



Message From the President!

THE COMFORT OF WINE...

One thing is certain, life is full of changes...thank goodness we have wine to comfort us in the toughest of times and the most exciting of celebrations. At the end of a tough work day I can't wait to get home, put on my cozy (fat) clothes and sit on the deck with my husband or a friend, or a good neighbor, and open a bottle of wine together. It's the good moment of my day; I get to be outside for what's left of a sunny Autumn day and if I'm lucky catch a glimpse of a fading pink sunset. And on my deck no one judges me on my choice of "appetizers" so helloooo Bugles or Cheetos "Paws!" And no one cares how my hair looks or that my make-up was perfect 12 hours ago, and after a couple of 9 oz. pours, nothing concerns me anymore either...not even my husband's darting eyes back and forth between me and the kitchen (I know he's wondering when he might get dinner). Noooo, we don't do this every night, but if YOU want to enjoy a glass of comforting wine to wind down, just do it, they say a nightly glass or two of wine can help prevent everything from dementia (it's Friday again, right?) to sunburn!

Comforting wines are warm and filling. **Chile** does this kind of generous style wine well, so I'm excited to invite you to our November 19 Tasting to try the selected "warm wines" of Chile, and then you can bring a little Chilean warmth into your home!

So relax, enjoy the comfort of wine, it can be part of a healthy happy life!

November 19, 2018	Rediscover Chile Host Mike Scott of Noble Wines, Southside Senior Center
December 17, 2018	Holiday Dinner Napa vs Sonoma Wines. Host John Allen, Spokane Club
January 21, 2019	Wines from Turkey Host Mara Brittain of American Northwest, Southside Senior Center
February 18, 2019	Host Eric Sloan, Wine Steward, Yokes Wines, Southside Senior Center
March 18, 2019	Host Mike Scott of Noble Wines, Southside Senior Center
April 26, 2019	Anniversary Dinner Host John Allen, Spokane Club
Subject to Change	

2018 – 2019 Board and Officers	
President	Claudia Hersey
Vice-President	Sharon McHugo
Secretary	Jack Leininger
Treasurer	Darren Digiacinto
Board Member Positions	
Program Director	Mariann Davis
Membership	Deb Austin
Special Events	Eva Roberts
Extra Special Events	Michael Simonson
WineMinder Editor	Dave Whipple Charlie Rimpila
Web Master	Dave Whipple Charlie Rimpila
Social Media	Mike Boyle
Education Director	Jeff Snow
Glasses and Trays	Frances Jones
Other Board Members	Pamela Cloninger
	Joan Corkey – O’Hare
	Dionne Denio
	Frances Jones
	Lyn Leininger
	Evan Lunt
	Dave McHugo
	Dan Miller
	Patricia Schultz
Karen Davis	

Events:

There are ten events per year, with July and August off. Dinners are in December and April (dates TBD), and all tastings are on the third Monday of the month.

Dinners are at the Spokane Club at 6:30, and tastings are at the Southside Community and Senior Center at 7:00.

About the Spokane Enological Society:

The Spokane Enological Society is a not-for-profit organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members with opportunities to gain further knowledge and appreciation of wine. Functions are social and educational, usually centered on tasting, comparing and evaluating wines.

Being a non-profit organization allows us to get a special event license from the Washington Liquor Control Board, which allows us to buy wine at wholesale prices directly from Washington distributors or wineries. These savings help keep our costs low and are passed along to club members. The tastings are an exceptional value.

Board Meetings

The SES board meets at 7:00 PM on the second Monday of every month except July and August. Attendees are asked to provide a bottle of wine and a snack to share.

Location: Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane.

Board meetings are open to club members with prior notice to the President, Claudia Hersey at claudia@thinklakeside.com.

Next meeting: November 12, 2018

Membership news:

Remember to spread the word about the Enological Society to your friends and neighbors.

Dues are \$25 for a single and \$40 for a couple. New members pay an additional \$5 setup fee.

RE-DISCOVERING CHILE

**Presented by Mike Scott
Noble Wines**

You will notice that “Re-“ is stuck in front of the title. I draw your attention to it because ordinarily a “Re-“ is often seen as mundane and unnecessary; as in “re-attach”, “re-arrange” etc. But this particular “Re-“ is both crucial and appropriate.

If you are like me, your perception of Chilean wines was likely set 15 or so years ago. It was then that Chile made its first entry on to the global wine stage. And the wines, for the most part, were not impressive. They were mostly inexpensive, and mostly deservedly so. Some would say they had a rustic charm to them, but for many, the rustic outweighed the charm.

Since then, the Chilean winemakers have been working hard and learning lots. The improvements they have made in their vineyards and in their cellars have paid dividends, and their wines now have refinement and definition. So this month, I am very pleased and ever so excited to invite you to join me in Re-discovering Chile.

We will start with a side-by-side comparison of something familiar and something unfamiliar. From Cousino-Macul we will try their Sauvignon Blanc next to their Sauvignon Gris. The latter is an almost forgotten variant of Sauvignon Blanc, which is hard to find any longer. Chile has a habit of resurrecting obscure Bordeaux varietals; think what they have done for Carmenere...

Then we explore wines of different quality levels as we taste two Pinot Noirs from Leyda. The first wine is their entry level expression, followed by their splendid single-vineyard offering.

From there we look at how Chile does what it does best: providing wines of vivid expression at remarkable prices. From Tarapaca, we will compare an astonishingly fragrant Cabernet Sauvignon against their rich and roiling Red Blend. Both of these are from their Gran Reserva level.

We finish the evening with two excellent wines from Lapostolle, a property owned by the Marnier family (yes, as in Grand Marnier...) where they produce wines of Chilean heritage presented with a French sensibility. Or perhaps they are wines of French heritage presented with a Chilean sensibility; I can never make my mind up. We shall have to decide together! Anyway, what makes this final pairing so interesting is that it compares wines made from two varietals once thought to be the same thing: Merlot and Carmenere. To find out what I mean by that last sentence, you will have to show up for the event!

I look forward to seeing all of you at this tasting of wines, all of which are delicious, and all of which deserve more attention. And I look forward to amusing and surprising you. Sometimes on purpose...

Please join me, Mike Scott, for this exciting tasting. Please bring two wine glasses and enjoy!

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
November 19, 2018, 7:00 P.M.	CAPPED AT 150 — RESERVE EARLY! Southside Community and Senior Center 3151 E 27th Ave Spokane, WA 99223
COST EACH: Members: \$24, Guests: \$29	Glasses: 2
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
<p>Space is limited. Reservations must be received no later than Monday, November 12, 2018.</p> <p>NOTE: Prospective Members may submit an application and become a member at this event. Membership fee is \$30 for a single member, or \$45 for a couple.</p> <p>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</p>	



SNOW ON WINE

Dr Jeff Snow, Education
Director

The True Dirt on Dirt

After hearing it from “expert” wine commentators or reading it in wine press, how many of us have believed and repeated that we could taste “Napa Valley Rutherford Dust”, or Walla Walla “stones”, or “River Gravel” of white Bordeaux in our wine? Well I’m guilty, but *scientific wine journals* on vineyard geology expose a **dirty little secret**. Generally the community of wine scientists believe what Alex Maltman writes in his article on the subject: “The notion of being able to taste the vineyard geology of wine – a *gout de terroir* – is a *romantic notion* which makes good journalistic copy, and is manifestly a *powerful marketing tactic*, but it is wholly anecdotal and in any literal way *is scientifically impossible*.” He suggests that soil is part of *terroir*, but that it’s effects are *indirect* and may be less important than widely believed.

Indirect effects, what the heck does that mean? And *terroir* is complex with many factors. Such as slope direction and steepness, elevation, multiple climactic factors (wind, rain, temperature) and latitude. To recognize differences caused by soil factors, all these other *Terroir* factors would need to be equal. So I went looking for sites with the same grape planted in two soils side by side, so that other *Terroir* effects should be equal.

Dehlinger winery (Sonoma, Russian River) came to mind. They have two soil types, side by side, same vineyard and winemaking technique, and same grape, dry farmed Pinot noir. Many years they make separate bottlings of notably different Pinot from the two neighboring soils. “Goldridge” soil produces Pinot that is fruit forward, aromatic and supple on the palate, and “Altamont” soil yields a brooding, denser, thick and firm Pinot. As Carmen Dehlinger explained, it is not the different soils you taste, but the *indirect effect* of soil moisture differences. More abundant easily extractable water stored in the Goldridge, in contrast to poorer water storage with slower release and thinner soil in the Altamont, causing stressed vines with lower yield, and smaller thicker skinned grapes than the Goldridge soil. So water availability to the vine is the *indirect effect*.

A different *indirect effect* was demonstrated by my geologist friend Dr. Jim Hoffman, in the Duoro river valley in Portugal. We were walking two vineyards which were near each other

and had nearly identical slope, sun exposure, altitude, and microclimate, planted with the same grape clone. One produced high acid well structured wine and the other soft, flabby, low acid wine. Jim dug into the soil and showed that in each vineyards it was soft granite (or schist). But in the high acid vineyard reflective flecks of mica were present. Mica reflected sunlight away, leaving the soil cooler through the night, helping preserve grape acids. The low acid vineyard had many pebbles of dark garnet, which absorb solar heat, radiating it back through the night, thus warming the vines resulting in low acid grapes. So here the differing *indirect effect* of the soil type is night temperature difference.

So you could say that although vineyard dirt is clearly a Terroir factor, the effects are indirect and less romantic than the popular fables we are often told by those selling wine to us. Believe those fables if you will, but the truth of science will set you free.

References:

1. Maltman, Alex, "The Role of Vineyard Geology in Wine Typicity", Journal of Wine Research Vol 19, 2008 – Issue 1.
2. Dehlinger Winery Newsletter, "The Influence of Soil", Fall, 2018.
3. Dehlinger web page, www.dehlingerwinery.com, "vineyard site", "soils".
4. Personal experience with James Hoffman, Phd, retired Provost at EWU and consultant for Winery Terroir.
5. Personal conversation with Carmen Dehlinger, director of Sales and Marketing.