



The Spokane Enological Society

WineMinder

Liberty Lake Wine Cellars Tasting

REGISTRATION IS OPEN- Wed. May 9 – This month's Wednesday Wine Tasting is at Liberty Lake Wine Cellars at 5:00 p.m. The address is 23110 E. Knox Ave. in Liberty Lake – (across the street from RnR R.V.). **Tell your friends they might want to join you for this one!** Our hosts, Sarah and Mark are excited to for our group and plan to spoil us with a great line-up of wines and savory charcuterie appetizers! Here's what's on tap (*sorry for the beer reference*):

- 2016 Dry Riesling
- 2015 Chardonnay
- 2014 Merlot
- 2013 Tempranillo
- 2013 Cabernet Sauvignon
- 2012 Cabernet Sauvignon (unless they're sold out by May 9), 2012 Legacy (red blend).
- And, they're releasing their 2017 Sangiovese Rose' for Spring Barrel weekend and promised they'll have a bottle of that open for us to try too.
- Mark will also do a barrel tasting of their 2016 Cabernet Franc, and there's a chance the 2012 Cabernet Sauvignon.

Go to our Events Page on our website to register. This will provide a count for the winery. The fee of \$10 will be collected at the door.

Letter From the President!

You might be tired of hearing the ol' "**SAFE RIDE HOME**" reminder at each and every event but we do it for good reason and because we care about your safety and the safety of others on the road.

So here's something to think about:

- A designated driver doesn't mean whoever is the **least drunk**
- Every member should have a ridesharing app (like UBER or LYFT) on your cellphones!
- And sign-up for the service **BEFORE** you need to actually use it – don't wait until you've been drinking to enter your credit card information.
- Or just enter a few local taxi company phone numbers to your contacts list for easy calling when you need it.
- Or try #TAXI - launches a voice call (costs ~\$2.50) that connects you to the nearest cab company (works with AT&T Wireless, Sprint, Boost, and Verizon Wireless carriers).

Either way, a taxi or rideshare is a lot safer for everyone and a lot cheaper than a DUI!

2018 – 2019 Board and Officers	
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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 non-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: May 14, 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.

Everything But The Retsina

With special Guest Steven D. Brown

from Lyrarakis Wines and ANW Distributors.



It may be surprising to learn that Greece is much more diverse in terms of climate than most people realize. The country has many regions that range from the dry, limestone and schist Mediterranean islands, to ascending, evergreen forests that accumulate snowfall each winter. Central Greece is arid with a climate somewhat similar to Napa Valley, or Sonoma as you near Mount Olympus. With such a diverse climate, we can expect Greek wines to be quite varied as well. Differing soils and viticulture practices will grant us fruit forward roses, bold reds, savory whites, and truly enigmatic sparkling wines.

Award winning Professional Chef turned Sommelier; Steven D. Brown will bring us on a journey

through one of the oldest winemaking regions in the world. Originally based in the Washington D.C./Baltimore area, Steven now calls Seattle home and continues to impact the food and wine scene with his expansive resources. Having garnered accolades from *Wine Spectator*, *Food and Wine*, and *Bon Appetit*, Steven is also one of just ten Sommeliers chosen to present at The Robert Parker 100 point fund for philanthropy dinner.

First stop Crete! Myriam Ambuzer has been the enologist at the Lyrarakis Wines estate since 2002. The winery is situated in one of the most noteworthy vineyard regions of Crete, namely at Alagni, Heraklion, the most mountainous village of the appellation area (PGI) of PEZA. Myriam conducted her first harvest in Spain. That was where she met her mentor, Pepe Mendoza, who gave her a baptism of fire and taught her that wine is passion and the harvest both an act of love and a battle for life. She went on to do excellent work in Crete, securing Lyrarakis a place in the island's elite wineries by producing wonderful wines such as Dafni, Assyrtiko Viola, Mandilari Plakoura, and ZaZaZu. Her philosophy is all about expressing authenticity in wine and achieving biodynamic harmony without resorting to a recipe book, arguing that every grape and every wine needs to be worked in its own special way, every year.

We will start the evening with the Legacy Rose comprised of 85% merlot and 15% Liatiko, which is a pale red grape, native to the isle of Crete. Historically made into sweet red wine, its roots can be traced to the Venetian trade routes in the Middle Ages. This silky Rose, is an incredible coral color, with aromas of red raspberry and ripe strawberry. On the pallet this wine is both fresh and herbaceous, just perfect for a warm day at the coast, or a festive holiday table.

A geographically specific treasure from the northernmost side of the island, Dafni Psarades gets its name from the Greek word for the Laurel Herb, or dafni. This wine is fermented in stainless steel and then rested on the “lees” for 10 months gaining an incredible depth of character. Expect to experience elegantly balanced rosemary and bay, with hints of citrus and mineral in both nose and pallet. This wine is a chef’s daydream.

Assyrtiko Viola is indigenous to the island of Santorini and thrives in clay and ashy soils. A marvelously ripe white wine made from 100% hand harvested Assyrtiko grapes picked at the peak of maturity. This vibrant straw colored beauty teases you with aromas of ginger and ripe oranges. A rich mouthfeel gives way to a crisp bouquet of mineral and blossoms.

The Legacy Red Blend is an enchanting wine made up of Kotsifali, Mandaliri, and Syrah. This wine ages incredibly well and utilizes both indigenous varieties and the international superstar Syrah, which thrives in the soils of Crete. The wine is incredibly well balanced with sweet aromatic spices that turn into ripe fruit and elegant tannins.

Mandilari is grown in the low yield Plakoura vineyard, a premier cru slope that rests at 500m. The soil is made up of stones and sand. The rare vines are head trained to utilize the north-east exposure for plenty of sunshine. Incredibly thorough cultivation ensures extremely low yields, and sultry red wine with garnet hues and incredible structure. This wine is all plums and star anise on the nose, with rich vanilla, tobacco, and oak on the pallet.

Traveling away from the Aegean Islands and 338 miles northeast, we find the wines of the late Constantinos Antonopoulos and his family. Their vision for the future of winemaking in Greece blew open doors, and introduced the world to dozens of varieties, many of which had nearly gone extinct. Peloponnese is one of the very first places on earth where wine was made. Viticulture has existed here for at least 4000 years, perhaps even for as long as 6500 years. The area itself is one of mythical beauty, marked by towering mountains. Much like the people who farm here, the history is etched by more than a few years where nothing but grapes could be grown.

Antonopoulos Private Reserve Red is comprised of 60% Mavrodaphne and 40% Merlot, this wine is medium bodied and charismatic. Notes of cherry marmalade and plum, with toasted vanilla come together to create this captivating wine.

Antonopoulos Nea Dris is predominately Cabernet Sauvignon and Cabernet Franc, which permeated Greek viticulture in the 1970s. The wine has a deep purple-red color, with aromas of green peppers, blackberries, chocolate, vanilla, incense, tobacco and spice. This full-bodied wine has excellent tannin and structure giving it the proper balance and rewarding us with a fascinating aftertaste.

ZaZaZu! The name says it all, we are falling in love with the wines of Greece. A gentle touch of peach and juicy stone fruit that excites the senses and tickles the tongue with bubbly delight followed by aromas of a spring breeze. Scents of apple and cherry blossom with hints of baby’s breath, lily and a garden of white flowers. There is a delicate sweetness to this wine that lends itself to enjoying with friends or peaceful contemplation.

Join us in a one night tour around Greece with Steven D. Brown that can only be described as transformative. Please bring two wine glasses and a flute for ZaZaZu!

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Everything But The Retsina May 21, 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: \$25, Guests: \$30	Glasses: 2
Enc. is \$ _____ for _____ (#) Members.	▶ NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	▶ NAME(S): _____ _____
Space is limited. Reservations must be received no later than Monday, May 14, 2018.	
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.	
REMEMBER TO BRING A VALID WASHINGTON STATE IDENTIFICATION CARD WITH YOU	