



ITALIAN CLASSICS FROM TUSCANY AND VENETO

IMPORTANT FACTS WE SHOULD KNOW ABOUT ITALIAN WINES BEFORE OUR NOVEMBER TASTING



Keeping this ever so simple – the 1st thing to learn about Italian wines is the hierarchy, classifications, and set-up of Italian wines: (1) **VINO** is considered an entry level or a simple table wine. If you want something a notch higher, the bottle will have the letters (2) **IGT** or Indicazione Geografica Tipica. IGT indicates that the wine follows stringent rules about production and what grapes are used in wine making. If you want another step up, the label will have certified (3) **DOC** or Denominazione Origine Controllata. The highest level of Italian wines has (4) **DOCG** or Denominazione Origine Controllata e Garantita on the label. It represents the most renowned wines in Italy.

Got that memorized? The 2nd thing to learn is about Italy's 5 greatest wine regions: (1) **Tuscany** - Italy's most ancient wine-producing region with the most scenic vineyards and likely the country's best-known wines from Sangiovese, **chianti** and **Brunello di Montalcino**; Tuscany's best white wine is **Vernaccia di San Gimignano** made from the Vernaccia grape.

(2) **Piedmont** region produces some of Italy's most renowned red wines, **Barolo** and **Barbaresco**. (3) **Veneto** is Italy's most productive region best known for producing Valpolicella, Bardolino, Soave and its sparkling **Prosecco**; (4) the **Emilia-Romagna** region spans nearly all of central Italy (east coast to west coast) and produces **Lambrusco**, as well as **Malvasia**, **Trebbiano**, **Barbera** and **Sangiovese**. And last but not least, (5) **Sicily** is the region with the most vineyards in Italy - famous for its sweet **Marsala** and also for **Nero d'Avola**, a rich, full-bodied red wine with high acidity and robust tannins.

ITALIAN WORD OF THE MONTH – VINO! As in WINE. As in *who will be hosting our November 21st tasting event?* Please join world traveler and VINO! A Wine Shop owner, **John Allen**, and his impious (he's going to look that up) but much adored wine specialist, **Matt Dolan**, for their picturesque presentation of ITALIAN CLASSICS FROM TUSCANY AND VENETO! Event information and registration is included on [page 4](#).

WHAT GROWS TOGETHER GOES TOGETHER – Italy is a pretty diverse country and every region offers different fresh produce that makes it readily available throughout Italy. From fresh eggs to oil, vegetables, meat, fish, herbs, and cheeses, Italian food is all about the freshness of all the ingredients they put into their dishes. Almost all Italian meals are accompanied by the regional bread: a plain, unsalted white loaf whose origins date to the 16th century, when a tax was put on salt, thereby changing the way locals prepared their daily table staple. Though the tax has long passed, the tradition of unsalted bread continues, and though it's a bit flavorless, it's real job is to soak up the sauces and juices left over from a meal. It is also traditionally served at the beginning of a meal with olive oil, balsamic vinegar, salt, and pepper, combined on a small plate for dipping. FOOD FOR THOUGHT!

WHAT'S HAPPENING IN THE VINEYARD IN NOVEMBER? The wine rests now in barrels or tanks and the process of fermentation has already started. The winery's crush equipment is carefully cleaned and stored, waiting to be used for next year's harvest. In the vineyard itself post-harvest procedures may take place involving irrigation and the fertilization of the vines. The winter months during which the vines rest are best for pruning. It starts immediately after harvest when all leaves have fallen off and can last until mid-March. It is a tricky and longsome process that however is important since it has a big impact on the quality of next year's vintage. Pruning not only regulates growth, but also promotes productivity and stimulates good ripening. This year's vintage might sit in barrels, but wine makers and wine lovers all over the world do not rest!



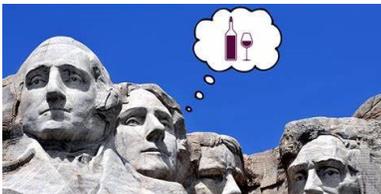
THE ROBOTS ARE COMING!! In France's Bordeaux region, robots ensure that the wine is organically good. They autonomously eliminate grass and weeds between the vines, making pesticides unnecessary. To enable the robots to navigate the hilly terrain, the developers took some cues from Mars rovers. These days, robots help with the laborious care of the vines. The Vitirover (pictured), is one of these robots. It is a fully autonomous lawnmower powered by solar energy. The main benefit of the robot is that it is environmentally friendly and also protects the soil by avoiding the compaction that may be caused by tractors or horses. [Robots in the vineyard - drive.tech](#)



RECYCLED GLASSWARE – Artisan glassblowers heat then reshape wine, juice, mineral water and beauty care bottles into pretty, distinctive glassware perfect for daily use or dinner parties – see the assorted hues, shapes and sizes at <https://remarkglass.com/> These glasses are from recycled wine bottles. And the greatest thing about this glassware is that not only are you helping the environment, but they're sturdy so you can just toss them in the dishwasher! Yes, all glasses come in clear (for those who like to see what color of wine is in your glass). \$15 - \$325.



A FAMOUS WINE DRINKER IN HISTORY – **Thomas Jefferson**, while we know him best for being the primary author of the Declaration of Independence, you may not have pegged the president as a wine mogul. However, believe it or not, Jefferson was a huge fan of European wine – and bringing it to America. He spent his days as the French ambassador touring the best wineries in Europe and kept a cellar at the White House of his favorite wines. Jefferson spread his grape knowledge and acted as a wine advisor to Adams, Madison, and Monroe, teaching them the ways of old world wine. He also helped stock the President's cellars with bottles of European wine to keep the vino flowing. When he decided he needed a little political break, Jefferson took to anonymous horseback and explored the regions of Champagne, Burgundy, Beaujolais, Languedoc, and Bordeaux. He galloped solo and changed horses and carriages frequently during his trip to remain anonymous. He was also one of the first people to promote that the United States should become a wine-producing nation. Think of him as the Founding Father of American wine appreciation. Jefferson truly knew how to take advantage of a business expense. While in France, he ordered around 400 bottles worth of wine to be shipped back to the US, often still in the barrel. When he returned home to the White House, his grape cravings increased, and he had 600 bottles a year sent from France to the US, racking up a yearly tab that equates to over hundreds of thousands of dollars today.



TWO CELEBRITIES WHO ARE SERIOUS ABOUT THEIR WINE – **1) Kathie Lee Gifford** is nothing short of a wine legend by now. Though she is best known for her career on morning talk shows, we have a feeling she identifies as wine lover more than media personality. Kathie's time on TV was often spent sipping wine, despite the fact that the bulk of her hosting is done in the morning.



2) Mariah Carey is a diva through and through, a diva that "loves her some wine." There's Angel Champagne, her incredibly expensive, platinum-plated bottles of bubbly only she could endorse and drink too much of before film festivals (rumored). There's Mariah Zinfandel, the Mendocino County wine she invested in. And can't ignore the rumors that Mariah fills soda cans with white wine (so!) while on the go during the daytime-clever little girl! I guess a canned wine from Mariah is next on the list.



FOUR RIDICULOUS WORDS USED TO DESCRIBE WINE – **1) Gasoline** - Love the smell of gasoline? Or maybe just a hint of it? Admit it, everyone does a little. If that's you, then you may like aged Riesling, which often exhibits distinct petrol/gasoline notes on the nose. **2) Liquid Viagra** - Another term for "sex in a bottle," liquid Viagra is often used to describe opulent, flamboyant, modern wines with lots of ripe fruit, new oak, and high alcohol. **3) Cat Piss** (sorry) - Sauvignon Blanc gets the distinction. Really? It's unmistakable and distinct. **4) Wet Dog** - This is the only wine descriptor that is 99% guaranteed to indicate a flaw in the wine. Wet dog is often used to describe the damp, musty, moldy smell that comes from a "corked" wine.



ON ANOTHER (BUT DISGUSTING) NOTE – Ever heard of prisoner wine? **Pruno** (there was a time when prunes were the star ingredient to prison wine, hence the name), hooch, juice, raisin jack, brew, chalk, moonshine, buck, jump. Toilet wine is still toilet wine, by any other name. What is toilet wine, you say? Never heard of this particular varietal? It's a moniker that applies to any fermented alcohol brewed in prison and hidden in the top tank of a toilet. Some sentimental souls whip up a home batch in homage to the ol' cellblock hotel. Others -- say, those in between jobs or working through grad school -- might also find it a handy skill. It's not very easy to make because the ingredients are difficult to access. But the basic recipe isn't too hard. It includes a few oranges (or canned fruit) mixed with water and sugar. Some recipes also include bread for yeast. All of this is left in a warm place for at least several days to ferment. It can be anywhere from as low as 2% alcohol to as high as 14% (I still wouldn't drink it). As intriguing as it sounds, I don't know that I'll whip up a batch of toilet wine at home. By all accounts, the finish lies somewhere between moldy fruit (sometimes there is actual mold floating on top) and regurgitated bile (sorry). Click on the link to learn how to make Pruno: [Ex-Inmate Teaches Sommelier How To Make Prison Wine - Bing video](#)



Pruno wine (made by prisoners) is not to be confused with **THE PRISONER** wine made by the Prisoner Wine Company of Napa Valley – as proof, pictured on the right - well-heeled celebrities love **THE PRISONER** wine: **The caption reads:** *On the heels of receiving his Doctor of Music degree from Berklee College of Music, the singer-songwriter Justin Timberlake was photographed deboarding his private jet with a bottle of **The Prisoner** red blend in hand.*



DO YOU SWIRL YOUR WINE IN A GLASS JUST BECAUSE OTHERS DO? Another one of the important wine terms is swirling wine. But, why swirl wine? Hasn't the liquid already moved around enough in the bottle? There are multiple benefits to swirling wine; when wine is swirled, the chemical compounds within fermented alcohol are released and bond to oxygen molecules. Here's a list of wine swirling steps will make YOU look like a wine swirling expert (grip the glass by the base, stem or bowl):



- Prepare a wine glass that holds at least 20 ounces.
- Pour two ounces of wine into the glass.
- Give your glass a swirl for 10-15 seconds.
- Observe the wine's color, clarity, and legs.
- Take in the aroma of the wine.
- If you can't distinguish individual aromas, swirl again.
- Taste the wine.
- If the wine still seems closed, swirl and taste again until it opens up.

But wait! Those of us who attended the **Latah Creek Winery** "extra special tasting" event on Wednesday, (10/26) learned a better technique from Mike Conway (owner) – which is by closing the top of the glass with your hand(s) and then swirling the glass for a few seconds, then lift your hand(s) off and immediately stick your nose in close and take in the aroma – you should notice a much more concentrated aroma than from swirling (*I'm sure there's a name for the "hand cupping" method but Latah Creek's wines were so good I forgot to write that down*). THANKS MIKE, ELLENA and NATALIE TOO!



WHAT WINE GOES WITH DESSERTS? Generally, choose a wine that's a little sweeter than the treat with which you plan to pair it, but richer, heavier sweets can stand up to dryer wines. See page 8 for **WINE PARING WITH HOLIDAY COOKIE RECIPES** and wine recommendations. If you asked **Eva Roberts** (SES member and owner of Just American Desserts), about what wines go with desserts, I'm guessing she'd say, **ANY WINE GOES WITH DESSERTS!** We'll see if Eva is right at our 2022 Holiday Dinner – mark your calendars for Monday, December 12, 2022 for the big SES event of the year! This extravagant annual wine dinner is amazing thanks to the professional planning of Eva Roberts and the Spokane Club staff – the food, the wine, the holiday atmosphere, and fun we have together is memorable!! Look for the invitation in the December WineMinder.





NOVEMBER 2022 SES TASTING INVITATION ITALIAN CLASSICS FROM TUSCANY AND VENETO



**HOSTED BY VINO! A WINE SHOP
PRESENTED BY JOHN ALLEN / MATT DOLAN
MONDAY, NOVEMBER 21, 2022 – 7:00 PM
SOUTHSIDE COMMUNITY CENTER**

\$32 FOR SES MEMBERS / \$37 FOR GUESTS
TASTING INCLUDES ITALIAN THEMED APPETIZERS

TO REGISTER FOR THE TASTING CLICK ON LINK:
<https://spokaneenologicalsociety.org/event-5024204>

Wines are subject to change based on distributor quantity availability

#	TYPE/LOC	TASTING WINES
1	Garganega, Veneto region NE Italy	2019 Monte Tondo GARGANEGA "Frizzante"
2	Lugana, in northern Italy between Lombardy in the west and Veneto in the east	2021 Allegrini Lugana Oasi Mantellina
3	Sangiovese from Chianti, Tuscany	2020 Selvapiana Chianti Rufina
4	Sangiovese from Tuscany	2017 Banfi Belnero Toscana (SUPER TUSCAN)
5	Sangiovese from Montalcino, Tuscany	2019 Antinori Pian delle Vigne Rosso di Montalcino
6	Vino Nobile Di Montepulciano is one of two hilltop towns in Tuscany	2018 Poliziano Vino Nobile di Montepulciano
7	Red Blend from Valpolicella, Veneto	2020 Allegrini Valpolicella
8	Red Blend from Valpolicella, Veneto	2018 Zenato Valpolicella Ripassa
9	Allegrini is Veneto's most acclaimed winery, and their Amarone is the gold standard. Wine Enthusiast/James Suckling reviewed at 90 points	2018 Allegrini Amarone della Valpolicella Classico



Garganega



Lugana



Tuscany



Veneto

SNOW ON WINE



Sugar, You're Too Sweet For Me!

Dr. Jeff Snow

Director of Education

November 2022

Holiday dinners are coming up. As we select wines for these festive events we each have some level of sweetness in mind. And as SES members, with all our “Learning by Tasting”, picking such a bottle off the shelf should be easy for us, right? Heft the bottle -- read the front and back label – a sense of what it will taste like should come to mind. Then again, maybe not such a “no-brainer”. Recently, our President Claudia complained that she often ended up buying a “sweet” white wine, when she wanted a “dry” one. Of course she looked all over front and back labels and sugar “%” was not listed nor any comment on dryness or sweetness. Only (as law requires) alcohol %. Why, she wondered, wouldn’t the winemaker put such info about the level of sweetness on the label? A good question.

When wine geeks say “DRY” we really mean Fully Fermented with no Residual Sugar. But of course some fully fermented red wines have a perceived sweetness, not due to sugar, but to other organic compounds such as esters, aldehydes and ketones which give a sweet taste (much as non-sugar chemicals in your coffee sweetener do). To avoid confusion I now prefer to say “Residual Sugar (**RS**)”, as a percentage. And then using the term “Perceived Sweetness (**PS**)”, ranging over dry, off dry, slightly sweet, sweet, and very sweet or cloying defines what we experience.

There is only a loose correlation between **RS** and **PS**. A wine with say 1.5% **RS** and the high acids often found in our Washington grapes might have a **PS** of off dry. But with very low acid would seem quite sweet. Like many aspects of holiday dinners, **PS** is complicated this year, especially with recent hot harvest weather. Understanding a grape’s “inner turmoil” as harvest approaches is key.

Our local vineyards are generally blessed with very cool nights as grapes mature. Vintners watch closely as grape sugars approach the 23 -24 Brix level of sugar maturity. But as sugar rises, acid declines. Usually our cool nights slow the acid decline so grapes retain quite high acid. But this year warm or even hot evenings caused acid levels to plummet. In order to retain enough acid the vintner might risk picking early, with sugars in the lower range of maturity, but well prior to “phenolic” maturity. With white grapes this can work since they are immediately pressed off the skins, seeds and stems. Only the juice goes off to tanks to be fermented. With this year’s low acid levels the vintner may choose to leave less **RS** in order to have similar **PS** to other vintages of their wine. To achieve lower **RS**, the yeast beasties eat more of the sugar, and they “poop-out” more alcohol. To produce a wine with similar **PS**, less **RS** is required, and a higher alcohol level in the 14% to 15% range may be a tell.

And this may answer to Prez Claudia’s question. Putting the %**RS**, the acid level, and the harvest Brix on the label is too complicated for most buyers to understand. But go to your local specialty wine store and the wine specialists there have all that information on hand and can easily tell you what the %**PS** of a wine you purchase.

Our specialty wine stores are a great resource in finding wine to meet our taste preference. And with **PS** it is complex. Really it is about the acid to sugar balance more than the actual **RS**, although some other factors are involved. Other resources include the winery websites which often give detailed information about the taste of each wine along with serving suggestions. And websites like **Vivino** list tasting notes for many wines, as do popular wine journals like **Wine Spectator**. As SES members who have been “Learning by Tasting” we are well prepared to use all these resources to select Holiday Feast wines.

Happy Holidays, and may your feast, the wine, and your guests all be delightful.

YOU HEARD IT HERE



By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator/Interim Board Director

November 2022

I was on a quest to find a song that covered both **wine** and **Thanksgiving** - it proved more difficult than I could have imagined. There are a few songs out there, but they either didn't feel right, were raunchy, or just didn't "hit" what I was looking for.

Growing up, the time from Thanksgiving to Christmas was my favorite time of year. It started with family gatherings for Thanksgiving which was the kickoff for the Christmas season. Nowadays "Christmas" starts far too early. Three weeks ago I went into a large box store looking for pellets for my BBQ grill. The first thing I saw when I walked in was a huge Christmas display. I asked one of the clerks, "where can I find pellets amidst all this Christmas stuff?" and he somewhat disgustingly said, "don't get me started!" referring to the early onslaught of Christmas *everything*. It seems we have lost the magic and excitement of anticipating (and waiting) for the wonder of the season. I digress though.

The song I chose references Thanksgiving more than wine, and in fact doesn't reference wine at all but merely refers to "fill your drink." I thought this sufficient to qualify for my purposes. I felt emphasis should be more on the Thanksgiving side anyways.

I found **The Thanksgiving Song** during my search and have never heard of it, or the artist. It's by a young (born in 1986) songwriter, **Ben Rector**, and was released in 2020 on his studio album titled, **A Ben Rector Christmas**. The song has a lovely melody that somehow seems a bit lively while also almost melancholy in way (it might make you cry). Or perhaps it's the lyrics that make it feel that way.

I love the images it conjures and the feelings it evokes. References to fall leaves, returning to your hometown and how things change but some things never change. The chorus, "so fill your plate and fill your drink, and fill this house with family" is what it is all about. The other line that hits home is "cause the older that I get I see that life is short and bittersweet." This song reminds me of the good ol' days of family at Thanksgiving, watching football games, watching families grow over the years, graduating from "the kids table" and remembering those no longer with us; all part of the deal. These are all things that are a part of my own life and Thanksgiving times I cherish. The closing line to me sums up a lot of what we've felt the last year or so: "cause we made it through, I do believe the longest year in history, thank God that it's Thanksgiving Day."

So click the song link below to listen to this song about traditions, holidays, and observations as we grow older, but don't forget to **fill your drink** first. *Happy Thanksgiving.*

[Ben Rector - The Thanksgiving Song - YouTube](#)

If you want to learn more about Ben - [Ben Rector - Wikipedia](#)

TWO APPETIZER RECIPES FROM THE OCTOBER 2022 TASTING

BEST OF SHOW FAUX ESCARGOT	GRUYERE MUSHROOM ONION BITES
	
<p>INGREDIENTS</p> <ul style="list-style-type: none"> • 1 stick butter at room temperature • 12 cloves garlic, minced • 1 tbsp white wine • A pinch of freshly ground nutmeg • 1 large shallot, finely chopped • 3/4 cup finely chopped parsley • 1 1/2 tsp salt • 1/2 tsp freshly ground black pepper • 1 lb mushroom caps (I used a mixture of white and cremini, but feel free to get creative) • 1 large baguette 	<p>INGREDIENTS</p> <ul style="list-style-type: none"> • 4 tbsps salted butter, divided • 2 tbsps vegetable oil, divided • 5-6 oz crimini or button mushrooms, sliced • 2 medium yellow onions, thinly sliced • 1/4 tsp dried thyme • 1 tsp sugar • 1 1/2 tbsps balsamic vinegar • 4 tbsps yellow mustard (to spread on puff pastry sheet) • 1/4 tsp garlic powder • salt and pepper, to taste • 4 oz grated gruyere cheese • 1 package (1 pound) frozen puff pastry, thawed • 1 egg, lightly beaten
<p>DIRECTIONS</p> <p>Wash and dry your mushrooms, then pluck the stems out. Chop the stems into quarters but be sure to leave the caps intact. Then set it all to the side.</p> <p>Beat the butter (I like to use a stand mixer here) until it's smooth. Then add the wine, salt, pepper and nutmeg and mix at medium speed until they're incorporated.</p> <p>Now decrease the speed to low and throw your shallots, garlic and parsley in there. Mix until these dudes are just incorporated.</p> <p>Using a large pan, sauté the mushrooms and butter on medium heat until they're sufficiently shriveled and tender. This should take about 15 minutes if you followed my advice about using the whole caps. If you chopped them up instead, it may be closer to 10 minutes.</p> <p>While the mushrooms are cooking, slice your baguette. Toast them a bit, and then add mushrooms and sauce!</p>	<p>DIRECTIONS</p> <p>In a large cast iron skillet over medium heat, heat 1 tablespoon of oil along with 1 tablespoon of butter. Add the mushrooms and sauté for about 5 minutes until tender. Remove and set aside in a medium bowl.</p> <p>Heat the remaining 3 tablespoons of butter along with the 1 tablespoon of oil and sauté the onions for 5 minutes. Add the dried thyme and sugar and continue to cook for 25 minutes on medium low heat. Make sure to stir the mixture every 5 minutes or so.</p> <p>Add the balsamic vinegar to deglaze the pan, allow the onions to soak it all in. Turn off heat.</p> <p>Add the onions to the mushroom mixture. Season with the garlic powder and salt and pepper to taste, stir to combine. Allow to cool to room temperature.</p> <p>Add the gruyere cheese and mix well. Position two racks in the upper and lower thirds of the oven. Preheat the oven to 400 degrees F.</p> <p>Line 2 baking sheets with parchment paper or silicone mats. Spread out the puff pastry and brush on yellow mustard over entire crust area. Using a knife or a pizza cutter, cut the puff pastry into 2-inch squares and place them on a lined baking sheet. Make sure the puff pastry is cold before proceeding. If not, allow it to rest in the refrigerator for 10-15 minutes before proceeding. Using a pastry brush, brush pastry sheets with mustard; then the beaten egg on the outside of squares. Place a tablespoon of caramelized onion mixture in the center.</p> <p>Bake for 20-25 minutes, rotating the pan halfway in between until crisp and golden brown.</p> <p>Let cool slightly before serving.</p>

PAIRING WINES WITH HOLIDAY COOKIES

<p>HONEY GINGERSNAP COOKIES SERVE WITH RIESLING</p>	<p>FLOURLESS FUDGY CHOCOLATE MUDSLIDE COOKIES SERVE WITH PETITE SIRAH</p>
<p>INGREDIENTS (makes 3 doz. cookies):</p> <ul style="list-style-type: none"> • 8 Ts unsalted butter, softened • ½ cup sugar • ½ cup honey • 1 large egg • 2 cups flour • 2 t baking soda • ½ t salt • 1 t ground ginger or freshly grated ginger • 1 t cinnamon • 1 t ground cloves 	<p>INGREDIENTS (makes 2 doz. cookies):</p> <ul style="list-style-type: none"> • 1 cup chocolate chips • 1 cup cocoa powder • 3 egg whites • 3 cups powdered sugar • 1 t vanilla extract • 2 T coffee liqueur or coffee syrup* • 1–2 Ts milk <p>*Coffee syrup: dissolve 2 ts instant coffee or espresso powder with 1/3 cup sugar in 1/3 cup hot water. Allow to cool and use the same amount noted in the recipe.</p>
<p>DIRECTIONS: In a large bowl, cream together butter, sugar, and honey until fluffy. Mix in egg and set aside. In a separate bowl, sift or whisk together the flour, baking soda, salt, and spices. Stir into wet ingredients until combined. Chill dough for 1 hour or until slightly firm. Preheat oven to 375 degrees. Roll dough into 1-inch balls and place onto parchment-lined cookie sheet, spacing about 2 inches apart. Bake for 10-12 minutes, or until lightly browned around the edges. Allow to cool for 2 minutes on the cookie sheet before transferring to a wire rack to finish cooling.</p>	<p>DIRECTIONS: In a large bowl, whisk together powdered sugar and cocoa powder. In a separate bowl, whisk together egg whites, coffee liqueur, and vanilla extract until lightly foamy. Combine wet and dry mixtures and stir until well mixed. Dough will be very thick and sticky once it comes together. Add 1-2 Ts of milk to help with mixing, if needed. Add in the chocolate chips and refrigerate the dough for about 1 hour. Preheat oven to 350 degrees. Line a cookie sheet with parchment paper and coat with a thin layer of non-stick vegetable oil spray to prevent sticking. Scoop 1 T worth of dough and place onto prepared cookie sheet, spacing about 2 inches apart. Bake for 12–15 minutes, or until the top is slightly cracked and dry. Allow to cool for 2 minutes on the cookie sheet before transferring to a wire rack to finish cooling.</p>
<p>LEMON-CRANBERRY SHORTBREAD COOKIES SERVE WITH ORANGE MUSCAT</p>	
<p>INGREDIENTS (makes 2 doz. cookies):</p> <ul style="list-style-type: none"> • 1¼ cup all-purpose flour • 2/3 cup granulated sugar • 8 Ts unsalted butter, softened • 2 t fresh-squeezed lemon juice • 1 t baking soda • 2 T milk • 1 T lemon zest • ½ cup dried cranberries • ¼ t salt 	<p>DIRECTIONS: Preheat oven to 350 degrees and line a baking sheet with parchment paper. In a large mixing bowl, cream the sugar, butter, and lemon extract together until light and fluffy. Add flour, baking soda, and salt and stir until just combined. Add lemon zest and milk, mix well. Gently fold in the dried cranberries. Mixture will be crumbly. Work dough by hand into a ball and then roll into a log about 2-3 inches thick. Wrap with parchment or plastic wrap and refrigerate for 1 hour. Once dough is chilled and firm, use a sharp knife to carefully slice dough into about ½-inch pieces and place onto parchment-lined cookie sheet, spacing about 1 inch apart. Bake for approximately 11-12 minutes or until lightly golden around the edges. Allow to cool for 2 minutes on the cookie sheet before transferring to a wire rack to finish cooling.</p>
<p>GENERAL COOKIE AND WINE PAIRING GUIDELINES</p>	
<p>Sugar Cookies >> Riesling, Gewürztraminer, Moscato, and Dry Sparkling Rose all have a fruitiness that perfectly plays up these favorites.</p> <p>Gingerbread Cookies >> Riesling, Sherry, or cool-climate Syrah often have notes of baking spices that highlight the spice in this holiday treat.</p> <p>Short Bread & Butter Cookies >> Buttery Chardonnay works with buttery cookies while a crisp citrusy Sauvignon Blanc refreshes the palate between bites.</p> <p>Peanut Butter Cookies >> Port has the richness to stand up to this savory sweet cookie.</p> <p>Oatmeal Cookies >> Cabernet Sauvignon is your best bet with this hearty cookie.</p>	

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 EXECUTIVE OFFICER: Treasurer
3	DeNio, David	2024	Board Director
4	DeNio, Dionne	2024	Board Director Appointment: Chair, Glasses & Linens & Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Gross, Terry	2025	Board Director (interim replacing Dave Madison term thru 2025) Appointment: A/V & Entertainment /Social Media & Zoom Coordinator
7	Hanson, Marty	2025	Board Director
8	Happy, Julie	2025	Board Director
9	Henspeter, Mona	2023	Board Director
10	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
11	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
12	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
13	Hoffman, Ellen	2024	Board Director
14	Kogler, Barb	2023	Board Director
15	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
16	Sputhe, Rebecca	2025	Board Director
17	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: Vice President
18	Wende, Jody	2023	Board Director

	NAME	TERM	APPOINTMENTS (NON-VOTING)
1	Austin, Deb	2022+	Membership Director
2	Goodwin, Kyle	2022+	Internal Auditor
3	Hanson, Deby	2022+	Extra Special Events Director
4	Rimpila, CR	2022+	Webmaster
5	Roberts, Eva	2022+	Special Events Director
6	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 for posting to our SES Facebook page.

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