



BEFORE WE WELCOME 2023, let's look back on some of our 2022 tastings: Liberty Lake Wine Cellars, Barrister Winery, Arbor Crest Van Loben Sels', the festive Mexican wine tasting, Craftsman Cellars, island wines of Crete and Corsica, French New and Old World wines, and wines of Veneto and Tuscany Italy. We also had fun discovering the wines of Two Winey Bitches and Latah Creek Winery. The SES Board of Directors is thankful for the privilege of serving our members with informative and creative wine tasting programs, and we are looking forward to doing it all again in 2023 at our new location for tastings, at the **SHRINERS Event Center!** As the year 2022 comes to a close, we sincerely hope that it embodied the warmth of home, the love of family and the company of good friends.

NEW YEARS RESOLUTION? You may not have made any New Year's resolutions per se, but undoubtedly you looked at your wine racks and see it's getting a little low. Are you running out of the reds you really love? Are your whites down to a pitiful few? Our Program Directors are investing their time in planning for future tastings to help you restock your wine shelves. If you have ideas about what you'd like to explore or learn more about, please drop them a line at mph302@outlook.com.

ANNOUNCING THE JANUARY 2023 SES WINE TASTING EVENT

"A TRIP TO PASO ROBLES!" *"Wines Worth Drinking!"*



Paso Robles (Pass-oh Row-buhlz), officially El Paso de Robles (Spanish for "The Pass of Oaks"), is a city in San Luis Obispo County, California, located on the Salinas river approximately 30 miles north of San Luis Obispo, which is the city known for its healing hot springs, its production of olive oil, almond orchards (for a time, Paso Robles was known as the "Almond City" because the local almond growers created the largest concentration of almond orchards in the world), and its abundance of wineries.

Viticulture dates back to the late 18th Century, when the first wine grapes (most likely of the Mission variety) were planted by Spanish missionaries. The first commercial winery was established in 1882, incorporating the region's earliest Zinfandel vines. There are 666,500 plus acres and nearly 300 wineries effectively covering the northern half of San Luis Obispo County. With the Pacific Ocean not far, winds have a large impact and can cause a 50-degree diurnal shift in temperature from day to night (causing some hot-ass days and cold-ass nights!). And a large diurnal shift leads to grapes with higher acidity and higher quality; more balanced wines. Add in Paso's range in elevations (700 – 2,000 feet) and the many different types of soil (30 different kinds, to be exact), and you've got a diverse variety in microclimates that bless the 11 different AVAs in Paso Robles. Paso also has a long growing season which allows winemakers to ripen the 69 different varieties grown in Paso with the ideal balance of sugar and acidity, creating award-winning wines.

Wines from Paso Robles wines are typified by rich, ripe reds based on warm-climate varieties such as Zinfandel, Cabernet Sauvignon, Merlot and the Rhone Valley trio Grenache, Syrah and Mourvedre. Small portions of Petite Sirah, Cabernet Franc, Grenache, Mourvedre and Petit Verdot were also found. Cabernet Sauvignon is the most planted red-grape varietal with about 40% of the region's total, followed by Merlot (14%) and Syrah (9%).

**WHAT DO YOU GOTTA DO TO TRY THEM?
BRING 2 GLASSES TO THE JANUARY 16TH TASTING!**

OUR SIDE-BY-SIDE TASTING WINES

Wine #1 – 2021 Justin Sauvignon Blanc - *This Sauvignon Blanc reflects the diversity of the climates and soils in the Central Coast that range from the cool, limestone-laden Templeton Gap area to the warmer, sandy, river-influenced eastern regions. This sauvignon blanc has a clean, textured palate with bright citrus and tropical fruit with a hint of fresh herbs balanced with a crisp, refreshing mineral structure. The result is a wine that is both a refreshing summer aperitif and a perfect food pairing wine for an amazing range of cheeses, seafood, or light dining options. Aromatic with ripe Eureka lemon, peach, nectarine skin, and passionfruit with fresh herbal notes. Medium-bodied with bright citrus and fresh Granny Smith apple on entry and flavors of passionfruit and fresh herbs toward the midpalette. The finish is moderately long, clean, and textured, highlighted with fresh citrus and a wet stone mineral note.*

Wine #2 - 2020 Tablas Creek Vineyard “Patelin de Tablas Blanc” - *The Tablas Creek Vineyard Patelin de Tablas Blanc is a blend of five white Rhône varietals: Grenache Blanc, Roussanne, Viognier, Marsanne and Clairette Blanche. The wine incorporates fruit from five top Rhone vineyards in Paso Robles, each vineyard selected for its quality. Like many white wines from the Southern Rhône, it is based on the crisp acids and rich mouthfeel of Grenache Blanc, with Viognier for floral, tropical aromatics and rich texture, Roussanne and Marsanne for structure and spice, and a small addition of Clairette Blanche for freshness and minerality.*

Wine #3 - 2019 Tooth & Nail “The Stand” - *The Tooth & Nail winery and vineyard resides in the Willow Creek District AVA of Paso Robles on California’s Central Coast. Willow Creek is a small district in the path of cool marine air that flows through Templeton Gap, a notch in the coastal mountains. The soils at the Tooth & Nail vineyard are composed of mixed limestone and clay. This wine is a uniquely elegant expression of Petite Sirah. It presents lifted, high-toned aromas of purple fruits, chaparral and sage with notes of bacon fat. A rich, luxurious texture is enveloped by refreshing acidity. The cool-climate Syrah and Grenache bring added texture and contrast, resulting in a food friendly Petite Sirah blend that brings you back for more.*

Wine #4 - 2018 Halter Ranch “Cotes de Paso” – *The 2018 Cotes de Paso contains aromas of rose petal, olallieberry, and a hint of pie crust. The entry is soft and vibrant, showcasing flavors of raspberry, dark cherry and, a touch of spice. The bright flavors segue into a clean finish, low in tannins, making this wine both brilliant on its own and perfect for pairing with food like hearty salads, duck, quail, and pork dishes. 58% Grenache, 21% Syrah, 17% Mourvedre, 4% Tannat.*

Wine #5 – 2019 Justin Cabernet Sauvignon - *Aromatic with attractive ripe black cherry, black currant over black and red berry with vanilla, cinnamon, oak, leather, autumn leaf with cedar and licorice accents; a traditionally crafted Bordeaux styled wine. Grapes are hand-picked and berry-sorted for consistent quality and flavor, wine spends more than a year in traditional small oak barrels to impart depth and complexity. Dark ruby purple core, lighter toward the rim of the glass, with moderately stained tears. A versatile red wine at a great price that pairs well with a variety of dishes.*

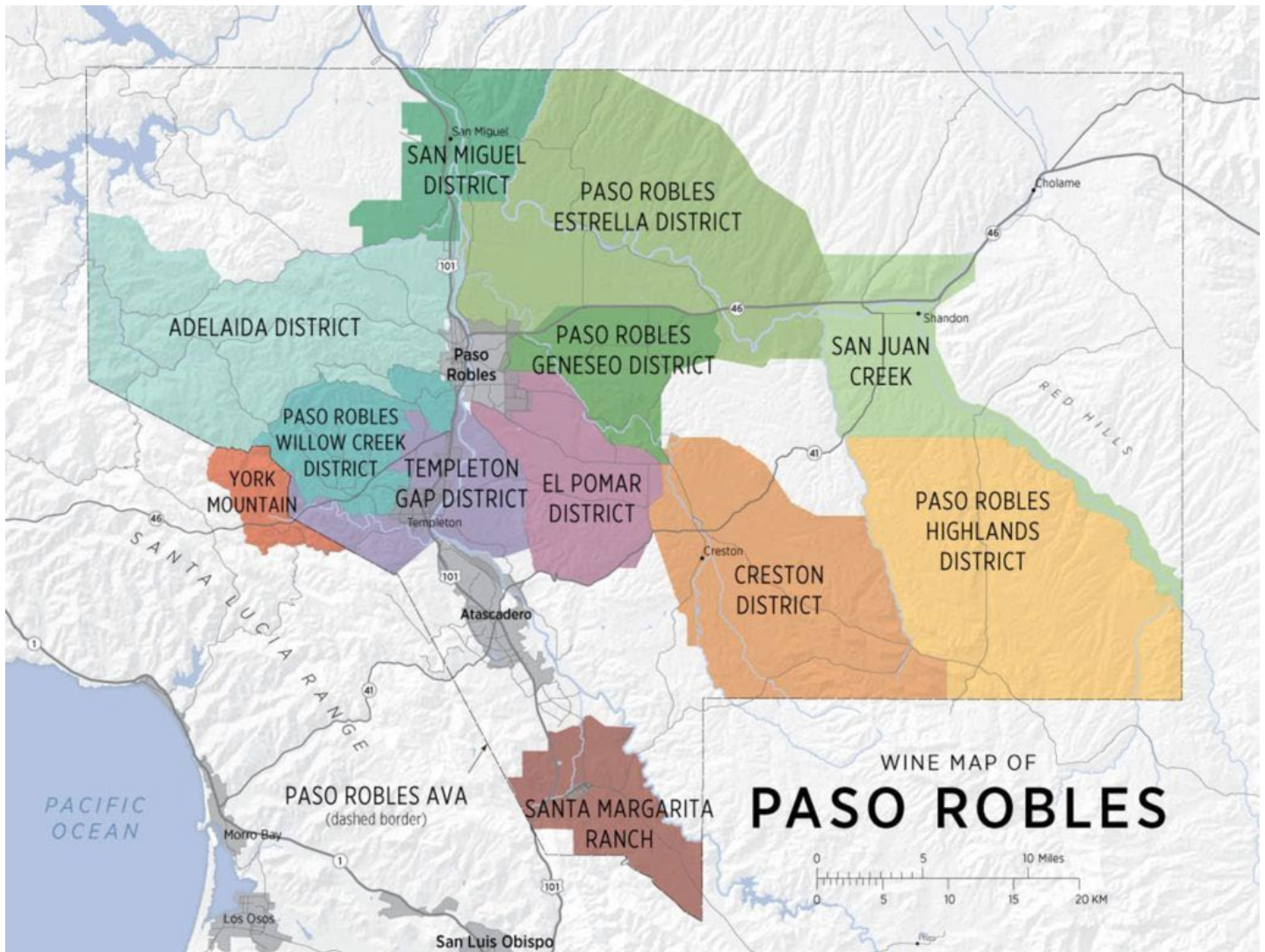
Wine #6 – 2020 Austin Cabernet Sauvignon Paso Robles (Barrel No. 20) - *True to Paso Robles’ signature style, this fruit forward Cabernet Sauvignon has enticing aromas of dark fruit, fresh vanilla bean and hints of coffee. On the palette, the dark brooding fruit flavors are balanced with savory notes of black pepper, baking spices along with a touch of tobacco to add warmth and dimension. Lovely notes of sweet oak, lively acidity & fine dusty tannins complete this wine making it the perfect Cabernet Sauvignon to enjoy daily.*

Wine #7 – 2018 Justin Isosceles - *The 2018 ISOSCELES is fullbodied, complex and balanced and pairs well with rich, full-flavored dishes. Highly aromatic with ripe black cherry and cassis fruit, vanilla and cinnamon spice with cedar, graphite, dried autumn leaf and licorice notes over an attractive toasted oak background. Dry, full-bodied; the mid palate has continuing ripe fruit with savory dried leaf elements, cedar, anise, camphor and a bit of cocoa surrounded with firm, chewy tannins and sweet spice notes that add complexity as the palate evolves. If you can, try cellaring some of your 2018 ISOSCELES to better experience the added complexity and finesse that only time can bring to this exceptional wine.*

Wine #8 – 2020 Quest Cellars Proprietary Red Blend - *Quest is a new wine that aims to express the increasingly recognized potential and excitement of Paso Robles. It is a blend of Cabernet Sauvignon and Cabernet Franc that showcases the luscious softness and depth. These two varietals work seamlessly together displaying notes of fresh menthol, ripe cherry and dark coco powder. The aromas continue through the palate and are elevated with flavors of cedar-spice and warm vanilla. This medium bodied wine finishes with nuances of warm vanilla and smooth layered tannins, the finish is dry yet supple.*

FUN FACTS ABOUT PASO ROBLES

- Paso Robles has 11 nested AVAs, all with different microclimates
- Paso Robles is one of the few places in California with limestone soils
- Paso Robles makes up about 9% of California's vineyard area
- It has the greatest diurnal temperature swing in California at 35-50°F
- Cabernet Sauvignon accounts for almost 50% of all grapes planted here
- You can also find more obscure grapes like Lagrein, Picpoul, and Blaufränkisch
- 85% of Paso Robles wineries produce less than 8,000 cases
- There are more than 200 wineries in Paso Robles
- Most wineries produce less than 5,000 cases a year – that's tiny!
- 90% are run by families who live and work on the vineyard
- Though Paso is an inland AVA, one point is only 6 miles from the ocean





JANUARY 2023 TASTING INVITATION

A TRIP TO PASO ROBLES!

"Wines Worth Drinking!"

Host Retailer is VINO! A WINE SHOP

Guest Presenters

Alex Van Amburg - Southern Glazers Wine & Spirits
Travis Flores - Republic National Distributing

MONDAY, JANUARY 16, 2023 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

\$32 SES MEMBER / \$38 GUEST

TASTING INCLUDES 8 WINES AND PAIRED APPETIZERS

TO REGISTER FOR THE TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5098148>

BRING TWO GLASSES PER PERSON

WINES	LEFT GLASS	RIGHT GLASS
1 vs 2	2021 Justin Sauvignon Blanc	2020 Tablas Creek Vineyard "Patelin de Tablas Blanc"
3 vs 4	2019 Tooth & Nail "The Stand"	2018 Halter Ranch "Cotes de Paso"
5 vs 6	2019 Justin Cabernet	2020 Austin Cabernet Sauvignon Paso Robles
7 vs 8	2018 Justin Isosceles	2020 Quest Cellars Proprietary Red Blend

ABOUT OUR PRESENTERS

Alex Van Amburg - is an experienced Fine Wine Specialist and Consulting Sommelier at Southern Glazers Wine & Spirits based in Liberty Lake- Southern Glazers is the world's pre-eminent distributor of beverage alcohol, and proud to be a multi-generational, family-owned company. They have operations in 44 states plus the District of Columbia and Canada. Alex has "a history of fine wine and spirits sales, restaurant management and private wine consultation- drawing on years of professional acting and theatre experience."

Travis Flores – Travis hosted our May MEXICAN WINES tasting, what a fun event that was! Travis is a high-energy experienced account manager at Republic National Distributing Company – Republic National is a top wine, spirits and CBD distributor in the nation, building strategic relationships with on- and-off-premise customers to elevate their brands and reach their target consumers. RNDC currently operates in the District of Columbia and 38 states across the United States.

SNOW ON WINE

French Refugee Grape to Argentina - Now It's Conquistador

Dr. Jeff Snow,
Director of Education
January 2023

Mention of Malbec wine today and Argentina comes to mind. And rightfully so because of the 129,000 acres planted to Malbec worldwide almost 100,000 are in Argentina³. And 60% of that in the famed Andes foothills of Mendoza^{1,3}. But although it is well documented the first Malbec cuttings were brought from France to Argentina in 1868 by French agronomist Michel Pouget, it's ascendancy didn't begin until about 1990. Malbec, also known as Cot or Auxerrois, is a very old variety with origin in Southwest France's Lot river valley around the ancient town of **Cahors**. The very survival of the grape, and it's refugee passage to Argentina where it now finally thrives is a fascinating tale.

The history of Cahors begins in Roman times as evidenced by old Roman walls and an amphitheater. It's medieval Valentre bridge (begun 1380) is a UNESCO world heritage site, and there are records in England the "Black Wine of Cahors" was imported there in the 12th and 13th centuries³. Here Malbec (or Auxerrois as it was called in the Lot valley) grew then and grows now on steep slopes of limestone at an altitude of below 1000 ft. Perhaps because of terroir or clonal differences or both the grape and it's clusters are different here and in Argentina where "Bunches are smaller and tighter and berries smaller than on the Cot vines of"¹ Cahors. Volcanic soil and high altitude (2,600 to 3,600 ft) of the Andes foothills, as well as crisp dry mountain air make a big difference. The French Phylloxera plague wiped out most vines in Cahors in the 1800's, and Malbec there was not fully replanted until well into the 20th century. So many think that the Malbec brought to Argentina in 1868 may have come from other areas of France than Cahors, and thus might be different clones .



The most fertile vineyards of Cahors lie in the valley along the Lot River. (Photo by Jérôme Morel, courtesy of UIVC)

We are frequently reminded that Malbec is one of the six authorized grapes of the Bordeaux region (along with Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, and Carmeneré). Although Malbec wasn't recorded as grown in Bordeaux until 1782, "Cahors Black wine" was shipped down the Lot to the Garonne and on to Bordeaux. There it was used to darken and strengthen Bordeaux wine in light years. So Malbec was in Bordeaux wines before the vines

arrived. In the terrior of Bordeaux, Malbec is prolific, and apparently was more about volume than quality. However in 1956 a bad frost famously wiped out most of the Malbec. Afterward in the 1960's about 12,360 acres remained and that had languished to only 2,308 acres by 2012. Thus today the epicenter for Malbec in France is clearly Cahors and the Lot valley. To be labeled as such it must be at least 70% Malbec, with the rest being Merlot or Tannat. But clearly the world epicenter of Malbec is Argentina, and within Argentina it is Mendoza. To be labeled Malbec in Argentina wine must now be 100% Malbec.

So if Malbec's arrived in Argentina in 1868, why was it not until the last 20 years the Argentinian Malbec craze began here? Hugh Johnson reports that in the 1980's their wine industry was well established and a century old, but dominated by large industrial wineries churning out massive quantities of drinkable wine with "little pursuit of excellence"².

The native Criolla grape and Malbec were both in use and the wine industry was sustained by domestic consumption of cheap “vino de mesa” or table wine. Quality was not suitable for export. All of this was undoubtedly linked to political instability and economic downturns. But in the early 1990’s there was a shift to quality, and a move to become a wine exporting nation. The focus for red wine went primarily to Malbec and for white the Torrontes grape. Production shifted to small wineries focused on quality. They flourished and grew in number.

Wineries climbed to higher slopes where small yields produced very flavorful grapes and sophisticated wines. Although Mendoza is the largest producing region at over 60%, San Juan, La Rioja, and Salta produce outstanding wines. Salta in the North is said to have the highest altitude vineyards in the world. And now Argentina is the fifth largest producer of wine (after Italy, France, Spain and USA).



So it seems that the Andes foothills of Argentina and the Malbec grape are a perfect marriage. The wine is complete without need to blend in juice from any of Malbec’s cousins. Oh, yes, the grapes we call the Bordeaux varieties are related, and perhaps that is why in a terroir where one of the grapes yields wine lacking something, blends of several of them tends to round out and make a complete and well balanced wine. For instance, one of Malbec’s parent grapes is Prunelard, and it shares its other parent, the little known grape, Magdeleine Noire, with Merlot. And Merlot’s other parent, Cabernet Franc, is also a parent of Cabernet Sauvignon, whose other parent is Sauvignon Blanc.

Is Malbec the wine for you? To find out, pick up a few Malbec wines from different areas of Argentina and maybe a couple from Cahours, it’s original home. You could also throw in a Bordeaux blend or two where Malbec is part of the mix. Have a few friends over and try them out with a grilled steak, leg of lamb or a brisket and see for yourself. And if not sure at first keep repeating until clarity comes to you.

References:

- 1) Jancis Robinson, Julia Harding, Jose Vouillamoz, WINE GRAPES, first edition, pp 272 – 274, Harper Collins Publishers, New York, 2012.
- 2) Hugh Johnson’s Modern Encyclopedia of Wine, pp 216- 218, 490 Simon & Schuster, New York, 1983.
- 3) Forbes.com, Lifestyle, Per & Britt Karlson, “Malbec the French Grape that Conquered Argentina”, Feb 24, 2022.
- 4) Personal notes from travel in Southwest France including Lot river valley and Cahors.

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

2022/2023 BOARD OF DIRECTORS COMMITTEE CHAIRS & APPOINTEES

#	NAME	TERM	EXECUTIVE OFFICERS/DIRECTORS & APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
3	DeNio, David	2024	Board Director
4	DeNio, Dionne	2024	Board Director Appointment: Chair, Glasses & Linens & Membership Recognition
5	Gross, Mary	2023	Board Director Appointment: Chair, Food Committee
6	Gross, Terry	2025	Board Director (Interim replacing Dave Madison term thru 2025) Appointment: A/V & Entertainment/Social Media & Zoom Coordinator
7	Hanson, Marty	2025	Board Director
8	Happy, Julie	2025	Board Director
9	Henspeter, Mona	2023	Board Director
10	Henspeter, Robin	2023	Board Director Appointment: Co-Chair Program Committee
11	Hersey, Paul	2023	Board Director Appointment: Co-Chair, Program Committee
12	Hersey, Claudia	2024	Board Director EXECUTIVE OFFICER: President Appointment: WineMinder Editor
13	Hoffman, Ellen	2024	Board Director
14	Kogler, Barb	2023	Board Director
15	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
16	Sputhe, Rebecca	2025	Board Director
17	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: Vice President
18	Wende, Jody	2023	Board Director

	NAME	TERM	APPOINTMENTS (NON-VOTING)
1	Austin, Deb	2022+	Membership Director
2	Goodwin, Kyle	2022+	Internal Auditor
3	Hanson, Deby	2022+	Extra Special Events Director
4	Rimpila, CR	2022+	Webmaster
5	Roberts, Eva	2022+	Special Events Director
6	Snow, Jeffery	2022+	Education Director

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) to conduct the society's business which includes scheduling and planning events and upcoming programs, review financial reports, hear and act upon committee reports, and perform other duties as needed.

REGULAR EVENTS

There are 10 planned events per year, with July and August months off. Tastings are held on the third Monday of the month at SHRINERS EVENT CENTER, located at 7217 W. Westbow Blvd., Spokane, WA 99224. Special dinners are planned in December (Holiday Dinner) and April (Anniversary Dinner) of each year and are held at the Spokane Club. Extra special events, such as exclusive tastings at wineries or Tasting Rooms, are also planned periodically throughout the year.

The Spokane Enological Society (SES) was incorporated in 1986 as a non-profit (501(c)7 organization governed by an elected 18-member board of directors.

The principal purpose for which the SES is organized is to foster interest in, cultivate appreciation for, and advance knowledge of viticulture, enology and wine. Events and Tastings are social, educational and fun!

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 and 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 YOUR PHOTOS

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!

Take any fun pictures at SES events? Send them to tergro@hotmail.com for posting to our SES Facebook page.

SES Instagram and Facebook page hashtags:
#SES and #SpokaneEnologicalSociety