backroads</u> so I wouldn't get weighed And if you give me weed, <u>whites</u> and wine And you show me a sign And I'll be willin' to be movin'
--	---



There are some interesting imagery in the lyrics (for more on how these came to be go here <https://americansongwriter.com/little-feat-willin-2/> ).

*"Warped by the rain, driven by the snow, kicked by the wind, robbed by the sleet and my head stoved in..."* paints pictures of what's going on with this person. You can also see he's done some questionable things, such as hauling illegal cigarettes and aliens across the border. And of course he needs weed and wine to get down, and whites (uppers) to keep himself on the road, driving the

backroads to avoid being weighed. It does make one feel better there are now stricter laws regarding trucker conduct, hours driving etc. So it wins a place for its reference to wine, but my favorite lyric of the song is, *"I've been from Tucson to Tucumcari, Tehachapi to Tonopah"*. While Tucson is relatively familiar, the rest, not so much. I wondered what that looks like, so here's the map and route...with that image I leave you with a link to Linda Ronstadt's version of the song.



Enjoy! <https://www.youtube.com/watch?v=IJHcD0kHTGk>

# MINI CHEESE BALLS

SUPER STAR APPETZIER FROM THE CHARCUTERIE CUP JUNE 2022 TASTING

BY CARLA TALBOT

FOOD COMMITTEE VOLUNTEER

EGG FREE - GLUTEN FREE - VEGETARIAN



## INGREDIENTS

8 OZ CREAM CHEESE (SOFTENED)  
¾ CUP FRESHLY GRATED PARMESAN CHEESE  
2 GREEN ONION (CHOPPED, WHITE AND GREEN PARTS)  
1 TSP WORCESTERSHIRE SAUCE  
½ TSP TABASCO SAUCE  
½ TSP GARLIC POWDER  
½ TSP BLACK PEPPER  
¾ CUP CRUSED PECANS (FOR OUSIDE COATING)

## INSTRUCTIONS

IN A LARGE BOWL COMBINE ALL INGREDIENTS (EXCEPT THE CRUSHED NUTS)  
USE A TABLESPOON-SIZED SCOOP TO ROLL THE CHEESE MIXTURE INTO EQUAL-SIZED BALLS  
FREEZE OR STORE IN THE REFRIGERATOR FOR UP TO 3 DAYS  
BEFORE SERVING, ROLL THE CHEESE BALLS AOUND IN THE CRUSHED NUTS UNTIL EVENLY COATED  
SERVE WITH SOME TYPE OF SKEWER (PRETZEL STICK, HEAVY DUTY TOOTHPICK)  
MAKES APPROX 18 MINI CHEESEBALLS

**IF YOU HAVE AN INTEREST IN JOINING THE FOOD COMMITTEE  
PLEASE CONTACT MARY GROSS  
509-499-9902 OR MARGRO22@COMCAST.NET**

## ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

### 2022/2023 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Cortright, Carly	2024	Board Director <b>EXECUTIVE OFFICER: Treasurer</b>
3	DeNio, David	2024	Board Director
4	DeNio, Dionne	2024	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Hanson, Marty	2025	Board Director
7	Happy, Julie	2025	Board Director
8	Henspeter, Mona	2023	Board Director
9	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
10	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
11	Hersey, Claudia	2024	Board Director <b>EXECUTIVE OFFICER: President</b> Appointment: WineMinder Editor
12	Hoffman, Ellen	2024	Board Director
13	Kogler, Barb	2023	Board Director
14	Madison, Dave	2025	Board Director
15	Plewman, Marcia	2024	Board Director <b>EXECUTIVE OFFICER: Secretary</b>
16	Sputhe, Rebecca	2025	Board Director
17	Wedel, Kris	2024	Board Director <b>EXECUTIVE OFFICER: Vice President</b>
18	Wende, Jody	2023	Board Director

	NAME	TERM	APPOINTMENTS (NON-VOTING)
1	Austin, Deb	2022+	Membership Director
2	Goodwin, Kyle	2022+	Internal Auditor
3	Gross, Terry	2022+	A/V & Entertainment /Social Media & Facebook/ Zoom Meeting Coordinator
4	Hanson, Deby	2022+	Extra Special Events Director
5	Rimpila, CR	2022+	Webmaster
6	Roberts, Eva	2022+	Special Events Director
7	Snow, Jeffery	2022+	Education Director

#### 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) to conduct the society's business which includes scheduling and planning events and upcoming programs, review financial reports, hear and act upon committee reports, and perform other duties as needed. Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, or by ZOOM, and are open to 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. Tastings are held on the third Monday of the month at the Southside Community Center.

Special dinners are planned in December (Holiday Dinner) and April (Anniversary Dinner) of each year and are held at the Spokane Club.

Extra special events, such as exclusive tastings at wineries or Tasting Rooms, are also planned periodically throughout the year.

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit (501(c)7 organization governed by an elected 18-member board of directors.

The principal purpose for which the SES is organized is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Events and Tastings are social, educational and fun!

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 YOUR PHOTOS

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!

Take any fun pictures at SES events? Send them to [tergro@hotmail.com](mailto:tergro@hotmail.com) for posting to our SES Facebook page.

**SES Instagram and Facebook page hashtags:**  
**#SES and #SpokaneEnologicalSociety**