



SPOKANE ENOLOGICAL SOCIETY  
*WineMinder*



## VIRTUAL WINE TASTINGS AND SIP-IN-PLACE HAPPY HOURS

Wineries have learned how to live with social distancing with everything from virtual tastings and happy hours via video conferencing to tutorials on Instagram Live; you can even find wine and recipe pairings taught by Michelin-starred chefs. Wineries will ship you lots of bottles of wine if you ask. You can order in advance their tasting kits or packs for a flat fee (and discount + free shipping) and participate in a scheduled virtual tasting or arrange for a private one-on-one live video meeting and virtual tour of their vineyards. No, virtual tastings are not like you're sipping the good stuff in dreamy Napa Valley or Walla Walla Valley wine country, but they say you'll still enjoy the experience. The potential drawback with receiving multiple bottles of wine for the on-line tastings is that you might have a lot of leftover wine (for some that's probably a major upside). Some wineries have figured that out too, instead of sending you full bottles, they'll send you a

handful of 2-ounce pours in a labeled bottle at "a deal of a price point," for example, three 2 oz. wine tastings from an upscale Napa winery are ~\$30. After your appointment with a wine expert, you place your order and the cost of the sample wine contributes towards a three-or-more bottle purchase (I'm sure it's "a steal"). You can even register for online classes with sommeliers where you can view the class while drinking along and asking questions using the "chat" feature of the conference provider. There are plenty of virtual wine events and fun happy hours to help you recreate the tasting room experience. **But as soon as things return to "normal," please be sure to support our local winemakers and plan your visit to their small-production wineries.**

### What will winery tasting room reopening protocols look like?



Guessing tasting rooms will have health and safety guidance for employees and customers on social distancing and hygiene requirements like washing hands, wearing masks until you're served/seated, etc. Will likely have to make a reservation in advance so they can control how many people when, i.e. by appointment only until assessment of social distancing effectiveness can be evaluated. Face coverings will be required (until seated at the table and once orders have been taken and wine service begins), must maintain six-foot distance from other employees and customers; limit parties to six people or fewer who have chosen to congregate together (people in the same party seated at the same

table may not have to be six feet apart). May hold outdoor tastings, have contactless payment systems available, may eliminate all food service except for prepackaged items such as breadsticks or crackers during initial phase of opening; end all onsite consumption of food and drinks, including alcoholic beverages, by 5 p.m., use single-use menus (or post on whiteboard), customers may have to sign a waiver of liability, and you'll have to wash your hands before entering the tasting areas (not just use of hand sanitizers). **The goals will be: 1) to keep you healthy, 2) to keep staff healthy, and 3) to bring happiness back into your lives.**

**What's Happening In North Idaho?** As of May 14th Gov. Inslee denied Spokane County's request to move to phase 2 reopening just yet, but Idaho has moved to phase 2 so as of May 15<sup>th</sup> Idaho restaurants were allowed to open with dine-in services, and gatherings of fewer than 10 people is also allowed (where social distancing can be maintained). But if you're itching to get out and about, here are a few **North Idaho wine events** going on now: **Pilgrim's Market – CDA** - complimentary wine tastings most Friday afternoons from 3:30 – 6:30 p.m. They have an email listing they send out a couple of days in advance that will tell you what they will be pouring. Sign-up at the store or on their website. **The Cork & Tap – Riverstone, CDA** - weekly wine tastings Mondays from 4:30 – 6:30 p.m. The \$12 tasting fee is waived with the purchase of a bottle from the flight. Live music usually Thursday and Saturday nights. **Vine & Olive – Riverstone, CDA**, open daily for lunch/dinner at 11:30 a.m. Naomi Boutz, former general manager at The Cellar, and Chef Josh Pebbles from California, operate this new eatery and wine bar. **Coeur d'Alene Cellars** – Paint Night in the Tank Room - most Saturdays. Live music in the winery alcove 4–7 p.m. Saturdays. Wear your mask over your smiling face, bring a straw, practice recommended social distancing, wash your hands frequently, and hide your license plate. The 30<sup>th</sup> Anniversary Car d'Alene event is postponed until July 17-18, darn it! Visit <https://www.winesnw.com/panhandle.html> for more information.

### REASONS TO RENEW YOUR SPOKANE ENOLOGICAL SOCIETY MEMBERSHIP!

- Discounted admission to member events throughout the year including two special dinner events!
- Monthly "WineMinder" newsletter of programs, events, education and more!
- Monthly programs to learn about wines from local producers and wines from around the world
- Experience new wines and how they can be paired with some really great food
- Enjoy discounts on wine purchases from our program presenters and local merchants

Until we're able to share our great time learning about wines together again, please know that your continued support of the SES means so much for all of us. Your membership renewals allow us to maintain the SES organization's operating expenses. Membership **RENEWAL** is still only \$25 for singles and \$40 for couples. While the current COVID-19 situation has temporarily kept us apart, we hope to begin our season of tastings as soon as humanly and safely as possible.

**To renew your membership** and help us maintain the SES organization, please go to [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) and use your credit card on-line, or complete the attached Membership Application/Renewal Form and mail it, along with your check to: **SES, P.O. Box 31404, Spokane, WA 99223.**

NAME	BOARD DIRECTORS/OFFICERS COMMITTEE CHAIRS/APPOINTEES
Boyle, Mike	BOARD DIRECTOR Chair, Social Media/Facebook Chair, Membership Recognition Committee
Boyle, Shelly	BOARD DIRECTOR
Cloninger, Pam	BOARD DIRECTOR
Goodwin, Kyle	BOARD DIRECTOR EXECUTIVE OFFICER: Treasurer
Goodwin, Mary Ann	BOARD DIRECTOR Extra Special Events Coordinator
Gross, Mary	BOARD DIRECTOR
Gross, Terry	BOARD DIRECTOR A/V & Entertainment Financial Auditor
Hanson, Deby	BOARD DIRECTOR
Henspeter, Mona	BOARD DIRECTOR
Henspeter, Robin	BOARD DIRECTOR
Hersey, Paul	BOARD DIRECTOR Program Committee Co-Chair
Jones, Frances	BOARD DIRECTOR EXECUTIVE OFFICER: President
Kogler, Barb	BOARD DIRECTOR Food Committee Co-Chair
Leininger, Jack	BOARD DIRECTOR EXECUTIVE OFFICER: Secretary
Leininger, Lyn	BOARD DIRECTOR EXECUTIVE OFFICER: Vice President
Lunt, Evan	BOARD DIRECTOR
Rimpila, Charlie	BOARD DIRECTOR WebMaster
Wendy, Jody	BOARD DIRECTOR Food Committee Co-Chair
Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens
Hersey, Claudia	WineMinder Editor
Roberts, Eva	Chair, Special Events
Snow, Jeffery	Education Director
Whipple, Dave	Program Committee Co-Chair

**ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)**

The Spokane Enological Society 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 social and recreational, centered on learning through tasting, comparing and evaluating wines.

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 price with our members.

**BECOME A MEMBER OR RENEW YOUR MEMBERSHIP**

Membership benefits also include an on-line (or mailed) subscription to our monthly newsletter, the **WineMinder**, member discounts to all SES Tastings and special event dinners, a discount on the sampled Tasting wines after each Tasting, and invitation to “exclusive” tasting events at local wineries throughout the season.

The cost to **join** the SES is \$30 single, \$45 couples (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass.

The cost to **renew** your membership each year in June is \$25 single, \$40 couples (2 ppl).

Membership fees can be paid on-line via credit card or by mail to SES, P.O. Box 31404, Spokane, WA 99223.

A Membership Application/Renewal and Release of Liability Form is required. It is available on-line via this link: <https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>

...or you can request a form to be mailed to you by calling 509-723-5871 and leaving that message.

**We welcome your guests to our Tastings and special events and encourage you to invite your friends and family to join us!**

**BOARD MEETINGS**

The SES board meets at 7:00 p.m. on the 2nd Monday of every month except July and August. (If we can't meet in person, we meet via on-line conference meeting format).

Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to members (with prior notice to a member of the Board of Directors).

**REGULAR EVENTS**

There are 10 planned events per year, with July and August months off. Special dinners are planned in December and April of each year and are held at the Spokane Club. Tastings are held on the third Monday of the month at the Southside Community Center.

**SHARE YOUR SES EVENT PHOTOS**

When you experience something fun, share it with the SES wine-loving community.

**SES Instagram and Facebook page hashtags:**

**#SES and #SpokaneEnologicalSociety**

**Or email pictures/stories to Mike Boyle at:**  
[mboylejr@yahoo.com](mailto:mboylejr@yahoo.com)

# SNOW ON WINE

## ON WINE-ING AT SIX FEET

Dr. Jeff Snow



Like many of you it was my hope that “**stay home – stay safe**” would have ended by now and a nice restaurant meal with a great wine would be at hand. But alas, although we have, at this writing, moved to “**phase 1,**” with hope for “**phase 2,**” cooking at home or getting take-out continues. Then again, there could be a “silver lining” to this cloud. **Silver as in coinage.** Restaurant wine prices are “spendy,” typically 75% to 250% above retail. I took the liberty of perusing the wine lists of several favorite Spokane eateries (all of whom have nice takeout menu items now), and compared prices to those at local wineries and specialty wine shops. For six popular local wines the price was about half of wine list cost - give or take \$5-\$10 (see table 1).

Wine wholesalers, wine specialty stores, and small local wineries have lost their major market, the hospitality industry. For them to survive, they need our help. So let's UP our purchases from struggling local specialty wine retailers and local wineries. I'm talking about wines which are rarely seen on the shelves of supermarkets or large chain retailers. Wines from small, hands-on producers, who make delicious wines; wines with scents and flavors unique to their terroir. So spend the “**silver**” that you would have plunked down at a restaurant at your local winery or wine shop. You'll be drinking a lot higher-up the vine and helping to save our local purveyors of quality wine.

Maybe you would like to pick-up a few tips on locally available grub and grog. Our local specialty wine shops are ready to help you there too. At “Vino Wine,” John Allen tells me they can help you select wine to pick-up at the door between 10 AM and 4 PM by calling (509-838-1229). Even more fun, he and Sommelier Eric Cook do a “virtual tasting” every Friday from 4 PM to 5 PM. Each week they pick a different restaurant which pairs food (pick up @ restaurant) to the featured 3 or 4 wines (pick up @ VINO). Then you can sniff, sip, taste and dine “virtually” along with John and Eric. The VINO Wine Facebook page lists the restaurant and the wines on Wednesday, when you must sign up. You can also view recordings of previous weeks tastings there.

After you finish with John and Eric, have a little nap, and then go to the 7 PM Friday online tasting at Rocket Market (726 E. 43rd). Preparation is one stop, as Andrew Hansen puts together 3 or 4 wines with pairings of cheeses and charcuterie which you pay for and pick up there.

And let's not forget other shops like Huckleberry's Natural Market with Spokane Wine Company on South Monroe, or our old friend Matt Dolan at Petunia's Market at 2010 N. Madison. Downtown there is Wanderlust Delicato on 421 W. Main, and in Kendall Yards try Nectar Wine and Beer (1331 W. Summit Parkway). On May 14<sup>th</sup> they did a virtual blend tasting featuring 4 wines they selected, and they had 2 oz of each in small, numbered glass bottles that you could pick-up at their Kendall Yards location and then login to Zoom to follow along as they explored each of the wines. In Spokane Valley a hidden gem is Bottles at 3223 N. Argonne. Just call any of them or check Facebook pages to see what they have planned for us wine lovers. Terra Blanca's tasting room manager conducts virtual tastings every Wednesday and Friday at 2 different time slots, for your convenience.

So skip the restaurant wine list markup. Invest some of that “**coinage**” and UP your typical purchase price and quality. All the better to enjoy that “silver lining” as we wait out our “social isolation” and at the same time help save our treasured local wine shops and wineries. And maybe we can carefully gather a few friends, at recommended social distance, on the patio, deck, or yard, and share some new taste sensations that you found, as we while away the days until the lockdown ends.

**Table #1: average or typical price found in selected but anonymous locations**

RESEARCH SAMPLE WINE	RESTAURANT WINE LIST PRICE	WINE SHOP/WINERY RETAIL PRICE
Domain Drouhin Laurene	\$160	\$70
Robert Karl Claret	\$ 48	\$20
Chateau Ste. Michelle Canoe Ridge Chardonnay	\$45	\$24
Emvy Cellars Devotion	\$66	\$32
Va Piano Syrah	\$66	\$35
Barrister Cabernet Franc	\$55	\$33



## ARE YOU AFRAID YOU'RE KNOCKING BACK TOO MANY "QUARANTINI" BOTTLES OF WINE A DAY?"

Nope, it's reasonable to stock up on wine (fewer trips to the store is better);  
Nope, just self-medicate using smaller wine glasses (the smaller the glass, the more refills);  
Nope, just drink a lower ABV wine by making it into wine spritzers;  
Nope, having a 2<sup>nd</sup> glass of wine helps you not care about any of this nonsense.

# GOODIES FROM OLDIES

Recipes provided by our Food Committee Co-Chairs Barb Kogler and Jody Wende

## MUSHROOM PATE

*This recipe paired well with Red Bordeaux and Cabernet Sauvignon at a Fall 2017 tasting*

- 8 oz. Mushrooms (chopped)
- ½ small onion (chopped)
- 8 oz cream cheese (at room temperature)
- 1 T chopped fresh Rosemary
- Salt and Pepper to taste

Saute mushrooms and onion in nonstick skillet until tender.  
Combine the mushroom mixture, cream cheese, rosemary, salt and pepper in a bowl of a food processor.  
Process until blended, scraping the work bowl occasionally.  
Spoon into a serving bowl.  
Chill, covered, until serving time.  
Garnish with additional fresh rosemary.

Serve with toast points or party crackers



## EASY GINGEBREAD BARS

*This recipe paired well with the Sherry at the May 2017 tasting of Spanish wines*

- 1 ¼ Cups Sugar
- 1 Cup Butter
- 1 Lg Egg
- 3 T Molasses
- 3 cups All-Purpose Flour
- 1 t Baking Soda
- 2 t Ground Cinnamon
- 2 t Ground Ginger
- 3 T Decorator Sugar (Turbinado) or use granulated

Heat oven to 350 F  
Combine sugar, butter, egg and molasses in bowl. Beat at medium speed until creamy.  
Add flour, baking soda, cinnamon and ginger; beat at low speed until well mixed.  
Press dough in to ungreased 15x10x1" baking pan. Sprinkle with decorator sugar.  
Bake 1-20 min or until lightly browned around edges.  
Cool completely.

Cut into desired shapes with cookie cutter or cut into bars.



# YOU HEARD IT HERE!

## Wine Music “Talk” with Terry Gross

SES Audio/Video and Entertainment Chair  
(And Internal Financial Auditor)

Wine, and alcohol in general, has long been the subject of art and music. Generally, in music it involves drowning the pain of lost relationships or some other events. I love music and have very eclectic tastes. Just for fun, I thought it would be interesting to share music that specifically involves **wine**. My goal is to share some known and lesser known bits of music and some history or background on each. Since summer is coming, I decided to start with a song aptly titled “**Summer Wine**.” There are multiple covers of this song, but the one I will refer to is the 1967 recording by Nancy Sinatra and Lee Hazlewood.

We all know Nancy as Frank’s daughter and for her #1 1966 hit, “**These Boots Were Made for Walking**.” [YouTube video: https://www.youtube.com/watch?v=SbyAZQ45uww](https://www.youtube.com/watch?v=SbyAZQ45uww). Lee Hazlewood may not have been as well-known as Nancy to the public but was a known name in music circles. It was Lee who wrote and produced Nancy’s hit about the boots. He also wrote and produced other hits for Nancy as well as for many other artists.



Now on to the featured WINE MUSIC of June:  
“**SUMMER WINE**”

Here is a link to a YouTube video performance:

<https://www.youtube.com/watch?v=mQiDs9tKZv4>

Sound version: <https://www.youtube.com/watch?v=791z7Nb985Y>

Here are the lyrics:

<a href="#">Nancy Sinatra</a> , <a href="#">Lee Hazlewood</a>	
<p>(MAN) I walked in town on silver spurs that jingled to a song that I had only sang to just a few She saw my silver spurs and said lets pass some time And I will give to you <b>summer wine</b> Ohh-oh-oh <b>summer wine</b></p> <p>(WOMAN): Strawberries cherries and an angel's kiss in spring My <b>summer wine</b> is really made from all these things Take off your silver spurs and help me pass the time And I will give to you <b>summer wine</b> Ohhh-oh <b>summer wine</b></p> <p>(MAN): My eyes grew heavy and my lips they could not speak I tried to get up but I couldn't find my feet She reassured me with an unfamiliar line And then she gave to me more summer wine Ohh-oh-oh <b>summer wine</b></p>	<p>WOMAN): Strawberries cherries and an angel's kiss in spring My summer wine is really made from all these things Take off your silver spurs and help me pass the time And I will give to you <b>summer wine</b> Mmm-mm <b>summer wine</b></p> <p>(MAN): When I woke up the sun was shining in my eyes My silver spurs were gone my head felt twice its size She took my silver spurs a dollar and a dime And left me cravin' for more <b>summer wine</b> Ohh-oh-oh <b>summer wine</b></p> <p>(WOMAN): Strawberries cherries and an angel's kiss in spring My <b>summer wine</b> is really made from all these things Take off your silver spurs and help me pass the time And I will give to you <b>summer wine</b> Mmm-mm <b>summer wine</b></p> <p style="text-align: right;"><i>Songwriters: LEE HAZLEWOOD</i> © Universal Music Publishing Group</p>

Unfortunately, when I hear strawberry or cherry referred to in wine, all that comes to mind is **Boones Farm or Annie Greensprings!** I discovered there is a Boone’s Farm fan club website! Thankfully, our palettes have graduated to grander things. The song seems self-explanatory. A man wanders into town with his silver spurs and attracts the attention of a woman, who invites him in for some **summer wine**. Of course, this leads to a night of drunkenness and debauchery (*I have always wanted a reason to use that word*). The man awakes in the morning to find his spurs, money and the woman gone! Some have speculated the song is an allegory (*and that word*) - for cocaine use. The line, “she reassured me with an unfamiliar line,” is supposed to be a reference to doing a line of cocaine. I just like to assume it is a simple story of a man who let his guard down and got taken.

*Hopefully this provides just a little fun diversion for everyone during this time!*

**Terry**

## DON'T FORGET TO RENEW YOUR SPOKANE ENOLOGICAL SOCIETY MEMBERSHIP



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Membership is open to individuals who are at least 21 years old who have completed a Membership Application/Renewal and Liability Release form and paid the membership fee. The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass. The cost to **renew** your membership each year in June is \$25 single, \$40 couple (2 ppl). Membership is renewed yearly. The membership year is from July 1st to June 30th. Membership fees are due by June 30th each year – membership fees are not prorated for joining mid-year and are **not refundable**.

### MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM

**Please select the type of membership / renewal you are requesting and complete the applicant information form below.**

**Renewing Members:**                    \_\_\_\_\_ \$25 (1 person)    \_\_\_\_\_ \$40 (couple)

**New Members:**                    \_\_\_\_\_ \$30 (1 person)    \_\_\_\_\_ \$45 (couple)

*NOTE: New members pay a **one-time** \$5.00 set-up fee; renewing members do not pay this fee.*

	APPLICANT 1		APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Phone Number(s):		Phone Number(s):	
Email Address for WineMinder:		Email Address for WineMinder:	

### **Release of Liability Statement**

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

I, the undersigned, have made application for membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by 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.**

	APPLICANT/RENEWING MEMBER 1		APPLICANT/RENEWING MEMBER 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**

If you have any questions, please call and leave a message for our Membership Director: 509-723-5871