



JUNE WINEMINDER 2023



RENEWING YOUR SPIRIT IN THE SPOKANE ENOLOGICAL SOCIETY - The SES Board of Directors invite you to renew your current SES membership on or before June 30, 2023 for the tasting year beginning July 1, 2023 through June 30, 2024. Continuing your SES membership keeps you in touch with wine education and the lifelong friendships you've made at the SES - and it gives you a reason to "get out of the house" and participate in fun and educational wine events throughout the year! We hope you will renew today to continue to enjoy tasting and learning about wines with us tomorrow. Whether you are new to wine or a wine "aficionado," you will always learn something new at SES!

SEE PAGE 14 & 15 FOR A COMPLETE LIST OF MEMBERSHIP BENEFITS AND HOW TO RENEW YOUR MEMBERSHIP (OR BECOME A NEW MEMBER)

YES, WE'RE ALL ABOUT WINE, BUT RAISE A GLASS TO WASHINGTON BREWERS! They dominated at the 2022 Great American Beer Festival (regarded as the premier beer competition in the United States), taking home an impressive 19 medals (just 300 medals were awarded). Over 2,100 breweries submitted more than 9,900 beers to the competition. Noteworthy facts: the annual economic impact of Washington craft beer is around \$1.4 billion. Washington is home to over 430 craft breweries; that puts us at #4 on the list of states with the most breweries (as of 2021). Those breweries produce around 580,000 barrels of beer per year and support over 6,300 direct jobs. So next time you raise your wine glass, remember to say CHEERS to Washington's craft breweries.



AI – IS IT A GAME CHANGER FOR THE WINE INDUSTRY? We've all seen firsthand how technology can impact and propel businesses forward. One new technology we can't stop hearing about, Artificial Intelligence (AI), has the potential to completely revolutionize the way wineries interact with their customers and improve their business processes (level-up their marketing, higher level customer service experience).



AI-driven chatbots can handle multiple tasks, such as answering frequently asked questions, providing recommendations and assisting with bookings for tastings or events. This not only reduces the response time for customer inquiries, but it also frees-up employees to focus on other essential tasks. Chatbots can also be used to collect customer feedback through post-purchase surveys or follow-up interactions after tastings and events. The AI can analyze the feedback data, identify trends and highlight areas where you can improve, allowing for more targeted and effective enhancements. If you're skeptical of an AI being able to accurately describe your wines in a clear and thoughtful manner, then be prepared to be amazed by these recent findings. According to a study published by OpenAI, the company that created ChatGPT, the newest version of their product has already passed the Introductory, Certified and Advanced Sommelier theory exams — without ever taking a sip.

Embracing AI such as ChatGPT¹ as a truly versatile tool is going to enable wineries not only stay competitive in the ever-evolving world of wine, but also deepen its connections with customers, creating memorable experiences that keep them coming back for more (*then again, that may only be true with a human factor*). As the wine industry continues to change and mature — just like the wine they make — the ability to remain agile and embrace new technology along the way is one way to ensure long-term success and profitability (*or not!*) April 2023 By Nathan Westfall

DUBAI'S PARTY CITY JUST GOT CHEAPER - The Gulf's party city has been an expensive place to enjoy a glass of wine, thanks to its punishing 30% tax on alcohol. But, as of 1 January 2023, Dubai has removed its 30% tax on alcohol (for a trial period of 12 months). The news had an immediate impact on Dubai's wine economy; it gave them a competitive advantage over others in the region and addresses one of the comments that is always made by tourists and residents. Most restaurants typically mark-up alcohol by four to five times, making Dubai an extremely expensive place to enjoy a glass of wine. Dubai is effectively a duopoly market, as two distributors supply nearly the entire market; one is owned by the government, through the Emirates Group. Hmm, so they aren't taxing themselves now, smart!



Lots of work in the last year has gone into bringing new and different wines to Dubai; a shift in more fun and small producers breaking into the region. The Emirates government has also dropped its requirement that individuals pay a license fee before they buy wine. Hmm, maybe they're reorienting their economy away from oil production into wine production?

Burj Khalifa, mixed-use skyscraper in Dubai, United Arab Emirates, that is the world's tallest building, the tower—whose intended height remained a closely guarded secret throughout its construction—reached completion at 163 floors and a height of 2,717 feet (828 metres). The Lounge At The Top has uninterrupted 360° views of Dubai and its surroundings, including the world's highest lounge at 585 meters above the ground; immerse yourself in the clouds with an exclusive tour of the **outdoor (gulp!!) terrace**.



PIE IN THE SKY? And if that isn't exciting enough, have dinner in the **Sky Dubai**; a once-in-a-lifetime, 90-minute dining experience in the clouds while taking in Dubai's picture-perfect sights. Enjoy a 3-course meal, suspended 50 meters above the ground with 360 degree views of the Dubai Marina, Atlantis, Burj Al Arab and Burj Khalifa. But don't worry, The Sky Dining experience is complemented by the most advanced safety features to make sure it's as safe as much as it's thrilling and fun filled. *If you can move an inch without throwing up*, capture memorable selfies and pictures with your family and friends from another angle while hanging in the air. Dinner in the Sky can cater to 22 guests at a time for this unique dining experience. There are no bathroom breaks during the 90 minutes of the activity. If it is utterly urgent, you will be lowered down, however, you won't be allowed to get back on board. There is a safety net below so if anything (or anyone??) gets dropped, chances are (that sounds suspiciously like a disclaimer), it stays on that net. You might want to read the guidelines issued by the respective State-



Government before you go. **OH MY GAWD! NO THANK YOU!!**

WINE JEWELRY GIFT IDEAS – Like wine, jewelry makes us feel beautiful inside and out. Wine themed jewelry conveys your love of wine – most of the pieces found online are quite unique and no, you might not wear it all the time, but when you do you will surely look fine. There are pendants for charm bracelets, pendant necklaces, beaded champagne earrings are retro and cute, especially when inlaid with rhinestones and pearls; you will sparkle when you wear them; you'll be the eye-catching one in the crowd.

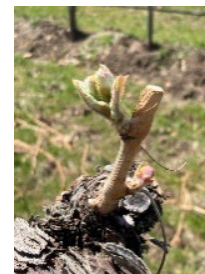


Designing unique jewelry involves skill, creativity, originality, and of course, inspiration from wine. By and large, the visual information (*while it may sometimes become blurry or more artistically speaking, "abstract"*) influences a design the most. These faceted garnet wine grape earrings glow (and flow) with the deep beauty of red wine. And garnets are thought to inspire romantic love as they are linked to passion, sensuality and *sexuality (if you drink enough wine while wearing them)*. They also make wine inspired jewelry from upcycled red wine bottles (*there would never be a shortage of man-made materials in my house*).

WINE DRINKING RULES – Everything in moderation. That's how the old saying goes. But as you see from these hilarious screen shots, some people just don't know when enough is enough.



NEWS FROM THE FIGGINS FAMILY WINE ESTATES - WALLA WALLA – Amy Figgins says, “Spring, what spring? Our 2023 vintage is well underway following a winter that wouldn’t let go, followed by instant summer beginning two weeks ago (*4 weeks ago at printing*). The typical mild spring was surpassed entirely! This was actually a very welcome development as they were worried bud break and shoot growth would come far too late to ever catch-up during the growing season. Instead, they have beautiful, even bud-break, and their vineyard crew is shoot thinning as fast as possible.



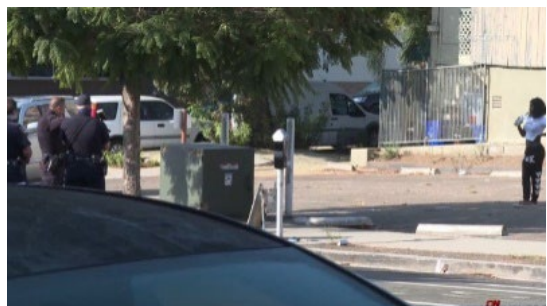
“BIG FIG DIG” – Did you know there are caves under the Figgins vineyards? And they’re in the final stages of completion. They are now receiving plumbing in preparation for the final step of pouring floors. The beauty of these caverns has surpassed every expectation, and the temperature is already stabilized in the upper 50’s - absolutely perfect for barrel aging of their wines! The fermentation room has polished floors, and catwalks are going up as their tanks are set for arrival in three weeks. They should be vinifying the 2023 vintage in their new home soon! And it will be fun to go see the caves when they’re done and stocked to the brim. They’re also finishing off the upstairs tasting room experience and deck with unsurpassed views of the Vineyard, Blue Mountains, and Valley. Later this summer, they will share an in-depth video about realizing their dream for what feels like their masterpiece. *Will include in the WineMinder when it’s available.*



DO THEY SERVE WINE AT RODEOS? YES MAM, THEY DO HERE! Visit the Champion Wine Garden at Rodeo Houston – it is the go-to destination for vino and puts any and all other “wine tents” to shame. At the Wine Garden you can get wine drunk after all that fried food, enjoy live music performances and educational seminars all in one place. Sure, Bun B and Chris Stapleton will take the stage at RodeoHouston, and very important cattle is auctioned off to very important people, but what would the rodeo be without the (fried) food? For some, that’s the main attraction—and where to get your wine on in between bites of corn dog and funnel cake is an equally worthy pursuit. Located at the corner of Rodeo Plaza and Boot Row, on the northwest flank of the Astrodome, the wine garden serves 75 different wine selections from around the world. There are five bars throughout the wine garden and plenty of sit-down space. Anyone with grounds access is free to enter and order by the glass or by the bottle from the list, which includes wines from California, Oregon, France, Italy, Spain, Australia, New Zealand and Argentina. Wines by the glass can cost as little as \$6—a Pinot Grigio from Italy, a California Chardonnay and an Australian Shiraz are among the list's bargains. Wines by the bottle vary from \$24 to \$80, but if you’re really balling, check out the reserve list for picks like a Patz and Hall Pinot Noir from California (\$124) or 50 Cent's very own Champagne, Chemin du Roi (\$146). Bites like cheese and charcuterie plates are available to nibble on, but they will cost you, at \$22 and \$30, respectively. **YA-HOOOOO!**



WINE AND CRIME (oh those crazy Texans again...)- A woman driving a vehicle reported stolen in Texas refused to comply with police orders after drug store employees accused her of stealing hundreds of dollars in merchandise. The odd standoff began outside a CVS Pharmacy around 8:30 **a.m.** Once the woman left the store, she went to a silver Cadillac Escalade across the street. When officers from the San Diego Police Department arrived, they found the woman and ordered her out of the SUV. She did not comply. They also discovered authorities listed the SUV as a stolen vehicle in Dallas. The woman calmly smoked while standing at the driver’s side door but refused to approach the officers. She also drank from a bottle of wine in an unhurried fashion, as officers continued to train their guns on her from behind the cover of their vehicles. She “expressed to us she would basically surrender when she finished drinking her bottle of wine,” said Lt. Carmelin Rivera. When she did, she put the bottle down and walked to officers. With her arms at her sides, she surrendered. **TIMES OF SAN DIEGO DAILY 2020**





ANNOUNCING THE SES JUNE 19th TASTING EVENT GRILL & CHILL WITH SUMMER WINES



Summer is still heating up, which means there is plenty of time to fire up that grill! When you're hosting a BBQ, it's a good idea to have a variety of beverages available; offer different types of wines that go with the heat of summer and cool down your guests for a relaxing dinner on the deck, dock or dungeon (basement).

Even if classic burgers and corn on the cob are what you're after from your own thrilla-of-the-grilla, do yourself (and your guests) a favor and whip up a few three-ingredient condiments (no recipe, you can figure this one out). Try making a curry ketchup; a perfect match for French fries; or chili crisp yogurt is great as a mayo replacement in potato salad; and pesto rosso is a dream when swirled into pasta salad. And of course, all are worthy of slathering and schmearing. The right wine can enhance the flavors of any dish, balance out the richness of the BBQ sauce (or the three-ingredient sauces), and provide a refreshing contrast to the smoky, savory flavors of BBQ dishes. While beer is a popular beverage to pair with BBQ's, wine can be a refreshing alternative. It can provide a more sophisticated drinking experience and can complement the dish in ways that beer cannot.

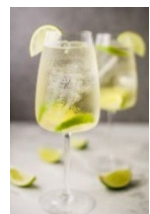
WINE SPRITZERS COOL OFF THE SUMMER SIZZLE! Wine spritzers are generally healthier compared to a margarita or sweating with a whiskey and Coke. Especially in the heat of summer! What IS a wine spritzer? Only if you live on another planet might you not know...but just in case, a wine spritzer is a lovely little wine-based drink that features a splash of soda and perhaps some fruit to make it taste summery fresh. Wine spritzers were undoubtedly inspired by the wine coolers of the late 1980s and early '90s. They are enjoyed in many wine-producing regions under different names. In Germany, for example, this cocktail is dubbed *süssgespritzter*, referring to wine or cider mixed with lemonade or a citrus-inspired soda.



On the canals of Venice, and just about everywhere else in Italy, Italians enjoy a spritz Veneziano (or, simply, spreetz), a refreshing combination of sparkling wine, Aperol (an amazing Italian orange liqueur used to make an equally amazing Aperol Spritz - almost everyone in Italy drinks this stuff daily), and soda water. The French 75, created in France around World War I, mixes Champagne with gin, simple syrup, and lemon juice (*Oui, merci!!*)



A wine spritzer is perfect when you have a bottle of white, red, or rosé wine on hand, and the temperature outside is balmy. The ice and soda turn what could potentially be too heavy a drink for summer into a refreshing cocktail that is not only cooling but also lower in alcohol strength (say it isn't so!). Plus, if you add club soda, which has no calories and no added sugar, it's the perfect way to lighten up a cocktail. The "garnish" is a fun part of any wine spritzer. You can add herbs like rosemary, thyme, lavender, basil, or you can accentuate the predominant flavor of your wine by adding lemon or pineapple or berries, cherries, orange slices, lemon or lime wedges, watermelon, cucumbers, melon, even ginger. The garnish "world is your oyster"...(*but don't add an actual oyster, they don't fall in the "refreshing" category for very long*).



WHAT WINES ARE BEST FOR SPRITZERS? – Typically an inexpensive white wine is used, but don't let that stop you from trying out a rose or red wine (*in the Summer I float a slice of orange on top of a glass of red wine, don't squeeze the orange, just let it hang out, and if the wine is a little colder than usual, all the better – don't knock it until you try it*). The best spritzer-friendly white wines are unoaked and fruit-driven like Pinot Grigio, Vinho Verde, Sauvignon Blanc, Rose and Riesling. Tempranillo or Cabernet Sauvignon's might be good with cherries, cranberries, plum or blackberries. There are so many creative spritzer recipes to try – or just use what you have leftover in your refrigerator (*well, maybe not mashed potatoes*), but you know what I mean – and don't forget the cheese and crackers!





JUNE 2023 TASTING PROGRAM WINE LIST

**REMINDER - JUNE IS THE LAST TASTING BEFORE OUR SUMMER BREAK
(WE TAKE JULY/AUGUST OFF FOR GOOD BEHAVIOR)**

So invite your new favorite friends to the June 19th SES tasting, try a great variety of summer wines, make your own spritzers, and throw back a couple of big, bold “rich and meaty” reds - all perfect for a big night out/**but in!**

WHITE/ROSE WINES

Wine #1 – LAGO CERQUEIRA VINHO VERDE DOC 2022 (10% Alcohol)

White wine produced by Calcada Wine Estates from the Vinho Verde, Portugal wine region with Loureiro, Arinto, Azal, and Trajadura grapes. Lago White has a yellow citric color, with a light effervescence that favors the release of its tropical and citric aroma with slight floral nuance; white flower notes and fruit notes of pear, peach, apricot, lychees, pineapple, passion fruit and papaya. Reveals a great freshness on the mouth, with a vivid acidity resulting in a very pleasant and versatile wine. Ideal to match with sushi, pasta, pizza, fish, seafood and Asiatic dishes.

Wine #2 – LES DAUPHINS ROSE, COTES DU RHONE SPECIAL CUVEE 2021 (13.5% Alcohol)

Rose wine produced by Cellier des Dauphins from the Rhone Valley region i, France; made from Grenache and Syrah grapes. The unique Les Dauphins style is all about pleasure and versatility, and the wines express fruit-forward aromas, freshness, concentration and great finesse. It’s a brilliant pink color with elegant lychee fragrance with white summer fruit bouquet – full-flavored and refreshing with a crisp finish. Goes well with fruit salad, strawberry mousse cake and grilled fish.



PLAY AROUND WITH SPRITZER ADDITIONS – the Food Committee will provide a small plate with a few tasty additions to make your own wine spritzer with a sparkling add-in and a couple different fruits for extra flavor – and POOF, you’re a mixologist!

Wine #3 – ESTATE SERIES LA PLAYA SAUVIGNON BLANC 2022 (13% Alcohol)

White wine produced by La Playa Estate Winery from the Central Valley, Chile wine region. 100% Sauvignon Blanc grapes from the Valle del Curico Appellation. 100% stainless steel fermentation for 3 months of contact sur lie. Pale yellow with hints of green and aromatic notes of tropical and citrus fruits and a hint of herbs. On the palate the wine has balanced acidity and characteristics of apple, freshly cut grass and peach with a long finish. It is a bright well-balanced wine with a clean minerality and touch of lime on the finish. Pure varietal character shines through!

Wine #4 – TRIG POINT SONOMA COAST CHARDONNAY 2021 (13.9% Alcohol)

White wine produced by Nick Goldschmidt and his wife Yolyn at Trig Point Vineyards in Alexander Valley in California. 100% Chardonnay grapes from the Sonoma Coast Appellation. Old field selection clones yield fruit with high natural acidity and citrus flavors. Shows Meyer lemon and green apple aromas and white peach flavors. Notes of dried fig and apricot in the finish. The wines that Nick and Yolyn Goldschmidt produce are all single vineyard, handcrafted, small production, artisan wines.

Wine #5 – TRIENNES MEDITERRANEE ROSE 2021 (12.7% Alcohol)

Rose wine produced by Triennes Vineyard from the Provence region in France. The grapes are Cinsault, Grenache, Syrah and Merlot from the Var IGP, Mediterranee IGP Appellation. Grapes are grown in clay and limestone soil and are harvested at night, pressed immediately and fermented in stainless steel tanks. The pale pink wine has a bouquet of strawberries and white flowers with hints of vanilla. Aroma is cherry, red plum, nectarine, cotton candy and the finish is of tart black currants, yellow grapefruit, honeysuckle and is rated 90 Points by Terroir Sense – Ian D’Agata in May 2023 “A Knockout Rose” - Gold Medal – The Fifty Best Roses of 2022.

RED WINES

Wine #6 – DUNHAM CELLARS CABERNET FRANC ROSE COLUMBIA VALLEY 2022 (12.9% Alcohol)

Red Wine produced by Dunham Cellars, Washington State. 80% Cabernet Franc, 20% Syrah from the Gamache, Lewis Estate Vineyard - Columbia Valley Appellation. Aged 85% in stainless steel, 15% neutral French oak puncheons. This juicy and refreshing Rose offers aromatic layers of ripe strawberry, passionfruit and white flowers. On the palate additional notes of blood orange and raspberry shine through, while a streak of minerality offers a hint of wet stone. Bright acidity cleanses the palate and begs for another delicious sip!

Wine #7 – WOODWARD CANYON OLD VINES CABERNET SAUVIGNON WASHINGTON 2020 (14% Alcohol)

Red wine produced by Woodward Canyon Winery in Washington state. 94% Cabernet Sauvignon, 3% Petit Verdot, 3% Malbec. Primary sourcing has always come from some of the oldest cabernet blocks and the most highly acclaimed sites in Washington State (Sagemoor Vineyard 63%, Weinbau Vineyard 31%, Woodward Canyon Vineyard 6%). This is a full-bodied cabernet and will typically age well with proper cellar conditions, 15+ years from vintage. The color is dark blackish purple and dense in the glass. It has intermingling aromas of cocoa, black current and anise with a rich concentration of ripe black fruits and molasses. New French oak integrates the fruit, acid and alcohol creating a nice weight, texture and overall mouthfeel. The smooth but firm tannins leave you with a seamlessly rich and long finish. The wine expresses the purity of fully mature cabernet sauvignon that can only be achieved from old vine fruit. Pairs beautifully with beef short ribs, filet mignon, and dark chocolate cake.

Wine #8 – PAUL HOBBS WINERY CABERNET SAUVIGNON COOMBSVILLE, NAPA VALLEY 2019

Red wine produced by Paul Hobbs Winery from the Coombsville Appellation, Napa Valley, California. The wine is 85% Cabernet Sauvignon, 7% Cabernet Franc, 6% Petit Verdot and 20% Merlot. 2019 was truly a remarkable year that may prove to be the standout vintage of the decade. The grapes slowly ripened and developed their phenolics gradually on the vine. Grapes are hand-harvested at night using shears only – they are hand-sorted while still cold, fermented in small, closed-top stainless steel tanks, aged 20 months in French oak barrels (64% new). Unfined and unfiltered. It has a gorgeous deep purple hue with a bouquet of crushed blueberry, summer savory spice and delicate tobacco leaf note. The palate is remarkably balanced with well-integrated tannins and fresh acidity that wraps around boysenberry and black fig along subtle notes of rosemary and a crush rock minerality, which lends tension through the long finish.

SES TASTINGS RESUME ON SEPTEMBER 18TH

September is vineyard harvest season, and although the early-ripening varieties already have been picked, the vast majority of grapes are still on the vines — just days or weeks away from attaining their optimum sugar level. Fall keeps winemakers busy. Grapes move out of the vineyard and into the cellar, where the next phase of winemaking begins.



For the eyes, the grapes are turning from green to golden yellow. For the nose, the aroma of fermenting fruit drifts through the cooler air. And for the tastebuds, a preview of the wine about to be made from those beautiful grapes. The September 2023 Tasting will be a treat for your senses!

Look for the tasting announcement in the September 2023 WineMinder



REGISTRATION IS OPEN FOR THE JUNE 19, 2023 SES WINE TASTING



GRILL & CHILL WITH SUMMER WINES



WITH GUEST HOST

DARIN ROBINSON

Brand Manager, Domestic/Import/Riedel Crystal

V E H R S

DISTRIBUTING

— EST. 1983 —

MONDAY, JUNE 19, 2023 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

PLEASE CHECK-IN AT REGISTRATION BEFORE SEATING

COST IS \$36 SES MEMBER / \$41 GUEST

TASTING INCLUDES EIGHT WINES AND PAIRED APPETIZERS

TO REGISTER FOR THIS FUN AND DIFFERENT SES TASTING ON JUNE 19TH CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5298934>

BRING 2 WINE GLASSES PER PERSON

HOST RETAILER IS VINO A WINE SHOP

Wines will be available for pick-up from VINO! A WINE SHOP

222 South Washington St. Spokane, Washington 99201

(509) 838-1229

OPEN TUE – FRI 10:00 – 6:00

Saturday 10am – 5pm Sunday – Closed



SNOW ON WINE

Dr. Jeff Snow, Director of Education
June 2023

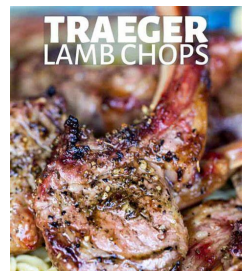
LOST COUSIN WITH IDENTITY CRISIS



Carmenere was widely planted in the Bordeaux area from the dawn of winemaking. But after the 1870 Phylloxera root louse invasion wiped out essentially all their vines, it was abandoned by the fickle French, and not replanted in Bordeaux. Today only about 50 acres can be found in France. For a time some thought the variety was essentially extinct. But then came DNA. In Chile thriving vines which had been brought from France in the mid-nineteenth century as Merlot were proven by DNA to be Carmenere. And similarly in Italy some vines thought to be Cabernet Franc turned out to be Carmenere. And likewise a few in California. A natural confusion because Carmenere grape clusters and leaves are very similar to Merlot. And DNA analysis shows it to be a natural cross between Cabernet Franc and the no longer cultivated variety Gros Cabernet. Thus Carmenere, a half sibling to both Merlot and Cabernet Sauvignon and a Malbec cousin, had just been assigned the wrong identity. Once thought lost -- now found scattered all over the world, and thriving. Small amounts are found in Washington, as well as California, British Columbia, Argentina, Italy, China and elsewhere, but the main Carmenere Kingdom today is unquestionably Chile.

Carmenere vines have small bunches of deep blue berries, similar to the Merlot which we see around Washington. It likes sandy soil and is notably late ripening (usually 5 weeks after Merlot). It needs a lot of “therms” to finally ripen. Oh yeah -- sand, lots of heat and time for late ripening – “...this makes Red Mountain one of the best places in Washington to successfully ripen it. It is a high risk variety. When it works it is gorgeous!”¹ Unappetizing herbaceous and capsicum flavors can result when picked too early. With fuller ripening these turn to red berry, sometimes black pepper and a little tomatoey taste. Full maturity brings blackberry and blueberry, chocolate and coffee, but at this stage acidity can drop. So when full skin or phenolic ripeness arrives it is QUICK QUICK – PICK PICK

¹ Otherwise a flat, flabby unbalanced wine with too little acid results. So depending on the terroir, how the grower times harvest, and the winemakers skills, Carmenere can show wide ranging flavor identity. In Washington “I think growers also have learned much about growing this variety and winemakers and consumers now find the minty herbal flavors of this variety very attractive. A few years ago there was almost no acceptance of minty, herbal flavors in Washington red wines.”¹ Sounds like we should expect more of it in Washington in the near future. And a rich Bordeaux style wine with a hint of mint – I say time to rub-up a nice cut of lamb with butter mixed with fresh rosemary and chopped mint leaves, then light the Traeger.



Wondering like me why you haven't seen much Carmenere in Washington yet? The table below from the Washington State Wine Commission 2022 report shows 186,870 tons of red grapes crushed. You can see over half is Cabernet Sauvignon and most of the rest is nine other red grapes (none being Carmenere). “Other red varieties” shows 4,515 tons – about three percent – and must include Carmenere, among a number of others. Tyler Williams reports that Kiona harvested about 17 tons of Carmenere from Heart of the Hill Vineyard³. The terroir in the Lewiston/Clarkston area is also favorable to our lost cousin grape. Expect to find bits here and there on warmer south facing slopes with sandy alluvial soil that it enjoys.

Many of you, my readers, raved to me about Liberty Lake Wine Cellars 2020 version. So I headed there to find out about **Mark Lathrop's** amazing 93 point (Wine Enthusiast (WE)/M.A.) 2020 Carmenere. As noted, harvest timing can dramatically vary flavor and balance and Mark likes his Carmenere picked early. Maybe the best way for us "civilians" to understand time of harvest is to compare to dates for picking Merlot which worldwide is usually considered fully ripe 4 to 5 weeks before Carmenere. Mark's harvest records showed that Tyler Williams (Kiona) picks it for him from Heart of the Hill vineyard on Red Mountain less than one week after his Merlot (usually 3 to 5 days later). So early!! His acclaimed 2020 was picked at 230 Brix, or typical early sugar maturity, but weeks before full phenolic or skin maturity. Thus the fruit is on the brighter, lighter red end, rather than blackberry/blueberry seen with later pick. "This wine's aromas of dark raspberry, cinnamon, straw and orange-flavored



Starbust candy..." followed by "...actual sipping...the wine's fresh, brisk texture, lighter body, restrained alcohol and flavors like raspberry, lemon and a hint of cranberry."⁵ said WE, I would agree with the WE review but add that on the very late palate (my passion for the late palate being well know) I noted hints of rosemary and mint. (Is my lamb done yet)? To study how best to make it Mark sampled a few Chilean Carmenere wines, and felt they haven't sent us their best. He commonly found prominent aroma of Jalapeno/Poblano pepper. Higher yields (over 3.5 up to 5 tons/acre) and earlier harvest embellish these aromas but they vanish with longer hang times. It is worth noting that in Chile, the world's "gold standard" for Carmenere, in 2020 Wine Enthusiast only awarded four wines 94 points and four wines 93 points of the huge number they evaluated. So Washington is certainly in the race, but it is much easier to find one from Chile. To better understand Mark's Carmenere "learning curve" we sampled all the vintages from 2018 through the yet unreleased 2021. Some had mint but no herbaceousness and some were the opposite, and a couple had Jalapeno on the nose. All benefit from time in barrel, about 30% new, resulting in silky smooth wine with perfect balance.

Phil Butterfield at Winescape Winery gets most of the rest of Heart of the Hill Carmenere but harvests it later⁴. Later pick would likely have more sugar yielding higher alcohol and a swing of fruit flavors toward darker reds and perhaps some of the blackberry identity classically discribed². Mark thinks "more should be planted. It is a happy grape here in Washington."



Although considered a Bordeaux varietal, don't look for it there. Today it's main home is Chile. It needs a long growing season, and with global warming the terroir of Washington is becoming more to it's liking. And our location on the 46th parallel gives us the long ripening days this Bordeaux cousin needs. Although it can often be so similar to it's half siblings and cousins, Merlot, Cabernet Franc and Malbec as to be mistaken for them, it can show a wide range of aromas and flavors such as Jalapeno/Pablano Pepper, mint, rosemary and others. I marvel at all the wonderful food pairings for differently grown and vinified identities of Carmenere. Because it is currently a rarity here, today you should go to Chilean labels to get to know Carmenere and several of it's various identities. It is above all a wine of many identities and again, "**when it works it is gorgeous!**"¹.

References:

- 1) Personal communication: Dr. Thomas Henick-Kling, Professor of Enology, Department of Viticulture and Enology, Washington State University, Wine Science Center.
- 2) Jancis Robinson et al, Wine Grapes, HarperCollins ECCO, New York, 2012, pp 189 – 192.
- 3) Personal communication: Tyler Williams, Winemaker and 3rd generation of Kiona Vineyards and Winery.
- 4) Personal communication: Mark and Sarah Lathrup, Liberty Lake Wine Cellars, May 20, 2023.
- 5) Wine Enthusiast Buying Guide, June/July, 2023, Reviewer M.A. abbreviated WE.

2022 HARVEST KEY STATS

240,000 TONS HARVESTED

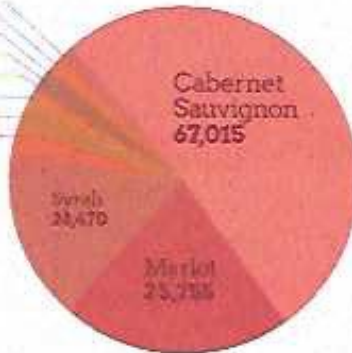


Red	136,870 TONS	+23%
White	103,130 TONS	+50%

GRAPE VARIETIES

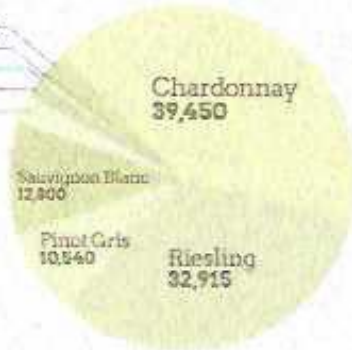
REDS 136,870 TONS

- Other red varieties 4,515
- Pinot Noir 2,860
- Mourvedre 1,425
- Petit Verdot 1,110
- Grenache Noir 2,020
- Sangiovese 1,695
- Malbec 3,980
- Cabernet Franc 8,025



WHITES 103,130 TONS

- Other white varieties 2,625
- Chenin Blanc 420
- Semillon 525
- Viognier 1,800
- Gewurztraminer 2,055



INDUSTRY GROWTH

TONS HARVESTED

2022	240,000
2021	179,600
2020	178,500
2019	201,000
2018	261,000
2017	229,000
2016	270,000
2015	222,000
2014	227,000
2013	210,000
2012	188,000
2011	142,000
2010	160,000

WINERIES

2022	1,070
2021	1,050
2020	1,050
2019	1,000
2018	970
2017	940
2016	900
2015	890
2014	871
2013	818
2012	760
2011	740
2010	686
2009	620

This report is prepared from information provided by wineries to the Washington State Wine Commission as part of the Annual Grape Report crush survey.

YOU HEARD IT HERE

By Terry Gross

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

June 2023



Finding songs about wine and summer isn't quite as easy as one would think, and I've already covered the obvious ones, like Nancy Sinatra's Summer Wine. This month will be **Strawberry Wine**, a 90's country hit by **Deana Carter**. It was off her 1995 debut album, which in my mind had one of the best titles ever, "*Did I Shave My Legs for This?*". The album went 5X platinum and the single Strawberry Wine hit number one on the billboard country charts. Deana went on to record several other records and co-wrote the song, "You and Tequila" with Matraca Berg, which became a hit for Kenny Chesney. At 56 years old Deana is still touring but mostly in the Midwest and the east coast.



Now, for me, Strawberry Wine brings back memories of Boones' Farm Strawberry Hill wine and days of misspent youth, but that's another story. This song is a melancholy romp through memories of a young girl's first love and lover. The lyrics say it all. And enjoy the video. <https://www.youtube.com/watch?v=Up06CryWQpE> And here is link to Deana singing her hit song as a duet with The Band Perry (8 years ago). [Deana Carter and The Band Perry - Strawberry Wine - YouTube](#)



LYRICS:

He was workin' through college On my grandpa's farm I was thirstin' for knowledge And he had a car Yeah, I was caught somewhere Between a woman and a child One restless summer We found love growin' wild On the banks of the river On a well beaten path It's funny how those memories they last Like strawberry wine and seventeen The hot July moon saw everything My first taste of love Whoa, bittersweet Green on the vine Like strawberry wine And I still remember When thirty was old My biggest fear was September When he had to go A few cards and letters And one long distance call We drifted away Like the leaves in the fall But year after year I come back to this place Just to remember the taste	Of strawberry wine and seventeen The hot July moon saw everything My first taste of love Whoa, bittersweet Green on the vine Like strawberry wine The fields have grown over now Years since they've seen a plow There's nothin' time hasn't touched Is it really him Or the loss of my innocence? I've been missin' so much Yeah Strawberry wine and seventeen The hot July moon saw everything My first taste of love Whoa, bittersweet And green on the vine Like strawberry wine and seventeen The hot July moon saw everything My first taste of love Oh, bittersweet Green on the vine Like strawberry wine Strawberry wine (Oh, oh) Strawberry wine
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RECIPES from our May Tasting

Food Committee Appetizers to compliment fresh Summer Wines

BLACK AND BLUE MANCHEGO STICKS	CAMELIZED ONION & GOAT CHEESE TARTS
<p style="text-align: center;">INGREDIENTS</p> <ul style="list-style-type: none"> • Manchego Cheese • Blueberries • Smoked Paprika • Dried Black Garlic • Toothpicks 	<p style="text-align: center;">INGREDIENTS</p> <ul style="list-style-type: none"> • Phyllo Cups • Goat Cheese • Sweet Onions • Butter 
<p style="text-align: center;">HOW TO MAKE</p> <ul style="list-style-type: none"> • Cut cheese into small cubes • Toss in bowl with smoked paprika and dried black garlic • Assemble toothpick with two blueberries and one cheese cube • Add watermelon and sprig of mint for July 4th RED/WHITE & BLUE MANCHEGO STICK! 	<p style="text-align: center;">HOW TO MAKE</p> <ul style="list-style-type: none"> • Slice sweet onions thinly and cook on low heat in butter until caramelized (20-30 min) • Add small amount of goat cheese to the empty phyllo cups • Add small amount of onions on top of goat cheese • Bake in a 350F pre-heated oven for about 8-10 min

SPICED NUTS	COCKTAIL CHEESE N' CHIVE MUFFINS
<p style="text-align: center;">INGREDIENTS</p> <ul style="list-style-type: none"> • ¼ c (packed) dark brown sugar • 1 scant t salt • 1 t ground cumin • 1 t ground cinnamon • ¼ t cayenne pepper • ¾ t ground ginger • ¼ t ground nutmeg • 2 T water • 1 T light corn syrup • 3 ½ C unsalted nuts (cashews, pecans, almonds) 	<p style="text-align: center;">INGREDIENTS</p> <ul style="list-style-type: none"> • ¾ cup butter • 2 cups (8 oz) shredded Sharp Cheddar Cheese • 2 cups self-rising flour • 1 cup sour cream • 2 T freeze dried chives (Lighthouse Brand is best) 
<p style="text-align: center;">HOW TO MAKE</p> <ul style="list-style-type: none"> • Preheat oven to 275 and set oven rack in middle position – line baking sheet with parchment paper • In a large bowl mix sugar, salt, all the spices, water and corn syrup, then add the nuts and toss so evenly coated. • Transfer nuts to baking sheet in single layer. Bake 35-40 min., stirring halfway through until nuts are caramelized and lightly toasted. Carefully lift the parchment (or slide it) to remove nuts onto a countertop to cool. Break up the nuts with your hands. 	<p style="text-align: center;">HOW TO MAKE</p> <ul style="list-style-type: none"> • Melt butter in medium saucepan over med heat. • Add cheese and cook 2 min. stirring constantly • Stir in flour, sour cream and chives. • Spoon batter into ungreased mini muffin tins. • Bake @ 350 for 20-25 min. • Remove muffins from pans immediately. • Makes 4 doz.

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2023/2024 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Austin, Deb	2026	Board Director Appointment: Membership Director
3	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director Appointment: Chair, Membership Recognition
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director Appointment: Internal Auditor
8	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)
9	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Spathe thru 2025) Appointment: Chair, Extra Special Events
10	Hanson, Marty	2025	Board Director Appointment: Program Committee Co-Chair
11	Happy, Julie	2025	Board Director Appointment: Program Committee Consultant
12	Hersey, Claudia	2024	Board Director Appointment: WineMinder Editor Appointment: Chair, Glasses, Linens & Promo Items
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leiningner, Lyn	2023	Board Director EXECUTIVE OFFICER: Vice President
17	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
18	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: President

AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS
1	Gross, Mary	Chair, Food Committee
2	Henspeter, Mona	Co Chair, Program Committee
3	Henspeter, Robin	Co Chair, Program Committee
4	Hersey, Paul	Co Chair, Extra Special Events
5	Rimpila, CR	Webmaster
6	Roberts, Eva	Special Events Director
7	Snow, Jeffery	Education 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 held in December (Holiday Dinner) and April (Anniversary Dinner) of each year 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.

SES MEMBERSHIP BENEFITS

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries;
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- 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 (and have fun while doing it)!

How to Apply/Renew SES Membership

Renewing members pay \$30.00 per person. For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New members pay \$40.00 per person. The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

Click on this link to the SES membership website at www.spokaneenologicalsociety.org – complete the information requested; and pay online. Or, complete the attached form (last page of the WineMinder) and return it, along with your payment, to SES, P.O. Box 31404, Spokane WA 99223. If you have any questions, you may contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: spokane.eno@gmail.com.

MEMBERSHIP RENEWALS ARE DUE ON OR BEFORE JUNE 30, 2023



HOW TO BECOME A NEW MEMBER OR RENEW YOUR ANNUAL MEMBERSHIP (as of 5/16/23)

On behalf of the Board of Directors we thank you for your interest in becoming a new member (or renewing your current membership) to the Spokane Enological Society (SES). Whether you are new to wine or are an experienced wine connoisseur, you are welcome member of the SES and know you will always learn something new!

How to apply for NEW Membership or RENEW your current Annual SES Membership

As of 3/1/23, the cost to become a new member of the SES is \$40.00 per person (see* below). PLEASE NOTE: new member dues are not pro-rated by the number of months remaining in the membership year which begins July 1st and ends June 30th.

As of 3/1/23, qualified renewing members (*a "qualified" renewing member is a person who joined the SES on or before June 30th of the previous year*) may pay the annual renewal fee of \$30.00 per person.

You can apply for new membership or renew your current membership on-line via the SES website at www.spokaneenologicalsociety.org or complete the attached **2023/2024 New Member/Renewing Member Application and Release of Liability Form (attached)**, and return it along with your payment to SES, P.O. Box 31404, Spokane WA 99223.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: spokane.eno@gmail.com.

Benefits of SES Membership

Membership in the SES enables you to enhance your knowledge and appreciation of wine and supports the future of the Spokane Enological Society organization. Real benefits you receive by becoming a member (or renewing your annual membership) include:

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries;
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- 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 (and have fun while doing it)!



2023/2024 NEW MEMBER or RENEWING MEMBER
Application and Release of Liability Form (as of 5/16/23)



ABOUT THE SES - The Spokane Enological Society (SES) is a non-profit (501(c)7 organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members opportunities to gain further knowledge and appreciation of wine. Functions are educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, distributor representatives and local wine retailers.

As of March 1, 2023, you can apply for new membership or renew your current membership on-line via the SES website at www.spokaneenologicalsociety.org or by completing this form below and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

Renewing Members: \$30.00 per person x _____ = \$ _____

For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New Members: \$40.00 per person* x _____ = \$ _____

The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

Release of Liability Statement

Please read and sign below thereby acknowledging your understanding of the below terms of this statement:

I, the undersigned, have made application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by it's Bylaws and Standing rules and this agreement. I certify that I am at least 21 years of age. I hereby release SES organization and its Board from any damages caused by accident or incident for myself and any guest(s) that I may bring to any SES organization sanctioned event(s) or meeting(s). I agree to hold SES organization and its directors harmless and indemnify them from any damage to person or property arising from my or my guest(s) attendance and/or participation in any SES organization sanctioned event(s) or meeting(s). I agree to voluntarily assume any risks associated with and take full responsibility for my actions and those of my guest(s), including the amount of wine that I or they may consume at any SES organization sanctioned event(s) or meeting(s).

I / WE HAVE READ THIS AGREEMENT FULLY, UNDERSTAND ITS TERMS AND HAVE EACH SIGNED IT FREELY.

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING APPLICANT 2
Name:		Name:	
Signature:		Signature:	
Date Signed:		Date Signed:	

**Mail the check and Membership Application/Renewal and Liability Release form to:
 SPOKANE ENOLOGICAL SOCIETY, P.O. Box 31404, Spokane, WA 99223**

To learn more about the Spokane Enological Society, visit our website at Spokane Enological Society - Home Page
 If you have any questions please call our Membership Director at 509-723-5871 and leave your name, call-back number and message, or send an email to spokane.eno@gmail.com.