



## President's Message

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I can't believe we're already into JUNE! June is the "great outdoors" month so now is the time to break out those crisp white and easy drinking red and pink wines to quench your thirst this Summer.

I'm looking forward to our June Tasting, *Pretty In Pink!* featuring just rosés, but not just ANY rosés, these are more worldly rosés than we're used to – so let's see what they're all about!!

There's nothing better than a refreshing glass of rosé in Summer. And Summer also means, it's finally time to breakout those "unbreakable" wine glasses! I'm talking about the big ol' plastic glasses we all have hidden in the back of our cabinets, with those gloriously big bowls and hefty stems and all those reflective dishwasher cracks that glisten in the sunlight. They are made for the great outdoors - you can take them to the beach, to the pool, to the lake, to the mountaintop, on a boat, on a float...and nowadays there's more than just the standby plastic big boys, there's insulated stainless, bendable silicone (who doesn't like THAT), co-polyester, perfect polymer, and yes, even PAPER (gasp)! The beauty of "unbreakables" is that you can put them in a tote and take them anywhere remote. I'll drink out of plastic glass without thinking a second thought about its potential negative effect on my wine drinking experience – as much as the taste of the wine might suffer, I will still be a happy camper at a backyard cookout sitting in a lawn chair with my big ol' plastic glass and some really great company!

They say what's most important about any wine glass is to have an opening diameter on the glass that's large enough for you to be able to breathe in the wine's aromas. Well, OK, then think about this, most unbreakable wine glass bowls are big enough to do your laundry in, so right there that's a win! Here's my mantra: *"get a full pour and you don't have to constantly go back for more!"*



OK – in my official capacity, for the record I'll say, whenever possible, drink wine from a glass. But my point is, it's completely OK to drink wine from plastic, so don't stress about your cup, just focus on the fun! I'm happy to say that my days of drinking wine from unbreakable glasses are NOT over! HAIL TO SUMMER! Enjoy yours and we'll see you all again in September!

WineMinder, June 2019

### **SPECIAL THANKS**

To **Sharon and Dave McHugo** – because of you and your awesome team of volunteers we have enjoyed the best darn appetizers ever prepared for our Tastings. When you move to Nevada in June, we are going to miss you so very much, but we know you have left us in very capable hands with the soon to be announced new Co-Chairs of the Food Committee.

To **Mariann and Gilbert Davis** - because of you and the educational wine programs you planned, you helped introduce us to a whole new world of wines.

We are so grateful for your volunteer spirit and talents in support of the SES organization and it's members.

**GOLDEN SUGGESTION BOX** - Your Board would love to hear your feedback regarding improvements we've made this past year, or things you would like us to consider/focus on for this coming year. Please feel free to provide your comments, questions or suggestions any time using the Golden Suggestion Box (located at the registration desk at each Tasting), or in person to any member of the Board. Thank you for your interest and effort in helping the SES stay viable and fun!

### **SES MEMBERSHIP RENEWAL REMINDER – RENEW BY JUNE 30TH**

We hope you will continue your membership and interest in the Spokane Enological Society (SES). The SES annual membership dues are due June 30<sup>th</sup> and they are **\$25 per individual, \$40 per couple**. New members pay a one-time \$5.00 set-up fee; renewing members do not pay this fee.

Please complete the **Membership Application/Renewal and Liability Release Form**. You can renew your membership online (go to: [Renew](#)), or send the completed application and check by mail to: **SES, P.O. Box 31404, Spokane, WA 9223** (must arrive by June 30<sup>th</sup>), or you can complete the form and write a check at the June 17<sup>th</sup> Tasting.

DON'T FORGET (GUYS AND GALS) TO WEAR *Pink!* TO THE JUNE 17<sup>TH</sup> TASTING!

<b>2019 – 2020 Board and Officers</b>	
President	Claudia Hersey
Vice-President	Frances Jones
Secretary	Jack Leininger
Treasurer	Darren Digiacinto

<b>Board Member Positions</b>	
Austin, Deb	Director, Membership
Boyle, Mike	Chair, Social Media Co-Chair, Programs
Boyle, Shelly	Director, Programs
Cloninger, Pam	
Digiacinto, Darren	Treasurer
Goodwin, Kyle	
Goodwin, Mary Ann	
Gross, Terry	
Hanson, Malory	
Hersey, Claudia *	President
Hersey, Paul	Interim term (thru 2020)
Jones, Frances *	Vice President
Leininger, Jack *	Secretary
Leininger, Lyn	
Lunt, Evan	
McHugo, Dave	
Rimpila, Charlie (C.R.)	Co-Chair, Web Master & WineMinder Co-Editor
Simonson, Michael	Chair, Extra Special Events

<b>Committee Appointees (Non-Voting)</b>	
DeNio, Dionne	Chair, Glasses & Linens / Co- Chair Extra Special Events
McHugo, Sharon	Chair, Food Committee
Roberts, Eva	Chair, Special Events
Snow, Jeffrey (Dr.)	Director, Education
Whipple, Dave	Co-Chair, Web Master & WineMinder Co-Editor

## 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](mailto:claudia@thinklakeside.com).

Next meeting: June 10, 2019

## 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.



## Pretty In Pink!

Presented by:  
**Matt Dolan, Wine Steward, Petunias Marketplace**  
**Joseph Gore, Regional Representative, Ste. Michelle Wine Estates**

Join us for our Summer send-off: a global rosé tasting we are calling, “Pretty in Pink”!

Eight rosé wines from 12 different grape varietals and seven famous growing regions are in the line-up. YES! Rosé from Italy, rosé from New Zealand, rosé from Spain, France and Chile. No rosé tasting would be complete without an awesome rosé from Oregon and one from our very own state, Washington.

Sit back and relax and enjoy the presentation from Joseph Gore, the Regional Representative for Ste. Michelle Wine Estates and Wine Steward, Matt Dolan of Petunias Marketplace as they walk us through the line-up below.

First Flight – Erath, **Pinot Noir Rosé** from Oregon paired with Villa Maria, **Merlot Rosé** from New Zealand

Second Flight – Cipresseto, **Sangiovese Rosé** from Italy paired with Scalabrone, **Sangiovese, Cabernet Sauvignon and Merlot Rosé** also from Italy

Third Flight – Le Fervant, **Syrah, Grenache and Cinsault Rosé** from France paired with Chateau Ste. Michelle, **Syrah Rosé** from Washington

Fourth Flight – Migel Torres Santa Digna, **Cabernet Sauvignon Rosé** from Chile paired with Torres De Casta **Grenache and Carignan Rosé** from Spain

Taste and experience how grape selection, soil, climate and winemaking create these incredibly unique, DRY rosé wines that you will want to drink all Summer long.

Please bring two glasses and remember (guys and gals) to wear **Pink!**

<b>RESERVATIONS:</b> Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
<p><i>Pretty In Pink!</i></p> <p><b>June 17, 2019, 7:00 P.M.</b></p>	<p>CAPPED AT 150 — RESERVE EARLY!                  Southside Community and Senior Center                  3151 E 27th Ave                  Spokane, WA 99223</p>
<b>COST EACH: Members: \$24, Guests: \$29    Glasses: 2 Wine</b>	
<p>Enc. is \$_____ for _____                  (#) Members.</p> <p>Enc. is \$_____ for _____                  (#) Guests.</p>	<p>▶ NAME(S): _____                  _____</p> <p>▶ NAME(S): _____                  _____</p>
<p><b>Space is limited. Reservations must be received no later than <u>Monday, June 10, 2019.</u></b></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><b><i>REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU</i></b></p>	



## About the Aging of Wine - Part II

Dr. Jeff Snow

So now that you have done the tough work of finding those “one percent of wines” capable of improvement with age (refer to May WineMinder’s “Part I”), let’s learn where to store your “treasure” to best develop those beautifully subtle and complex flavors unique to well-aged wine.

Wine writer Ray Isle<sup>1</sup> accompanied a marine archeologist diving into a 150 year-old shipwreck in the Bahamas, recovered intact wine bottles, then at a public event, opened one with a panel of four Master Sommeliers. After decanting it, “it was exactly the color of a cement sidewalk,” with a foul odor and a taste that was “God awful.” Why so bad? Three reasons he said, “**Temperature, temperature and temperature**”<sup>1</sup>. Bahamian water temperature is in the 70 °s, far above his ideal of 55 ° F, or the range of 50 ° and 60° F which the Rafanelli family recommends to their customers (see Part I inset). When we are at home temperature in living areas are in the 70 °s, like Bahamian seas. Temperature fluctuation, which expands and contracts the wine, sucking in tiny amounts of air with each cycle, further threatens the wine. Think of your HVAC system and programed thermostat. And in the kitchen, especially above the refrigerator or stove. And sun filled windows and opening and closing of doors. Don’t forget hot water tanks, or water pipes, sewer pipes, and air ducts hidden in walls, ceilings and floors. So, living areas don’t work well and the worst is in the kitchen above the refrigerator or (DUH) stove.

My first basement wine cellar, in 1982, was insulated from the living areas; far from furnace, hot water tank, with no pipes or vents in walls, and on center north side, worked well for temperature. However, humidity went too low in winter and I had some corks dry out and fail. Well, why not a buy a wine storage unit? Humidity controlled, and ideal temperature range with small and probably acceptable fluctuations inherent in thermostats. So sensible but somewhat limited in size. So I bought, “How and Why To Build a Passive Wine Cellar,” by Richard M. Gold, PhD.<sup>2</sup>

In 1992 our new home was built around a wine room, carved into the granite of Browne Mt, with thermal breaks in the concrete walls and floor, double framed and insulated 40R from living areas and vapor barriers. I had to prevent humidity getting too high causing mold on corks and labels. We can tell you it really does work, especially with ageing over 15 years. If you are a fanatic, borrow the book, then build your own. But if you just find a dark quiet place, keep the temperature

in the range 50-60°F with a cooling unit, insulate to minimize temperature fluctuation, and control the humidity at 60-65%, your best wines will get even better.

So when to open and enjoy a treasured bottle? There are “rules of thumb”. Gamay up to 5 years, Pinot Noir and Syrah 5 to 10 years, Bordeaux grapes 10 to 20 years, but vintage conditions and winemaking methods can change these. Once that cork is pulled you can’t put it back. Buying many bottles and opening them occasionally to judge development is a great teacher, but it means drinking many bottles before their peak. Relax. Today we can sample an ounce or two with cork in place using CORAVIN. Totally neutral Argon gas displaces wine and if not mature it can go back into cellar and will age as if nothing happened.

Here are some practical tips on wine cellaring that I learned years ago from old guys who had years of experience, while sipping an ancient port with them:

- Sure, wine is romantic, and you want to be *that guy*. But *don't display* ageing wine. Light, handling, temperature fluctuation, and vibration will diminish quality. Instead display memorable empties, perhaps with tasting and occasion notes.
- Occasionally shine a flashlight into red wine to detect sediment forming along the bottom of the bottle. This is an early sign of maturity as tannins soften and precipitate.
- Store wine with the label up so sediment forms on the opposite side. Then pouring with the label up lets the wine run off and leaves the sediment in the bottle.
- As a wine batch nears expected maturity, check for any wine residue on capsules. This indicates early cork failure, and hence a bottle which may be maturing more rapidly than its peers, but still good. Open it TONIGHT!
- Temperature stability in a wine storage area improves as more bottles are added, because wine is 85% water, and water has high heat inertia. Not enough wine? Interspersed bottles of water work just as well to moderate temperature fluctuation.

- 1) Isle, Ray, “The True Tale of a Shipwrecked Wine”, Food and Wine, August 2015, pp 82 – 85.
- 2) Gold, Richard M., PhD, “how and Why To Build a Passive Wine Cellar”, Sand Hill Publishing, Amherst, MA, 1983.

## May SES Recipes

### **Crispy Onion Sticks**

1 can Pillsbury Crescent Roll Dough  
1 can French's French Fried Onions  
1/4 tsp Onion Powder  
1/2 tsp Garlic Powder  
Olive Oil

#### DIRECTIONS

Crush the onions in a food processor until fine. Mix with onion and garlic powders. Divide the dough into 4 squares and seal the perforations. Cut each square into 10 strips. Place on baking sheet at least one inch apart. Brush each strip of dough with olive oil. Sprinkle the dough with the onion mixture and lightly press to make it stick. Bake at 375 for 8-10 minutes until lightly browned on the edges and crispy.



### **Artichoke Spread**

1 T olive oil  
12 oz artichoke hearts  
2 c baby spinach  
2 cloves garlic chopped  
2 T plus 1 tsp lemon juice (fresh is best)  
1/4 c grated parmigiano-reggiano  
3 T crumbled feta  
2 T chopped flat-leaf parsley  
1/4 tsp kosher salt; pepper to taste

#### DIRECTIONS

Heat oil in medium saute pan. Add garlic, spinach, artichokes and 1 tsp of lemon juice and saute until spinach begins to wilt and the garlic becomes fragrant, 5-7 minutes. Remove from the heat and transfer to a food processor. Add the parmigiano-reggiano, feta, parsley and remaining 2 tablespoons lemon juice, salt and pepper. Pulse until smooth. Serve on crostini and garnish with radish sliced thin.



### **Frank's Redhot Buffalo Blue Cheese Chicken Dip**

1 pkg (8 oz) PHILADELPHIA Cream Cheese, softened  
1/2 cup bleu/blue cheese or ranch dressing (add more to make this dip less hot)  
1/2 cup Franks's RedHot Original (or 1/4 cup Frank's RedHot Original and 1/4 cup RedHot Wings Buffalo)  
1/2 cup crumbled bleu cheese (or can substitute feta or cotija cheese) or your favorite shredded cheese  
2 cups shredded cooked chicken (2 cans) or jack fruit (Trader Joe's 1 can) or cauliflower

#### DIRECTIONS

Combined all ingredients in Cuisinart, pulse. Can serve cold. Or put in a 1-quart baking dish. BAKE at 350 F for 20 minutes, until hot, stir. Makes about 4 cups dip.

