



The Spokane Enological Society

WineMinder

Letter From the President!

"HOW MUCH IS TOO MUCH?" My husband and I used to store just enough wine to fill up the little wine rack in our kitchen. Then we started drinking better wines and buying more wines, so he bought a wine refrigerator and installed it under the stairs. Now it's full. So now we have wine upstairs, downstairs, in boxes on the floor, on the buffet counter, in the kitchen refrigerator and in the garage refrigerator. Now what do we do? I know what husband is thinking, *"give up a guest room honey, we're building a wine storage room!"* And I'm wondering, when will it end?

It could end if I don't pay our membership dues, which, by the way, are due by JUNE 30th! I won't let THAT happen! My husband also collects baseball cards, he has since he was a kid, and he hasn't stopped in over 50 years, so I guess I know the answer to the first question, it's never too much!

Annual Survey

Please take a few minutes to complete the annual SES survey (attached) so Board Members can understand your likes, dislikes, preferences and points of view and take them into account when planning programs for the coming year. Once you complete the survey please return it via email to: Spokane.eno@gmail.com, or by snail mail to: P.O. BOX 31404, Spokane, WA. 99223. Or bring it with you to the June 18 Wine Tasting (there will be a survey return box at the registration desk). Thank you.

New Suggestion Box Program

We thought in addition to the annual survey, we invite you to provide the Board of Directors with your feedback and comments on a regular basis so a gorgeous gold suggestion box (and index cards and pen) will always be located at the registration table to receive your comments. You do not need to include your name, and all suggestions will be read at the monthly board meetings. However, we will reward the best suggestions on a regular basis! If someone signs a suggestion card with their name and your idea is implemented, we will give you a bonus bottle of wine!

Membership Dues Reminder

Just a reminder it's time to renew your membership - dues need to be paid on or before June 30th. You can renew online or you can bring your check to the box that will be at the registration table at the June 18th Wine Tasting. If dues aren't received by July 31st, and you want to renew your membership, you will have to pay an extra \$5.00 per person fee to re-join.

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: June 11, 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.



Carpe Vinum

Seize the wine! Va Piano Vineyards crafts some of the finest wines in the Walla Walla region. Most of our wines are made in such small lots that they don't stick around very long.

Va Piano red wines display intense flavors, fine tannin structure and intense aromas: quintessential Washington State characteristics! The majority of grapes used are estate grown, and we continue to source grapes from carefully chosen vineyards across the region because fruit from different soil profiles creates more complex wines.

A lot of hard work goes into making these wines – but we have a lot of fun at it. Syrah and Cabernet Sauvignon are what the Walla Walla Valley is known for, however, we love making other varietals including Sauvignon Blanc, Chardonnay and rose`, which we will taste tonight. We encourage you to visit us and try our wines at one of our tasting rooms (Walla Walla, Spokane and Bend, Oregon). In Italian, "Va Piano" means to 'go slowly', so, kick back, relax and enjoy Va Piano Vineyards, some of the best wine Washington State has to offer.

Justin Wylie, Winemaker, Owner and Chief Relaxation Officer

A fourth generation Walla Wallan, Justin became fascinated with the blossoming wine industry literally sprouting up in his backyard. Inspired by the emerging industry, he started making wine in his garage, learning from local winemakers, growers and aficionados. Before long, Justin found his palate and his hobby turned into a passion. With the encouragement from friends and family, Justin began his first commercial crush in the fall of 2003, and Va Piano Vineyards was born. In his free time, Justin enjoys spending time with family, hanging out at the winery on the weekends, shooting the breeze with guests and golfing at the many beautiful golf courses in Walla Walla.

We will start off our evening with a 2017 Rose' of Cabernet Franc (100%) from Chelle den Millie Vineyard, north of Prosser, WA, in the heart of the Yakima Valley. The vineyard, sitting at 1000 feet elevation, is a cooler location which allows the fruit to mature slowly, resulting in more complex wine, retaining flavor and acidity. Our 2017 Rose' of Cabernet Franc is a dry Rose' with medium body and exudes aromas of strawberry and tropical fruits. After the grapes are destemmed, an eight hour maceration on the skins takes place to extract color and texture, leading to a style similar to that of Provence. The juice is then separated and fermented in stainless steel. At 13.1% alcohol, you will find this a refreshing deck wine. Enjoy now or retain a few bottles to compliment your Thanksgiving dinner.

We will conduct a blind tasting between Va Piano's two vineyard designated white wines, a 2017 Sauvignon Blanc and a 2016 Chardonnay.

The 2017 Sauvignon Blanc is also from the Chelle den Millie Vineyard. This varietal originates in Bordeaux but is also grown in other warm climates like New Zealand, Australia, California, Italy and Washington. Aging in concrete eggs allows the lees to rotate within the vessel, offering a softer mouth feel, a grassiness with honeysuckle, grapefruit and citrus notes.

WineMinder, June 2018

The 2016 Chardonnay comes from French Creek Vineyard located roughly 10 miles west of Red Mountain in Richland, WA. A lower area of the Yakima Valley AVA, French Creek Vineyard takes care to be sustainable and environmentally friendly. They use specific pruning/thinning techniques and in-row vegetation to their advantage, allowing the vineyard to be herbicide-free during the growing season. Fermented in a variety of vessels and aged primarily in concrete eggs (along with a small percentage of French oak), this Chardonnay is perfectly balanced with hints of apple, fresh citrus, melon and light tropical notes. The slight baking spice finish perfectly complements the purity of the fruit given by this unique vineyard.

Next is the 2016 Bruno's Blend. Justin Wylie attended Gonzaga University, majoring in Business and Marketing, and spent a year studying abroad in Florence, Italy. Here he met Father Bruno Segatta, who would become Justin's mentor and the beginning of a close and lasting friendship. While on a train to Cinque Terre, Justin and Bruno came up with the idea of making an accessible, everyday wine with Bruno's art on every bottle. The 2016 Cabernet Sauvignon blend from the Columbia Valley AVA is a favorite of Gonzaga grads and Va Piano guests alike. A portion of the proceeds of every bottle go to support Father Bruno's charities around the world!

The 2016 OX Red Wine from the Columbia Valley is one of Va Piano's more widely available wines, found in local wine shops and retail markets as well as The Historic Davenport Hotel's restaurants and lounges. The wine was designed to be the perfect wine to pair with food. With a varietal composition of 78% Cabernet Sauvignon, 12% Merlot, 5% Cabernet Franc and 5% Syrah, it is a fruit forward wine having well balanced acids and tannin structure giving OX great weight and structure without being overwhelming.

Up next are two Cabernet Sauvignons that will allow us to compare different terroirs. The grapes for the Walla Walla Valley 2015 Cabernet Sauvignon was sourced from three vineyards: Va Piano and two estate vineyards in Oregon, Octave and Windrow. This medium to full body Cabernet Sauvignon features dark plum and raspberry with rich velvety tannins that linger throughout the finish.

The grapes for the Red Mountain 2015 Cabernet Sauvignon were sourced from the Klipsun and Scooteny Flats vineyards. At 90% Cabernet Sauvignon, 5% Merlot and 5% Cabernet Franc, this soft red wine has subtle tannins on the finish with abundant flavor and is a delightful, drinkable wine on its own that is even further enhanced when paired with food.

Our final wine for the evening is a 2014 Walla Walla Valley Syrah. This wine truly represents the Walla Walla Valley by showcasing the varietal in which Walla Walla is known for - Syrah. At 100% Syrah, the grapes are sourced from three amazing vineyards. All of these sites add something different and complex to the wine. Va Piano Estate adds spice, red fruit and earthy notes, while the Les Collines Vineyard adds darker fruit, smoke and chocolate. The Syrah from Stoney Vine Vineyard in The Rocks District of Milton-Freewater, OR adds funk, mineral and meaty elements. The sum of the three vineyards creates a very special wine. This will quickly become a cellar favorite!

Come for a visit! With tasting rooms in Walla Walla, Spokane and Bend, Oregon, getting Va Piano in your glass has never been easier or more laid back. Please bring two wine glasses and enjoy these awesome wines!

Cheers!

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
Carpe Vinum June 18, 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: \$29, Guests: \$34	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, June 11, 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	

Wednesday Wine Event Announcement – (Registration Notification)

When: June 27, 2018 6:00 – 8:00 p.m.

What: Butterfield Cellars Wines

Where: Winescape Winery in Spokane - 6011 E 32nd Ave, Spokane, WA 99223

Cost: \$10.00 at the door

Event: They'll provide a tasting through 5 of their wines plus light appetizers.

Register on our website – Only to provide a count for Butterfield

MEMBERSHIP RENEWAL DEADLINE IS JULY 1st

It's time to renew your SES membership. Prices are unchanged from prior years at \$25 for a single membership or \$40 for a couple. This money is used for club expenses for the whole year. Expenses covered include Southside Center Rental, Insurance, our website, and minor expenditures that come up throughout the year for various types of expenses. Events pay for themselves with their fees.

Go online to renew:

Instructions:

It is very easy to renew online - simply login to your account. At the top of the page, you will see your name in [Blue](#), as well as [Change password](#) and [Log out](#).

Spokane Enological Society

[JOHN DOE](#)

[Change password](#)

[Log out](#)

Click on your name. A new page displays with all your membership details as well as a **Renew to July 01, 2019** button. Click on that button. You will then be able to securely pay online using a credit card. If you are still having issues after trying this process, please call SES at [509 723 5871](#) and leave a voicemail. We will call you back and help you get registered for your renewal.

Pay by check:

If you'd rather pay by check, please complete this form and mail along with your check to:

SES
P.O. Box 31404
Spokane, WA 99223

SES MEMBERSHIP RENEWAL

NAME(S):	
MAILING ADDRESS	
PHONE NUMBER(S):	
EMAIL ADDRESS(S):	
Do you wish to receive the WineMinder by email?	() YES () NO – <i>please mail to the address listed above.</i>

TYPE OF MEMBERSHIP (CHECK ONE):

SINGLE (\$25.00)	
COUPLE (\$40.00)	

You won't want to miss out on next year's program line up – great things are being planned!

Don't let your membership lapse!

Thank you and Cheers!

Deb Austin

SES Membership Director



Spokane Enological Society (SES) 2018 Annual Member Survey

(Please return by June 18, 2018)

As a member, your opinion matters! Please take a few moments to complete the annual SES survey so we can understand your likes, dislikes, preferences and points of view when planning our programs for the year.

Once you complete the survey you can return it via email to: Spokane.eno@gmail.com, or by snail mail to: P.O. BOX 31404, Spokane, WA. 99223. Or bring it with you to the June Wine Tasting (there will be a survey return box at the registration desk).

Mark how satisfied you are with the following service items and provide any additional comments or suggestions:

	QUESTION	Very Poor	Poor	O.K.	Good	Very Good
1	Why did you join the SES? And are you happy you did?					
2	Rate the monthly Wine Tasting programs and level of education provided:					
3	Rate the Education Presentations Jeff Snow provides:					
4	Rate the quality of the wine selections offered at the Tastings:					

	QUESTION	Very Poor	Poor	O.K.	Good	Very Good
5	Rate the price points that have been presented so far this year:					
6	Rate the Southside Community Center as the location for our monthly Tastings:					
7	Rate the food pairings that have been presented at the Tastings:					
8	Rate the content of the monthly WineMinder:					
9	What other information would you like to see in the WineMinder?					
10	Is the SES Website informative and easy to use?					
11	Rate the online registration process for events:					
12	Rate the Spokane Club for dinners you've attended:					
13	Rate the cost of the dinners with the quality of food/wine/service:					
14	Rate the Extra Special winery tour / tasting events?					

	QUESTION	Very Poor	Poor	O.K.	Good	Very Good
15	Would you be interested in attending a WALK AROUND Wine Tasting event (mostly stand-up type event where you go from table to table tasting wines from various distributors/wineries)?					
	() YES () NO Other comment?					

Anything else you'd like us to know?

Thank you for your feedback!

Please remember to return this survey by June 18th to the drop box at the check-in table, or by email to spokane.eno@gmail.com, or by postal mail to P.O. Box 31404, Spokane, WA 99223.