



As many of you may already know (or suspected), the September 20th SES Wine Tasting is going to be postponed – we were really looking forward to making September’s Tasting back at the Southside Community Center a really BIG event – a special day entitled, “SIP SIP HOORAY!” The tasting was going to feature some fancy sparkling wines and other fanciful bubbly and finish with a gorgeous French champagne. The Food Committee was geared-up to make a big splash of appetizers to accompany all the samples of bubbles. **We were even going to condone burping at your table!** But alas, Covid-19 has reared its ugly head again in our community. Board members became concerned about the health and wellbeing of our SES members if we were to hold an indoor tasting, so on Aug. 24th a Special Board Meeting was called to review the current state of affairs, and voted in favor of postponing the September in-person celebration to another day. We encourage our beloved SES members to please get vaccinated as in all likelihood that will be a requirement as we move to INDOOR tastings again.



BUT HAVE NO FEAR – THE ITALIAN IS HERE! What do we love about Italy?

Everything! We all know and love Italian food, but Italians especially love their wine!! Let’s find out why!! There are some superb Italian wines to discover and that’s what we’ll do at the next virtual tasting on September 20th. Here are the great Italian wines we’ll be tasting and learning about from John Allen: **1) Verdicchio Wine** - *Verdicchio is a white wine grape variety that has been cultivated for hundreds of years in the Marche region of central Italy. It is a versatile variety, used both for light, easy-drinking table wines, and for more complex, ageworthy examples. It is commonly lauded by critics as being one of Italy’s best white wine grape varieties, and is found in vineyards across the country.* **2) Chianti Wine** - *Chianti is as essential to Italian cuisine as extra virgin olive oil. There are few pleasures as distinct as a tart, spicy, herbaceous Chianti wine next to a plate of sliced prosciutto or pasta al Pomodoro.* **3) Barbera** - *As the third most-planted red grape in Italy, Barbera is known for its deep color, full body and low tannin. If you’re a fan of Nebbiolo or Chianti, Barbera is a classic Italian alternative to sample.* **4) Lugana** - *Elegant, structured and delicious, wines from the tiny Italian region of Lugana are some of the country’s premier white bottlings. Made from Turbiana, a unique native grape grown on the southern shores of Lake Garda, they are crafted in five distinct styles, and all are loaded with personality.* **5) Rosso di Montalcino** is found in the same defined area as its bigger brother, the Brunello di Montalcino DOCG. *Both are situated in the heart of Tuscany, in central Italy. This wine is revered for its great distinction, depth of black cherry and wild-berry fruit, and careful use of oak revealed in a hint of spice and vanilla.* **6) Nebbiolo** – *Nebbiolo is an Italian red grape variety grown mainly in the mountainous region of Piedmont. The full-bodied character of Nebbiolo often comes as a surprise to drinkers given the wine’s light color. As a young wine, Nebbiolo appears pale with garnet tones. It expresses red fruit aromas and flavors such as cranberry and cherry, and also has a distinct floral character with notes of rose and violet. Due to Nebbiolo’s natural high tannin levels, it can take years of bottle aging for the fruit character, acidity, and tannins of the wine to become balanced. With age, the wine develops a brick-orange hue, and reveals secondary and tertiary notes of prunes, truffle, and leather.*

If these wines sound tempting to you, then please plan to join us for the **SES September 20th Virtual Wine Tasting**, “THE ITALIAN IS HERE!” The tasting wine list and registration information can be found on **page 5** of this WineMinder.

THANK YOU REBECCA GUNSELMAN – Owner and Winemaker, Robert Karl Cellars – on Aug. 18th Rebecca was invited to present Robert Karl’s wines to a small group of SES members – it was a perfect evening in a beautiful outdoor setting – everyone enjoyed her conversational presentation style and the wines were all quite fabulous – and thank you to our venue hosts, Mary and Terry Gross, and to Deby Hanson for planning another great “extra special” tasting event.



COLLEGE CELLARS – Walla Walla’s Community College Institute for Enology and Viticulture, in addition to being a school that offers a two-year degree, also has a wine-making business, **College Cellars of Walla Walla**. It’s technically owned by the school’s foundation – the Stan Clarke and Myles Anderson estate vineyards encompass 8 planted acres with 16 varieties; all vines are planted, maintained and harvested by students. You can visit College Cellars of Walla Walla tasting room (currently offering outdoor tastings on their patio – 50 min. appointments). They have a Wine Club and you can buy their wines on-line at

<https://collegecellars.orderport.net/wines/Current-Releases>

THE WORLD’S MOST EXPENSIVE WINE GLASSES – A Diamond wine glass is one of the most expensive wine glasses



in the world. It costs \$3,750! Why the steep price? It has a small diamond on the stem and is made from borosilicate, a glass type known for its high resistance to thermal shock, which maintains the wine’s properties at normal levels while the glass is held in warm hands. And because it has a 0.15-karat diamond with VVS 1* purity and G color** on the stem. This rather expensive glass is made in Austria and has a height of 9 inches. And if you thought drinking champagne couldn’t get any more posh, then you haven’t seen the **world’s most expensive champagne glasses**; worth \$400,000. They are designed by Australian jeweler John Calleija from Calleja Jewelers and are



adorned with 15 carats of white diamonds and 6 carats of rare argyle pink diamonds with rose and white gold. Featuring a total of 1700 white and pink diamonds, each champagne glass is nearly 6” tall and weighs 250 g. They are hand carved by a team of 5 jewelers from 8 kg blocks of quartz crystal – they are finished with platinum 18 carat white and rose gold. * VVS 1 Purity - ** G Color

WASHINGTON STATE’S MOST EXPENSIVE WINES (based on average prices) – Do you have Hors Categorie Syrah, Cayuse Vineyards Bionic Frog Syrah, Chateau Ste. Michelle and Dr. Loosen Erica Single Berry Select Reisling, Quilceda Creek Cabernet Sauvignon, Horsepower Vineyards “High Contract Vineyard” or “The Tribe Vineyard” Syrah, Cayuse Vineyards Windowmaker En Chamberlin Vineyard Cabernet Sauvignon, Klipsun Vineyard Cabernet Sauvignon, Leonetti Cellar Reserve Bordeaux Blend, or Cayuse Vineyards Flying Pig Bordeaux Blend? If so, you have one (or more) of the top 10 most expensive Washington wines in your wine cellar– but if you don’t know if you have one of these best bottles in your collection, *we have volunteers who would be willing to come over and check it out for you (for FREE).*



INVESTING IN FINE WINES - investing in wine is a lucrative opportunity for serious wine collectors if you want to diversify your typical investment portfolio. Some of the best wines improve in taste and value over time. Over the past 15 years, the fine wine industry has delivered **13.6% annual returns** - much higher than mainstream investments. Wine has also outperformed the S&P 500 by **1000% in the past two decades**. A trusted wine investment

company can help you buy and store the right wines that will potentially yield significant returns in the long run. A wine investment company will buy wine directly from wineries, global wine auctions and wine exchanges (you get wine at wholesale prices). A wine investment company gives you access to a deep network of rare wineries, limited edition wines and upcoming vineyards. They will store your wine in bonded warehouses with optimal temperature, the right light, humidity, and vibration levels. They ensure the provenance of every wine bottle you buy (won’t have to worry about counterfeit bottle of Bordeaux ever again). And every bottle is covered with a comprehensive insurance policy covering breakage, loss and theft (for a minimal fee of up to 3% of the portfolio value). Their fees include buying, storage, authentication, selling, full-coverage insurance, and portfolio management. Or, *we have volunteers who would be willing to store it for you (for FREE)!*

HOW MANY GRAPES ARE IN A GLASS OF WINE? Well, it depends. Generally speaking, every single bottle of wine is made up of 600-800 individual grapes (about 10 clusters). At 4 glasses per bottle, that’s 150 – 200 grapes per glass. Think about this in relation to the conventional grapes you buy in the supermarket. Most of these bags have 3-4 clusters inside them, meaning you’d have to buy 3 bags of supermarket grapes to yield one bottle of wine.

THE RELATIONSHIP BETWEEN THE FRUIT GROWER AND WINEMAKER – TIES THAT BIND



There's something romantic about an "estate winery," where grape growing and winemaking are managed under one beautiful roof, by perhaps only one person. But not typical of how the American wine industry has functioned historically. The cost of purchasing land and planting it to vine is prohibitive in many top growing regions. In Napa Valley, there simply isn't new land to plant. Vineyard land even in Walla Walla was once affordable for a young and aspiring winemaker, but that's not the case today.

The starting point for any new winery is identifying grape sources. Most winemakers are looking for "this many tons of this kind of wine stylistically." Of course certain vineyards, or blocks within vineyards, are in high demand; for example, there's a waiting list to get access to Syrah from the Yakima Valley's acclaimed Boushey Vineyard. Growers obviously want to get the best price for as many grapes as they can grow and sell, while winemakers would like to keep costs down and get the highest quality possible. Ultimately for both, it's the long-term relationship that is most valuable.

The next step in the process is understanding what the winemaker's desired crop yields and finished wine style are, and then grow from there. When working with a number of buyers, growers have to be prepared for a wide range of decisions on harvesting. Managing the vineyard during the growing season is usually left to the grower, although input from the winemaker is important. The decision of when to pick is perhaps the most important decision of the year. Growers will post grape data to their websites and winemakers might watch that closely. Near harvest, some winemakers are really hands-on and want to visit the vineyard every day, while others are busy managing a tasting room or out selling wine in other states.

Grapes can be purchased per ton, ensuring that winemakers will get the exact quantity of fruit they need in order to make their desired amount of wine. Acreage contracts, on the other hand, function more like the estate model often envisioned. Here, wineries pay growers based on the total acreage from which grapes are sourced, regardless of yield.

When the grower/winemaker relationship ends - there are winemakers that will be in a block for one to three years, and one day have a challenge with their block; "it's not fitting my style." Or they might want to change blocks, or not buy fruit from that grower anymore, while others might want more "early-ripening or safer blocks."

But in the end, the best wine is made from good relationships: between the people who have farmed land for decades, the people who work with the vines every day, the winemaking team, distributors, and the people at the table drinking it, YOU!!

I'LL DRINK TO THAT!

NEW PHONE APP CONNECTS YOU TO THE NEAREST WASHINGTON WINERY: A new phone app makes finding the nearest winery easier than ever. **Map My WA Wine** is available on both iPhone and Android devices, and helps wine lovers search hundreds of Washington wineries, tasting rooms and vineyards. Planning a trip? You can use the app to create and share itineraries, see what events are happening and search for wineries that are pet-friendly, have live music, serve food and more. "**Map My WA Wine**" will enhance the way consumers discover, explore and experience Washington Wine," said Steve Warner, President of the Washington State Wine Commission. "It's now easier than ever to plan your first time or return to Washington wine country."

In conjunction with the app, the Washington State Wine Commission also launched a new website that features a full vineyard directory, interactive touring information, a deep dive on the state's regions and terroir, as well as stories highlighting the people behind the bottle. "Washington is home to an incredibly exciting and dynamic wine industry, so it's time we have a digital home to match," Warner said. "Our new website and map app will allow better access in different ways to our world-class wine region." *KXLY - Updated: August 4, 2021 11:39 AM by Erin Robinson.*

The Washington Wine website has lots of great resources and information – they have stories and interviews called "WINEMAKER SERIES" – this month's interview features **Annette Bergevin**, owner of Bergevin Lane Vineyard and fifth generation winemaker and farmer out of the Walla Walla Valley. Check it out, and more, at www.washingtonwine.org

WILD YEAST MAY HOLD KEY TO REDUCING SUGAR CONTENT IN WINE (*Lauren Paterson – Basin Business Journal*) –

Researchers from WSU School of Food Service are working with non-Saccharomyces yeast strains native to Washington to discover a yeast strain that could be used like a tool, so winemakers could lower the potential alcohol content of their final wine during fermentation. Yeast creates alcohol by feeding on sugar from the grape, but too much sugar can produce too much alcohol or leave leftover sugar for spoilage microorganisms to eat. Those microorganisms can sometimes cause strange odors and other problems in the wine. They expect research results next Spring.

GOOSE GAP BECOMES WASHINGTON STATE'S LATEST CERTIFIED WINE REGION (*Charles Featherstone – Basin Business Journal*) –

Washington State has a brand new officially recognized wine growing area – as of July 1 the **Goose Gap AVA** in Benton County was officially recognized by the federal Alcohol and Tobacco Tax and Trade Bureau, which oversees and regulates vintages from the Country's wine-producing regions. That brings the total number of AVAs in Washington, to 19. The 8,100 acre Goose Gap (so named because it sits underneath a flyway for migrating geese), is located within the Yakima Valley AVA and right next to the Red Mountain AVA and tiny Candy Mountain AVA (all within the huge Columbia Valley AVA). Goose Gap is unique and deserving of its own special designation because of the orientation of the grape fields and the nature of the region's soil (deep loam loess layered over silts and sands deposited during the Missoula Floods many thousands of years ago allowing for good water drainage, strong pest and disease resistance in the soil and vines to sink deep roots. Vineyards are planted on the north-facing slope; the only vineyards in the entire Yakima Valley to face north. That allows the fruit to hang longer and ripen later.

ABOUT GOOSE RIDGE ESTATE VINEYARDS AND WINERY -

Goose Ridge Estate Vineyards and Winery owns and operates the largest contiguous estate vineyard in Washington State, with more than 2,000 acres of estate vineyards producing world-class wine grapes for its five company brands as well as dozens of other wineries; all Goose Ridge wines are made with 100 percent estate fruit – grapes specifically grown and selected for Goose Ridge wines from its own vineyards. In addition to the 40,000 cases produced annually under its own brands, Goose Ridge helps produce and vinify wines for well-known Northwest wineries such as Chateau Ste. Michelle, Precept Brands and Charles Smith. Goose Ridge is the only winery in Washington State with tasting rooms in four different communities – Richland, Leavenworth, Woodinville and Walla Walla.



In Loving Memory



REMEMBERING ARLENE JEAN KOETTING – Arlene passed away on July 5, 2021 peacefully. Arlene was born in Butte, Montana in 1934. After marrying Raymond Koetting in July 1958 they moved to Spokane. Arlene started her nursing career as a scrub nurse in open heart surgery working for several of the pioneer heart surgeons at Deaconess and Sacred Heart. Arlene was a long-time member of SES and served for many years as special events coordinator, organizing our Christmas and Spring Anniversary dinners at the Spokane Club. She was known to many as a “feisty force of nature with a heart of gold,” and exemplified the spirit of the SES organization with her love for family and friends; she is truly missed by many.



REMEMBERING MELVA LEE DeNIO – Melva “Mel” passed away on March 6, 2021. She was 79. Melva was honored by David, Desiree, Dionne, Jean and many other friends and family on August 12th at a celebration of her life at Bridge Press Cellars Winery. SES members invited to attend. Mel is remembered as a beautiful woman with a loving heart. She is greatly missed and forever in the hearts of all those she touched.

AND TO KRIS WEDEL, SES Vice President – who recently lost her Dad; we know he was an important part of your life and he will be missed dearly. Our deep and heartfelt sympathy to you and your family.





YOU'RE INVITED TO ATTEND THE SEPTEMBER 2021 SPOKANE ENOLOGICAL SOCIETY VIRTUAL TASTING



HOSTED BY JOHN ALLEN, VINO A WINE SHOP
MONDAY, SEPTEMBER 20, 2021 AT 7:00 PM

Italian wine is produced in every region of Italy, home to some of the oldest wine-producing regions in the world. Italy is the world's largest producer of wine, ahead of France and Spain. Though many of Italy's wines remain simple, food-friendly wines ideal for everyday drinking, the quality of exported Italian wines has improved tremendously in recent decades. Powerful Italian red wines such as Barolo and Barbaresco, from the Piedmont region, and Taurasi, from Campagna, are coveted by collectors. But delicious and complex Italian wines are available for any budget.

NO TRAVEL RESTRICTIONS HERE!!

At this tasting we will try the following ITALIAN wines – VINO! is offering tasters a 10% discount on all bottle orders after the tasting!

FLIGHT	WINERY	DESCRIPTION	SES PRICE
WHITES	VERDICCHIO	2020 GAROFOLI MACRINA	\$16.00
		VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE	
TUSCANY REDS	LUGANA	2019 ZENATO SAN BENEDETTO LUGANA	\$18.00
	CHIANTI	2018 CASTELLO DI BOSSI CHIANTI CLASSICO	\$22.00
PIEDMONT REDS	ROSSO DI MONTALCINO	2018 ALTESINO ROSSO DI MONTALCINO	\$31.00
	BARBERA	2020 PICO MACCARIO LAVIGNONE BARBERA D'ASTI	\$18.00
	NEBBIOLO	2018 DAMILANO MARGHE LANGHE NEBBIOLO	\$24.00

COST TO REGISTER IS \$20.00 FOR MEMBERS / \$25.00 FOR GUESTS

TO REGISTER FOR THE SEPTEMBER 20TH SES TASTING VIA ZOOM, CLICK HERE:
<https://spokaneenologicalsociety.wildapricot.org/event-4475346?CalendarViewType=1&SelectedDate=9/30/2021>

Cook'sCountry

CHEDDAR OLIVES

SES Food Committee Chairs say: *these little nuggets have huge (salty, cheesy) flavor! They were a hit at our Board of Director's Summer Retreat, and they will be the HIT of appetizers at any party!*

WHY THIS RECIPE WORKS: Briny, salty olives wrapped in a cheesy coating sounded good, but the admittedly tasty coating melted away in the oven. Moderating the fat in the dough was key, and we landed on 2 cups of extra-sharp cheddar and 7 tablespoons of butter, combined with flour, an egg, and a splash of water. Pulsed in the food processor and wrapped around olives, the mixture baked up into a rich, biscuity coating that—thankfully—stayed put. Paprika, red and black pepper, and a few drops of Worcestershire drive home the cheese flavor.



INGREDIENTS

- 40 pimento-stuffed small green olives
- 1 cup (5 oz.) all-purpose flour
- 3/4 tsp paprika
- 1/2 tsp black pepper
- 1/8 tsp cayenne pepper
- 8 oz. extra-sharp cheddar cheese, shredded (2 cups)
- 7 TBSP unsalted butter, cut into 7 pieces
- 1 large egg, lightly beaten
- 1 TBSP water
- 1 tsp Worcestershire sauce

MAKES 40 PIECES

- ✓ Spread olives on towel and gently roll around to dry.
- ✓ Pulse flour, paprika, black and cayenne peppers in food processor until combined, about 3 pulses.
- ✓ Add cheddar cheese and butter and pulse until mixture resembles coarse crumbs, about 12 pulses.
- ✓ Add egg, water and Worcestershire and process until dough ball forms, about 20 seconds.
- ✓ Divide dough into 40 roughly equal pieces.
- ✓ Pat dough in your hands into 2-inch circle; place olive in center; press dough around olive and seal all edges; roll cheddar olive between your hands to make uniform ball.
- ✓ Place cheddar olives on large platter, cover tightly with plastic wrap, and refrigerate for 1 hour or up to 24 hours (or freeze to bake later).
- ✓ Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees.
- ✓ Line 2 rimmed baking sheets with parchment paper.
- ✓ Space cheddar olives evenly on prepared sheets.
- ✓ Bake until bottoms are well-browned and tops are golden, 16 to 18 minutes. (if baking from frozen, increase cooking time to about 25 minutes), switching and rotating sheets halfway through baking.
- ✓ Transfer cheddar olives to wire rack and let cool for about 30 minutes before serving.

Notes: Baked cheddar olives freeze well. Also good with pitted, halved kalamata olives.

CHEDDAR CHEESE AND CHUTNEY APPETIZER

COURTESY OF REBECCA SPUTH AND DAVE MADISON, NEW SES MEMBERS
SHARED WITH THEIR NEW FRIENDS AT THE ROBERT KARL CELLARS SPECIAL TASTING ON AUGUST 18, 2021



- 4 C. sharp Cheddar cheese, shredded, approx. 1 lb.
- 3 cloves garlic, crushed
- 2 (3 oz.) pkgs. Cream cheese, at room temperature
- 1 tsp. curry powder
- ¾ C. green onions, chopped, approx. 1 lg. bunch
- 4 T. mayonnaise
- Salt
- 1 (9oz.) jar Major Grey's chutney
- ¼ C. green onions, chopped with tops, for color, for topping
- ¼ C. peanuts, chopped, for topping

"We like it best with a buttery cracker like Club crackers. Enjoy!"

If using a food processor, you may have to divide this in two batches, processing half at a time.

In food processor with metal blade, or in mixing bowl, mix Cheddar cheese, garlic, cream cheese, curry powder, ¾ cup green onions and mayonnaise, until blended. Season to taste.

Spread cheese into a 7 inch quiche pan with a removable bottom or a 5 cup bowl or mold, lined with plastic wrap. Refrigerate overnight. May be frozen.

If frozen, defrost in refrigerator overnight.

Before serving, place chutney on a cutting board and chop into small pieces. If cheese is made in quiche pan, spread the chutney over the top. Sprinkle ring of green onions around outer edge. Remove sides.

If cheese is made in bowl or mold, remove plastic wrap. Frost top and sides with chutney. Sprinkle with green onions and peanuts.

May be refrigerated for 8 hours.

Serve with crackers or bread rounds.

Makes approximately 5 cups; serves 16.

Snow on Wine

By Dr. Jeff Snow
SEPTEMBER 2021



YOU CAN CAN WINE

We've all seen it haven't we? The gradual appearance of canned wine in grocery store wine sections. And haven't you wondered what that wine was like and who the poor people were who had to drink canned wine? Recently an epiphany came upon me and after that, it was reinforced. **Here is the story.** On our return flight from Palm Springs on April 19th Julie and I were on Alaska seated in Row 2 (yeah, we do fly first class), and I'm offered Chardonnay in a tiny screw top bottle, or "Broken Earth" red blend in a can. I opted for the Chardonnay – not my style, way too oaky. So traded it for the can of red. Popped it open and poured it into a glass (all right, it was plastic, even in first class). I'm really expecting the worst, but it was really **delightful!** Just to be sure, I ordered another can and Julie sipped it as well. A very pleasant wine, went well with whatever the 1st class meal was, (and it is great that Alaska is serving food and wine again for sure.) Reinforcement came when signing-up for the WSU "Feast of the Arts" event which includes a gourmet dinner by the School of Hotel Management. I noted that one of the four featured wineries was "Goose Ridge," which is also canning their wine. So apparently canned wine has arrived beyond grocery store shelves.

WE DON'T KNOW WHAT WE DON'T KNOW! If we, the Spokane Enological Society, are the leaders in teaching about wine and food, shouldn't we actually present it to our membership in a way they can compare it to bottled wine, and decide if it belongs on their tables? When asked about canned wine we must have a better answer than *"we don't know!"* But we don't, do we? So I say, **let's find out!**

As an initial scouting expedition Julie and I went to a local grocery and found a dozen canned wines¹. Most are in a 375 ml cans which is half of a standard 750 ml bottle, and while walking to the car it was clear that ten cans weighs a lot less than 5 bottles of wine. For the outdoors type, backpacking to a remote location, or doing a several day river rafting trip, less weight is a real advantage. And for airlines, weight is clearly a factor, and in distribution and shipping as well. And the energy conservation theme continues in the lower carbon footprint for aluminum manufacture and recycling compared to glass. This whole theme is captured on the back label of Underwood Pinot Gris: *"Congratulations! By purchasing Underwood wine, you have unlocked a superpower and are now a force of nature. You have joined us in our commitment to protecting our oceans, lakes, rivers and streams. Yep, you did that. Thank you. If mother Earth drank wine it would be from a can."*



Another way to think of canned wine is as an alternative to other popular closures such as natural cork, artificial cork, or kelvin screw tops. Over the last several years SES members have learned a lot about the relative advantages and disadvantages of these choices, and screw top closure have become a well-accepted closure type in our tastings. So how would canning compare? Of course cork taint would never occur.

And unlike cork or screw top closures, canning is a complete seal, which precludes any contamination or gas exchange; so wine will not oxidize or turn to vinegar. But there is no expectation of wine improving with age or “maturing.” Most of the cans had no vintage date suggesting producers expect no year-to-year carry over. It is then a great closure for wine intended for immediate consumption. Another related advantage is that cans chill much quicker than bottles in the fridge.

What about the quality of canned wine? My brief experience is that it is like a Clint Eastwood western – The Good, the Bad and the Ugly! But probably never “the great,” as those wines will continue to be packaged for cellar aging in bottles (with either screw top or cork closure). The only way to know is to buy and try. Since many of these canned wines are also available in the bottle, it is my humble suggestion that SES present several with the bottled and canned version side by side, and let members taste for themselves.

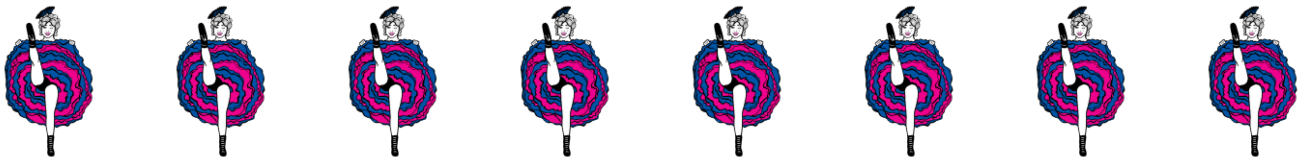
A couple of surprises from our grocery store foray: 1) the 14 Hands red blend “Hot to Trot” was a pleasant surprise; 2) the Kim Crawford Sauvignon Blanc Marlborough, NZ was a bit disappointing but not really bad; and 3) the Sawtooth Rose’ American wine, Walla Walla, was nice, slightly crisp with soft fruit flavors and excellent with seared Ahi with salsa.

Has the time for canned wine arrived? It does offer clear advantages in reduced weight and lower carbon footprint. And for early drinking it offers to deliver wine just as it “left the winery,” although without any possibility for improvement with age. It can be chilled quickly and stored conveniently (even in Julie’s purse).

So, within its limitations, I think you CAN CAN wine, and you CAN CAN enjoy it! And I think we SHOULD SHOULD un-can some at one of our Tastings to help form our own unbiased tasting judgements.

Footnotes:

- 1) Cupcake, Sauvignon Blanc, Marlborough, NZ., NV
- 2) Kim Crawford, Sauvignon Blanc, Marlborough, NZ, 2019
- 3) Dark Horse, Sauvignon Blanc, California, NV (compare to bottled Dark Horse, Sauvignon Blanc, California, 2019)
- 4) Underwood, Pinot Gris, Oregon (Union Wine Co.)
- 5) House Wine, Red wine Blend, Chile, NV
- 6) House Wine, American Rose’ Wine, Walla Walla, NV
- 7) 14 Hands, Rose’, Columbia Valley, NV
- 8) Sawtooth, Rose’, American Wine, Walla Walla, NV
- 9) Bernard Griffin, Rose’, Columbia Valley, NV
- 10) 14 Hands, Red Blend, “Hot to Trot”, NV





YOU HEARD IT HERE!

By Terry Gross

SES Audio/Video & Entertainment Chair / Internal Auditor / Social Media Chair

As we head back into fall and knowing plans are afoot to have our first real live, in person tasting in over a year, trying to decide on a song that mentioned wine, in a happy celebratory way was my mission.

It was tough. Most of the wine in music is used to self-medicate and escape one's cares, ills or whatever. This has been the case with many of the songs I have already covered.

As I was searching through the vast array of songs that contain the word "wine" etc. it was almost downright discouraging trying to find a joyous happy wine related song.

Then suddenly a song that I know all too well popped up on the list and of course it was instant 'heck yeh!' The song is one that was made a hit by Three Dog Night in 1971 and it was written by one of my favorite songwriters and artist...none other than Mr. Hoyt Axton; a country music singer guitarist, songwriter and actor.

If you were alive in the 70's you are all too familiar with the crazy opening line of that song: **"Jeremiah was a bullfrog, was a good friend of mine, I never understood a single word he said, but I helped him drink his wine, and he always had some mighty fine wine."**

It's a non-sensical song whose opening line is mostly an accident of timing than a planned thoughtful lyric.

Songfacts shares this from Hoyt:

With the chorus and melody already written, he added some placeholder lyrics where he intended to write proper verses. What came out of his mouth was that famous first line. Axton explained in the Oregon News-Review: "Jeremiah was an expedient of the time. I had the chorus for three months. I took a drink of wine, leaned on the speaker, and said 'Jeremiah was a bullfrog.' It was meaningless. It was a temporary lyric. Before I could rewrite it, they cut it and it was a hit."

The songs' joyous melody and crazy lyrics became a hit for Three Dog Night in 1971. Three Dog Night originally looked at it as a silly kid's song and put it on the "Naturally" album. The story goes that a Seattle DJ on KISW-FM needed an extra song to fill a tape he was making for on air and decided to throw it on at the end. The tape aired on the FM station and soon the sister AM station, KJR, said they were getting calls for the song. They started playing it and it shot to number one in the Seattle market then in the nation. An accidental hit! It spent 6 weeks atop the Billboard Hot 100 chart and was the #1 single of the year.

It became a number one record, which becomes historically significant for the Axton clan. Hoyt's mother had written Elvis Presley's hit, "Heartbreak Hotel," which hit number one, making them the only mother son team to each be credited with a number one song.

Axton had many hit songs to his credit but "Joy to the World" was a song he wrote in anticipation of an animated television special – it was to be called "THE HAPPY SONG!" Which is why I selected this song to share with you, in honor of resuming our in person Tastings at the Southside Community Center on September 20th! A Happy Day!

Just kick back and carry yourself back to 1971, when life was simpler and your taste for wine wasn't near as developed (or expensive) as it is now, and feel free to sing along!!

<https://www.youtube.com/watch?v=pMHZh5XIOVA>



2021/2022 BOARD OF DIRECTORS ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

NAME	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
Achey, Marlys	Board Director
Cortright, Carly	Board Director
DeNio, David	Board Director
DeNio, Dionne	Board Director Appointment: Chair, Glasses & Linens Appointment: Chair, Membership Recognition
Goodwin, Kyle	Board Director EXECUTIVE OFFICER: Treasurer
Goodwin, MaryAnn	Board Director EXECUTIVE OFFICER: Secretary
Gross, Terry	Board Director Appointment: A/V & Entertainment Director Appointment: Financial Auditor (Internal) Appointment: Chair, Social Media/Facebook
Gross, Mary	Board Director
Hanson, Deby	Board Director Appointment: Extra Special Events Coordinator
Henspeter, Mona	Board Director
Henspeter, Robin	Board Director
Hersey, Paul	Board Director Appointment: Co-Chair, Program Committee
Hersey, Claudia	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
Hoffman, Ellen	Board Director
Kogler, Barb	Board Director Appointment: Food Committee Co-Chair
Plewman, Marcia	Board Director
Wedel, Kris	Board Director EXECUTIVE OFFICER: Vice President
Wende, Jody	Board Director Appointment: Food Committee Co-Chair

NAME	APPOINTMENTS (NON-VOTING)
Austin, Deb	Membership Director
Rimpila, CR	Webmaster / ZOOM Videographer
Roberts, Eva	Chair, Special Events
Snow, Jeffery (Dr.)	Education Director
Whipple, Dave	Co-Chair, Program Committee

BOARD MEETINGS

The SES board meets virtually or in person at 7:00 p.m. on the 2nd Monday of every month except July and August.

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.

**Subject to change based on Healthy Washington metrics and guidelines.*

The Spokane Enological Society (SES) 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 educational and social, centered on learning through tasting, with informative and entertaining presentations by winemakers, sales representatives, local winery representatives, and our retail hosts, helping us compare and evaluate a worldwide variety of 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 special pricing with our members and their guests.

Membership benefits are many but 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 Tasting wines after each Tasting, and invitations to "exclusive" local winery tasting events throughout the season.*

HOW TO BECOME A NEW MEMBER

The cost to **join** the SES for a 1-year term is **\$35 single**, **\$55 couple** (2 ppl), which includes a 1-time \$5.00 set-up fee that pays for your new member name badge and SES wine glass/carry bag.

HOW TO RENEW YOUR YEARLY MEMBERSHIP

The cost to **renew** your membership each year in June is **\$30 single**, **\$50 couple** (2 ppl).

Membership dues can be paid on-line using a credit card or by check mailed to SES, P.O. Box 31404, Spokane, WA 99223.

All membership registrations (new and renewing) must complete the **New Member/Renewing Member Application and Release of Liability Form**, available on-line or included with this WineMinder.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a message for return call).

SHARE THE FUN!

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

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

SES Instagram and Facebook page hashtags:

#SES and #SpokaneEnologicalSociety

Or send your pictures to Terry Gross to post:
tergro@hotmail.com

2021-2022 Membership Application/Renewal/Release of Liability Form



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The fee to become a **new member** is **\$55 per couple (2 people) and \$35 for an individual**. This fee includes a name badge and one SES glass and wine/glass swag bag carrier per new member. Delivery of these items will be at the first tasting they attend after the fee is paid (or otherwise as arranged).

Membership fee renewals are paid annually and are due no later than June 30th each year. Membership year is from July 1st to June 30th. The fee to **renew your membership** is **\$50 per couple (2 people) and \$30 for an individual**. Dues are not prorated. Per our By-Laws, members who do not renew prior to July 31st will be dropped from the Membership rolls. Membership can be reinstated by paying the annual membership dues and a \$5.00 late fee.

You can apply for new membership or renew your current membership on-line via the SES website or complete this form and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

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

Renewing Members: _____ \$30 (1 person) _____ \$50 (couple)

New Members: _____ \$35* (1 person) _____ \$55* (couple)

** 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:	
Daytime Phone:		Daytime Phone:	
Email Address (for SES only)		Email Address (for SES only):	

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 1		APPLICANT 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 our Membership Director at 509-723-5871 and leave a message, or send an email to

Spokane.eno@gmail.com.