



November WineMinder 2023



THE COLOR OF AUTUMN IS THE COLOR OF WINE – to some, Fall is heaven on earth with its changing temperatures and fabulous foliage colors; from bright green to yellow, gold to orange, and crimson to purple. The color of wine is also intense and one of the most recognizable characteristics of wine. If you wish to know the ‘main’ color of a wine, you look at its center. How many different colors of wine are there? The answer is complex but it’s valuable knowledge for those who enjoy examining wine. See, there’s so much more for us to learn about wine, which indeed makes the SES a fun organization to be a part of – *and here’s two more SES events to look forward to...*

MARK YOUR CALENDAR

NOVEMBER 20TH – This WineMinder announces our November tasting on “**THE ART AND SCIENCE OF WINE BLENDS**” – many blended wines are not only good; they are excellent! And some of them are world-famous. Let’s learn about wine blends together with the amazing commentary of **Alex Van Amburg, CSW**, and by tasting some great examples of really delicious wine blends!

DECEMBER 11TH – (*this is the **big juan** of the year!*) Our 47th Annual SES Holiday Dinner in the Georgian Ballroom at the historic Spokane Club. Come help us celebrate 47 years as an organization; emblematic of a great group of people with a fun social purpose, *to advance our knowledge of viticulture, enology and wine.*

CONFUSED ABOUT WHY YOU ARE SEEING “Sustainably Made/Salmon Safe” certification on wine labels? Here’s the deal in a nutshell: *A “Salmon-Safe” certified vineyard practices water-use management and takes erosion-control steps (such as planting cover crops) to maintain water quality and salmon habitat; reduce runoff and enhance native biodiversity of the vineyard.* It also means they are good stewards of the land with a good carbon footprint and a vineyard who does right by fish. And this label is no small fish! SALMON-SAFE is a leading U.S. certifier of Ecologically sustainable viticulture with more than 350 Oregon, Washington, and British Columbia vineyards transitioned to certification. There’s more than one way for vineyard operators to earn Salmon-Safe certification. Salmon-Safe’s primary Oregon and Washington vineyard certification program operates in partnership with Low Input Viticulture and Enology (LIVE), modeled after European standards for Integrated Production certification by the IOBC (International Organization for Biological Control). Organic vineyards seeking Salmon-Safe certification are certified by **Oregon Tilth**, the leading West Coast certifier of organic farms. Salmon-Safe and Demeter have harmonized standards so that West Coast vineyards that achieve biodynamic certification also earn Salmon-Safe certification. Most recently, in the Walla Walla watershed of Oregon and Washington, Salmon-Safe is joining with sustainable viticulture organization Vinea in its pilot of a new Walla Walla Valley Certified Sustainable (WWVCS) standard for wine grapes and other crops. Salmon-Safe vineyard certification is valid for three years, subject to annual verification. *And now you know.*

A few members asked, “why aren’t you including those weird little wine stories of previous WineMinder’s anymore” ...to which I replied, “be careful of what you wish for...” and here’s why:

WILD WINE POTIONS - The world of wine is a weird and wacky place, full of wild potions. We already learned about **meteorite wine**, for example. Bottled in 2012, this stuff was slowly aged with a space rock that crashed to earth around 6,000 years ago. Supposedly, the meteorite gives the wine a “livelier taste.” And then there are the bizarre wines made from non-grape fruits and grains, like rice. On the tame side, there is **Omerto**, a Canadian wine made of fermented tomatoes. On the incredibly bizarre side, there’s the ever popular **three penis wine**, a Chinese concoction made with the genitalia of dogs, seals, and deer. Topping the list of weird wines is the uber-obscure and extremely controversial **Tongsul**, a little-known Korean wine allegedly made of human baby poo (*sorry, hope you weren’t eating*). But the saddest of all is **tiger bone wine**, another Chinese confection, a beverage requiring endangered animals. The recipe involves soaking tiger bones in a vat of rice wine; a bottle can go for over \$800. A whole crate can sell for around

\$30,000. While tiger bone wine has been illegal since 1993, the stuff is still wildly popular. Supposedly, this outlaw brew can cure arthritis and chills, improve IQ, and give consumers the “sense of a predator.” Perhaps more significantly, tiger bone wine is a status symbol. While authorities occasionally shut down auctions selling tiger bone wine, sellers find loopholes around laws by pointing out the wine doesn’t actually contain any tiger parts once it’s bottled. If you can afford a bottle, it means you are a wealthy, important person. *And stupid.*

Let’s go far away from the “disgusting” weird little wine stories, to the most ultimate of real “beauty!”

GOD LOVE SOPHIA LOREN! In case some of you youngsters don’t know...deemed one of the greatest female stars of



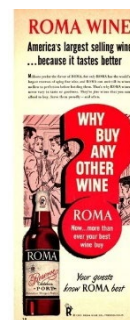
Classical Hollywood by the American Film Institute, **Sophia Loren** is an Italian actress who set the scene for the film industry for over 60 years. A beautiful woman on screen in the midst of her acting career, she still looks graceful and poised at 87 years old. *Why are we featuring her to our wine community?* Because she is famously quoted as saying, **“I’d much rather eat pasta and drink wine than be a size zero.”** This quote highlights her preference for enjoying food over being Hollywood thin. She also famously said, **“Everything you see I owe to spaghetti,”** also deeming her proud of her natural, imperfect figure. *If only we could all be that blessed!*

WE LOVE LUCY TOO! Here’s a picture of the original 1948 advertisement for **California Wine Roma** by



Lucille Ball. Fans of **Mystery Playhouse** and **Suspense** were no strangers to the sponsor **Roma Wines** (a Burgundy). Lucille Ball starred in a 1944 **Suspense** episode called **Dime A Dance**. The familiar ads during **Suspense** boasted the wine company from Fresno California was “America’s largest selling wine” and that Roma was “Made in California for enjoyment throughout the world.” In 1942 the winery was truly the largest winemaker and also was responsible for

being innovators in the industry. They offered 34 different types of wine including Sherry, Port, Ruby Port, Muscatel and Tokay.



THE IMPORTANCE OF “STORYTELLING” – In the wine business powerful stories can evoke emotion and bring products and desired experiences to life. Stories are born from yes, marketing teams, but only by virtue of a winery’s unique terroir, a winemaker’s history, the vineyards partnerships, relationships, and vision; i.e. the **Story**. Stories are one of the aspects by which people are guided to choose which brand to consume; stories appeal to the consumer’s emotionality, and emotion is usually behind most consumption “habits” (*their word, not mine*). A good story is key to a successful marketing strategy in the world of wine. We’ve all experienced “the tasting room,” where we relax and taste wine, and if you noticed, it’s also a very important part of a story. With each wine tasted, a visitor learns about the challenges that the owners of the estate had to overcome. With the final wine that is served, the visitor comes full circle in their emotional journey. And so, the wine tells a story beyond the product itself and the estate brand is not just a brand but a story to remember and tell. *And what do we do?* Our emotional (and physical) engagement makes us buy a bottle of their wine (*or a case as the case may be*) so we can hold the memory and enjoy “the story” all over again at home.

HAVE YOU HEARD OF MIXOLOGY CUBES? Just add some white rum and a splash of club soda to make instant mojito!

One cube packs the refreshing mint and lime components to make for a quick mocktail or cocktail on the go, at home, or in the air! Cocktail Drink Bombs are basically the same thing – *finally a gift that’s not meaningless*. Cubes and bombs and packets are all extremely easy to use (*or hide in your purse*) and they say are delicious. *Have you ever tried one?* It seems like a fun twist on mixology for sure! But what about mixology cubes for wine? Try “Instant Mimosa Cocktail” cubes; just mix with a bit of bubbly, or “Infuse and Sip Wine Cocktail Kit”



that comes with all natural cocktail mixes that reportedly “pair beautifully with warm weather, good company, and WINE!



ANNOUNCING THE NOVEMBER 20th 2023 SES TASTING PROGRAM



**Many blended wines are not only good; they are excellent!
And some of them are world-famous. So let's learn about wine blends by tasting!**

ABOUT WINE BLENDING

Blending is not about making a bad wine good but making a good wine better.

Wine blending is the process of combining wines made of different varietals or in different years. Its goal is to create a wine that is better than its single ingredients. Blends are very common in the world of wine, and many great wines are blended. To understand why winemakers blend wines and how they do it, we'll learn the details of wine blending with expert commentary from William (Alex) Van Amburg. Together we'll learn about reasons for blending wine, different types of wine blending, which grapes are used for wine blending, how wine is blended (acidity level, sweetness, alcohol level (*we all know that's my favorite*), flavors, complexity, balance, how winemakers find the best wine blending recipe, when is best time to blend wine, and taste some great wine blends.

From the very beginning of winemaking, good winemakers have focused on making the best wines possible. In special vineyards, with certain varietals and in particular vintages, using a single varietal may produce the best wine. In other circumstances, blending different varietals can help winemakers produce a superior product. Winemakers approach wine blending in different ways and for different reasons. They blend to increase or decrease acidity, to enhance fruit character or mouth-feel, and to tame tannic astringency and alcoholic perception. Blending can start in the vineyard by blending different blocks of the same varietal, or combining different varietals planted in a particular vineyard and co-fermenting them. Winemakers use thousands of different grape varieties to make their delicious beverages.



Some vintners mix their wines halfway through the aging process or even let them ferment together. A couple of vintners even start the wine blending process **before** the harvest (called Field Blending). They cultivate multiple different varietals in the same area. A Tempranillo vine might grow right next to a Petite Sirah vine. They even mix red and white grapes in the same lots. Resulting wines are "Field Blends." As there is no limit to the number of varietals, some winemakers plant dozens of different grapes in their vineyards.



Typically, vintners have a very clear idea about how to improve their wines. They know exactly which wine characteristics they want to alter and how they can achieve this goal. And as wine lovers/learners, we probably know some of these varietals. Many wines are made of more than one grape type. Actually, wine blending is very common, and it produces some extraordinarily great wines.

ABOUT OUR PRESENTER

Alex Van Amburg, CSW

Fine Wines Specialist -SIGNATURE DIVISION, A FINE WINES DIVISION OF SOUTHERN GLAZER'S



Alex is a certified Sommelier with the *Court of Master Sommeliers and certified specialist of wine with the society of wine educators. The Court of Master Sommeliers sets the global standard of excellence for beverage service within the hospitality industry with integrity, exemplary knowledge, and humility; ...they chart the course for current and future Master Sommeliers worldwide. **Alex's Mantra: "MAKING WINE FUN & NOT FRIGHTENING"** Learn more about Alex & his wife Christi by listening to their Podcast: *Drink Something AMAZING! -A Wine Podcast "The Somm & The Yoga Mom"* are all about taking the fear out of wine and wine education. Pop in the earbuds, pour yourself a glass and checkout their PODCASTS at their website: [Wine Podcast | SOMM-Thing To Drink About \(drinksomethingamazing.com\)](https://www.drinksomethingamazing.com)

"This tasting is NO TURKEY!"



Tasting Wine List



#1 Scharffenberger "Brut Excellence" Brut Sparkling Wine - Mendocino County, CA

"Pleasant floral and yeast aromas with sliced grapefruit and lemon as well. Medium-bodied with quite a presence on the palate. Bright citrus and honeysuckle wash over the palate with a lifting, firm mousse. A hint of nutmeg, too. Well structured with good depth." *91 points James Suckling*

"A fresh new release from Scharffenberger, Roederer Estate's sister winery in Anderson Valley, this feels clean and sunny, with green melon, raw almond and green tea notes that last. It's refreshing and comfortably balanced, the best wine from Scharffenberger we've tasted..." *90 points Wine & Spirits*

"A well-rounded, supple texture surrounds attractive toast and nut flavors in this suave and mouthfilling wine. Notes of biscuit, peach and toasted bread give it a nice sense of maturity and complexity." *91 Points Wine Enthusiasts*

#2 Lanson Pere et Fils Brut Champagne 1760 (France) 12.5%

A particularly rich and exciting Champagne from Lanson, named in honor of the first expression produced by the House many moons ago. Using a combination of 35% Chardonnay, 45% Pinot Noir and 20% Pinot Meunier wines, this expression spends four years ageing, with at least 40 months on its lees. Nose is complex yet not overwhelming. Crisp orchard fruit and lively citrus, crumbly biscuits, buttery at points. Perfect, long lasting finish.

#3 Pieropan Calvarino Soave Classico 2021 (Italy) 12.5%

Calvarino is situated in the heart of the Soave Classico zone and is the ancient cornerstone of the family's vineyards, bought in 1901. The name derives from 'Little Calvary' referring to the difficulties in working the land and the tortuously winding path to the bottom. The first label was released as far back as 1971 and the wine is a perfect example of true Soave. The 2020 Pieropan Soave Classico is a brilliant straw yellow color with greenish hints. The delicate nose is reminiscent of almond blossoms and marzipan. Good depth of fruit on the palate, nicely balanced by a zingy acidity that enhances its long length. The aroma is fresh, flowery with aromas of elderflower, lemon and cherry. The palate is dry, well balanced and elegant, with tremendous length and finesse."

#4 Chateau Ducasse Bordeaux 2021 (France) 12%

This dry Bordeaux blanc is made from Sémillon and Sauvignon Blanc vines planted in complex soils of clay and limestone on fissured bedrock. The wine is bone-dry and bracing, bearing the classic Sauvignon Blanc notes of lime and grass. This blanc is astoundingly versatile at table. Exquisite with seafood, it is also perfect on its own. The palate is an explosion of delicate flavors, nice and delightful mouthfeel. Quite delicate and smooth texture on the long finish.

#5 Marchesi Mazzei Ser Lapo Chianti Classico Riserva DOCG 2018 (Italy) 13.5%

Ruby red color with violet nuances. On the nose, bright aromas of fresh cherries mingle with notes of thyme and a subtle smoky character. Bright acid structure providing a lively quality. Cranberry, raspberry, and red cherry dominate with hints of leather, cedar, and cocoa powder. Some earthiness in the finish and ripe soft tannins. "The Mazzei 2018 Chianti Classico Riserva Ser Lapo is a plump and fruit-forward wine from a vintage that saw alternating moments of cool and hot that caressed the fruit into a slightly more ripened and softened overall state. This is a mid-weight wine with plenty of dark fruit and blackberry. On second nose, the wine offers savory tones of leather, spice and tar. This darker and heavier approach might do well if paired with game meat or a Tuscan stew of wild boar. Best After 2022." *Robert Parker*

#6 Allegrini Palazzo Della Torre Rosso Veronese 2019 (Veneto Region - Italy) 13.95%

Allegrini Palazzo della Torre 2019 is a wine that embodies elegance and balance, with a rich structure and captivating aroma. The wine's deep ruby red color with purple hues immediately catches the eye, while its complex bouquet of raisins, vanilla, black pepper, cloves, and cinnamon tantalizes the senses. Crafted with the utmost care, Palazzo della Torre offers a long and velvety finish with soft tannins that leaves a lasting impression. This wine is versatile and perfect for pairing with a variety of Italian dishes.

#7 Lirac by Roger Sabon 2020 (Rhône, France) 15%

Lirac's near-ubiquity within the vineyard holdings of famed Châteauneuf-du-Pape producers and its relatively more ethereal and delicate expression means that it often remains in the shadows. This is a shame since growers like Roger Sabon make such a fine and subtle rendition in this appellation that we'd be tempted to keep it all for ourselves – except for the fact that they own 12 hectares of Grenache, Syrah, Mourvèdre, and Carignan planted on gravelly clay-limestone soils quite similar to Châteauneuf-du-Pape. Rather than make a blockbuster wine from this material, they let Lirac be Lirac in all its delicate and floral aromatics and earthy fruit flavors.

#8 Chateau de Pez Saint-Estephe 2nd Pez 2019 (France)

From the oldest Domaine in Saint-Estephe, this second label from Chateau de Pez is quite impressive. A wonderful balance of soft red fruits and classic Bordeaux earth. A blend of 58% Cabernet Sauvignon, 38% Merlot and a somewhat unexpected 12% Petit Verdot from younger vines. The vines lend strawberry, raspberry, red plum, leather and tobacco. Both barrel and grape tannins give the wine a little bit of an "old-world" gritty texture.

"The nose is fruity, elegant and offers a nice definition, gourmandise, fine complexity and a nice rich balance of fruit. There are notes of crunchy blackcurrant, graphite and more slightly black pepper combined with hints of morello cherry, camphor, crunchy raspberry and fine hints of liquorice and cardamom. The palate is nicely fruity and offers freshness, definition, precision, sweetness and a nice acidic backbone. On the palate this wine has crunchy sour cherry, boysenberry and slightly crunchy/juicy red berry notes with hints of vanilla, camphor, lily/lilac and a discreet hint of cardamom and fresh blond tobacco. Nice sapidité and a fine hint of roast in the background. Nice finish with fine graphite notes." - *91/100, VertdeVin*



REGISTRATION IS **OPEN** FOR THE NOVEMBER 20, 2023 SES WINE TASTING

FEATURING



WITH SPECIAL GUEST PRESENTER

Alex Van Amburg, CSW

Fine Wines Specialist –SIGNATURE DIVISION
A FINE WINES DIVISION OF SOUTHERN GLAZER'S



WHY IS LEARNING ABOUT WINE BLENDS IMPORTANT?

ALMOST ALL WINES ARE BLENDS OF SOME SORT. SOME MIGHT BE A BLEND OF DIFFERENT BARRELS, VINEYARDS OR BLOCKS OF A SINGLE VARIETY. OTHERS MIGHT BE A BLEND OF DIFFERENT APPELLATIONS OR VARIETIES. WINEMAKERS USE THOUSANDS OF DIFFERENT GRAPE VARIETIES TO MAKE THEIR DELICIOUS BEVERAGES. AND AS A WINE LOVER, YOU PROBABLY KNOW SOME OF THESE VARIETALS. LEARN WHAT YOU LIKE BY TASTING SOME EXTRAORDINARY GREAT WINES.

MONDAY, NOVEMBER 20, 2023 – 7:00 PM

SHRINERS EVENT CENTER

7217 W. Westbow Blvd., Spokane, WA 99224

DOORS OPEN AT 6:30 PM

SES MEMBER COST \$35 / GUESTS \$42

TASTING INCLUDES EIGHT WINES AND PAIRED APPETIZERS

TO REGISTER FOR THIS TASTING CLICK ON THIS LINK:

<https://spokaneenologicalsociety.org/event-5469792>

PLEASE REMEMBER TO BRING 2 WINE GLASSES PER PERSON



HOST RETAILER IS VINO A WINE SHOP

Wine will be available for pick-up from VINO! A WINE SHOP
222 South Washington St. Spokane, Washington 99201



SNOW ON WINE

November 2023

Dr. Jeff Snow

Education Director of the Spokane Enological Society

Napolitano Veiling of Vesuvius Vino



Some of you may be old enough to remember the original animated movie “Lady and the Tramp” with that memorable meal of spaghetti and meatballs under the bright Naples moon. As love struck pooches sucked in the same spaghetti strand they came together and that sly dog Tramp kissed the innocent and unsuspecting Lady! And every Italian knows that food, wine and love naturally go together. Across Italy food varies dramatically from region to region, and always is best complimented by wine lovingly crafted nearby. Yet in all our trips to Italy Julie and I were never offered a wine from the slopes of Mt. Vesuvius, above Napoli (and infamously Pompei). Not with the classic Pizza Napolitana, or spaghetti with meatballs, or Fruita d’Mari from Naples Bay! So we just assumed the slopes of nearby Mt. Vesuvius, Italy’s most famous volcano of Roman times, were bereft of vines. This seemed so strange after the hours we spent on Mt. Etna enjoying local wines. Mt. Etna is active and currently erupting, and home to rich delicious reds made from Nero d’Avola, and silky smooth whites with great minerality from Carricante and Grillo. And it’s slopes host another dozen different grapes varieties. Not surprising, Italy being home to more native grapes¹ than any other country, having at least 377, and by more recent studies² over 500. Next runner up-- France with a mere 204 genetically unique varieties¹.

Of course Sicily’s Mt. Etna is active, but across Italy there are other well known wine areas on inactive and dormant volcanic terroir. South in the arch of Italy’s boot, Aglianico del Vulture, and in the North Soave. Across Europe’s wine country Greece has Santorini, Spain has the Canary Islands, and Portugal the Azores. And what of our famed state with all it’s Basalt and Volcanic ash layered soil. Then continuing down the Cascades/Sierra Nevada Mountains, part of the Pacific Oceans Ring of Fire, volcanos inactive or dormant abound. Volcanic terroir extend through Oregon into California and the Guadalupe Valley of Mexico. Home to dozens of North America’s best wine regions. Volcanic soil “...includes everything from lava in all of its forms ... jet black basalt to other fragments expelled from a volcano’s vent To pumice and volcanic alluvium that’s settled into valleys.”⁴ These soils yield mineral laden and distinct wines, both red and white.³ But Vesuvius frustrated our local drinking quest. We were just unable to find any wine of Vesuvius’s slopes, from Naples to Salerno!



Then last spring Rene’ at North Berkley Wine Importers called me to suggest some newly available wine from an area of Italy that essentially never exports their wine. **Mt. Vesuvius!** Generations old vineyards, and she promised great minerality and freshness. As you may have guessed these wines which are much loved locally, and rarely shared beyond local families and restaurants who buy most of their total production. Rene’ sent two red wines from Cantina Olivella – one of a single grape, Piediroso (translates as Red Feet) is labeled “Visuvio Piediroso”. The other is a blend of Piediroso with 30% Olivella and 30%

Aglianico and is labeled, “Lacrimanero; Vesuvio; Lacryma Christi Rosso”. The back label states: “The origin of the wine is wrapped in a legend: it is said that God’s son cried when he recognized in Naples’



gulf a strip of sky ripped by Lucifer while he fell to hell, and where these divine tears fell, arose the vines that produce Lacryma Christi.”

Turns out Piediroso is one of the most ancient grapes of Italy with historic references going back to early Roman times². And despite the hundreds of grapes in Italy, these three are the only ones cultivated in the ancient vineyards on Vesuvius’ lower slopes.

So Julie had me get a Papa Murphy thin crust pizza and cook it on the Traeger grill with smoke. The “Visuvio Piediroso” seemed at first quite a light red, but it just went perfectly with that pizza! Then we dared to try the



“Lacryma Christi Rosso” (the Red Tears of Christ) with Grilled Salmon. *I think that must count as communion!* What a nice combination. Soon we hope to grill-up something as close as possible to “Fruta d’mare” as it is made in Campania -- mussels, clams, shrimp, scallops, squid, and especially the tiny octopus often in arrabiata (translates explosively angry) sauce. A match with this wine made perhaps not in heaven, but at least where the tears of God’s son fell from heaven. So finally we have “local” wine from Amalfi and Napoli, but sadly are drinking it at home in Spokaloo.

Of course Washington wine lovers know that wine from volcanic soils is delicious. We are surrounded by volcanos, active, inactive and dormant. Making it difficult to find a Washington vineyard without some trace of volcanic derived soil. And we have Oregon, and Sonoma and Napa and so many areas where various types of volcanic soils are found. For me it is fun to explore the types of volcanic soil in Washington’s AVA’s. Then savor the wonderful minerality and bright fresh fruit characteristic of each volcanic terroir. Just don’t expect to find wine from the “local volcano,” Vesuvius along Naples Bay or the Amalfi coast. Or maybe your Italian is good enough to pass for local – then you may be allowed to drink the “Red Tears of Christ”.

So fire up the “Rosetta Stone” or “DuoLingo” programs, bone-up on “la lingua d’Italia”, then let’s meet to toast Pompei with the “Vino Visuvio” that **you** score!

Notes and References:

- 1) Jancis Robinson, J. Harding & J Vouillamoz, Wine Grapes, A complete guide to 1,368 vine varieties, 2001, ECCO & HarperCollins, New York, Pp XXVIII to XXXV.
- 2) Ian D’Agata, Native Wine Grapes Of Italy, 2014, University of California Press, Berkeley & Los Angeles, Pp 1 – 11.
- 3) Peter Weltman, “Volcanic Wine 101; What to Know About Booming Category”, Food & Wine, September 28, 2023.
- 4) John Szabo, Volcanic Wine: Salt, Grit and Power, 2016, Jaqui Small Llp, London, Pp 1-258.

YOU HEARD IT HERE

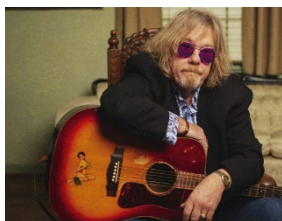
November 2023

By Terry Gross

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

CHARDONNAY

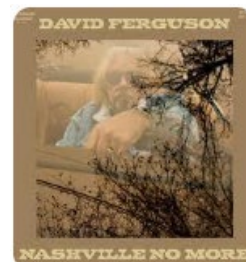
DAVID FERGUSON * FEATURING MARGO PRICE



The great thing about doing this article for the WineMinder is what I find when searching for songs to write about. There are a lot of well-known tunes and artists, but you also come across some great unknown tunes and artists in the process. This month is one of those pleasing discoveries. The song I focused on is simply titled, **Chardonnay**, by David Ferguson.

Who's David Ferguson? Whether you call him David or "Fergie," Ferguson has certainly done a thing or two during an eventful career. Based in Nashville, he's made a name for himself as an engineer, producer and musician, racking up an impressive list of credits, including two Grammy Awards, with some of the biggest names in country and bluegrass music. He palled around for years with Johnny Cash and John Prine. He worked with U2 on the band's 1988 album, **Rattle & Hum**. He even had an acting role in the 1989 Jerry Lee Lewis biopic, **Great Balls of Fire!**

Ferguson came up the old-fashioned way, running errands in his late teens at "Cowboy" Jack Clement's Cowboy Arms Hotel and Recording Spa, the country music legend's home-based studio in Nashville. In 1980, Ferguson was mentored by Cowboy Jack and chief engineer Jack "Stack-a-Track" Grochmal, whose credits from the period included sessions with Johnny Cash, John Prine, Marty Stuart, Nanci Griffith and Tracy Nelson. In 2005, after having to move out of a previous location, Ferguson set-up a recording studio in Nashville with John Prine. In 2021 Ferguson released an album—**Nashville No More**—under his own name. He worked on it with a bunch of country music notables, including Margo Price, who is featured on the track "Chardonnay," which was originally written by the British songwriters Roger Cook and Hugh Cornwell. *"Chardonnay was there to comfort me during the recording of this record,"* Ferguson said. *"I'm forever thankful to Roger Cook for having the good sense to write a beautiful love song to a glass of wine."*



Here are lyrics and a link to listen to. <https://www.youtube.com/watch?v=9IO5VAkiNnE>

<p>Chardonnay, Chardonnay How I love you Chardonnay As I reach to hold you in my trembling hand In my hand, my trembling hand Chardonnay, Chardonnay You'll be glad to hear me say I will never need you more than I do now In my hand, my trembling hand When I'm sad, sad and blue You are my friend Come stood be true I dedicate this night to you And I would like to take you home With me, tonight.</p>	<p>Chardonnay, Chardonnay I'm in love with your bouquet You're so cold but you're so beautiful tonight In my hand, my trembling hand Chardonnay, Chardonnay You don't have a lot to say But your silence says a welcome touch tonight In my hand, my trembling hand When I'm sad, sad and blue You are my friend Come stood be true I dedicate this song to you And I would like to take you home With me, tonight. In my hand, my trembling hand In my hand, my trembling hand</p>
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FOOD COMMITTEE FAVORITES

Appetizer Recipes from the OCTOBER 2023 Tasting

CHOCOLATE SALAMI

Ingredients:

10 ounces tea biscuit cookies (for gluten-free, use Schar brand shortbread cookies)
 1 cup pistachios or mixed nuts
 2 cups semi-sweet chocolate chips
 1 cup heavy cream
 ¼ cup butter
 Powdered sure to coat



Directions:

In a plastic bag, break up cookies into small pieces
 Coarsely chop nuts
 Heat cream in a saucepan or microwave to a simmer (not a boil)
 Place chocolate chips in a large bowl, pour hot cream over chocolate chips
 Cut butter into cubes and add to bowl
 Wait a few minutes, then begin stirring. You may need to reheat the chocolate in the microwave in 20-second intervals. Once it is a silky-smooth consistency, add the biscuits and nuts, combine well.
 Place a large piece of plastic wrap on a flat surface and pour mixture in the middle. Roll plastic tightly so that it resembles a stick of salami. Use a second layer if needed to make tight. Finish off by twisting both ends.
 Refrigerate for at least 4 hours. Then, remove plastic wrap and roll in powdered sugar before slicing.

CHEESY PUFFS

Ingredients:

1 cup whole milk
 ½ cup vegetable oil
 1 tsp salt
 2 cups tapioca flour
 2 eggs
 ¾ cup grated parm
 ¾ cup shredded sharp cheddar



Directions:

Preheat oven 350
 Combine milk, oil, salt in saucepan, whisk occasionally, bring it to a gentle boil over medium heat. Remove from heat as soon as you see big bubbles coming through the milk.
 Add all of the tapioca flour to the saucepan and stir until you see no more dry tapioca flour. The dough will be grainy and gelatinous at this point.
 Transfer the dough to the bowl of a standing mixer fitted with a paddle attachment. *(Alternatively, you can do the next few steps by hand. Be prepared for a work-out.)* Beat the dough for a few minutes at medium speed until it smooths out and has cooled enough that you can hold your finger against the dough for several seconds.
 Whisk the eggs together in a small bowl. With the mixer on medium, beat the eggs into the dough in two additions. Wait until the first addition has been fully incorporated into the dough before adding the second. Scrape down the sides of the bowl as needed.
 With the mixer on medium, beat in the cheese until fully incorporated. The resulting dough will be very sticky, stretchy, and soft with a consistency between cake batter and cookie dough.
 Using an ice cream scoop, a tablespoon measure, or a dinner spoon, scoop rounded portions of the dough into mounds on the parchment-lined baking sheet. Space the mounds an inch or two apart. Dip your scoop in water or spray with cooking spray to prevent sticking.
 Transfer the sheet with the puffs to the oven and bake for 25-28 minutes, until the puffs have puffed, the outsides are dry, and they are JUST starting to color.

WHIPPED WINE BUTTER

Ingredients:

1 cup Malbec wine (any brand will do)
 1/3 cup Agave Syrup
 1 ½ lbs. salted butter, softened overnight

Add shallots or other herbs as desired.



Directions:

Do not microwave the butter to soften, as it will impact the final flavor.
 In a small saucepan over medium heat, reduce the Malbec down until it is about ¼ cup or less. It should have a thicker, syrupy consistency, but okay if it doesn't. Add the agave syrup and stir well.
 Using either a stand mixer with a paddle attachment or a hand mixer combine the softened butter with the wine-syrup mixture. Beat until well combined, about 2 minutes or more. Scrape down sides of bowl and beat an additional 2 minutes. Scoop the whipped butter into piping bag if desired for fancy presentation, or into serving dish directly.
 Serve with fresh bread, steak, veggies or pipe decoratively onto a charcuterie board. Enjoy!
 Optional: 1 piping bag, if you desire to make the butter fancy

ABOUT THE SPOKANE ENOLOGICAL SOCIETY (SES)



2023/2024 SES BOARD OF DIRECTORS/APPOINTMENTS (as of 8/10/23)

#	NAME	TERM	DIRECTOR TITLES/APPOINTMENTS (VOTING MEMBERS)
1	Achey, Marllys	2024	Board Director
2	Austin, Deb	2026	Board Director Appointment: Membership Director
3	Cortright, Carly	2024	Board Director EXECUTIVE OFFICER: Treasurer
4	DeNio, David	2024	Board Director
5	DeNio, Dionne	2024	Board Director Appointment: Chair, Membership Recognition
6	Dolan, Matt	2026	Board Director
7	Goodwin, Kyle	2026	Board Director Appointment: Internal Auditor
8	Gross, Mary	2025	Board Director (Interim replacing Julie Happy) Appointment: Director, Food Committee
9	Gross, Terry	2025	Board Director (Interim replacing Dave Madison thru 2025) Appointment: A/V, Social Media, Entertainment (in training for Webmaster backup)
10	Hanson, Deby	2025	Board Director (Interim replacing Rebecca Sputhe) Appointment: Chair, Extra Special Events
11	Hanson, Marty	2025	Board Director Appointment: Program Committee Co-Chair
12	Hersey, Claudia	2024	Board Director Appointment: WineMinder Editor and Glasses, Linens & Promo Items
13	Hoffman, Ellen	2024	Board Director
14	Howell, Kevin	2026	Board Director
15	Leasure, Skip	2026	Board Director
16	Leiningner, Lyn	2023	Board Director EXECUTIVE OFFICER: Vice President
17	Plewman, Marcia	2024	Board Director EXECUTIVE OFFICER: Secretary
18	Wedel, Kris	2024	Board Director EXECUTIVE OFFICER: President

AD HOC COMMITTEE MEMBER ONLY (NON VOTING)

	NAME	APPOINTMENTS (NON-VOTING)
1	Henspeter, Mona	Co Chair, Program Committee
2	Henspeter, Robin	Co Chair, Program Committee
3	Hersey, Paul	Co Chair, Extra Special Events
4	Rimpila, CR	Webmaster
5	Roberts, Eva	Special Events Director
6	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 held in December (Holiday Dinner) and April (Anniversary Dinner) of each year 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.

SES MEMBERSHIP BENEFITS

- Annual subscription to the SES e-newsletter, The WineMinder, which includes fun little articles and information about our upcoming tastings and extra special events and how to register (sent by email or mailed, and archived online);
- On-line access to SES archives including past newsletters, educational articles, recipes from our tastings, access to SES Board Meeting Minutes and more;
- Reduced member rate on SES tasting events where we spend time with local winemakers, wine industry experts and high level wine educators;
- Reduced member rate on SES special dinners and extra special events held at local tasting rooms and wineries.
- Reduced member rate to attend the two annual SES Dinners, the Anniversary Dinner in April and the Holiday Dinner in December, both held at the historic Spokane Club;
- Discounted pricing on wine purchases from presenting retailers;
- Foods prepared by our Food Committee to pair perfectly with the wines featured in our monthly tastings;
- SES Members have voting privileges, may serve on the Board, and may invite guests on a space-available basis to our events;
- 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 (and have fun while doing it)!

How to Apply/Renew SES Membership

Renewing members pay \$30.00 per person. For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

New members pay \$40.00 per person. The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

Click on this link to the SES membership website at www.spokaneenologicalsociety.org – complete the information requested; and pay online. Or, complete the attached form (last page of the WineMinder) and return it, along with your payment, to SES, P.O. Box 31404, Spokane WA 99223. If you have any questions, you may 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.



2023/2024 NEW MEMBER or RENEWING MEMBER
Application and Release of Liability Form (as of 5/16/23)



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 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 _____ = \$ _____

For the 2023/2024 renewals, a person must have joined between July 1, 2022 and June 30, 2023 (our current period). The new year renewal period is July 1, 2023 thru June 30, 2024.

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

The new member fee includes a one-time \$10.00 set-up charge which includes an SES name badge, logo wine glass and carry bag. NOTE: new member dues are not pro-rated by the number of months remaining in the membership year (July 1 – June 30).

	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 an application for membership or renewal of membership into the Spokane Enological Society (SES) and agree to accept, uphold and be governed by its 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 me 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.