



President's Message

Since January 2018 (and before), we have enjoyed many great educational and entertaining wine tastings: with Amber Park and Sarah Pierce (Cru Selections), Joe Gore (Ste. Michelle), Steven Brown (Omega Oozeherre), Justin Wylie (Va Piano), Jim and Shannon Hergert, (Shannon Faye Winery), Matt Dolan (Petunia's Marketplace), Mike Scott (Winebow Fine Wine & Spirits), John Allen (Vino! A Wine Shop), Mara Johnsen (American Northwest Import and Distribution), and most recently, Eric "the master" Sloane (Yokes Fresh Market). All of these presenters are more than just wine enthusiasts, they have backgrounds in wine making, as sommeliers, as wine stewards, and are clearly dedicated wine professionals. What impresses me most is how they can so easily comprehend the many aspects of the wine industry, can fluently pronounce the beautifully yet complicated names of some of the fanciest world wines and exotic growing regions (that I just stumble over), and they especially enjoy sharing their knowledge and experience with us, which makes our wine tastings so valuable and so much fun. I think there's magic in what they do, (especially after the 4th flight) as this is what help makes our wine education experiences so enjoyable. Thank you Mariann and Gilbert for so many memorable years of Tastings - a job well done!

EVENT REMINDERS:

Mon. March 18 Tasting – "BY ANY OTHER NAME" – Presented by Mike Scott

Our host is the highly irreverent and always entertaining Mr. Mike Scott (Winebow Fine Wines & Spirits). The welcome sparkler became my new favorite and the finale wine is definitely worth waiting for! You'll need **1 flute glass** and **3 wine glasses** (for the side-by-side-by-side flight), and be sure to read Mike's Tasting notes below so you can see what you're in for at the March 18 Tasting – I love Mike's sarcastic yet good-natured sense of humor – but don't let him fool you, he knows his stuff, he'll just share it with us in the most **UN-stuffy** way! Registration for this event is now open – return the event registration form or register online at: <https://www.spokaneenologicalsociety.org/events>

Fri. April 26 – 42nd Anniversary Dinner – Spokane Club - Georgian Grand Ballroom

Join us for our 42nd Anniversary Dinner at the Spokane Club! We were organized in 1977 and each year we have grown our membership into the strong and healthy organization it is today. John Allen will be our guest host and always makes these dinners so special. Look for the event registration in the April WineMinder – can't wait to celebrate this special occasion together!

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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 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: March 11, 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.

“BY ANY OTHER NAME”

Wine Program Presented by Mike Scott

Winebow Fine Wine & Spirits

“*Romeo, Romeo, why the bloody hell are you called Romeo?*” or words to that effect. If you are anything like me, these are probably the only words you can remember from studying Shakespeare in school; apart from the odd, “*Hey Nonny, Nonny*” here and there. But the phrase that follows Juliet’s tender plaint is, “*A rose by any other name would smell as sweet.*” And that is the concept we take for our program in March.

We will look at some wines that are made from the same grape varietal but go by different names. This is mostly a function of language spoken in their countries of origin, but I believe it is also an insidious plot by those awful foreign-speaking countries to confuse we English speakers, (and I even include Americans on that English-speaking list)! With this presentation however, we shall attempt to foil their little scheme.

To begin the program, you will be greeted with a sample of Juve Y Camps “La Familia” Cava from Spain (**Macabeo – Parellada – Xarel-lo blend**). I selected this not because it fits the theme, but because it puts me in a good mood when I drink it. And from your point of view, the program will be a lot better if I’m happy when I present it.

For our first flight, we will taste a white varietal that is perhaps unfamiliar to a lot of people. In southwest France, the grape is called **Ugni Blanc**, and in northern Italy, **Trebbiano**. It should be a very interesting comparison between one wine grown in a warm climate, the other quite cool.

Next we will compare **three** versions of the same grape; what we call Grenache: a **Garnacha**, a **Cannonau**, and a...well...**Grenache**. The Garnacha is from Spain, the Cannonau from Sardinia, and the Grenache from the Languedoc in France. There is a fascinating historical thread that links these three wines, I just wish I could remember it. This means you will have to attend to hear the story; assuming all the appropriate synapses have linked-up in my brain by then.

We close the program with a side-by-side tasting of a Spanish **Monastrell** next to a **Mourvedre** from Washington. The classic old world-new world slap down. It should be really exciting.

Please bring **3 wine glasses** (for the side-by-side by-side Grenache flight) and a **flute glass** (for the sparkling wine)...and an open mind.

I look forward to seeing you on March 18 for a fun and insightful program. Well, fun anyway!

Mike Scott

RESERVATIONS: Spokane Enological Society / P.O. Box 31404, Spokane, WA 99223	
By Any Other Name March 18, 2019, 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: 3 Wine plus 1 Flute	
Enc. is \$ _____ for _____ (#) Members.	► NAME(S): _____ _____
Enc. is \$ _____ for _____ (#) Guests.	► NAME(S): _____ _____
Space is limited. Reservations must be received no later than <u>Monday, March 11, 2019.</u>	
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	



SNOW ON WINE

**Dr Jeff Snow, Education
Director**

A Red Blend by Any Other Name

One advantage of being older is the perspective it brings. In the 1960's we knew that a cork on top and the name of a noble grape on the label (i.e. Merlot, Chardonnay, Cabernet sauvignon, Pinot Noir, Zinfandel) indicated quality wine, and a screw top and a funky name (i.e. Hearty Burgundy, Mountain Chablis, Pisano, etc.) meant a cheap swig. That noble grape name was an indication of quality, but also told us how that wine would taste. But the back label often revealed the Cabernet Sauv was 20% Merlot, and the Zinfandel was 30% Petit Syrah, so there was blending even then. The named grape just had to be 70% or so (varying from state to state). How times have changed. Today's wine shelves boast rows of quality wine simply called "Red Blend," many with a screw top and few with any grape name on the label to suggest what kind of taste to expect.

As Andy Perdue and Eric Degerman of Great Northwest Wine point out in a Feb 6th article in our Spokesman-Review, Washington wine makers have somewhat mirrored "signature" regional grape blending traditions which developed in the "old world" from centuries or even millennia of wine making experience. So why all the blending? Because often a single grape may produce an incomplete or poorly balanced wine. For instance, Cabernet Sauv from some vineyards may be too tannic, harsh and lack lighter fruit and floral tones. But related grapes, Merlot and Cabernet Franc, may soften, balance and add the needed flavor complexity when blended with the Cabernet Sauv. Grapes express themselves somewhat differently in our West Coast terroirs so our vintners are varying and adapting the grape blends, still learning to produce the perfectly balanced wine. Washington has an ever-increasing number of red grape varieties to choose from; besides Cabernet Sauv, Merlot, and Syrah (our big 3), the Washington Wine Commission lists Malbec, Pinot Noir, Sangiovese, Lemberger, Grenache, Zinfandel, Barbera, Petit Verdot, Nebbiolo, Mourvedre, and Petit Syrah. So many possible red blend combinations, and so many possible flavors!

It is my humble opinion that a wine label should suggest what flavors lie hidden within. If dinner is beef, I want something Bordeaux like. For lamb, a Rhone blend. And for spaghetti Bolognese, something Tuscan or Sangiovese like. "Red Blend" could be any or none of the above grapes. Without more information, how do I pair it with my "gourmet masterpiece?"

So yes, winemakers, blend away, and make your best wine. But please, give me a clue, if only on the back label, of what kind of "red blend" it is. List the grapes and percentages or list the "old world" style the wine mirrors, or both. And SES members, if your favored vintners are not so labeling their wine, then please give feedback to encourage them to do so!

SES Recipes

We get feedback at each tasting about the food we serve. We try to print the favorite recipes. At our last tasting, "Down the Rabbit Hole," we had requests for several of our servings. Here they are:

Instant Pot Savory Cheesecake

Recipe adapted from Instant Pot Miracle cookbook

Ingredients:

1 cup finely crushed cracker crumbs
1/2 cup sliced almonds
3 1/2 TBS butter
16 oz cream cheese, softened
1/4 c heavy cream
1 tsp dried Italian herbs
1/4 tsp garlic powder
1/4 tsp salt
1/4 tsp white pepper
4 oz aged cheddar, shredded
3 eggs
1/4 c diced green onions

Instructions:

Lightly spray 7" springform pan with nonstick cooking spray. Cut piece of parchment paper to fit bottom of pan. Place paper in pan and spray again.

Combine crackers, almonds and butter in food processor and process until fine. Press into bottom and sides of pan.

Beat cream cheese and cream until smooth in electric mixer. Beat in seasonings. Beat in shredded cheese. Add eggs one at a time and mix until smooth. Fold in green onions and pour into pan.

Place trivet in bottom of instant pot and add 2 cups of water. Cover pan with foil. Try to tent it so it doesn't stick to the top. Cut piece of foil the size of a paper towel. Place paper towel on top of foil and set pan on top. Wrap the bottom and sides of pan with it to create a barrier.

Fold an 18inch length of foil in thirds lengthwise and place under the pan. Use it as a sling to get the pan into the pot.

Secure cover on pot and cook at high pressure for 40 minutes. Use a natural release to depressurize.

Remove from pot and remove foil. Let cool at room temperature for an hour on wire rack. Refrigerate for at least 4 hours. Remove sides from pan and serve with crackers and/or sliced apples or pears.

Marinated Roast Pork Tenderloin

Ingredients:

2 small pork tenderloins or 1 regular size (from Costco - 2 small ones come in each bag)
2 green onions cut in half lengthwise
1 T brown sugar
1/2 cup soy sauce (or liquid aminos)
2 T dry red wine
1 T honey
3/4 tsp cinnamon
2 cloves crushed garlic
1 tsp red food coloring

Instructions:

Trim all fat from meat. Combine other ingredients in bowl. Place tenderloins in rimmed baking pan. Cover with marinade. Let stand at room temp for one hour or refrigerate overnight, turning occasionally.

Drain meat, reserving marinade in small bowl.

Place pork on wire rack over baking pan lined with foil. Bake at 350 degrees for 45 minutes or until roast temperature reaches 140 (slightly pink) or 145 (medium). Turn roast, basting with marinade several times while cooking. Cool, then cut on the diagonal into slices. Can be served warm or chilled.

Pear Walnut Gorgonzola Pizza

A simple pizza topped with Gorgonzola cheese, chopped walnuts, fresh pear slices, sweet white and red onion, topped with Swiss Gruyere shredded cheese.

Serves 6-8 as an appetizer, or 3-4 as part of a meal.

Ingredients

1 pound pizza dough divided in half, or Trader Joe (TJ) Pizza Crust (2)*
2 Tablespoons olive oil
1 1/2 cups Gorgonzola or blue cheese crumbles - about 6 ounces
3/4 cup chopped walnuts
TJ Garlic Spread Dip 6 ounces
TJ Shredded Swiss & Gruyere Cheese 12 oz
1 thinly sliced Red Onion and 1 thinly sliced sweet white Onion
1 Tablespoon fresh chopped thyme
1 -2 ripe pear thinly sliced - Pears of your choice
Cornmeal for the baking sheet or pizza stone to prevent sticking or rub olive oil on pizza pan and on dough or TJ Pizza Crust

Instructions for use with Pizza dough

1. Pre-heat oven to 450 degrees F.
2. On a well-floured work surface, roll out half of the pizza dough into a rectangle, about 1/4" thick, (or thinner if you like).
3. Sprinkle a cookie sheet or pizza stone with cornmeal and slide the dough onto the baking surface. Bake dough for 3-5 minutes, or until barely golden. It might puff up, but will relax once you remove it from the oven. Gently pierce the pizza with a knife to help deflate it, if necessary. Brush the surface with olive oil, Combine 1 cup Gorgonzola or blue cheese crumbles, 1 cup Garlic Spread Dip and 1/2 cup chopped walnuts in bowl, divide between to pizzas. Spread on surface of pizza crust, add sliced white onion, sprinkle with 1/4 of the cheese.
4. Layer 1/2 the fresh thyme and thinly sliced pear slices, more blue cheese and walnuts, add more cheese and sliced red onions. More Walnuts and Gorgonzola or blue cheese crumbles. Add pepper for taste
5. Return to oven and bake an additional 8-10 minutes or until crust is browned and cheese is melted.

OR

Instructions for use with Trader Joe Pizza Crust

1. Pre-heat oven to 450 degrees F.
 2. Trader Joe Pizza Crust - Spread olive oil on both sides of pizza crust*
- Preparation:
1. Combine 1 cup Gorgonzola or blue cheese crumbles, 1 cup Garlic Spread Dip and 1/2 cup chopped walnuts in bowl, divide between to pizzas. Spread on surface of pizza crust, add sliced white onion, sprinkle with 1/4 of the cheese.
 2. Layer pear slices, more blue cheese and walnuts, add more cheese and sliced red onions. More Walnuts and Gorgonzola or blue cheese crumbles. Add pepper for taste
 3. Add to oven cook 12-20 mins
 4. Serve immediately. Repeat process with remaining dough. Makes 2 pizzas, approximately 12" x 9".
- You can select any flat bread, gluten free crusts or cauliflower crust
 - Great to add sliced mushrooms, sliced pancetta or favorite Italian meats or Washington pears, Gorgonzola, mushrooms, red onions, walnuts, mozzarella and fontina on an olive oil base.