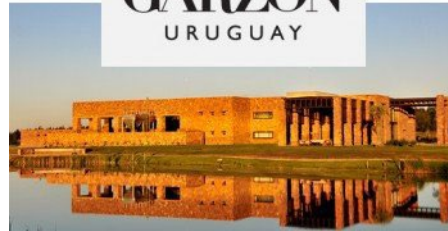


## ANNOUNCING THE OCTOBER 16, 2023 TASTING PROGRAM

# Wines of Uruguay

### FEATURING

BODEGA  
**GARZÓN**  
URUGUAY



Uruguay is the smallest country in South America, is fairly flat, and while the coastal areas are very humid with rolling green hills and limestone and clay soils, up North the humidity drops considerably and the soils become rocky. So even being small, you get a big variety of styles and grapes. Wine making has been going on in Uruguay for well over 250 years, but it was the French-Basque immigrant, Don Pascual Harriague who brought Tannat vines to Uruguay in the late 1800's from France. Located between Brazil and Argentina, Uruguay stands as one of the most prominent countries in the Latin American winegrowing world. Its location – on the same latitude as Argentina, Chile, South Africa, Australia and New Zealand, and its temperate climate favor growing grapevines throughout its territory.



### **Bodega Garzón Winery - Punta del Este sustainable winery:**

**World-class icon** - The 19,050 m<sup>2</sup> building has a capacity of 2.2 million liters and is the first sustainable, LEED certified (Leadership in Energy & Environmental Design) winery outside North America, following the strict requirements set by the United States Green Building Council. Regardless of use or functionality, the certification cover the entirety of the facilities, an unprecedented event in the world. Bodega Garzon is

close to Punta del Este, La Barra and José Ignacio, the Uruguayan paradise is close to the Atlantic coast and 160 meters above sea level, with mesmerizing landscapes and the perfect combination of past, present and future. The charm of this sophisticated region, located among sloping hills that meet the sea is portrayed in the postcards of Garzón, a small town with 600 inhabitants which is home to tourists, farmers and local artists. This picturesque landscape offers the best environment for their vineyards, orchards and groves; their vines were planted in a privileged native land imprinting a unique, inimitable personality on their grapes which, along with a temperate weather and the organic practices developed in plantations, allows for each wine to reflect the authentic personality of the Garzón terroir.

Geology in the Garzón area belongs to what is known as Crystalline Basement, which gave origin to the oldest soils in the planet over 2500 million years ago. When those rocks are altered and broken down through million years of geology, a fantastic soil of weathered rock is formed, called Ballast. Another key element of their terroir is the strong influence of the Atlantic Ocean, which is only 18 km away. This leads to a steady, pleasant fresh breeze that caresses their vines.

The wines love the terroir of Garzón with its ballast hills, a soft, stony soil and Atlantic breezes flowing over the vines that result in perfect conditions for creating elegant and complex wines. Therefore, Garzon products are the result of a careful selection of terroir which is appropriate for the development of premium wines and a wide range of grape varieties. This allows the best winemakers to experiment with a new environment and create optimal blends for a

market increasingly eager for new wines. The resultant winemaking is focused on producing wines of the highest quality with a distinctive identity, strong personality and sense of place.

Garzon's grapes are hand-picked at optimum ripeness. Hand selecting bunches guarantees that the grapes to be fermented will be of the utmost quality. The vinification process minimizes any possible intervention for maximum conservation of the typical characteristics of Garzon's native land. Each glass of Uruguayan wine encompasses centuries of history, secrets and transformation, and wine has become part of the country's mystique, tradition and economy.

When Alejandro Bulgheroni and his wife Bettina discovered Garzón, they had a family dream come true: to have the most emblematic winery of modern viticulture in Uruguay and premium wines with an intense personality and a deep sense of belonging to the land. With the advice of international enologist Alberto Antonini, they apply their philosophy focused on producing wines that are a true expression of their origins. Experts on viticulture, environmental care, gastronomy, hospitality and tourism complete a team committed to this unprecedented project.

Germán Bruzzone is the award-winning Winemaker at Bodega Garzón in Uruguay – at this tasting you will learn about the wonderful range of Bodega Garzon wines which will be expertly matched with Uruguayan themed appetizers.

**AWARDS - Puntajes James Suckling 2023** - As every year, we received the scores for our wines from James Suckling, one of the most important journalists in the wine industry. This time, 16 of our wines obtained more than 90 points.

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## ABOUT OUR PRESENTERS

**MELE SOSA** - A native of Uruguay and the daughter of traveling diplomats, Maria Magdalena Sosa (Mele)



graduated from Chile's Catholic University with a degree in Viticulture and Oenology. She worked several years at the University of California at Davis' Viticulture and Oenology Department conducting research in tannins and phenolic compounds of red wines. In the California wine industry, Mele worked at St Helena's Spring Mountain Winery as assistant winemaker. There she was involved in several of the winery's experimental programs. She returned to Chile to work for Carolina Wine Brands where she was the Global PR Director supporting the winemaking, marketing, and commercial areas. Mele is the North American brand ambassador for Bodega Garzon, a well-respected wine producer in Uruguay. Traveling through the United States and Canada, Mele champions Tannat and other wines produced by Bodega Garzon through press interviews as well as wine festivals, dinners, and trade events. With a formal education in viticulture and enology, and stints as an assistant winemaker at Viña Santa Carolina in Chile, as well as Spring Mountain Winery in Napa

Valley, Mele has the credentials to proficiently represent the brand. She currently lives in Seattle with her family and is dedicated to promotion of New World wines as Bodega Garzón's Brand Ambassador. To learn more about Mele, click here: [Women in Wine Series; Mele Sosa; Tom Oetinger; Wine and Women \(herself360.com\)](#)

**JEFF PEDA** is Managing Partner, VinCru USA, and has been a highly respected member of the wine industry for



30+ years. During that time, he successfully represented wineries such as: Hogue Cellars, Kim Crawford, Pepper Bridge, Charles Krug, Bodegas Garzon, Bodegas Argento and R. Stuart & Co. Channeling his years of experience and relationships, Jeff opened his own sales and marketing company in 2016 VinCru USA. Based in Seattle, he passionately and proudly represents his clients in the Washington, Oregon, Idaho, Montana and Alaska marketplace. *Be warned, Jeff has a FANTASTIC sense of humor and can be quite entertaining if we let him!*



## ABOUT THE TASTING WINES

These noble **RESERVE** wines are made of grapes harvested and classified by hand and handled with extra care so they can express the variety and identity character of our terroir.

### #1 2021 Sauvignon Blanc Reserva

Coming from carefully selected plots, this Reserva Sauvignon Blanc covers the most outstanding characteristics of the Garzón terroir. Its elegance, freshness and marked minerality are just some of the characteristics that define this great wine. Greenish yellow, the nose presents aromas of white flowers, with great citrus fruity intensity. In the mouth highlights its notes rich in minerals and saline. Very fresh and bright finish. Fermentation: Traditional, with controlled temperature, in Stainless Steel & Cement Tanks. Aging: Stainless Steel Tanks. Varietal: 100% Sauvignon Blanc. 12.5%

### #2 2020 Albariño Reserva

This Albariño was harvested at its right point of maturity, which allowed us to maintain its characteristic elegance and freshness. Pale yellow with greenish reflections, the nose is intense, with fruity aromas reminiscent of peach, balancing with citrus notes. In the mouth it is fresh and mineral, with marked acidity and a long and round finish. "Lightning in a bottle." Fermentation: Stainless Steel Tanks. Aging: 3 to 6 months on the lees in Stainless Steel Tanks. Varietal: 100% Albariño. 14%

### #3 2020 Marselan Reserva

With a deep red color, the Marselan presents a powerful aroma that combines notes of red fruits, mineral, mint and eucalyptus. Soft on the palate but with an intense and prolonged finish, it results in a wine of great personality in which a marked expression of ripe red fruits stands out, with mineral notes. Fermentation: 150 HL concrete tanks. Aging: 6 - 12 months on the lees in stainless steel tanks and 50 HL bottles. Varietal: 100% Marselan. 14.5%

### #4 2021 Cabernet Franc Reserva

Intense purple with violet reflections, this noble red wine has mineral aromas of ripe peppers, spices and berries, accompanied by a subtle note of chocolate and smoky from selected barrels. In the mouth it impacts for its friendly tannins, combining prunes and ripe blackberries with fresh notes of eucalyptus and mint that make it very complex. Fermentation: Concrete pools of 150 HL. Maturation: From 6 to 12 months in unroasted French oak barrels and barrels of 50 HL. Varietal composition: 100% Cabernet Franc. 13%

Uruguay is recognized worldwide for **Tannat**, variety that has become the iconic grape of the country given its unique, velvety flavor and the countless international awards it has received. Its production is more substantial than in regions in the Southeast of France where the variety is indigenous to and has local characteristics that make the variety unique.

### #5 2019 Tannat Reserva

Tannat of extremely intense purple color with very fresh aromas that remind us of red and black fruits such as plums and raspberries along with a delicate spicy aroma. In the mouth it is presented with a marked personality. Its ripe tannins and minerality transform it into a wine with a great terroir identity. Fermentation: Concrete pools of 150 HL. Maturation: From 6 to 12 months in unroasted French oak barrels and barrels of 50 HL. Varietal composition: 100% Tannat. 14.5%

## **#6 2020 Tannat Single Vineyard**

Intense purple, this powerful Tannat is elegant on the nose, with aromas reminiscent of red fruits such as cherries and strawberries, black plums, tobacco and dark chocolate on a spicy background. In the mouth it is juicy and fresh, it presents an enveloping body with a very pleasant sensation and a long and vibrant finish. Fermentation: Concrete pools of 80 HL. Maturation: From 12 to 18 months in unroasted French oak barrels of 25 and 50 HL. Varietal composition: 100% Tannat. 14.5%

**Garzón's Single Vineyard wines showcase a deep identity that reflect the most remarkable and genuine features of our terroir, thus representing the perfect integration of origin and quality.**

## **#7 2018 Petite Verdot Single Vineyard**

Its intense violet red color and the aromatic complexity that highlights the black fruits accompanied by the vanilla flavor, highlight its great volume in the mouth, making this Petite Verdot a perfectly harmonious wine, characteristic of its variety. Fermentation: Concrete pools of 80 HL. Maturation: From 12 to 18 months in unroasted French oak barrels. Varietal composition: 100% Petit Verdot. 13.5%

**This iconic wine is an assemblage of the best grapes representing Garzón identity in all its splendor.**

## **#8 2018 Balasto Red Blend**

On the nose this elegantly spiced wine displays fresh red and black fruits notes. In the mouth tannins are juicy and vibrant with energy and vitality associated to an excellent texture and long finish. On the nose this elegantly spiced wine displays fresh red and black fruits notes. In the mouth tannins are juicy and vibrant with energy and vitality associated to an excellent texture and long finish. Blend: 40% Tannat, 34% Cabernet Franc, 18% Petit Verdot, 5% Merlot, 3% Marselan. 13.5%

### **BALASTO'S Critical Acclaim**

#### **JS 96 Points - James Suckling**

Blackberries and tar with black walnuts and dried violets. Full-bodied, yet so tight and focused with beautifully polished, precise tannins that give a beautiful texture. This is deep and gorgeous. Extremely attractive and reserved.

#### **SJ 96 Points - The Somm Journal**

A blend of Tannat, Cabernet Franc, Petit Verdot, and Marselan from the Atlantic coastal region of Maldonado, this remarkably aromatic red has a perfume of chocolate, gingerbread, and plum. Roasted coffee and spiced blackberry are enhanced by a dry tannin structure, while the boldness of the wine is tempered by earthiness that arises mid-palate in a wash of blackberry. Slate and salinity appear on the finish.

#### **TP 95 Points - Tasting Panel**

Grown in the Uruguayan region of Maldonado on the Atlantic coast, this blend of Tannat, Cabernet Franc, Petit Verdot, and Marselan is remarkably aromatic, with a perfume of chocolate, gingerbread, and plum. Roasted coffee and spiced blackberry are enhanced by a dry tannin structure. The boldness of the wine is tempered by an earthiness on the blackberry-washed mid-palate. Slate and salinity appear on the finish.

#### **WE 93 Points Wine Enthusiast**

Aromas of lavender, rose water, cardamom and blueberry are intriguing, which sets this prestige blend from Uruguay apart from the masses. The broad palate is jammy and generous, cut by core acidity. Herbs, plum and black raspberry flavors are aided by peppery spice on the smooth finish. Drink now-2024.

#### **WS 93 Points - Wine Spectator**

A rich, muscular and powerful red, with aromas of warm spices and espresso bean. Folds over on the palate around a pure cherry and black raspberry core, which is full of energy and length. Ends with marinated olive and chocolate-covered orange peel notes that linger around firm tannins. Tannat, Cabernet Franc, Petit Verdot, Merlot and Marselan.





REGISTRATION IS **OPEN** FOR THE OCTOBER 16, 2023 SES WINE TASTING

# Wines of Uruguay

**FEATURING**



WITH SPECIAL GUEST PRESENTERS

**MELE SOSA and JEFFREY PEDA**

COME AND ENJOY A GREAT LEARNING EXPERIENCE

**MONDAY, OCTOBER 16, 2023 – 7:00 PM**

**SHRINERS EVENT CENTER**

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

Germán Bruzzone is the award-winning Winemaker at Bodega Garzón in Uruguay – at this tasting you will learn about the wonderful range of Bodega Garzon wines with two very special wine experts - and we'll also have “expertly matched” Uruguayan themed appetizers with wines you’ve never tasted before!

**SES MEMBER COST \$35 / GUESTS \$40**

**TASTING INCLUDES EIGHT WINES AND PAIRED APPETIZERS**

**TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:**

<https://spokaneenologicalsociety.org/event-5434759>

**PLEASE REMIND GUESTS TO 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



# SNOW ON WINE

October 2023

Dr. Jeff Snow

Education Director of the Spokane Enological Society

## Gimme Ghemme!!

*...for affordable Nebbiolo wine!*



“Nebbiolo is Italy’s greatest native grape,”<sup>1</sup> and “Barolo” and “Barbaresco” are the two best-known wines made from Nebbiolo...internationally famous monovarietal wines”<sup>1</sup> which are extremely ageworthy. “But Nebbiolo is also at the core of other fantastic Italian wines such as...Ghemme... where it is usually blended with small percentages of local varieties...”<sup>1</sup> But almost no one has heard of Ghemme, or the handful of other DOCG3 level Nebbiolo based wine villages nearby it! This is both a good and a bad thing, and has been for me a great lesson in how climate and geopolitical events can dramatically change the success, availability, quality and price of a given wine appellation or village.

Nebbiolo is found primarily in Piedmont, Lombardy and Valle d’Aosta, and is one of the oldest grapes of Italy. Yet it represents only about 8% of Piedmont’s plantings<sup>2</sup>. Why you may ask since it’s wines command high prices. Well, like Pinot Noir, it is a difficult grape to grow although for different reasons. Nebbiolo needs a lot of heat and sun and is late to ripen and thus has been traditionally planted on South, Southeast and Southwest facing slopes or the crown of a hill, to maximize sun exposure. It is also fussy about soil, preferring Calcareous marl. Nebbia is Latin for fog, and so Nebbiolo means “it of fog,” referring, some say, to the heavy fogs rising from the Tarano River which typically blanket Barolo and Barbaresco (often called the Lange) during harvest. Although deceptively light in color, often going to orange early on, the grape is high in acid and tannins thus needing years of aging. But its “haunting array”<sup>2</sup> of aromas and depth and length of flavors will hook you for life.



Ghemme is a small relatively isolated village found in Northeast Piedmont with plantings on fairly steep hills which are higher and cooler than the Lange. Prior to World War II, Ghemme and several other nearby villages (Gattinara, Boca, Lessona, and Fara) had all been successfully producing and marketing high quality Nebbiolo wines for centuries. However, after the war, and with the aid of our Marshall Plan, the Italian industrial revolution began, most of it just downstream in the Po River Valley. Workers abandoned agricultural jobs for better pay and city life. Only the toniest wineries, like internationally famous Barolo and Barbaresco (let’s call them the B2 wines), could afford to pay enough to keep their vineyards and wineries staffed. So in Ghemme vineyards languished and generations old wine families closed-up shop, soon to be forgotten. Eventually however rising worldwide interest in wine generated demand, especially for high quality grapes such as Nebbiolo. These vineyards were gradually resurrected and production of high quality DOCG3 wine returned. *A few adventuresome wine lovers took notice and began adding them to our cellars.* But the former fame of Ghemme and her neighbors had been lost. Bad for them, is good for us. Lacking the wide renown of the B2 wines, they needed to settle for lower prices – 30% to 50% less expensive than the B2 wines.

Oh, and do not forget climate change. Whatever it’s cause, it has had two effects which have pushed me to Ghemme. The cooler villages in the Northeast of Piedmont, like Ghemme, are now able to reliably ripen Nebbiolo every year. This means we can expect wines offering “... more perfume ...with amazingly intense and penetrating aroma of red roses and

sour red cherries complicated by light sweet spices.... and creamy fruit without excessive austerity..."<sup>1</sup>. And while many B2 wines are superb as usual, their high demand and commensurate price has prompted some on the Lange take advantage. A few producers (not naming any) are now planting Nebbiolo in less ideal soil and on North slopes producing lower quality grapes, which they blend in with the rest of their premium Nebbiolo harvest. Their vaunted reputation and worldwide demand allow them to continue the same high prices. But after waiting 20 years for a Barolo to mature there are going to be some disappointments resulting from wines with those lesser grapes in the mix. So I say enjoy the benefits of climate change -- cellar those affordably priced wines like Ghemme and avoid paying a king's ransom for a B2 wine which may not fully live-up to its vaunted reputation.

Nebbiolo has been slow to move outside of Northern Italy. But because Nebbiolo, after Pinot Noir, is the grape which most reflects each terroir with unique flavor profiles; it is worth pursuing elsewhere. So expect and relish the surprising range of flavors other locations deliver. And why not start here at home. The Washington Wine Commission reported that 110,000 tons of Red Grapes were harvested in 2021, including a mere 2000 tons listed as "other red varieties" among which was Nebbiolo. Small amounts are produced in California, Oregon, Idaho, New Mexico, Virginia, Tennessee and Pennsylvania. Chili is producing some as are South Africa and Australia. But in Mexico, Julie and I have discovered what we think is the best outside of Italy. In northern Baja's Guadeloupe Valley L. A. Cetto, an Italian immigrant, planted it, and the eponymous winery makes it into "...a particularly full bodied Nebbiolo."<sup>2</sup> In France we found uniquely delicious Nebbiolo as we boated along the Canal du Midi thru Languedoc's Minervous region. So in my opinion it can be well worth the work of hunting out the rare Nebbiolo plantings outside Italy.

If you have become enticed by the complex layers of aroma and taste in world class Lange wines such as Barolo and Barbaresco, but put off by the high prices they command, consider seeking out Nebbiolo from other appellations. Remember that Nebbiolo, wherever grown, has high acid and tannin which must be tamed with aging. As I said, the Nebbiolo grape is lighter in color and fades quickly to orange but don't be fooled. These changes do not reflect the progression of aging, as they do in most red wine. Nebbiolo require patience, but my 50+ year experience suggest that vigneron are learning to make Nebbiolo with earlier maturation, without sacrificing quality. And the way Nebbiolo so clearly reflects each terroir with characteristic and unique flavor profiles will reward one who seeks it out in a variety of locations. I have also observed that both Ghemme, and the Nebbiolo from L. A. Cetto in Mexico do seem to mature to ideal drinkability quicker than the B2 wines. So many reasons to reach for Nebbiolo and with it's geopolitical history and benefits of climate change, to say **Gimme Ghemme!**

#### Notes and references:

- 1) Ian D'Agata, Native Wine Grapes of Italy, 2014, University of California Press, Berkley and Los Angeles, CA, pp 353-363.
- 2) Jancis Robinson, J. Harding, J. Vouillamoz, Wine Grapes, a complete guide to 1,368 vine varieties, 2012, ECCO HarperCollins publishers, New York, pp 701-707.
- 3) Italian wine quality designations, starting with the highest quality level DOCG (Donominazione di Origine Controllata e Garantita) followed in descending order by DOC, DO, IGT (Indicazione Geografica Tipica) and VdT (Vino da Tavolo) or table wine.

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**WANT TO LEARN MORE ABOUT WINE?**



**LEARNING THE BASICS IN A FUN NEW WAY**

**Looking forward to meeting with our SES members who have registered for our first WINE 101 learning session on Oct. 4th at 6 p.m. at Vino! A Wine Shop.**

Future learning session dates, location, pricing and curriculum will be determined by feedback from our students based on their post-course survey responses, and by our wine educators based on what they think students need to know but don't know enough yet to ask. 😊

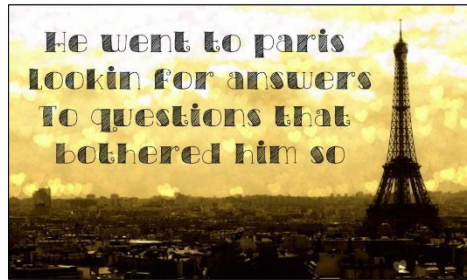
**WATCH YOUR EMAIL FOR THE NEXT SES WINE 101 ANNOUNCEMENT**

# YOU HEARD IT HERE

October 2023 By Terry Gross

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

## *He Went to Paris*



*by Jimmy Buffet*

I was one of many “parrot heads” around the world who was shocked and saddened by the passing of Jimmy Buffet this past month. I was fortunate to have seen him in concert once in my life and was hoping to do so again. That will not be possible. It is with that in mind I thought I would pursue another one of his songs, having done Tin Cup Chalice previously. The man who gave us the “Margaritaville” lifestyle also enjoyed his wine. The song I chose makes only one reference to wine in the first verse: *“But the warm summer Breezes, the French wine, and cheeses, put his ambition at bay.”*

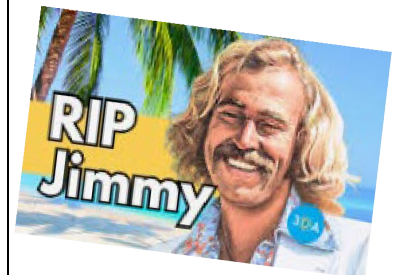
I have heard this song many times and wondered if it was about Jimmy’s Grandfather or some Uncle in the family. In researching the song I discovered an interview where Jimmy shared it was based on a one-armed piano player, Eddie Balchowsky, that he met in Chicago at a club called the *Quiet Knight*. Eddie shared stories about his days fighting the Spanish Civil War where he was wounded and sent to Paris for treatment. The song surprisingly was listed by Bob Dylan as one of his favorite songs by other artists. It is a lengthy song that tells the tale of his life. The poignant line for me is in the last verse: *“...Through 86 years of perpetual motion, If he likes you he'll smile then he'll say, Jimmy, some of it's magic, some of it's tragic, But I had a good life all the way...”*

The lyrics are below, as well as a link to the song and a link to a “Behind the Song” article about this song.

<https://www.youtube.com/watch?v=91WdbOm6JBM>

[Behind the Song: Jimmy Buffett, "He Went To Paris" - American Songwriter](#)

He went to Paris looking for answers To questions that bothered him so He was impressive, young and aggressive Saving the world on his own But the warm Summer breezes The French wines and cheeses Put his ambition at bay And Summers and Winters Scattered like splinters And four or five years slipped away Then he went to England, played the piano And married an actress named Kim They had a fine life, she was a good wife And bore him a young son named Jim And all of the answers and all of the questions He locked in his attic one day 'Cause he liked the quiet clean country living And twenty more years slipped away	Well the war took his baby, the bombs killed his lady And left him with only one eye His body was battered, his world was shattered And all he could do was just cry While the tears were falling, he was recalling The answers he never found So he hopped on a freighter, skidded the ocean And left England without a sound Now he lives in the islands, fishes the pilin's And drinks his green label each day He's writing his memoirs and losing his hearing But he don't care what most people say Through 86 years of perpetual motion If he likes you he'll smile then he'll say Jimmy, some of it's magic, some of it's tragic But I had a good life all the way And he went to Paris looking for answers To questions that bother him so
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# ANNOUNCING THE SPOKANE ENOLOGICAL SOCIETY OCTOBER EXTRA SPECIAL EVENT



## Fall Wine Walk



Thursday, Oct. 26, 2023

**VISIT 3 WINERIES FOR 9 TASTINGS - ALL LOCATIONS ARE WITHIN A 2-BLOCK RADIUS**

**PICK-UP NAME BADGE / PAYMENT VOUCHER AT 1<sup>ST</sup> LOCATION (COUGAR CREST)**

**TASTINGS ARE 2 OZ. POURS - GLASSES WILL BE PROVIDED AT EACH LOCATION**

**WINERIES ARE NOT PROVIDING FOOD**

**LOCATION 1 - 4:00 p.m. - COUGAR CREST ESTATE WINERY - 8 N. Post St.**

<b>2021 Viognier</b>	Cougar Crest has chosen Viognier as their signature white wine. They chose it for its unique heady aromas, rich mouth feel and the fact that it is so different from Chardonnay! Floral, citrus, and melon aromas tempt the nose, and pear, peach and tropical flavors please the palate with a smooth honey-like finish.
<b>2017 Cabernet Franc</b>	Cabernet Franc has become the rising star of their estate vineyard. Allowed to thoroughly ripen on the vine with flavors of red currents, violets, herbs, pepper and spice compliment a rich mouth feel. The finish is long with tobacco, caramel and toast aromas.
<b>2015 Estate Syrrillio</b>	Syrrillio has robust earthy and untamed flavors of Tempranillo are layered with the fruit and body of the Syrah to create the excitement of a bullfight and the passion of flamenco.

**LOCATION 2 - 5:00 p.m. - HELIX/REININGER WINES - 824 W. Sprague Ave.**

<b>2022 Helix Chardonnay</b>	The first vintage of Helix Chardonnay was in 2010 sourced from Stillwater Creek Vineyard. Although a single varietal Chardonnay is a recent addition to the Helix brand, Chuck Reininger has been sourcing Chardonnay from Stillwater Creek dating back to 2004 to produce a Chardonnay/Viognier blend called Aspersa.
<b>2021 Helix Sangiovese</b> <i>Royal Slope</i>	The first vintage of Helix Sangiovese was in 2004. Sourced from clones 19 & 23 grown at Stillwater Creek Vineyard, their Sangiovese has bright acidity and classic Sangiovese sour cherry aromas and flavors.
<b>2020 Reininger</b> <b>Mr. Owl's Red</b>	When the Reininger children were young, they had difficulty pronouncing the name of the man who began working in the winery's cellar in 1999. The children would call him "Mr. Owl!" In 2002, Raul Morfin became our Assistant Winemaker and Chuck crafted the first Mr. Owl's Red as a thank-you for all of Raul's hard work. It wasn't until 2008 that REININGER released another Mr. Owl's Red. Since 2008, Raul has taken his favorite grapes from each vintage to create a special blend.

**LOCATION 3 - 6:00 p.m. - VANETTA WINERY AT THE LOFT - 912 W. Sprague Ave.**

<b>2020 Rose of Syrah</b> <i>Sugarloaf-Rattlesnake Hills Vineyard</i>	Aromas of ripe strawberry, passion fruit, and grapefruit with hints of melon and grass. Velvety on the palate with flavors of watermelon and strawberry, hints of zest, and a mineral finish.
<b>2018 Pinot Noir</b> <i>Alderbanks Vineyard</i>	The hidden Alderbanks Vineyard pinot noir grows in the hills of the Blue Mountains along the Walla Walla River basin. Hand grown and hand made from 4 acres, whole cluster traditional style. Tasting like the classic premier cru wines of Burgundy, this pinot enjoys the Walla Walla Valley's expression of beauty. Rose petals and raspberries shine in the classic nose with fresh clarity and restless youthfulness. All ripe cherry fruit flavors in the palate reflect the welcome the nose offered. Big flavored and not overripe with 100% whole cluster fermentation.
<b>2019 Cabernet Sauvignon</b> <i>Elephant Vineyard</i>	BoyRich black cherry, leather, tobacco leaf, vanilla, cola, roasted peppers, black tea, and allspice. A full palate with big tannins and hints of blackberries, plum, cedar, and nutmeg. You can cellar for up to 15 years. Decant for 24 hours before enjoying. 100% Cabernet Sauvignon

**SES MEMBERS COST IS \$25 / SES GUEST COST IS \$30**

**CAPACITY IS LIMITED TO 35 PEOPLE SO REGISTER EARLY!**

**TO REGISTER FOR THE FALL WINE WALK, CLICK HERE: <https://spokaneenologicalsociety.org/event-5435414>**

**Wear comfortable shoes and bring a WINE BAG to carry any wine purchases with you.**

# FOOD COMMITTEE FAVORITES

## Appetizer Recipes from SES Monthly Tastings

<b>KILLER STUFFED MUSHROOMS (SEPT. 2023)</b>		
<p><u>Ingredients:</u>            3 Italian Sausages, casings remove (substitute hot Italian sausages if desired)            1 1/2 tsp dried Oregano            1 c freshly grated Parmesan Cheese            1 teaspoon Worcestershire Sauce            1 tsp Garlic Powder or granules            1 8-oz package Cream Cheese, room temperature            1 large Egg Yolk            Olive Oil            24 large, or 48 small mushrooms, de-stemmed</p>	<p><u>Directions:</u>            Sauté sausage and oregano in heavy large skillet over medium-high heat until sausage is cooked through and brown, breaking into small pieces with back of fork, about 8 minutes. Using slotted spoon, transfer sausage mixture to large bowl and cool. Mix in ½ c parmesan cheese, Worcestershire sauce, and garlic powder, then add cream cheese. Season filling with salt and pepper; mix in egg yolk. Brush 15x10x2-inch glass baking dish with olive oil to coat. Fill mushrooms with scant 1 TBL filling and sprinkle with some of remaining ½ c parmesan cheese. Arrange mushrooms, filling side up, in prepared dish. (Can be made 1 day ahead). Cover and chill. Preheat oven to 350 degrees F. Bake uncovered until mushrooms are tender and filling is brown on top, about 25 minutes.</p>	
<b>SWEET PEPPER POPPERS W/GOAT CHEESE (SEPT. 2023)</b>		
<p><u>Ingredients:</u>            1 multi-color bag of Mini Sweet Peppers- halved lengthwise, seeds removed            1 - 16oz log Goat Cheese, may need more if peppers are large            4 oz Cheddar Cheese, shredded            3-4 Green Onions, finely sliced, separating whites from green-use green only            10 Slices of Bacon, cooked until crispy, crumbled into small bits</p>	<p><u>Directions:</u>            Add enough goat cheese to fill to top of pepper half (1-2 teaspoons depending on size of pepper).            Add a pinch of cheddar cheese to top each pepper, pressing down so all the cheese is inside of the pepper, not falling out the sides.            Bake at 350 degrees for 10 minutes.            Sprinkle green onions and crispy bacon bits on top.</p>	
<b>BRIE AND PEAR TARTLETS (SEPT. 2023)</b>		
<p><u>Ingredients:</u>            24 Mini Phyllo Tarts Shells            ¼ pound Brie Cheese            1 Ripe Pear cut into diced pieces            Sprigs of Thyme            1 TBL Honey, or more to taste</p>	<p><u>Directions:</u>            Preheat oven to 400 degrees.            Line a jelly roll pan with Parchment paper.            Arrange tart shells onto prepared pan. Place a piece of Brie cheese into each shell.            Sprinkle diced pear and a couple of thyme leaves into each shell and drizzle with honey.            Bake in preheated oven until cheese is melted and tarts are golden, about 12-15 minutes.</p>	
<b>CUCUMBER FETA DIP (JUNE 2023)</b>		
<p><u>Ingredients:</u>            FOR THE DIP - 1 English Cucumber, thinly sliced            1 TBL Salt            1 8-oz pkg Cream Cheese, cut into small pieces            ½ pound Feta Cheese, crumbled            ½ tsp freshly ground Black Pepper            2 TBL fresh Mint, sliced into thin strips             FOR THE PITA CHIPS – one 12-oz pkg Pita Bread rounds            Olive Oil            Sesame Seeds            Freshly cracked Black Pepper</p>	<p><u>Directions:</u>            Sprinkle cucumber slices with salt; let stand for 30 minutes. Rinse well. Then press with paper towels to remove any excess liquid. Dice cucumber slices and set aside.            In a food processor combine cream cheese, feta cheese, and the ½ tsp ground pepper. Cover and process until combined. Transfer to a bowl. Next, fold in cucumber and mint. Set dip aside.            Preheat oven to 350 degrees F. For pita chips, brush one side of each pita round with olive oil; sprinkle with sesame seeds-if desired. Top with a little freshly cracked pepper. Cut each pita round into small wedges. Arrange on a large baking sheet. Bake for 20 to 25 minutes or until crisp. Service dip with pita chips.</p>	
<b>MUSHROOM PATE (JUNE 2023)</b>		
<p><u>Ingredients:</u>            8-oz Mushrooms, chopped            ½ small Onion, chopped            1-2 tsp Olive Oil            8-oz pkg Cream Cheese, softened            1 TBL fresh Rosemary, chopped            ½ tsp garlic powder            Salt and Pepper to taste</p>	<p><u>Directions:</u>            Sauté mushrooms and onion in nonstick skillet with oil until tender. Combine the mushroom mixture with cream cheese, rosemary, garlic powder, salt &amp; pepper in food processor until blended. Scrape down sides occasionally during processing.            Serve with French baguette slices or crackers.            Makes approximately 2 cups.</p>	
<b>TROPICAL BISCOTTI (JUNE 2023)</b>		
<p><u>Ingredients:</u>            Preheat oven to 325 degrees  <i>Whisk dry ingredients in bowl:</i>            1 cup flour            1 cup almond flour            ½ cup coconut flour            ½ cup shredded coconut            ¼ cup ground flax            2 TBL fine cornmeal            ½ tsp salt            ½ tsp ground allspice  <i>Cream together in large bowl:</i>            ½ stick unsalted butter, softened            ½ cup granulated sugar</p>	<p><u>Add:</u>            2 eggs            1 TBL vanilla            1 TBL orange zest            1 TBL lime zest            Whip for a few minutes until fluffy, then incorporate dry ingredients slowly to form stiff dough.</p>	<p><u>Directions:</u>            Mix just until everything is well incorporated. Split dough into two parts, forming each into long flat logs roughly 10 inches by 4 inches.             Bake on parchment lined sheets for 35-40 minutes until middle is firm and light golden-brown. Place pan on wire rack to cool completely. Using serrated knife, slice into ½ to 1 inch slices and lay each cookie cut side down back on parchment paper covered cookie sheet.            Bake another 15-20 minutes until golden. Place pan on wire rack to cool completely.             *For Gluten-Free version, eliminate 1 cup of flour and increase other dry ingredients (almond, coconut, flax cornmeal) to equal 1 cup.</p>

# ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)



## 2023/2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 8/10/23)

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

### AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS (NON-VOTING)
1	Henspeter, Mona	Co Chair, Program Committee
2	Henspeter, Robin	Co Chair, Program Committee
3	Hersey, Paul	Co Chair, Extra Special Events
4	Rimpila, CR	Webmaster
5	Roberts, Eva	Special Events Director
6	Snow, Jeffery	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](http://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](mailto:spokane.eno@gmail.com).



**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](http://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 an application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by its 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 me 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](mailto:Spokane.eno@gmail.com).