



March WineMinder 2023



IS THERE SUCH A THING AS GREEN WINE? Vinho Verde (which is sometimes translated as “green wine”) is a crisp, aromatic, low alcohol, and often slightly spritzy wine from the North of Portugal. 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. Vinho Verde is Portugal’s largest wine region and the third biggest in Europe. Bottles of Vinho Verde are released generally 3 to 6 months after the harvest before the wine has aged. Most commonly, green wines are described as fresh, fruity, and floral. To conclude, Vinho Verde isn’t green, just rather young. With all that in mind, as spring arrives and everything thaws, try out some green wine from Portugal. It’s so much better than green beer.



WHAT ABOUT IRISH WINE? Irish wine production takes place in a small number of vineyards and the majority of wine producers lie in County Cork, Ireland, with Lusk, North County Dublin, also producing a wine named “Lusca.” Ireland is officially listed as a wine producing country by the European Commission. In addition to grapes, berries are also used to create wines in Ireland. Typically berries were harvested from hedgerows for this purpose. Now, the art of the grape may not be what they are best known for (common associations include poor weather, Guinness and potatoes). So it’s a surprise to some that the European Commission considers Ireland a “wine-making country.”

CHEERS TO WINE DRINKING GARDEN GNOMES – Ladies, us wine drinkers are apparently considered “real dolls!” Wayfair.com sells a wine gnome gal, she’s called “**Good Time Gal Drinking Wine,**” for \$40! Overstock.com sells another version of “**Good Time Gals (plural) Drinking Wine**” gnomes – *I can’t remember the last time I sat on a log with 2 other gals in a dress drinking wine*, it’s only \$45! eBay sells some cute “**Wine Sipping**” Gnomes, and then there’s “**Wine Lover Garden Gnome,**” his story is that with one sip of his luscious Gnome Sangria all the tension of your day will completely disappear. There are three great reasons to buy a wine gnome for your garden, 1) they bring good luck, 2) they like to party, and 3) some people just think they’re cute.



WINE TATOOS – WHAT!! You don’t have a hidden wine tattoo? *And you call yourself a wine*



lover? There are all kinds of wine-inspired tattoos from devotees (vino obsessed) who’ve made a lifetime commitment to the fermented grape juice. There are many brilliant ideas that can be used to design a wine tattoo, and some, well, not so much. But when a simple wine glass won’t do for your tattoo, how about a colorful cluster of grapes, a broken wine glass, a corkscrew (*I suppose that shows your readiness to have a glass of wine any ol’ time*), your favorite grape variety (i.e. “Reisling Rules”), or grape vines wrapped around your ankle. Yes, a wine tattoo shows you love wine, but maybe a little too much. *Most of them look like they hurt.* Whether you want to pay homage to ink and drink, or prefer not, we can at least salute both tattoo lovers and wine lovers alike.

BRAGGING RIGHTS – WINE AWARDS - When it comes to awards within the wine world, there tend to be two schools of thought. The one is that awards are fantastic for the industry, assisting in uplifting and commending winemaking teams and rewarding them for their hard efforts, as well as guiding consumers in the right direction for value-for-money bottlings. The other is that awards conjure up a skewed reflection of the wine world, as after all, it is not a thorough and complete review of all the wines available, but rather an entry-specific selection. It of course also comes down to personal taste buds – perhaps one judge prefers big, bold wines with a mouthful of tannin, while another prefers aromatic light reds. At the end of the day, as objective as one endeavors to be about the entire process, it is very difficult.



What does it mean when a wine is given a medal? It marks a certain level of quality. Secondly, it offers an opportunity to build trust with your customer; prove “their” winemaking is of the highest, excellent standard. Finally, all competitions (big or small) take the judging process incredibly seriously and maintain high professional standards. So, whether the result is a bronze, silver, or gold (or double gold, platinum, Top 10 ... etc.), winemakers will be very proud to be recognized as a craftsman of wine.

FLYING HIGH – THE EFFECTS OF ALTITUDE AND WINE - While many people enjoy a glass of wine while flying, some



people find that wine makes them sick when they fly. There are a few possible explanations for this. First, the change in altitude can cause the body to absorb alcohol more quickly (*thank you Jesus*). Second, the dry air in the cabin can cause dehydration, which can make the effects of alcohol more pronounced. On flights, some people report that the flavors of wine differ, with whites being more acidic and more opulent wines being less acidic. Finally, anxiety about flying can make the body more sensitive to the effects of alcohol (*my opinion, flight imbibing is a great way to make the most of your travel experience*).

Can you bring your own wine on a plane? Yes, you may bring your wine on a plane as long as you are of legal age. Alcoholic beverages with more than 24% but not more than 70% alcohol are limited in checked bags to 5 liters (1.3 gallons) per passenger and must be in unopened retail packaging. Alcoholic beverages with 24% alcohol or less are not subject to limitations in checked bags. Mini bottles of alcohol in carry-on bags must be able to comfortably fit into a single quart-sized bag (max. of 3.4 oz. or 100 ml of wine). Hardly worth the effort. *Why does that guy in the picture look a lot like Robin Henspeter?*

HAVE YOU BEEN TO EUROPE’S SECRET WINE COUNTRY? An hour’s drive southeast of Vienna, Burgenland, a leaf-shaped Austrian province on the country’s eastern border with Hungary, is a stunningly beautiful rural region with some of the world’s best vineyards, fairytale chateaux’, and pretty little rural villages. *Do I have your attention?* What first put Burgenland on the map was its spectacular award-winning sauterne-style wines made by the Kracher Winery in Illmitz, but the region, which is one of the oldest wine regions in Europe, produces some of the best red wines in the Old World, *and Jeffery Snow will love this*, the locale of the Kracher winery fosters ideal conditions for *Botrytis cinerea*, a fungus that shrivels the grapes, concentrating their sweetness. Burgenland’s wineries are small and run by winemakers who love sharing their wines (*did I mention everyone speaks English too*). Since many small Burgenland vineyards don’t sell outside Austria, it’s worth picking up a bottle or two of a favorite while you’re there. *Nothing wrong with a vacation where you just sit still and look at the view.* [From NetJets Magazine]



WINE BRICKS – HOW THEY SAVED THE U.S. WINE INDUSTRY – [By ADAM TEETER] - When Prohibition finally went into



effect on January 16, 1920, those who owned American vineyards for the sole purpose of turning those grapes into wine faced a dilemma: tear up the vines and plant something else, or try and find a way to still make a profit from the grapes with the hope the ban on booze didn’t last very long.

This conundrum was especially felt among the vintners of the Napa Valley, who by 1920 were already making a good portion of America’s wine. So winemakers who decided to stick it out came up with an ingenious way to sell their grapes and still legally make wine, becoming rich in the process.

The Volstead Act stipulated that grape growers themselves could make juice and juice concentrate only if those products were used for non-alcoholic consumption. So the vineyards could still make non-alcoholic wine and that wine could theoretically be turned into alcohol by consumers as long as the winemakers gave clear warning that this was illegal, and they had no knowledge of the end consumers’ intentions. With these loopholes in place, the creation of “wine bricks” and, in turn, the ability for U.S. citizens to continue consuming wine, came to be.

A wine brick was a brick of concentrated grape juice – which was completely legal to produce – that consumers could dissolve in water and ferment in order make their own vino. But not every consumer knew how to make wine, so how did consumers know what to do? The instructions were printed directly on the packaging, but these instructions were masked as a warning of what not to do with the product. Besides the “warning,” wine brick makers such as Vino Sano were very open about what they knew their product was to be used for, even including the flavors – such as Burgundy, Claret and Riesling – one might encounter if they mistakenly left the juice to ferment. An ingenious way to get around the law.

The result of these wine bricks was that many people, including the famous Beringer Vineyards, became incredibly rich. This is because the demand for grapes and these concentrate products didn't fall when Prohibition hit, it rose, but there were fewer people to keep up with the supply, since several winemakers had already torn up their vineyards to plant orchards. By 1924, the price per ton was a shocking \$375, a 3,847% increase in price from the pre-Prohibition price tag of only \$9.50. As prices rose, people from across the country rushed to Napa to get into the grape game. One such person was Cesare Mondavi, a grocer from Minnesota who saw the fortune that could be made and moved his entire family to California to take part. Due in large part to Prohibition, the Mondavi wine dynasty was born. This dynasty and others created thanks to Prohibition insured that California's wine industry survived and even thrived during America's dry spell. [The archives of the Ontario Museum of History & Art contains one of the last remaining grape bricks.]



ANNOUNCING THE SES MARCH 20TH TASTING EVENT



Vine To Table

For our March tasting event we invite you to enjoy carefully crafted small-lot Washington wines from **Winescapes Winery**. Phil and Pat Butterfield, winemaker and owners, are the brains and brawn of Winescapes, one of Spokane's very best wineries. Their production building overlooks Winescape's 14-acre production site and tasting facility, which is also their home. Their focus has always been on making the best wine they possibly can (and sharing it with the community).

Winescape's secret weapon is Phil's mastermind that creates their exceptional wines. At our tasting Pat will share their story with screen images that will help you see where they source their grapes, how and why they selected their particular vineyard blocks, their wine making processes and science behind the crafting of their wines that give them the texture and complexity we have all grown to appreciate; their wines are robust and that is the life they bring to your table!

It's a lot of work, but their biggest commitment is to maintain Winescape's connection to the land and the site's heritage – Pat will share with us the total “vine to table” experience and treat us to some of their most intensely flavorful and complex wines.

And the Food Committee is working with Pat to develop appetizers that pair with some of the “on the palate” notes described below their signature blends. I'm not sure if anyone can top the appetizers served at the February tasting, but I know they will try! **Recipes from the February tasting are included on page 10.**

ABOUT THE TASTING WINES



Wine #1 – 2021 Chardonnay - Snipes Mountain AVA, Newhouse Family Vineyard (uplands). On the nose: pea, bread pudding, burnt caramel. On the palate: Apple butter, pear compote, hints of citrus and almond. Winemaker's notes: a wine for fans of a lightly oaked Chardonnay with a confident taste profile. 67% stainless steel, 33% new French oak (6 mo). **\$24.00 retail - \$21.60 SES Price**

Wine #2 – 2021 Riesling - Yakima Valley AVA, Lewis Vineyard. On the nose: Aromatic, mineral-y, beeswax. On the palate: green apple, lemon, grapefruit. Hand-picked grapes from the renowned Lewis vineyard. Made in the German "sussreserve" style. A beautiful and complex Riesling, true to terroir and technique. Made in the German "sussreserve" style. **\$22 retail - \$19.80 SES Price**

Wine #3 – 2021 Rose of Sangiovese - Red Mountain AVA, Kiona Estate Vineyard. On the nose: Cherry blossom, banana candy necklace. On the palate: Peach, Meyer lemon, grass and wild strawberry with dry, smooth edges. Winemaker's notes: Sangiovese from the Kiona Estate Vineyard on the southwest-facing slopes of Red Mountain. This rose is substantive, yet delicate. **\$24.00 retail - \$21.60 SES Price**

Wine #4 – 2019 Pathfinder - Columbia Valley AVA, Heart of the Hill (Kiona), Lonesome Springs Ranch & Bacchus Vineyards. On the nose: red fruit, cocoa, sage and earth. On the palate: Cranberry sauce, eucalyptus, cherry Jolly-Rancher. Winemaker's notes: A new bright tasting blend with elegant lightness. 41% Mourvedre, 35% Grenache, 24% Merlot. **\$30.00 retail - \$27.00 SES Price**

Wine #5 – 2018 Field Trip - Red Mountain and White Bluffs AVAs, Heart of the Hill (Kiona) & Dionysus (Sagemoor) Vineyards. On the nose: Black currant, clove, herb. On the palate: plum, cherry, coffee bean. Winemaker's notes: Bordeaux blend. Hand-picked fruit. A signature Winescape blend. 70% Cabernet Sauvignon, 18% Petit Verdot, 12% Merlot. **\$36.00 retail - \$32.40 SES Price**

Wine #6 – 2018 Free Fall - Red Mountain & Columbia Valley AVAs, Heart of the Hill, Dionysus, Bacchus, and Gamache Vineyards. On the palate: Plum, prune, boysenberry. Luscious. 22 mo. French oak. Winemaker's notes: Decadent and rich Bordeaux blend. 59% Cabernet Sauvignon, 29% Merlot, 12% Malbec. **\$46.00 retail - \$41.40 SES Price**

Wine #7 – 2019 Carmenere - Red Mountain AVA, Heart of the Hill. On the nose: black pepper and red raspberry. On the palate: smooth, fruity, red berry and sweet cherry, black pepper, medium body with an integrated palate. 30 mo. French oak. Winemaker's note: A true Red Mountain Carmenere, this wine will please (reserved for wine club only, however, we will try and we can buy). **\$47.00 retail - \$42.30 SES Price**

Wine #8 – 2018 Petit Verdot - Red Mountain and White Bluffs AVAs. Heart of the Hill (Kiona), Bacchus and Dionysus vineyards. On the Nose: Fig, anise, violet & sage. On the palate: robust and velvety. Beautiful and full in a slow dance. Subtle complexity. 25 mo. French oak. Winemaker's notes: Resisting the temptation to blend it all away, we've loved this wine since it was a little bebe. **\$35.00 retail - \$31.50 SES Price**

Note: Wine selections are subject to availability at the time the order is received by the retailer.



REGISTRATION IS OPEN FOR THE MARCH 2023 SES WINE TASTING EVENT



Vine To Table
HOSTS

Phillip and Patricia Butterfield
Winemaker & Owners



MONDAY, MARCH 20, 2023 – 7:00 PM

SHRINERS EVENT CENTER, 7217 W. Westbow Blvd., Spokane, WA 99224
DOORS OPEN AT 6:30 PM – CHECK-IN REQUIRED BEFORE SEATING

\$35 SES MEMBER / \$40 GUEST

TASTING INCLUDES EIGHT WINES AND PAIRED APPETIZERS

TO REGISTER FOR THE TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5187515>

BRING 2 GLASSES PER PERSON

WINES	LEFT GLASS	RIGHT GLASS
1 & 2	2021 Chardonnay Snipes Mtn AVA Newhouse Family Vineyard	2021 Riesling Yakima Valley AVA Lewis Vineyard
3 & 4	2021 Rose of Sangiovese Red Mtn AVA Kiona Estate Vineyard	2019 Pathfinder Columbia Valley AVA, Heart of the Hill (Kiona), Lonesome Springs Ranch & Bacchus Vineyards
5 & 6	2018 Field Trip Red Mtn & White Bluffs AVA Heart of the Hill (Kiona) & Dionysus (Sagemoor) Vineyards	2018 Free Fall Red Mtn & Columbia Valley AVA Heart of the Hill, Dionysus, Bacchus & Gamache Vineyards
7 & 8	2019 Carmenere Red Mtn AVA Heart of the Hill Vineyard	2018 Petit Verdot Red Mtn & White Bluffs AVAs, Heart of the Hill (Kiona), Bacchus & Dionysus Vineyards

Wines will be available for pick-up from Winescapes

6011 East 32nd Ave., Spokane, WA 99223

OPEN Thursday & Friday 3-7pm, Saturday & Sunday 2-6pm.

(509) 474-0150 Winery

TO LEARN MORE ABOUT WINESCAPES VISIT THEIR TASTING ROOM OR VISIT THEIR WEBSITE AT <https://winescapewines.com/>

SNOW ON WINE

Dr. Jeff Snow, Director of Education
March 2023

ARE YOU A TERROIRIST?



The **NEW** vs **OLD** World Wine Debate

The February SES tasting, “The Sideways Effect: Pinot Noir from Around the World,” was well enjoyed (110 members and guests). Alexandra Barber from Wanderlust Delicato and Alex Van Amburg of Southern Glazers Wine and Spirits did a wonderful job of presenting the nine all Pinot Noir wines, and pointed out that Pinot Noir is the most terroir evocative of all grapes. Many SES members commented on the marked differences in aroma and taste between these wines. Some preferred wines with more fruit and some were drawn to the more savory or earthy notes. Many members liked each terroir style but for pairing with different foods. It would be difficult to design a wine presentation which could better demonstrate the effect of terroir. Leave it to the French to invent ONE word to describe everything that affects how a grape turns out: soil type, temperature, wind, precipitation, slope angle and aspect, and probably other things. And a wine known by it’s terroir is the hallmark of what many call the OLD world style.

Throughout Europe wines are most commonly labeled by the geographic region they come from. Think of Burgundy, Bordeaux, Chianti, or Rioja. To be sure, each producer in a given region must follow specific rules (enforced by government inspection) for that appellation as far as grape type, and other factors such as restriction on watering, yield in tons per acre, and even harvest dates, in order to be so labeled. So terroir is reflected fairly consistently across a region, and in sub-regions or specific villages even more so. Few French, Italian or Spanish wine drinkers think about or even know what the grape variety is, but they know what a Vouvray or a Beaujolais will taste like. So knowing the wine by it’s terroir is characteristic of OLD world style.



Here in the NEW world of wine (think USA, Argentina, Chili and Australia), folks want to know first and foremost the grape variety (i.e. Chardonnay, Merlot, Syrah) or type of grape blend (i.e. GSM, Cab/Merlot, etc). After that producer or brand, and lastly the region or AVA. Many of the branded wines we drink really have no identifiable terroir. Not that any of us drink “Charles Shaw” or Two Buck Chuck (TBC), but their Cab or Merlot is a blend of bulk wines from many



producer’s all over California (and probably elsewhere). Sure it is usually quite drinkable and generally tastes like it’s name sake grape, but of layers of flavor, complexities, or regional character it has none. And as we go up the typical supermarket wine shelves in price there are other TBC like wines -- maybe a little smoother or more flavorful. Take “Barefoot Cellars,” a brand founded in 1965 by California winemaker Davis Bynum. Cute bare feet on the label had appeal and they feature a “medal” or award on every bottle. It developed a big following and sold well, so in 2005 Gallo bought the brand. They expanded volume and product lineup and filled those bottles with wine blended from some of the thousands of tanks in their giant Modesto, California wine factory.



Gallo, the world’s largest wine producer, has similarly purchased over 150 wine brands (and has over 1500 individual wine products). Someone recently said to me, “I haven’t seen much Gallo wine recently”. Every wine bottle has a UPC bar code and under it a product number. If the first six numbers are **085000** it is a Gallo product even though there is no “G” word on the bottle. We’re likely drinking Gallo waaaay more often than we think. So the NEW world style gives us a huge selection of well made drinkable wines at a good price, but devoid of a connection to the earth or any given culture or identifiable terroir.

Now, here in Washington we have hundreds of truly independent small wineries, some of the best right here in Spokane, or with tasting rooms here. They are making wines from designated vineyards at “Barrister”, “Winescape”, “Robert Karl”, “Va Piano”, “Maryhill” and others, and those wines show very identifiable terroir. So while we see much NEW world style wine here, there is a bunch’o terroir driven wine right here to taste, buy and enjoy. A case could be made that Walla Walla “rocks” Syrah or Red Mountain Bordeaux variety wines are all about OLD world style. Wines connected to a place and identifiable winemaking style, and right here in the NEW world. And if California’s Gallo is the largest wine producer in the world, we in Washington have COSTCO, which I’ve been told, is the world’s largest wine retailer.



It is common for me to “run into ole wine buddies” in a Costco wine department. Wines there range in price from about \$5 to \$95 a bottle. There are pallets of inexpensive branded wine from all over the world – Portugal, Italy, New Zealand, and Argentina to name a few. Clearly New world wines with little or no identifiable terroir character, but good clean soundly made wine which are a pleasure to drink – nice fruit, great balance and they “punch” well above their cost. Then they have wines of smaller wineries, often vineyard specific bottlings -- terroir driven wines. And likewise some amazing “Kirkland Brand” wines, private labeled from Chianti, the Rhone, etc. which are astoundingly good and show typical terroir character. These latter two groups are really OLD world style wines, driven by terroir, even if some are labeled by grape variety and brand. So COSTCO seems to be hedging it’s bet in the OLD vs NEW world style debate.

For the COSTCO members among us, just perhaps, which row of the wine department one frequents most might answer the question “are you a terroirist”? Now you can find me in every one of the rows. I love great terroir driven wines, wines which take me on a flavor journey to lands Julie and I have visited. Wines which develop wonderful complex layers of flavor with bottle ageing. These wines are my definition of OLD world style. But I love a good bargain as well – a soundly make, well balanced fruit forward wine selling for \$8 or \$9 but tasting like \$18 or \$20. Wine to drink today or next week at latest! My personal definition of NEW world wine. And does the debate have a winner? For me, both styles have a place – I call it a draw!

Every day pick what works best for you and your wining and dining friends and family.

Reference:

- 1) Veseth, Mike, Wine Wars II, The Global Battle for the Soul of Wine, Rowman & Littlefield Publishing Group, Lanham, Maryland, 2022, Pp 1 – 205.

YOU HEARD IT HERE

Terry Gross, Board Director
March 2023



Beaujolais

BY ROY ORBISON



Yes, I know, this is the second time I have pulled a Roy Orbison song out of my hat. The first being “Lonely Wine” in October 2021. But, **this song** has a more specific title of “**Beaujolais**”. The song could be interpreted as talking about an individual whose name is indeed Beaujolais, or an actual ode to the burgundy wine of the same name. The song is very short coming in at 2 minutes 15 seconds and was written by John Carter and Tim Gilbert. Finding any information on these two songwriters was a challenge, and what I found was very limited. They are both listed on the credits of the album, “**Roy Orbison Sings**”, issued in 1972 on

which this song is found. Look at the lyrics and decide for yourself, is it about an individual or the wine?

*Ma la petit ca de bonee
Life could be sweet, sweet beaujolais
Beautiful dream on a beautiful day
Are you what you seem, sweet beaujolais
Oh girl, my heart is slipping away
Oh girl, I love beaujolais
Tres bon chamlee, ca sont verne
Ma fleur de lis, je t'aime Beaujolais
Oh girl, my heart is slipping away
Oh girl, I love beaujolais
I love beaujolais
I love beaujolais
I love beaujolais*

Since I did not take French, I looked up those phrases in google translate and this is what I found.

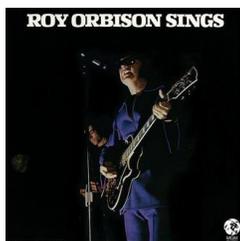
Ma la petit ca de bonee-

My little maid's cap (which could be a cap or a cork).

Tres bon chamlee, ca sont verne

Ma fleur de lis, je t'aime Beaujolais

Very good Chamlee, it's Verne my lily flower, I love Beaujolais.



Roy struggled during the 70's as his popularity waned and suffering from personal tragedy of his wife's death in 1966. In the 80's things started popping again. Van Halen released their version of “Pretty Woman”, introducing a younger generation to Roy's music. His song “In Dreams” was used by David Lynch in the film “Blue Velvet” where Dennis Hopper, playing psychopath Frank Booth, is obsessed with the song which was lip synched in the movie by Dean Stockwell as Booth's drug dealer boss. Strange indeed. This along with his music showing up in other films such as “Less Than Zero” and “Hiding Out”, put his music and name out there again.

Roy gained further fame as part of the **Traveling Wilburys**. The band included Jeff Lynne, Bob Dylan, Tom Petty and George Harrison. They released their first album in 1988 and it was a commercial and artistic success.

So grab some **Gamay Beaujolais** and listen to **Beaujolais**.

<https://www.youtube.com/watch?v=6oaetac3JcM>



BASALT CELLARS



ANNOUNCING THE SPOKANE ENOLOGICAL SOCIETY
APRIL 2023 “EXTRA SPECIAL EVENT”

“ROADTRIP TO CLARKSTON”



SATURDAY, APRIL 15, 2023 - 12:30 PM – 3:00 PM
BASALT CELLARS TASTING ROOM
906 Port Drive, Clarkston, WA 99403



SPACE IS LIMITED SO SUGGEST YOUR REGISTER AS SOON AS POSSIBLE
TO REGISTER, CLICK ON THE LINK: <https://spokaneenologicalsociety.org/event-5180398>

COST IS \$25 PER PERSON

ABOUT BASALT CELLARS

Business partners Rick Wasem and Lynn DeVleming founded Basalt Cellars in 2003, with a shared passion of creating rock solid, age worthy wines. Their success was immediate with their 2004 Merlot winning “Double Gold” and “Best of Class” at Tri-Cities Wine Festival. Basalt Cellars has one primary mission: producing highly awarded and respected wines from the finest vineyards in Washington State. They hold long standing contracts with elite vineyards such as Bacchus, Weinbau and Willard, as well as their own estate vineyards which are located in the Lewis Clark Valley AVA. Their preference for individual varietal characteristics to remain intact, begins with harvest and continues throughout the entirety of the winemaking process. Red wines are aged in primarily French oak barrels for 18 to 30 months before bottling, and then cellared and released at perfection when the winemaker is satisfied the wine is ready. Rick’s 35-year wine making expertise, and pharmacy background, have shown to be the recipe for Basalt’s ultra-premium wines. To learn more about Basalt Cellars please visit their website at [Basalt Cellars | Clarkston, WA](https://www.basaltcellars.com)

ABOUT OUR EVENT

We have planned an SES exclusive visit to the Basalt Cellars Clarkston tasting room to taste and learn about (and fall in love with) their wines. Basalt will provide an 8-wine tasting along with light snacks (crackers and cheese). Please plan to arrive at their tasting room by 12:30 p.m. for the program – we will conclude with their highly awarded Port and a little chocolate! We should be done by approximately 3:00 p.m. Attendees will be able to order wines at wine club discounted rates: 1-5 bottles = 10%, 6+ bottles = 15%, case = 20%.

HOTEL ACCOMMODATIONS

For those who would like to spend the night, Basalt has arranged a special rate of \$119 for us at the Holiday Inn Clarkston (which is just 0.2 miles from Basalt Cellars) for both Friday and Saturday night - just mention SES and Basalt Cellars when you call to reserve. Hotel Front Desk: 509-758-9500 or Reservations 1-888-465-4329. [Hotel in Clarkston | Holiday Inn Clarkston - Lewiston Hotel \(ihg.com\)](https://www.holidayinn.com).

Note: Transportation is not included.

We look forward to our visit to the Lewis-Clark Valley on this first for a long time “road trip!”

RECIPES FROM THE FEBRUARY 2023 PINOT NOIR TASTING

Beet Muhammara

Ingredients:

8 oz cooked, peeled shredded beets- squeeze excess liquid out if any
½ C walnuts, toasted
½ C cracker crumbs
3 scallions, chopped
¼ C extra-virgin olive oil
2 TBL pomegranate molasses
4 tsp lemon juice
1 ½ tsp paprika (1/4 tsp of smoky paprika if available)
1 tsp ground cumin
½ tsp salt
1/8 tsp cayenne pepper

Instructions:

Process all ingredients in food processor until uniform course puree forms, about 15-30 seconds, scraping down sides of bowl halfway through processing. Transfer to bowl and serve with baguette or crackers.

Salmon Spread

Ingredients:

1 C flaked salmon (smoked)
1 8oz package of cream cheese
1 TBL lemon juice
2 tsp grated onion
2 tsp horseradish

Instructions:

Stir together until well blended. Serve spread on seasoned or sesame Rye-Krisp crackers, or baguette.
This makes about 1/2 cups.

The Best “Dam’d” Bacon Jam

Ingredients:

1 lb thick cut bacon
2 extra large sweet onions, quartered and thickly sliced
½ cup brown sugar, use coconut sugar for paleo
½ cup water
½ cup strong brewed coffee
1 tablespoon balsamic vinegar

Instructions:

1. Cut the bacon into half-inch slices and add them to a large frying pan. Don't worry if the bacon pieces stick together, they will come apart as they cook. Cook over medium-high heat for about 10 minutes, stirring frequently until the bacon is cooked but still quite chewy. A few crispy bits are ok. Use a slotted spoon to remove the bacon from the pan.
2. Pour out all but 1 tablespoon of the bacon drippings. Add the onions to the pan and cook for about 8-10 minutes then reduce the heat to low. Add the sugar and stir. Continue to cook until the onions have caramelized, about 20 minutes.
3. Add the reserved bacon, coffee, and water and increase the heat to medium. Continue to cook, stirring about every five minutes, until the onions are thick and jam-like, about 30 minutes. Remove from the heat and stir in the balsamic. Taste for seasoning and salt if necessary.
4. Use immediately or refrigerate for up to a week. Bring back to room temperature before serving. There will be little spots of white fat when you take it out of the fridge. As the jam comes to room temperature, these will disappear.

Goat Cheese Log with Dates & Dukkah

Ingredients:

For the Cheese Log -

8 oz plain goat cheese
8 oz cream cheese
1 garlic clove, medium size finely chopped
½-1 tsp black pepper
½ C dates, chopped small

For the Dukkah*

1 tsp fennel seeds, toasted
1 tsp coriander seeds toasted
1 ½ TBL raw sunflower seeds toasted
1 TBL sesame seeds, toasted
1 ½ tsp nigella seeds
3 TBL hazelnuts or almonds, skinned, and chopped fine
1 ½ tsp paprika
½ tsp flake sea salt
2-3 TBL extra-virgin olive oil

Instructions:

1. For the cheese: Mix room temperature cheeses, garlic and black pepper and dates. Shape into a log approximately 12 inches long and 3 inches wide on plastic wrap, form into a tightly wrapped cylinder. Tuck ends and refrigerate until very firm. 1 ½ to 2 hours.
2. For the Dukkah: Grind fennel seeds and coriander seeds in spice grinder until finely ground, about 30 seconds. Add sunflower seeds, nuts, and nigella seeds and pulse until coarsely ground, about 6 pulses. Add paprika and salt. Transfer to a bowl and add the sesame seeds; stir until blended. Empty onto a sheet of parchment paper forming a line as long as the cheese log.
3. Unwrap cheese log and roll in Dukkah to evenly coat, pressing gently to adhere. The cheese log can be cut into smaller logs. Transfer to serving dish and let soften for about an hour before serving. Drizzle with olive oil and serve with crackers or baguette. You may rewrap and refrigerate after coating cheese log until serving.

*Prepared Dukkah can be purchased online if desired.

Crispy Baked Parmesan Garlic Breaded Mushrooms

Ingredients:

1 1/4 cup Panko breadcrumbs
1 ounce Parmesan cheese grated
1 teaspoon garlic powder
1/2 teaspoon salt
1 teaspoon pepper
1 tablespoon dried parsley
2 egg whites
20 white button mushrooms cleaned

Instructions:

1. Prep oven and baking sheet - Preheat to 450 F degrees and line baking sheet with parchment paper; set aside.
2. Combine ingredients - In a bowl combine breadcrumbs, salt, pepper, garlic powder, parmesan cheese, and parsley. In separate bowl, whisk the egg whites.
3. Dip your mushrooms - Dip each mushroom in egg whites, then roll mushroom through the breadcrumb mixture, and place on baking sheet.
4. Bake - 10 - 15 minutes or until golden brown and crispy then serve with ranch dressing, marinara or dipping sauce of your choice!

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2022/2023 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	EXECUTIVE OFFICERS/DIRECTORS & COMMITTEE CHAIRS/APPOINTEES (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 Appointment: Chair, Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025)
7	Hanson, Marty	2025	Board Director
8	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Sputhe thru 2025)
9	Happy, Julie	2025	Board Director
10	Henspeter, Mona	2023	Board Director
11	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
12	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
13	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
14	Hoffman, Ellen	2024	Board Director
15	Kogler, Barb	2023	Board Director
16	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
17	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: Vice President
18	Wende, Jody	2023	Board Director

APPOINTED BOARD MEMBERS

	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.

REGULAR EVENTS

There are 10 planned events per year, 8 tastings and 2 special dinner events. We take July and August off.

Tastings are held on the third Monday of the month at SHRINERS EVENT CENTER, located at 7217 W. Westbow Blvd., Spokane, WA 99224.

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.

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

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.

SES MEMBERSHIP BENEFITS

Membership in the SES enables you to enhance your knowledge and appreciation of wine and include:

- Annual subscription to the SES e-newsletter, the WineMinder containing information about our upcoming events and how to register (sent by email and archived online);
- On-line access to SES archives including newsletters, educational articles, Food Committee recipes and SES Board minutes.
- Reduced member rate on SES tasting events where we spend time with local winemakers, industry leaders and society members who are knowledgeable about wine;
- Reduced member rate on SES extra special events at local tasting rooms and wineries;
- Reduced member rate to attend the multi-course April Anniversary Dinner and December Holiday Dinner at the Spokane Club;
- Receive discounts on wine purchases from our presenting retailers;
- Enjoy appetizer foods prepared by our Food Committee paired specifically for each wine in our typical 8 wine tastings.
- *New members receive a SES membership name tag;
- *New members receive a SES logo wine glass and carry bag;
- Our tastings and dinner events offer great networking opportunities;
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting!

HOW TO BECOME A NEW MEMBER

Effective March 1, 2023, the cost to **join** the SES for a 1-year term is **\$40 per person** which includes a 1-time set-up fee that pays for your new member name badge and SES logo wine glass and carry bag.

HOW TO RENEW YOUR YEARLY MEMBERSHIP

Effective March 1, 2023, the cost to **renew** your membership each year in June is **\$30 per person**. 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 via mail request to the SES.