



The Spokane Enological Society

WineMinder



SPOKANE ENOLOGICAL SOCIETY CELEBRATES ITS 42ND ANNIVERSARY!

It's almost an afterthought among current SES members to celebrate the 42nd anniversary of our amazing organization. But we can't let this occasion pass without reflecting on the past. We were organized in 1977 as a chapter of the Pacific Northwest Enological Society in Seattle. In 1981, the SES found a home at the Moose Lodge and then later moved to the Knights of Columbus until 2015 when the building was sold, and that's when we found our current home at Southside Community Center.

On January 13, 1986 the SES received its Certificate of Incorporation as a Washington Non-Profit corporation. The stated purpose of the SES organization then, and still holds true today: ***"To foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine."***

And while there may be little "romance in the air" with this kind of anniversary, we can all still treat ourselves to something special and share in the celebration of the formation of our organization.

CHEERS TO 42 YEARS!

Join us on Friday, April 26 at 6:30 p.m. at the Spokane Club, Georgian Room.

Eva Roberts and Chef Dennis Sparber have put their heads together and planned a wonderful multi-course dinner with wines carefully selected by our host for the evening, John Allen of Vino! A Wine Shop (and approved by the SES tasting team). John has hosted many years of SES special events and we are honored he is joining us again as our host for this special night – John is an important part of SES history and an admired leader in our wine community.

A PARADE OF PINOTS

If you're serious about Pinot Noir you will love the wine pairings planned for our Anniversary Dinner. There are two **reception wines**, an Oregon Sparkling Rose (aromas of strawberry, watermelon and peach) alongside a French Marquis de Perlade Brut (aromas of almonds, kiwi and strawberry). For the **first course** we'll enjoy an Oregon Pinot Gris (notes of nectarine, pear, citrus, honey and marshmallows), alongside a California Caymus Chardonnay (notes of butterscotch, pineapple, apricot with a touch of smokiness). For the **second course** we'll try a spicy Oregon Pinot Noir alongside a silky textured French Pinot Noir. ***So far so good right?!*** And finally, with the **main course** we'll "*dig a little deeper*" into a dark spiced plum New Zealand Pinot Noir alongside a rich, full-bodied (tannin textured) Pinot Noir from California. *One of these wines is bound to be a winner with our dinner!* The complete dinner menu and wine list is included below.

The cost of the dinner, for members and guests, is \$76.00 per person.

DINNER REGISTRATION CLOSES ON FRIDAY, APRIL 19TH AT 5:00 P.M.

Please plan to register early as seating is limited at this venue and we will not be able to accept registration requests after the April 19th registration deadline (sorry, no exceptions).

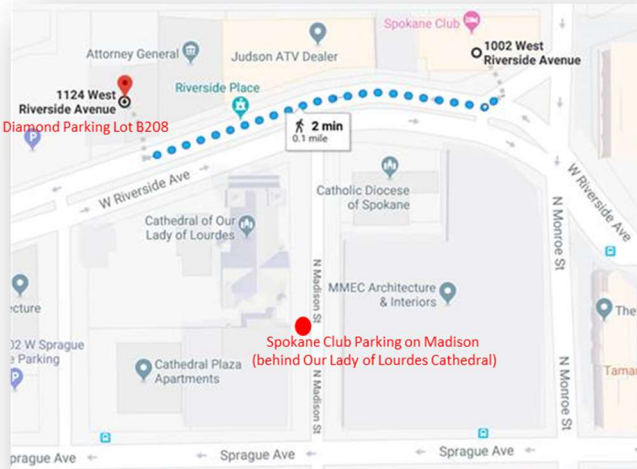
DIETARY REQUESTS: If you or your guests have special dietary or food substitution requests, please be sure to include them on the registration form as we will not be able to honor any food requests after the April 19th registration deadline.

SEATING REQUESTS: Table/seating preferences may also be included on the registration form. We will make every effort to seat you and your guests as requested.

HOTEL RESERVATIONS: The Spokane Club is offering a special hotel room rate for this SES event: **standard rooms \$119.00 + tax, deluxe rooms \$139 + tax, and suites \$199 + tax.** If you would like to reserve a room, please call the Spokane Club at **509-838-8511** and say you're with the Spokane Enological Society.

PARKING: Limited free parking is available to SES members and guests at the following two lot locations on a first come first serve basis:

1. **Spokane Club Parking Lot** on Sprague Ave. and Madison Ave. (behind Our Lady of Lourdes Cathedral)
2. **Diamond Parking Lot B208** at 1124 W. Riverside (just past the Attorney General's office building)



INTRODUCING OUR NEW BOARD OF DIRECTORS

At the March 11, 2019 Annual Board Meeting we thanked outgoing Board Directors who had served their 3-year term: **Sharon McHugo, Karen Davis, Joan Corkey O'Hare, Mariann Davis, Dionne DeNio, Dan Miller and Patricia Schultz.**

We also welcomed newly elected Board Directors who will serve a 3-year term: **Kyle Goodwin, Mary Ann Goodwin, Terry Gross, Paul Hersey, Mike Boyle, Shelly Boyle and Malory Hanson.**

BOARD OF DIRECTORS AND COMMITTEE APPOINTMENTS 2019

NAME	APPOINTMENT
Austin, Deb	Director, Membership
Boyle, Mike	Chair, Social Media/Facebook, Co-Chair, Programs
Boyle, Shelly	Director, Programs
Cloninger, Pam	
Digiacinto, Darren *	Treasurer
Goodwin, Kyle	
Goodwin, Mary Ann	
Gross, Terry	A/V & Entertainment Committee
Hanson, Malory	
Hersey, Claudia *	President
Hersey, Paul	
Jones, Frances *	Vice President
Leininger, Jack *	Secretary
Leininger, Lyn	
Lunt, Evan	
McHugo, Dave	
Rimpila, Charlie	Co-Chair, Web Master & WineMinder Editor
Simonson, Michael	Chair, Extra Special Events

COMMITTEE APPOINTMENTS (NON-VOTING)

NAME	APPOINTMENT
DeNio, Dionne	Chair, Glasses & Linens / Co-Chair Extra Special Events
McHugo, Sharon	Chair, Food Committee
Roberts, Eva	Chair, Special Events
Snow, Dr. Jeffrey	Director, Education
Whipple, Dave	Chair, Web Master & WineMinder 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.

Next meeting: April 8th, 2019 at 7:00 P.M.

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.

RECIPE FROM OUR MARCH TASTING



DIONNE'S EXTRA EASY SPICED NUTS RECIPE

- 1 cup raw pecans
 - 1 cup raw walnuts
 - 1 ½ Tbsp melted coconut oil or olive oil
 - 2 Tbsp coconut sugar (plus more for topping)
 - 1 tsp ground cinnamon
 - 1 healthy pinch cayenne pepper
 - 1 pinch ground nutmeg
 - ¼ tsp sea salt
 - 2 Tbsp maple syrup** (divided) - for extra heat use Vermont Ghosted Maple Syrup
- **Trader Joe's has best selection of Maple Syrups*

Instructions:

1. Preheat oven to 350 degrees F
2. Add pecans and walnuts to a dry (or parchment-lined) baking sheet (or more baking sheets if increasing batch size) and top with oil, coconut sugar, cinnamon, cayenne, nutmeg, salt, and half of the maple syrup (1 Tbsp as original recipe is written // adjust if altering batch size). Toss to coat.
3. Bake for a total of 12-15 minutes, or until golden brown and fragrant, tossing/stirring once at the halfway point to ensure even cooking. Then remove from oven and immediately drizzle with remaining maple syrup (1 Tbsp as original recipe is written // adjust if altering batch size). I also like to sprinkle on a little more salt, cinnamon, and coconut sugar to coat, but this is optional.
4. Stir to combine/coat and enjoy warm or let dry/cool completely on the pan (they'll crisp up as they dry/cool) before storing in an airtight container at room temperature up to 2-3 weeks (or in the freezer up to 1 month).
5. These make an excellent snack or topper for things like smoothies, salads, oats, baked oatmeal, pancakes, and roasted sweet potatoes. They also make a lovely gift! Portion into small jars, tie with ribbon or twine, and give the gift of plant-based goodness.



42ND ANNUAL ANNIVERSARY DINNER MENU & WINE PAIRINGS

FRIDAY, APRIL 26, 2019

SPOKANE CLUB – GEORGIAN ROOM – DOORS OPEN AT 6:30 P.M.

\$76 PER PERSON

Starter Course

Mellon Ball Skewers

Smoked Gouda and Pit Ham Pinwheels with Mustard and Poppyseed Glaze

Caprese Skewers

OREGON ~ FRANCE

2017 Underwood Sparkling Rose (Oregon)

Pierre Sparr Marquis de Perlade Brut NV (France)

First Course

Lobster Bisque with Lemon Pepper Crackers

OREGON ~ CALIFORNIA

2016 A to Z Wineworks Pinot Gris (Oregon)

2016 Sea Sun Caymus Chardonnay (California)

Second Course

Cedar Planked Salmon with Caramel Vinaigrette Greens and Mango Salsa

OREGON ~ FRANCE

2016 Maison L'Envoy Pinot Noir Two Messengers (Oregon)

2015 The Seeker Pinot Noir (France)

Main Course

Beef Bourguignon with Red Wine Syrup

Duchess Potatoes

Caramelized Carrots

NEW ZEALAND ~ CALIFORNIA

2016 Craggy Range Pinot Noir Martinborough (New Zealand)

2016 Alexander Valley Vineyards Pinot Noir (California)

Duo of Desserts Course

Raspberry Chocolate Sin

Lemon Cream Tartlet

COFFEE SERVICE

42ND ANNUAL ANNIVERSARY DINNER REGISTRATION FORM

COST IS \$76.00 PER PERSON

Please complete your dinner registration on-line or use this form to reserve your seats!

All registrations must be received by the registration deadline of Friday, April 19th at 5:00 p.m. *We are not able to accept reservations for this special event after the registration deadline (SORRY, no exceptions).*

DIETARY REQUESTS: If you or your guests have special dietary or food substitution requests, they must be included on the registration form – we are not able to accommodate special food requests after the April 19th registration deadline.

SEATING REQUESTS: Please include your table/seating requests on the registration form below – **be sure to write your name and the name of the person you want to sit next to** and we will make every effort to seat you together as requested.

Member Registration

#	MEMBER NAME	SPECIAL DIETARY REQUEST	COST
1			76.00
2			76.00
3			76.00
4			76.00

Guest Registration

#	GUESTS NAME	SPECIAL DIETARY REQUEST	COST
1			76.00
2			76.00
3			76.00
4			76.00

Table/Seating Request

1	
2	
3	
4	
5	
6	
7	
8	
9	

Enclosed is \$ _____ for _____ members and _____ guests.

Please make checks payable to Spokane Enological Society (SES) and mail to P.O. Box 31404, Spokane, WA 99223 – be sure to mail in time to arrive by the registration deadline of Friday, April 19th. Thank you.