



WINEMINDER



Announcing an exclusive **SES Virtual Tasting** event presented by **Precept Wine**, the world's largest family-owned wine company, and hosted by **John Allen**, *Vino! A Wine Shop*, with special guest presenter, **John Freeman**, renowned winemaker from **Browne Family Vineyards**. See [page 2](#) for event and registration information.



Our Food Committee suggests participants try one or two of the “E-Z” one-bite appetizers (recipes on page 4) to pair with the selected wines in the three flights of the Virtual Tasting - be sure to share your opinion about how they tasted! There won't be any leftovers!

FOOD FOR THOUGHT! It is November and Thanksgiving is right around the corner. Are you hosting? Are you a guest? Either way, wine makes the holidays go-round. Here are some Thanksgiving wine pairings for your upcoming holiday meal: On turkey day almost every television in America is on to celebrate what America loves — football. Games start at 9:30 a.m. to kick-off a long day of eating, cheering, and celebrating. Try a *Sparkling Chardonnay* with your sporty appetizers. After the games it is time to feast! A beautiful start to your meal is *Viognier*, it has a wonderful balance to compliment your salads and soups. *Mourvedre* is a lighter red so also a great choice to start (will leave room for more feasting to come)! Finally, time for the main course and the height of your celebration! Fill your plate with mashed potatoes, stuffing, yams, turkey, and gravy. This savory food deserves a wine that will compliment it. Try a *Primitivo*. A classic *Primitivo* wine is high in both alcohol and tannins, intensely flavored and deeply colored and is a good food wine I'm told. Not too heavy in body and “possesses exceptional aromas of cranberry, cherry, tobacco, and a deliciously classic peppery finish.” If you prefer cranberry sauce to gravy you can also open a bottle of *Pinot Noir*, always a favorite for its elegance and complex aromas of cherry, raspberry, vanilla spice, and violet. And last but not least, you get to reward your long day of feasting with a wonderfully sweet dessert. Whether apple, pecan, or pumpkin, many Americans end their day with a thick slice of pie. End your wonderful holiday with a sip of late harvest *Petite Sirah*. This wine will literally knock your slippers off with sweetness of ripe harvested fruit. You might want to skip the pie all together as you enjoy sipping this wine and give thanks for your year and more importantly, to **better years to come!**



FOR THE BIRDS! (No, not turkey). When I can combine two of my favorite pastimes, birdwatching and wine tasting, it is a precious moment. And right now, backyards (and vineyards) are chock full of active and hungry birds to watch... flickers, crows, starlings, orioles, mockingbirds, sparrows, finches, blackbirds and more! Very cool for me to watch, but not so much for the vineyards. Birds are voracious little eaters this time of year. A flock of starlings can consume up to one ton of grapes over a 10-day period. *How cute is THAT!* Birds love plucking entire berries from the grape clusters or peck holes in the berries. Some bird species even have an affinity for a particular grape's color, sugar level, acidity, and tannin. *Birds are so smart!* Pecked grapes can harbor bacterial and fungal pathogens that can lead to off-flavors in

the wine (*ok, now they've gone too far!*) In fact, birds are a real problem that growers try to manage with all kinds of clever devices: visual scares like robotic lasers that use random motion of green tennis ball-sized lights, dancing windsocks, decoy balloons and kites that look like birds of prey, and miles of foil ribbon flitting in the breeze. Falconry-based bird abatement is also a tactic to rid vineyards of pesky (*hey-hey, take it easy*) birds. Peregrine falcons are also used to guard the perimeter and cull bird herds, they can spot cute little birdies a half-mile away and fly at 150 mph to patrol acres and acres in a very short time. Magpies are also recruited for this task. And you can't ignore those annoying sonic bird control devices (bird cannons). But birds can...birds are smart and get used to most scare tactics and devices. Once feeding birds have tasted the sweet taste of winemaking fruit, it's hard to deter them. *And really, who can blame them.*



AFTER THE HARVEST. What does end of harvest mean for wineries? Yes, the grapes are off the vine, but that's just the starting point, now they make the wine. For those who prefer their vineyard touring and wine tasting experience with a chill vibe and more personal attention, the time to go to wine country is now. Not only are there fewer crowds, but the West's wine regions are also ablaze with autumn's foliage, making for a spectacular fall trip on every level. From October through November, wineries debut their new vinos; and if you're there, you get to taste them first—oftentimes with the vintner present and with wines that are only poured in the winery. Walla Walla hosts a region-wide release festival the first

weekend in November when vineyards across the region share their new loot along with special dinners, live music, and other fun events. Call ahead for more information. (*OK, the leaves might be toast, but it's still worth a short road trip!*)



EXCLUSIVE SES VIRTUAL WINE TASTING MONDAY, NOVEMBER 16, 2020 AT 7:00 P.M.

PRESENTED BY



HOSTED BY
JOHN ALLEN
VINO! A WINE SHOP

BROWNE
FAMILY VINEYARDS

WITH SPECIAL GUEST
JOHN FREEMAN
BROWNE FAMILY VINEYARDS RENOWNED WINEMAKER

ABOUT PRECEPT WINES

Founded in 2003 by Andrew Browne and Dan Baty, Precept Wines owns and maintains nearly 4,000 planted vineyard acres across Washington, Idaho, New Mexico and Oregon; such leading wine brands as Waterbrook, Gruet, Browne Family Vineyards, Canoe Ridge Vineyard, House Wine, Pendulum, Primarius, Washington Hills, Battle Creek Cellars, Ste. Chapelle, Cense and Colby Red. Precept Wine is the largest privately-owned wine company in the Northwest.

ABOUT THE TASTING

The SES Tasting Kit contains a 2 oz. bottle of each of the six wines we will be tasting. The Tasting Kit(s) will be available for pick-up from VINO! A Wine Shop prior to the Tasting. The cost for each Tasting Kit is \$20.00 (typically people order 1 kit per person) and contains samples of the following wines:

1 ST FLIGHT	<i>Browne Family Vineyards Sauvignon Blanc 2018, Columbia Valley</i> <i>Browne Family Vineyards Chardonnay 2018, Columbia Valley</i>
2 ND FLIGHT	<i>Waterbrook Reserve Malbec 2018, Columbia Valley</i> <i>Waterbrook Syrah 2019, Columbia Valley</i>
3 RD FLIGHT	<i>Browne Family Vineyards Cabernet Sauvignon 2018, Columbia Valley</i> <i>Browne Family Vineyards Tribute Red Blend 2017, Columbia Valley</i>

The virtual tasting is open to 72 participants.

Participants must register by Tuesday, November 10th.

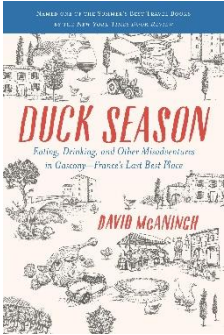
Once registered via the SES website you will receive an email confirmation and instructions when to pick-up your Tasting Kits and how to join the Precept Wines user friendly virtual meeting platform.

[Register Now](#)

SNOW ON WINE

November 2020

"TIME IN A BOTTLE"



Most of you would agree that wine with tannin needs **time in a bottle** (apologies to Jim Croce) to mellow its harsh, astringent nature. Fortunately, tannin helps give us this time. It is one of the four preservatives (others being alcohol, acid & sugar^{1,2}) that can extend the life of a wine. Plus evidence suggests tannins may extend your life as well. In his book "Duck Season," author David McAninch recounts that Tannat is the prevalent grape for red wine only in central Gascony. It has the highest concentration of tannins found in grapes and is noted for its intense tannic pucker. Central Gascony also has the highest percentage of men over 90 years old, and lowest incidence of heart attack of any area of France,³ despite having a diet rich in cheese, butter, pork, duck, confit (slow cooking under duck fat) and near daily foie gras.

Tannins are phenolic and polyphenolic compounds and are not evenly distributed within the grape. They give astringency, weight, balance and the color to red wine. Phenolic acids are largely present in the pulp, and hence in both white and red wine. In white wine production the juice is pressed off the skin, seeds and stems prior to fermentation. Therefore Anthocyanins and stilbenoids in the skin, and other phenols (catechins, proanthocyanidins and flavonols) in the skin, seeds and stems, are found only in red wine. Whole grapes, and sometimes whole clusters, are crushed, then are fermented and macerated together and as tannins are extracted the juice gradually turns red. During barrel aging, wine absorbs tannin from the oak in barrels, especially vanillin, which imparts nice spicy and vanilla like flavors and a sweet sensation to both reds and whites.



As red wine spends **time in a bottle**, it changes. Color changing from dark reddish purple, through lighter red, to brick, then orangish, as astringency decreases, and mouth feel softens. At the same time sediment forms. These changes are a result of ongoing chemical reactions where the hundreds of different phenolic compounds (but most notably anthocyanins), combine with each other in various ways to form ever longer chains, or polymers. These polymers (or polyphenolics), besides having smoother and more pleasant mouth feel, are much larger molecules and by

nature less soluble so many precipitate as sediment. Don't be sentimental about abandoning this sediment in the bottle. Carefully decant the softened and mellowed wine which can then be poured free of tannic sediment.



And remember, by drinking often and deeply from red wine as Gascons do, you, like the Gascons, may well be preserved for extra years, allowing you to fully enjoy your cellar, rather than leaving it to your progeny.

REFERENCES

1. "What is acid" asked Adam? "Bite this, your mouth will water", said Eve". Snow on Wine, Wineminder, Dec. 2019.
2. "About the Aging of Wine, Part I", Snow on Wine, Wineminder, May 2019.
3. "Duck Season, Eating, Drinking, and Other Misadventures in Gascony – France's Last Best Place", David McAninch, pp 21, 51-53, 58, 155-157, Harper Collins 2017



If I, could save time, in a bottle, the first thing that I'd like to do...

ONE BITE APPETIZERS – THESE ARE E-Z!

Our Food Committee suggests to try 1 or 2 of these “E-Z” one-bite appetizers to pair with the selected wines for the Virtual Tasting on Nov. 16th – be sure and share your opinion about how they tasted!

Cheese/Grape Appetizers (Mary Gross)



These small bites are well worth the time they take to make. Serve them alongside your Sparkling Chardonnay.

- 4 oz sliced almonds (about 1 cup)
- 1 pkg (8 ounces) cream cheese, softened
- 2 oz crumbled blue cheese, room temp
- 2 T minced fresh parsley
- 2 T heavy whipping cream, room temp
- Appetizer skewers or toothpicks
- 1-1/4 pounds seedless red or green grapes, rinsed, patted dry

DIRECTIONS

Preheat oven to 275°. Pulse almonds in a food processor until finely chopped (do not overprocess). Spread in a 15 x 10 x 1-in. pan; bake until golden brown, 6-9 minutes, stirring occasionally. Transfer to a shallow bowl; cool slightly. In another bowl, mix cream cheese, blue cheese, parsley and cream until blended. Insert a skewer into each grape. Roll grapes in cheese mixture, then in almonds; place on waxed paper-lined baking sheets. Refrigerate, covered, until serving.

Marinated Mozzarella Bites



Make plenty to refill an always empty container. These can be made ahead to free up time - serve it with pretty frilled toothpicks for a festive look.

- 1/3 cup olive oil
- 1 T chopped oil-packed sun-dried tomatoes
- 1 T minced fresh parsley
- 1 t crushed red pepper flakes
- 1 t dried basil
- 1 t minced chives

- 1/4 t garlic powder (or go crazy with real garlic, finely chopped)
- 1 pound cubed part-skim mozzarella cheese (or more for a crowd)

DIRECTIONS

In a large bowl, combine first 7 ingredients; add cheese cubes. Stir to coat. Cover; refrigerate at least 30 minutes. Insert a frilled toothpick into each bite-sized morsel.

Garlic Herb Mini Quiches



Looking for a wonderful way to impress guests? You've got it—and you need only five ingredients to make these tasty apps!

- 1 pkg (6-1/2 oz) garlic-herb spreadable cheese
- 1/4 c milk
- 2 large eggs
- 3 packages (1.9 oz each) frozen miniature phyllo tart shells
- 2 T's minced fresh parsley
- Minced chives

DIRECTIONS

In a small bowl, beat the spreadable cheese, milk and eggs. Place tart shells on an ungreased baking sheet; fill each with 2 teaspoons mixture. Sprinkle with parsley. Bake at 350° for 10-12 minutes or until filling is set and shells are lightly browned. Sprinkle with chives if desired. Serve warm.

Chocolate-Covered Cheese with Black Sea Salt



People rave about these surprising little additions to your dessert table—serve after dinner paired with that late harvest Petite Syrah at your holiday dinner..

- 8 ounces Monterey Jack cheese
- 6 ounces bittersweet chocolate, chopped
- Black sea salt

Better double this recipe though!

DIRECTIONS

Cut cheese into 1/2-in. cubes. In a microwave, melt chocolate; stir until smooth. Dip cheese cubes in chocolate, allowing excess to drip off. Place on waxed paper. Sprinkle with a few grains of salt. Let stand until set.

Tuscan Truffles



An appetizer truffle out of prosciutto, figs and toasted pine nuts. Mascarpone and goat cheese make them melt-in-your-mouth creamy.

- 2 logs (4 oz each) fresh goat cheese
- 1 carton (8 oz) mascarpone cheese
- 6 T grated Parmesan cheese
- 3 garlic cloves, minced
- 1-1/2 t's olive oil
- 1-1/2 t's white balsamic vinegar
- 3/4 t grated lemon zest

- 3 oz (6 T's) chopped prosciutto
- 3 oz (6 T's) finely chopped dried figs
- 3 Ts minced fresh parsley
- 1/4 t pepper
- 1 cup pine nuts, toasted and chopped

DIRECTIONS

Combine the first 11 ingredients until well blended. Shape into 36 balls. Roll in pine nuts. Refrigerate, covered, until serving.

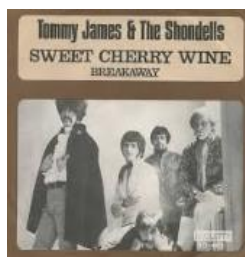
YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor

SWEET CHERRY WINE

Tommy James & The Shondells



This month we look at **Sweet Cherry Wine**, a song written and performed by Tommy James and the Shondells. It came out in 1969, the era of psychedelia which included Tommy's earlier and extremely popular hits, *Crimson and Clover* and *Crystal Blue Persuasion*. Sweet Cherry Wine has some interesting moments starting with the use of an organ to open and a flute to close and there is a Moog synthesizer in the works as well.

When I listened to the song, I always thought it was a straight antiwar song with lines such as, "yesterday my friends were marching out to war, oh listen we ain't marching anymore..." but in reality it comes from a deeper, more meaningful place for Tommy.

In an interview with Songfacts, Tommy said he "expressed his Christian beliefs in this song: **"sweet cherry wine"** is "a metaphor for the blood of Jesus." Talking about his faith, James said: "I don't worship every Sunday; I worship every day. Every hour of every day. It's just me, it's part of me. I became a Christian in 1967. I was brought up Catholic, but I really didn't know my faith very well, didn't know what I believed, why I believed what I believed. And in 1967 I was listening to Billy Graham at Shea Stadium on television. And we were writing, as a matter of fact, and I put the guitars down and started listening. And he just gave the most amazingly lucid teaching on why Jesus came. And I had never heard it put quite that way before. I had heard a lot of over-my-head sophisticated kind of things growing up. But I never really heard the gospel message quite like that. And there's a moment, I equate it to hitting a champagne glass – a crystal champagne glass with a fork, you know how you get that pure tone? That's kind of how I felt when I heard Billy Graham explain why Jesus came. And I knew I'd heard the truth. It's too simple and too beautiful to not be the truth, and not be God. And I was actually high at the time, it's true. It just cut right through everything that was going on with me, and I just got right up to the TV and put my hand on the TV and made my commitment right there."

So, the song, **Sweet Cherry Wine**, really came out of a moment of spiritual clarity for him. Aside from what appears to be antiwar musings, there is also the reference to the finite nature of life, by the lyrics: "and the beauty of life can only survive if we love one another" and "only God has the right to decide who's to live and die." And the sacredness of life/our limited time in this life, by the lyrics: "watch the mountain turn to dust and blow away" and "marching through the ruins of time." It is in the passing around of the **sweet cherry wine** that is: "stimulating, intoxicating and will open your mind, everybody's gonna feel so fine." Once you understand the place from which the lyrics came, you understand the sacramental and holy tone of the song. *To save us he gave us, sweet cherry wine!*

With the knowledge of how this song came to be, it is a pretty good one to share.

Here are the lyrics and link to the song: <https://www.youtube.com/watch?v=rt1qvRKJCms>

Come on everyone we gotta get together now
Oh yeah, love's the only thing that matters anyhow
And the beauty of life can only survive
If we love one another
Oh yeah yesterday my friends were marching out to war
Oh yeah listen now we ain't a marching anymore
No we ain't gonna fight
Only God has the right
To decide who's to live and die
He gave us sweet cherry wine
so very fine
Drink it right down, pass it all around
So stimulating, so intoxicating
Sweet cherry wine
To open your mind
And everybody's gonna feel so fine
Drinking sweet cherry wine
Yes they will

Watch the mountain turn
To dust and blow away
Oh Lord, you know there's got to be a better way
And the old masquerade is a no soul parade
Marchin' through the ruins of time
To save us He gave us sweet cherry wine
Sweet cherry wine, so very fine
Drink it right down
Pass it all around
So stimulating, so intoxicating
Sweet cherry wine
Drink it with your brother
Trust in one another, yeah, yeah
He gave us sweet cherry wine
Sweet cherry wine
Drink it right down
Pass it all around
People don't you know the cup is running over
Sweet cherry wine

Fill your glass and until next time, sip away.

Terry Gross

NAME	BOARD DIRECTORS/OFFICERS COMMITTEE CHAIRS/APPOINTEES
Boyle, Mike	BOARD DIRECTOR Chair, Social Media/Facebook Chair, Membership Recognition Committee
Boyle, Shelly	BOARD DIRECTOR
Cloninger, Pam	BOARD DIRECTOR
Goodwin, Kyle	BOARD DIRECTOR EXECUTIVE OFFICER: Treasurer
Goodwin, Mary Ann	BOARD DIRECTOR Extra Special Events Coordinator
Gross, Mary	BOARD DIRECTOR
Gross, Terry	BOARD DIRECTOR A/V & Entertainment Financial Auditor
Hanson, Deby	BOARD DIRECTOR
Henspeter, Mona	BOARD DIRECTOR
Henspeter, Robin	BOARD DIRECTOR
Hersey, Paul	BOARD DIRECTOR Program Committee Co-Chair
Jones, Frances	BOARD DIRECTOR EXECUTIVE OFFICER: President
Kogler, Barb	BOARD DIRECTOR Food Committee Co-Chair
Leininger, Jack	BOARD DIRECTOR EXECUTIVE OFFICER: Secretary
Leininger, Lyn	BOARD DIRECTOR EXECUTIVE OFFICER: Vice President
Lunt, Evan	BOARD DIRECTOR
Rimpila, Charlie	BOARD DIRECTOR WebMaster
Wendy, Jody	BOARD DIRECTOR Food Committee Co-Chair

Austin, Debbie	Membership Director
DeNio, Dionne	Chair, Glasses & Linens
Hersey, Claudia	WineMinder Editor
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Program Committee Co-Chair

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

The Spokane Enological Society is a non-profit (501)(c)7 organization governed by an elected 18-member board of directors. The purpose of the society is to provide its members opportunities to gain further knowledge and appreciation of wine. Functions are social and recreational, centered on learning through tasting, comparing and evaluating wines.

Being a not-for-profit organization allows us to obtain a special event license from the Washington Liquor and Cannabis Control Board. This allows us to buy wine at reduced special prices directly from Washington distributors or wineries and share that price with our members.

BECOME A MEMBER OR RENEW YOUR MEMBERSHIP

Membership benefits also include an on-line (or mailed) subscription to our monthly newsletter, the **WineMinder**, member discounts to all SES Tastings and special event dinners, a discount on the sampled Tasting wines after each Tasting, and invitation to "exclusive" tasting events at local wineries throughout the season.

The cost to **join** the SES is \$30 single, \$45 couples (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass.

The cost to **renew** your membership each year in June is \$25 single, \$40 couples (2 ppl).

Membership fees can be paid on-line via credit card or by mail to SES, P.O. Box 31404, Spokane, WA 99223.

A Membership Application/Renewal and Release of Liability Form is required. It is available on-line via this link: <https://www.spokaneenologicalsociety.org/resources/Documents/New%20SES%20Membership%20Application%20%20Liability%20Release%20Form.pdf>

...or you can request a form to be mailed to you by calling 509-723-5871 and leaving that message.

We welcome your guests to our Tastings and special events and encourage you to invite your friends and family to join us!

BOARD MEETINGS

The SES board meets at 7:00 p.m. on the 2nd Monday of every month except July and August. (If we can't meet in person, we meet via on-line conference meeting format).

Meetings are held at the Southside Community and Senior Center, located at 3151 E 27th Ave, Spokane, and are open to members (with prior notice to a member of the Board of Directors).

REGULAR EVENTS

There are 10 planned events per year, with July and August months off. Special dinners are planned in December and April of each year and are held at the Spokane Club. Tastings are held on the third Monday of the month at the Southside Community Center.

WHATCHA BEEN UP TO?

When you experience something fun, share it with the SES wine-loving community.

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or email pictures/stories to Mike Boyle at:
mboylejr@yahoo.com

MEMBERSHIP APPLICATION/RENEWAL & RELEASE OF LIABILITY FORM



The Spokane Enological Society is a 501(c)7 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.

Membership is open to individuals who are at least 21 years old who have completed a Membership Application/Renewal and Liability Release form and paid the membership fee. The cost to **join** the SES is \$30 single, \$45 family (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass. The cost to **renew** your membership each year in June is \$25 single, \$40 couple (2 ppl). Membership is renewed yearly. The membership year is from July 1st to June 30th. Membership fees are due by June 30th each year – membership fees are not prorated for joining mid-year and are **not refundable**.

Please select the type of membership / renewal you are requesting and complete the applicant information form below.

Renewing Members: _____ \$25 (1 person) _____ \$40 (couple)

New Members: _____ \$30 (1 person) _____ \$45 (couple)

*NOTE: New members pay a **one-time** \$5.00 set-up fee; renewing members do not pay this fee.*

	APPLICANT 1		APPLICANT 2
Printed Name:		Printed Name:	
Mailing Address:		Mailing Address:	
Phone Number(s):		Phone Number(s):	
Email Address for WineMinder:		Email Address for WineMinder:	

Release of Liability Statement

Please read and sign acknowledging your understanding of the below terms of this statement:

I, the undersigned, have made application for membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by this agreement. I certify that I am at least 21 years of age. I hereby release SES organization and its Board from any damages caused by accident or incident for myself and any guest(s) that I may bring to any SES organization sanctioned event(s) or meeting(s). I agree to hold SES organization and its directors harmless and indemnify them from any damage to person or property arising from my or my guest(s) attendance and/or participation in any SES organization sanctioned event(s) or meeting(s). I agree to voluntarily assume any risks associated with and take full responsibility for my actions and those of my guest(s), including the amount of wine that I or they may consume at any SES organization sanctioned event(s) or meeting(s).

I / WE HAVE READ THIS AGREEMENT FULLY, UNDERSTAND ITS TERMS AND HAVE EACH SIGNED IT FREELY.

	APPLICANT/RENEWING MEMBER 1		APPLICANT/RENEWING MEMBER 2
Name:		Name:	
Signature:		Signature:	
Date Signed:		Date Signed:	

Mail the check and Membership Application/Renewal and Liability Release form to:

SPOKANE ENOLOGICAL SOCIETY, P.O. Box 31404, Spokane, WA 99223

If you have any questions, please call and leave a message for our Membership Director: **509-723-5871**