



# May Wine Minder 2023



*Looking Back* - Succession planning is one of a board's most important responsibilities. I am honored to have served as President of the SES these past 5 years; the support I received from fellow Board Directors and SES members gave me confidence, and with experience I learned how to lead; but it's not about one person; it's about how we came together as a "workforce of DOERS." I'm proud of what we accomplished for the good of the organization and together we served it's members well. Now I'm content knowing the SES is in the good head, heart and capable hands of our new President, **Kris Wedel**, with working board directors and enthusiastic committee volunteers that know what they're doing and why it's important they do it together. *Claudia Hersey*

*Looking Ahead* - I was honored to be asked to be president of SES this year and look forward to working with this great team of board members. I'm excited about the direction we are headed. Since Covid, our membership is rebounding! Our tastings have been fun and must be well attended because our wine pourers have to squeeze in between the tables to get around to everyone! It's up to us on the board to keep this momentum going. I've heard some fun ideas from the new board members. Fresh ideas are what keeps any organization from getting stagnant. Combine new ideas with the historical knowledge the returning board members have and I know this next year will be a great one! *Kris Wedel*

Annual Board election results are listed in the chart on page 11

**WINE BARREL PLANTERS ARE IN (ACTUALLY OUT) AGAIN!** - Growing plants in wine barrels outside is an easy and low-maintenance gardening method. If you have a green thumb but limited garden space, wine barrels are the perfect way to grow flowers, herbs or vegetables. Readily available at garden centers or home building supply outlets, wine barrels are an inexpensive and long-lasting way to have fresh plants at your doorstep. You can create dazzling barrel gardens that will showcase your horticultural talents by following the steps in these helpful how to links: <https://www.wikihow.com/Use-Wine-Barrels-As-Planters>, or <https://homesteadandchill.com/gardening-wine-barrels/>

**THIS BUDZ FOR YOU!** - April showers bring May wine vine flowers! Grapevines bear greenish flower clusters, so small they are hardly noticeable. The flowers are produced at the beginning of the growing season, which is usually sometime in May. Grape flowers come from a dormant bud in spring that developed as a shoot during the previous year.



The grape flower does not have conspicuous petals, instead, the petals are fused into a green structure termed the calyptra, but commonly referred to as the cap. The cap encloses the reproductive organs and other tissues within the flower.



A flower consists of a single pistil (female organ) and five stamens, each tipped with an anther (male organ). The pistil is roughly conical in shape, with the base disproportionately larger than the top, and the tip (called the stigma) slightly flared. The broad base of the pistil is the ovary, and it consists of two internal compartments, each having two ovules containing an embryo sac with a single egg. The anthers produce many yellow pollen grains, which contain the sperm. *What?! Your parents didn't teach you that?!* To learn more, shhhhh, I mean "WATCH" more, click here: [Bloom! The flowering of the grape plant - Bing video](#)

## WHAT ROLE DO BEES PLAY IN THE VINEYARD



- The correlation between bees and fine wine quality may not be an obvious one. The grapes we grow for wine don't technically need bees. In fact, the cultivated "common" grapevine, known as the *Vitis vinifera*, is hermaphroditic, meaning it possesses flowers with functional pistils (which act as ovaries) and stamens (which produce pollen), allowing these vines to self-pollinate (see picture above). It may seem surprising that despite this, wine growers have long invested time and money into designing vineyards that attract bees. So, why are bees so vital to the vineyard, and what are winemakers doing to foster them? The biggest challenge for wild bees is getting enough of the right kinds of flowering plant species in the landscape – pollinator-friendly plants in and around the vineyards can promote more bee populations. And why do they want to do that? Because bees improve soil nutrition (by pollinating cover crops that promote soil health); bees attract other beneficial insects, and bees actively remove calyptra (the protective cap that covers the grape flower until bloom), for the benefit of development of the grape berries and grape bunches. WINE ENTHUSIAST March 2023

## DOLLHOUSE MINIATURES ARE BIG BUSINESS



Good things come in small packages – are your dolls having a party? Crank out the good stuff! *Wine miniatures are just so darn cute.* Dollhouse miniatures of clever bitty bottles bring a playful realness to dollhouses, terrariums, dioramas, and even fairy gardens and gnome villages! And despite their size, this is a BIG business! Miniatures and doll houses have been around for centuries. They have been adult status symbols, learning tools for the daughters of the family to learn household skills, collectors' items, artistic endeavors, historical legacies of how people lived through history and they have been toys that children love to play with. There remains a universal appeal for all things small. Adult collectors will mention that daily cares melt away as they spend time with the world of the miniature. Adult miniature enthusiasts also talk about how creating a miniature house or shadow box allows them to have the room or the house they always wanted but could not afford to have in reality. Artisans know that creating a miniature item takes the highest of artistic skill and creativity, and all over the world they rise to the challenge creating masterpieces in miniature scale. *If you need to reduce your wine intake, this size wine bottle just may be the answer.*

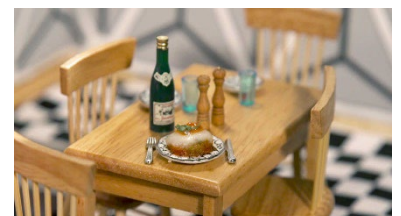


## AND REMEMBER THE TINY FOOD FAD?



In 2017 people were obsessed with REAL "tiny food." The phenomenon, which originated in Japan, was written up everywhere from The Atlantic to BuzzFeed. But why, exactly, are people so obsessed with these impossibly small creations? In Japanese culture, tiny food exemplifies the idea of cuteness, which is widely popular throughout Japanese society. In the U.S., this concept is no doubt also part of its conscious, or subconscious, appeal. But what perhaps most quickly comes to mind upon seeing these tiny foods is the same thing the miniature wine bottles (aka dollhouse miniatures) bring to people, memories from doll house days play.

In 2016 a popular online series called TINY KITCHEN made culinary history where everything was cooked in a dollhouse kitchen roughly 1/12 the normal size by normal size food stylists. And look, there's our miniature wine bottle again!! *Hmmm, tiny wines and tiny foods, also good for restricting calorie intake, even if paired together, just don't look very filling!*





**CHAMPAGNE AS AN ENERGY DRINK?** - On July 24, 1908, the London Olympic Marathon went down in history as one hell of a race. Summer heat had plagued the city, and a newly resurfaced track stretched hard as rock under the runners' feet. At the last minute, the course was extended nearly two miles, forever setting the official marathon length to an arbitrary 26 miles and 385 yards. Fifty-five runners started off from Windsor Castle, but only 27 made it to the finish line. The majority of runners quit before the halfway mark. For a badly needed boost, a number of competitors turned to unlikely, but common-at-the-time sources: brandy, glasses of bubbly, and strychnine (*best known now as rat poison*).



In this picture, Dorando Pietri was helped across the finish line while holding a cork in his hand. Clenching cork wedges helped endurance runners relieve strain on their hands and fingers, but when hollowed-out, they acted as vessels for wine, brandy, and other questionable energy drinks. In the end, concern for Pietri's life resulted in the runner being supported across the finish line by a doctor, causing his eventual disqualification and a redistribution of the race's medals.

Alcohol as a whole was celebrated for its stimulative effects and high sugar (energy) content. Champagne was a favorite thanks to its supposedly rejuvenating effervescence. In 1896, at the inaugural modern Olympic Games, Greek marathon runner Spiridon Louis famously knocked back a glass of cognac with six miles left to go in the race. Refreshed, he went on to win the gold. In 1908, the winner of the Chicago Marathon, janitor-turned-runner Albert Corey, credited his win a steady supply of champagne. *BY KATHERINE ALEX BEAVEN, JUNE 19, 2018*



Today, alcohol is still an option for runners looking to enhance a race along other dimensions. At the Marathon de Médoc in French wine country, 23 different "wine tasting stops" await runners along the 26.2 mile route (and other gastronomic goodies such as oyster tasting at the 38<sup>th</sup> kilometer and steak at the 39<sup>th</sup> kilometer). But thankfully, no one believes wine will actually help them win.



**REMEMBER WHEN WALLA WALLA WAS KNOWN FOR IT'S PRISON?** - Walla Walla used to be best known for sweet



onions and as home of the state penitentiary, where death row inmates once were hanged. Back in 1886, the newly built facility on the outskirts of Walla Walla was known as the Washington Territorial Prison, and the first 97 convicts arrived the following year. When Washington became a state in 1889, the institution became known as the Washington State Penitentiary.

With an operating capacity of 2,200, it is the second largest prison in the state (after Coyote Ridge Corrections Center) and is surrounded by wheat fields (and someday maybe vineyards). It was the site of Washington State's death row and where executions were carried out, until the Washington Supreme Court ruled the state's death penalty statute unconstitutional on October 11, 2018, thereby abolishing capital punishment in the state. If you ever want to have a look at the facility, it's located at 1313 N. 13th Avenue. Located just minutes from the prison walls is Canoe Ridge Vineyards, Brown Family Vineyards tasting room, Goose Ridge Winery tasting room, Don Carlo Vineyard, Carol Davis Vineyard, Dowsett Family Winery, The Walls Vineyards (*oh, now I get it*), Horsepower Vineyard, Beldesoe Family Winery, Bergevin Lane, and a whole lot more very nearby and familiar vineyards and tasting rooms! **NOW I REALLY NEED A GULP!!**

**HAVE AN ARTICLE IDEA FOR NEXT MONTH'S WINEMINDER?** I do, WINE SPRITZERS FOR EVERYBODY, WINE JEWELRY ACCESSORIES, CEREAL AND WINE PAIRING, WINE THAT GOES WITH BREAKFAST, PAINT AND SIP PARTIES, HOW THEY GOT STARTED (AND WHY), WINE AND WHEELS CAR SHOWS (WHY THEY GO TOGETHER WHEN THEY SHOULDN'T), AND MORE! IF YOU HAVE AN IDEA FOR A WINEMINDER ARTICLE OR SOMETHING YOU'D LIKE TO SHARE, DROP ME AN EMAIL AT [CLAUDIA@THINKLAKESIDE.COM](mailto:CLAUDIA@THINKLAKESIDE.COM)

# ANNOUNCING THE SES MAY 15<sup>H</sup> TASTING EVENT

## Wine Spectator

### *Top 10 Value Wines of 2022*

The world of wine is too vast for any one person to know all its secrets, especially when it comes to tracking down the best bargains. So, we “REFERENCED” Wine Spectator’s tasting team reports from their selected top values of the past 12 months (2022). According to their reporters, “these wines not only over-deliver on quality, they are easy on your wallet offering an ideal entry point for a region or variety, giving the opportunity for exploration without breaking the bank.” This list of their **Top 10 Values of 2022** is capped by Wine Spectators editor’s choice for **Wine Value of the Year, our #9 wine in Flight 4**. All of the wines rated 90 points or higher on Wine Spectator’s 100-point scale; cost \$40 or less and were made in large-enough quantities to be widely available.

#### **ABOUT OUR TASTING WINES**



#### **GREETING WINE (Flute glasses will be provided)**

##### **Wine #1 – MUMM NAPA - BRUT NAPA COUNTY PRESTIGE NV**

**\$27.95 Retail - \$25.16 SES Price**

**#7 RATING – 90 POINTS** – REVIEW BY TIM FISH - Should a sparkling wine producer be judged by its most luxurious wine—its tête de cuvée, as the French say—or by its workhorse, non-vintage bottling? Many bubbly winemakers would argue that NV cuvées are the heart of their program. Exhibit A is the Mumm Napa Brut Prestige NV. It’s among the most consistent sparkling buys in California and a persuasive calling card for the winery. Established in the late 1970s as the California outpost of Champagne’s G.H. Mumm, the winery produced its first vintage in 1983. Today, the brand is owned by Pernod Ricard. Winemaker Tami Lotz harvests from nearly 50 growers in Napa County’s coolest regions, mainly Oak Knoll and Carneros. This bottling is equal parts Chardonnay and Pinot Noir, with a 10% blend of Pinot Gris and Pinot Meunier. It was fermented in stainless steel, with small amounts aged in French oak. 220,000 cases made.

#### **FLIGHT 1**

##### **Wine #2 – 2020 DROUHIN VAUDON CHABLIS**

**\$26.95 retail - \$24.26 SES Price**

**#10 RATING – 90 POINTS** – REVIEW BY BRUCE SANDERSON - In the late 1960s, Robert Drouhin had the foresight to invest in Chablis, where vineyard acreage had been shrinking since the phylloxera scourge in the late 19th century. Today, Chablis offers some of the best value available when it comes to white Burgundy, featuring a unique, steely profile combined with delicate aromas and flavors typical of Chardonnay from the region’s Kimmeridgian soils. Named for a mill on the property that straddles the Serein River, Drouhin Vaudon farms 94 acres in Chablis. There are two village-level bottlings: The Réserve de Vaudon is all estate grapes, thus a bit more expensive, while this Chablis is made from purchased grapes, juice and wine, keeping the price at a more reasonable level. It’s fermented and aged seven to nine months (depending on the vintage) in stainless steel tanks. 19,000 cases imported.

##### **Wine #3 – 2021 JOEL GOTT SAUVIGNON BLANC (California)**

**\$17.95 retail - \$16.16 SES Price**

**#5 RATING – 91 POINTS** – REVIEW BY MARYANN WOROBIEC - Joel Gott has been dedicated to value from the beginning—not just with his wines, but also his restaurant ventures, including the Station in St. Helena and multiple locations of Gott’s Roadside. He likes the intersection of high-brow products and low-end prices. Gott’s eponymous label is a family affair (his wife, Sarah, is the winemaker), and he believes it’s unusual for a family-owned winery to make handcrafted wines at affordable prices—that’s usually done by larger companies. His strategy is to shop the entire Golden State. A fifth-generation vintner, he understands that well-priced grapes come from outside of Napa and Sonoma. “Remember, I didn’t build this overnight,” Gott says. “This has been 25 years of this, every day.” 92,000 cases made.

## FLIGHT 2

### Wine #4 – 2019 MONTINORE PINOT NOIR WILLAMETTE VALLEY RED CAP

*\$23.95 retail - \$21.56 SES Price*

**#9 RATING – 90 POINTS** – REVIEW BY TIM FISH - Back in 1905, John Forbis named his ranch Montinore, a combination of his former home in Montana and his new life in Oregon. It took 80 years before a vineyard was planted, but the Montinore name stuck. Inspired by his Italian immigrant grandparents Carlo and Rosa Marchesi, Rudy Marchesi went into the wine business and was working as a distributor when he came across Montinore, which produced its first wine with the 1990 vintage. He joined Montinore as a consultant in 1998, and by 2005 he owned the vineyard and winery. Red Cap is Montinore's entry-level Pinot Noir, harvested from three biodynamically farmed vineyards in Tualatin Hills and Yamhill-Carlton. Winemaker Stephen Webber aged the wine in French and Hungarian oak, 20% of which was new. 19,849 cases made.

### Wine #5 – 2021 DOMAINE BOUSQUET MALBEC TUPUNGATO (Argentina)

*\$14.95 retail - \$13.46 SES Price*

**#6 RATING – 90 POINTS** – REVIEW BY AARON ROMANO - As wine drinkers become more conscious about what's in their glass, Domaine Bousquet stands out in Argentina as the country's largest exporter of certified organic wines, including representation in 50 countries. When founder Jean Bousquet purchased untouched land in 1998, few were willing to risk growing grapes in Uco Valley's remote and unproven area of Gualtallary in Tupungato, where elevations soar beyond 4,000 feet above sea level. Today, Bousquet's daughter Anne and her husband, Labid al Ameri, operate the winery, whose 593 acres of organically farmed vineyards are the foundation for many of its wines. The 2021 is a tremendous expression of Argentine Malbec. Winemaker Rodrigo Serrano fermented the wine entirely in stainless steel tanks to preserve the lively profile of floral cherry and raspberry notes. It should be widely available wherever you shop for wine and offers an eco-friendly choice to boot. 49,122 cases imported.

## FLIGHT 3

### Wine #6 – 2019 ANTINORI TOSCANA VILLA ROSSO (Italy)

*\$23.95 retail - \$21.56 SES Price*

**#3 RATING - 90 POINTS** – REVIEW BY BRUCE SANDERSON - Villa Antinori was first produced in 1928 and is named after the Villa del Cigliano in San Casciano Val di Pesa that used to be owned by the Antinori family. The IGT Toscana designation was introduced in 2001. The grapes for the 2019 bottling come from estate vineyards in Montalcino and Maremma. A blend of Sangiovese, Cabernet Sauvignon, Merlot and Syrah, the wine is fermented and macerated in stainless steel for 12 to 15 days, using both pumping-over and punching-down to extract color, flavor and tannins. It then ages 12 months before bottling in barriques, of which 20% are new and the rest either 1, 2 or 3 years old. The wine shows ample black cherry and blackberry fruit, yet it can benefit from a year or two of aging after release. 80,000 cases imported.

### Wine #7 – 2017 BODEGAS MARQUÉS DE MURRIETA RIOJA FINCA YGAY RESERVA (Spain) *\$41.00 retail - \$36.90 SES Price*

**#4 RATING – 91 POINTS** – REVIEW BY ALISON NAPJUS - Marqués de Murrieta owner Vicente Dalmau Cebrián-Sagarriga has spent nearly three decades walking a fine line between respecting tradition at this venerated Rioja estate and positioning its bottlings for success in the modern world of wine. 2018 was the first harvest vinified in a new winemaking facility that offers more space and employs state-of-the-art technology, allowing for greater precision. The vintage puts an emphasis on the fruit sourced wholly from the 740-acre Ygay estate and brings Cebrián-Sagarriga even closer to his goal for the winery: "Elegance, freshness, complexity—this is Murrieta today." This philosophy also applies to the extended aging requirements of the reserva category, with the 2018 seeing 21 months in American barriques, versus the 60 to 70 months common 20 years ago, and the eschewal of old oak for new during the initial six to seven months. 14,000 cases imported. **(2018 Not Available)**

## FLIGHT 4

### Wine #8 – 2019 DECOY LIMITED RED NAPA VALLEY (Napa Valley)

*\$31.00 retail - \$27.90 SES Price*

**#2 RATING - 91 POINTS** – REVIEW BY TIM FISH - Decoy began as a second label for Duckhorn in the 1980s, when founders Dan and Margaret Duckhorn saw an opportunity for a value-oriented brand. It evolved into its own stand-alone winery and was eventually joined by Migration, Goldeneye and other labels within the Duckhorn portfolio. The Limited Red 2019 is a prime example of Decoy's approach. The wine carries a Napa Valley designation, which means at least 85% of the grapes were harvested there. That's quite an achievement for a \$30 bottle of wine, considering the price of Napa grapes. Winemaker Dana Epperson put together a blend of 58% Merlot, 15% Cabernet Sauvignon and 14% Malbec, with a dash of Petit Verdot and Zinfandel. She aged it 18 months in French oak barrels, 40% of them new. 32,500 cases made.

### Wine #9 – 2019 BEAULIEU VINEYARD CABERNET SAUVIGNON NAPA VALLEY

*\$43.00 retail - \$38.70 SES Price*

**#1 RATING – 92 POINTS** – REVIEW BY JAMES MOLESWORTH - Beaulieu Vineyard's roots lie in a 4-acre estate in the heart of Rutherford, purchased for \$12,000 in 1900. Its owners, Georges and Fernande de Latour, were looking to continue their cream of tartar business, scraping off potassium tartrate crystals from the inside of wine barrels. Over the years, however, the de Latours expanded their property, starting Beaulieu in 1904. Today, it is one of Napa's oldest and most venerable wine estates. Now owned by Treasury Estates, Beaulieu spans 200-plus Rutherford acres across three ranches, plus other estates in Carneros and Calistoga. André Tchelistcheff, California's most influential post-Prohibition winemaker, cemented the winery's legendary status and positioned it among Napa's elite. During his 35-year run at the winery, Tchelistcheff set the standard for modern winemaking, with Beaulieu's wines a prime example.



REGISTRATION IS OPEN FOR THE MAY 2023 SES WINE TASTING EVENT

## Wine Spectator

*"Top 10 Value Wines of 2022"*

GUEST HOST AND FELLOW SES MEMBER  
MATT DOLAN OF VINO! A WINE SHOP



**MONDAY, MAY 15, 2023 – 7:00 PM**

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM – CHECK-IN REQUIRED BEFORE SEATING

**\$35 SES MEMBER / \$40 GUEST**

TASTING INCLUDES NINE WINES AND PREPARED APPETIZERS

TO REGISTER FOR THIS FUN AND FABULOUS MAY 15<sup>TH</sup> TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5257164>

**BRING 2 GLASSES PER PERSON**

FLUTE GLASSES WILL BE PROVIDED

Wines will be available for pick-up from VINO! A WINE SHOP next week (TBA from Matt)

222 South Washington St. Spokane, Washington 99201

(509) 838-1229

OPEN TUE – FRI 10:00 – 6:00

Saturday 10am – 5pm

Sunday – Closed



# SNOW ON WINE

Dr. Jeff Snow  
Director of Education  
May 2023

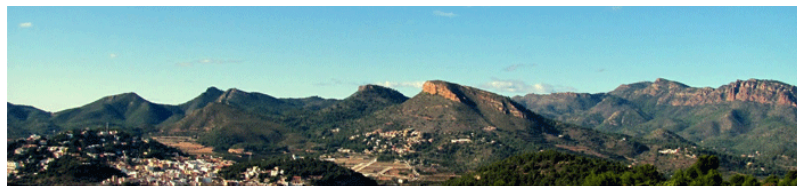
## The 3M Grape



Although the Spanish and the French agree on very little, along their Mediterranean coast they share and relish the same grape. And yet they can't agree on a name! In Spain where the grape is thought to have originated it is Monastrell<sup>1</sup>. In the Rhone Valley and Provence the French insist on calling it Mourvèdre. Although on both sides of the Pyrenees it may also be named Mataro<sup>1</sup>. And although the Spanish and French may not blend well, the grape they share does!

In Washington, by any of those names, it is the "M" in the red blend wines we call "GSM". And here as well as California, Arizona, Texas, and around the world in South Africa and Australia 3M's plantings have been expanding since the 1990's. This trend followed the widespread fame wine writers like Robert Parker and others gave to Southern Rhone and Provencal wines such as Cote du Rhone, Chateauneuf du Pape and Bandol; red blends rich in Mourvèdre, which our "GSM" blends echo. And south of the Rhone Valley in France's Languedoc-Roussillon, and into Spain, the 3M grape is also blended but sometimes made as a mono-varietal wine. But Mourvèdre's great value is the structure, tannins and rich blackberry and dark stone fruit flavors it brings to red blends<sup>1</sup>.

Monastrell comes from the Latin Monasteriella, or little monastery, suggesting it was first cultivated by monks. As it spread out over the world it has also retained and even gained popularity at home. Spain has the world's largest plantings, mostly along it's Mediterranean coast. This was some of the last of Spain to be replanted after Phylloxera finally arrived there and destroyed the vines in the early 20th century. But before the Phylloxera it was the main variety in the Camp de Morvedre



region around Valencia. And from here it apparently was taken to Provence where the French added a "U" creating the name Mourvèdre. Monastrell is the principal black grape in Denominacion de Origenes (DO's) such as Alicante, Almansa, Jumilla and Valencia along the Mediterranean coast. In our wine markets look for the DO Jumilla (pronounced hu-me-ya). Many wines there are nearly 100% Monastrell, and show off it's structure, texture and balance, and rich full blackberry flavor at a moderate price.

France has the world's second biggest 3M grape plantings. Over 23,000 acres today<sup>1</sup>. An amazing increase from only 1,278 acres in 1960. This rise in popularity is despite Mourvèdre being a demanding and difficult variety. It is late budding, late ripening and needs high temperatures, yet is susceptible to "sunburn" if too hot. It is drought intolerant and has little resistance to many grape vine pests. But small, sweet, thick skinned berries can produce high alcohol and tannin levels and a wine with dark color and high flavor extraction. That apparently makes it worth the trouble.





Within France the biggest 3M plantings are in the Var, home of Bandol. Bandol wine must be 50 to 95% Mourvèdre. The blend is completed with any or all of Grenache, Cinsaut (also called Cinsault in the Rhone), Syrah and Carigan.

Boating the Canal du Midi last year near the Aude River in Languedoc we found Mourvèdre blends in the Minervois AOC<sup>4</sup> and Corbieres AOC to be plentiful, wonderful and inexpensive. I later learned that Languedoc, with 700,000 acres, is the largest wine producing area of the world<sup>2</sup>. It is responsible for over a third of France's wine production and in 2001 produced more than the entire USA<sup>2</sup>.

"...Mourvèdre plantings along with all things Rhoneish have been increasing in Washington..."<sup>1</sup>, so to get the inside word on how the 3M grape is handled locally I spoke with Winescape winemaker Phil Butterfield (a recent presenter at SES tastings). It all starts in the vineyard where he carefully monitors grape maturation, giving it ample "hang time". This gives our late maturing grape time to go from simple "sugar maturity" to full phenolic or skin maturity. The ideal terroir of Washington, at Kiona's Heart of the Hill Vineyard on Red Mountain, allows late harvesting and the full development of 3M's flavors and tannins. With late October picking, the grapes arrive cold (under 60 degrees). They are destemmed, lightly crushed, and the must warmed to 70 degrees so that primary fermentation in open bins will start immediately. Phil uses a non-native yeast specially selected for Mourvèdre, and adds yeast nutrients to keep the slow low temperature fermentation going for 18 or 19 days. Punching down the cap three times a day increases extraction and low temperature preserves more volatile flavor chemicals. Once fermentation completes to dryness, during an additional extraction of 4 to 5 days, care is taken to keep the new wine reduced by layering with CO2 gas. Finally the juice is pressed off the skins and the wine begins its 20 months in 2 year old barrels. Phil racks once during that 20 months as malolactic fermentation and maturation occur and keeps barrels topped up. Currently, all of Winescape's 3M is blended with other Rhone varietals, but Phil admits being tempted to make a Mourvèdre varietal someday<sup>3</sup>. "Difficult and demanding variety"<sup>1</sup> indeed, and a winemaker up to the task!



So what began on the sunny shores of the Western Mediterranean<sup>1</sup> has now traveled around the world. And although thriving as a new world wine in red blends both in the northern and southern hemispheres, 3M continues to shine and expand rapidly in popularity in its old world homes in France and Spain. Many of us have enjoyed it in Cote du Rhones and Southern Rhone village wines, and we all drink local GSM red blends. Now I challenge you to seek out other examples. Look for Bandol wine from Provence; Spanish wine DO's like Jumilla; Languedoc wines from Minervois; Roussillon reds; and Venture down under for Australian GSMs from Barossa Vale. Even California!



Today the wine market is world wide and we can all be world wine travelers with just a short drive to any local wine store or supermarket. But in the end don't you agree that we have some of the best 3M right here in good ole' Spokaloo!



*References and notes:*

- 1) Robinson, Jancis; Harding, Julia; Vouillamoz, Jose', Wine Grapes, Pp 3 – 1176, ECCO (Harper Collins Publishers) New York, 2012.
- 2) K. MacNeil The Wine Bible p. 293-4 Workman Publishing, 2001.
- 3) Phil Butterfield, wine maker and co-owner of Winescape Winery, personal communication.
- 4) AOC or Apellation Controlee is designation of French government control of origin and production of the best wines.

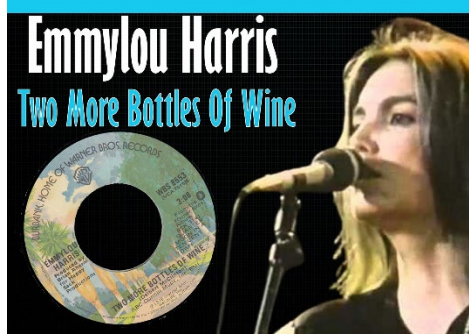


# YOU HEARD IT HERE

By Terry Gross

A/V Entertainment/Social Media & ZOOM Coordinator/Interim Board Director

May 2023



Thought I would kick off May with a song performed by one of my all-time favorite artists, **Emmylou Harris**, who I finally had the good fortune of seeing live in concert last Summer. A goal I had for many years. And I was not disappointed. She still sounds great after all these years. But enough on that.

This song, TWO MORE BOTTLES OF WINE, was written by Texas Blues and Soul performer Delbert McClinton in 1978 and recorded by American country music artist Emmylou Harris. It was released in April 1978 as the first single from the album **Quarter Moon in a Ten Cent Town.** (*I always loved that title*). "Two More Bottles of Wine" topped the U.S. country singles chart that June. A live version by Sheryl Crow and Vince Gill appears on the 2016 CD **The Life & Songs of Emmylou Harris: An All-Star Concert Celebration.**

This is a song about adventure, dreams, desires and finally deserts. It's about the remaining half of a broken couple whose relationship and Hollywood dreams both fell on hard times after moving to LA. Two people move to the West to follow their dreams with a desire that should set the place on fire, but in two months, one of them left the other high and dry. So the guy moves out, and she is assessing the situation while drinking the wine he left behind. It's ok though, as she has two bottles of wine to get her through the night. *For a song about being dumped and abandoned, it sure has a peppy tempo and snappy tune.* [two more bottles of wine by emmy lou harris - Bing video](#)



Here are the lyrics:

We came out west together with a common desire The fever we had might've set the west coast on fire Two months later got trouble in mind Oh my baby moved out and left me behind But it's all right cause it's midnight And I got two more bottles of wine The way he left sure turned my head around Seemed like overnight she just up and put me down Ain't gonna let it bother me today I been workin' and I'm too tired anyway But it's all right 'cause it's midnight And I got two more bottles of wine I'm sixteen hundred miles from the people I know I've been doin' all I can, but opportunity sure come slow	Well I'd be in the sun all day But I'm sweepin' out a warehouse in west L.A. But it's all right 'cause it's midnight And I got two more bottles of wine. I'm sixteen hundred miles from the people I know I've been doin' all I can but opportunity sure come slow Well I'd be in the sun all day But I'm sweepin' out a warehouse in west L.A. But it's all right 'cause it's midnight And I got two more bottles of wine Yes, it's all right 'cause it's midnight And I got two more bottles of wine Yes, it's all right 'cause it's midnight And I got two more bottles of wine
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# Recipes!

FROM THE MARCH 2023 SES TASTING

## CRISPY REUBEN ROLL-UPS

### Russian Dressing Ingredients:

- 1/2 c mayonnaise
- 1/3 c ketchup
- 1/4 c minced green onion
- 2 TBL chopped drained capers

*In a small bowl, combine the mayonnaise, ketchup, green onions and capers.*

*Chill until needed.*

### Roll-Up Ingredients:

- 1 medium onion, diced.
- 1 TBL vegetable oil, plus extra for brushing tortillas
- 1 c (8 oz) rinsed and drained sauerkraut
- 6 large flour tortillas
- 1 ½ c grated Swiss cheese
- 12 ounces pastrami thinly sliced



*Preheat the oven to 400 degrees F. In a saute pan, saute the onions in 1 T oil until lightly browned, about 5 minutes. Add the drained sauerkraut and cook for another 2 minutes. Lay the tortillas out on a large work surface. Spread each tortilla with ¼ cup of the cheese. Lay a few slices of the pastrami down the center, and spread about ¼ cup of the sauerkraut mixture over the pastrami. Starting at an end that is crosswise to the pastrami strip, roll the tortillas up jelly-roll style, so the pastrami and sauerkraut run down the length of the middle of the tortilla. Lightly brush the roll with vegetable oil. Place roll on a large baking sheet and bake until lightly browned on the outside and melted on the inside, about 10 minutes. Cool slightly, then cut each roll on the diagonal into 6 pieces. Serve with the Russian dressing for dipping, or drizzle dressing over each piece.*

## TUNA PATE

### Pate Ingredients:

- 10 oz canned tuna in olive oil, drained
- 1 cup softened butter, cut into 6 pieces
- 2-3 drops lemon juice
- 2 -3 drops Tabasco
- Salt and Pepper
- 10 medium shrimp, cooked, shelled
- 3 TBL coarsely chopped pimientos
- 2 TBL tiny capers, drained
- Parsley sprigs
- 1 Baguette, sliced rounds



*In a food processor add tuna, butter, lemon juice, Tabasco, salt and pepper. Pulse until smooth. Add shrimp, pimientos and capers. Pulse until ingredients are evenly chopped and combined. Taste and adjust seasoning; it must be highly seasoned. Pack the pâté into a well-oiled 3-cup loaf pan or mold and chill for 24 hours. Unmold onto a serving plate. Garnish with parsley and serve with baguettes. Makes 3 cups.*

*Variations: The pâté can be made with crabmeat instead of shrimp or a combination of shrimp and crabmeat. It can also be flavored with fresh, finely minced dill or tarragon and a large pinch of curry.*

# ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)

## 2023/2024 BOARD OF DIRECTORS AD-HOC COMMITTEE CHAIRS

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marlys	2024	Board Director
2	Austin, Deb	2026	Board Director <b>Appointment: Membership Director</b>
3	Cortright, Carly	2024	Board Director <b>EXECUTIVE OFFICER: Treasurer</b>
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director <b>Appointment: Chair, Membership Recognition</b>
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director <b>Appointment: Internal Auditor</b>
8	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) <b>Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)</b>
9	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Sputhe thru 2025) <b>Appointment: Chair, Extra Special Events</b>
10	Hanson, Marty	2025	Board Director <b>Appointment: Program Committee Co-Chair</b>
11	Happy, Julie	2025	Board Director <b>Appointment: Program Committee Consultant</b>
12	Hersey, Claudia	2024	Board Director <b>Appointment: WineMinder Editor</b> <b>Appointment: Chair, Glasses, Linens &amp; Promo Items</b>
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leininger, Lyn	2023	Board Director <b>EXECUTIVE OFFICER: Vice President</b>
17	Plewman, Marcia	2024	Board Director <b>EXECUTIVE OFFICER: Secretary</b>
18	Wedel, Kris	2024	Board Director <b>EXECUTIVE OFFICER: President</b>
<b>AD HOC COMMITTEE MEMBER ONLY (NON VOTING)</b>			
	NAME	APPOINTMENTS	
1	Gross, Mary	Chair, Food Committee	
2	Henspeter, Mona	Co Chair, Program Committee	
3	Henspeter, Robin	Co Chair, Program Committee	
4	Hersey, Paul	Co Chair, Extra Special Events	
5	Rimpila, CR	Webmaster	
6	Roberts, Eva	Special Events Director	
7	Snow, Jeffery	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, 8 tastings and 2 special dinner events. We take July and August 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.

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

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.

### SES MEMBERSHIP BENEFITS

Membership in the SES enables you to enhance your knowledge and appreciation of wine and include:

- Annual subscription to the SES e-newsletter, the WineMinder containing information about our upcoming events and how to register (sent by email and archived online);
- On-line access to SES archives including newsletters, educational articles, Food Committee recipes and SES Board minutes.
- Reduced member rate on SES tasting events where we spend time with local winemakers, industry leaders and society members who are knowledgeable about wine;
- Reduced member rate on SES extra special events at local tasting rooms and wineries;
- Reduced member rate to attend the multi-course April Anniversary Dinner and December Holiday Dinner at the Spokane Club;
- Receive discounts on wine purchases from our presenting retailers;
- Enjoy appetizer foods prepared by our Food Committee paired specifically for each wine in our typical 8 wine tastings.
- \*New members receive a SES membership name tag;
- \*New members receive a SES logo wine glass and carry bag;
- Our tastings and dinner events offer great networking opportunities;
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting!

### HOW TO BECOME A NEW MEMBER

Effective March 1, 2023, the cost to **join** the SES for a 1-year term is **\$40 per person** which includes a 1-time set-up fee that pays for your new member name badge and SES logo wine glass and carry bag.

### HOW TO RENEW YOUR YEARLY MEMBERSHIP

Effective March 1, 2023, the cost to **renew** your membership each year in June is **\$30 per person**. 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 via mail request to the SES.



## MEMBERSHIP RENEWALS ARE DUE ON OR BEFORE JUNE 30th 2023



### **HOW TO BECOME A NEW MEMBER OR RENEW YOUR ANNUAL MEMBERSHIP** (as of 4/17/23)

On behalf of the Board of Directors we thank you for your interest in becoming a new member (or renewing your current membership) to the Spokane Enological Society (SES). Whether you are new to wine or are an experienced wine connoisseur, you are welcome member of the SES and know you will always learn something new!

#### **How to apply for NEW Membership or RENEW your current Annual SES Membership**

As of 3/1/23, the cost to become a new member of the SES is \$40.00 per person (see\* below). PLEASE NOTE: new member dues are not pro-rated by the number of months remaining in the membership year which begins July 1st and ends June 30th.

As of 3/1/23, qualified renewing members (a "qualified" renewing member is a person who joined the SES on or before June 30th of the previous year) may pay the annual renewal fee of \$30.00 per person.

You can apply for new membership or renew your current membership on-line via the SES website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) or complete the attached **2023/2024 New Member/Renewing Member Application and Release of Liability Form (attached)**, and return it along with your payment to SES, P.O. Box 31404, Spokane WA 99223.

If you have any questions, please contact our Membership Director at 509-723-5871 (leave a detailed message for a return call) or send an email to: [spokane.eno@gmail.com](mailto:spokane.eno@gmail.com).

#### **Benefits of SES Membership**

Membership in the SES enables you to enhance your knowledge and appreciation of wine and supports the future of the Spokane Enological Society organization. Real benefits you receive by becoming a member (or renewing your annual membership) include:

- Annual subscription to the SES e-newsletter, the WineMinder containing information about our upcoming events and how to register (sent by email and archived online);
- On-line access to SES archives including newsletters, educational articles, Food Committee recipes and SES Board minutes.
- Reduced member rate on SES tasting events where we spend time with local winemakers, industry leaders and society members who are knowledgeable about wine;
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- Our tastings and dinner events offer great networking opportunities;
- Be part of a fun social organization of like-minded people who appreciate wine and want to learn more by tasting!



**2023/2024 NEW MEMBER or RENEWING MEMBER  
Application and Release of Liability Form (as of 4/17/23)**



**ABOUT THE SES** - 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, distributor representatives and local wine retailers.

As of March 1, 2023, you can apply for new membership or renew your current membership on-line via the SES website at [www.spokaneenologicalsociety.org](http://www.spokaneenologicalsociety.org) or by completing this form below and return it along with your payment to SES, P.O. Box 31404, Spokane, WA 99223.

**Renewing Members:** \$30.00 per person x \_\_\_\_\_ = \$ \_\_\_\_\_

*A "qualified" renewing member is a person who joined the SES on or before June 30th of the previous year)*

**New Members:** \$40.00 per person\* x \_\_\_\_\_ = \$ \_\_\_\_\_

*New members pay a one-time \$10.00 set-up fee; renewing members do not pay this fee. NOTE: new member dues are not prorated by the number of months remaining in the membership year which begins July 1st and ends June 30th.*

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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 below thereby acknowledging your understanding of the below terms of this statement:**

I, the undersigned, have made application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by it's Bylaws and Standing rules and 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.**

	NEW OR RENEWING APPLICANT 1		NEW OR RENEWING 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**

To learn more about the Spokane Enological Society, visit our website at [Spokane Enological Society - Home Page](#)  
If you have any questions please call our Membership Director at 509-723-5871 and leave your name, call-back number and message, or send an email to [Spokane.eno@gmail.com](mailto:Spokane.eno@gmail.com).