

Volume 3, No. 4

April 2, 2006

KITSAP WINE SOCIETY NEWSLETTER

(See the KWS website at www.kitsapwines.org)

SAVE THESE DATES!

Saturday, APRIL 22	Saturday, MAY 20	Saturday, JUNE 17	Saturday, JULY 8
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UPCOMING EVENTS

April 22 – Spanish Tapas and Wine will be combined with our Society’s Annual Meeting. You are invited to explore the superlative wines and foods of sunny Spain from the regions of Andalusia, Priorat, Rioja, Ribera del Duero, Campo de Borja, Jumilla, Jerez, Penedes, and La Mancha. The wines are fantastic and very attractively priced; the foods are bright and sunny like the climate and include the exciting flavors of chorizo, oranges, almonds, garlic, and saffron.

This event will be April 22, 7 pm, at the Kitsap Golf and Country Club on Kitsap Way in Bremerton. Mail reservation checks (\$22 members, \$32 guests) by April 18 to: KWS Visits Spain, PO Box 1684, Silverdale, WA 98383. For questions or cancellations call Mary Earl at 698-0522 (ggrapex@yahoo.com) or visit kitsapwines.org.

The Society’s “gold corkscrew” will be passed during the installation of the new KWS Board, and then we will celebrate the Society’s new year. www.kitsapwines.org/current_event.htm

May 20 – South American Malbec. Argentinian Malbec is the “hot” wine as we head into summer. Grill-friendly and inexpensive, these wines are often described as “smooth” and “meaty” and make the perfect accompaniment to grilled hamburgers, ribs, or flank steak.

Originally from France, where this red grape is called Cot, Auxerrois, or Pressac, it is declining there and now flourishing in hot, desert-like conditions in South America. Malbec is Argentina’s shining star, where it is the major red varietal planted. The vines were transplanted from Europe before phylloxera and therefore they grow on their own roots. In Argentina, Malbec achieves a ripeness and richness. It is deep and dark in color with tannins that are like velvet and plum, black cherry and blackberry flavors.

Argentinean cuisine is rooted in a mixture of Spanish and Italian. And because of numerous large ranches and the cowboy lifestyle that dominated Argentina historically, beef plays a major role.

Prizes for the best gaucho attire!

June 17 – A blind tasting of six to eight red Meritage and Meritage-type wines. You ask, “What is Meritage???” It is the American equivalent of the traditional blends of the “noble” Bordeaux varietals. A red Meritage is a blend of two or more of the following varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, St. Macaire, Gros Verdot, and Carmenere. No single variety may make up more than 90 percent of the blend (Incidentally, “Meritage” is pronounced like “heritage.”)

July 8 – Annual Barbecue Goes Down Under. Put on your thinking caps to come up with a salad with Aussie flavor to enter in the always-spirited salad competition. Winners get prizes and bragging rights for the entire year.

Andy Campbell will Chair this event; a co-Chair is needed.

Reminder: For the most part, these events are designed as a learning experience and are set up just for tasting. Please have dinner or a late lunch beforehand.

AND NOW WORDS FROM YOUR PRESIDENT –

Dear Wine Lovers,

Are you ready? Board members new and old are gearing up for our Annual Meeting when the new officers and board will be installed. This is shaping up to be more of a social event than a studious occasion, but learn you will! About sunny Spain, a large country with a large variety of affordable wines matched with “little bites” – or, in Spanish – Tapas.

The Nominating Committee, Nick Tomassi and Coreen Johnson, will mail out ballots this week. Please return them to PO Box 1684, Silverdale, 98383, or bring them with you to the Annual Meeting April 22. The newly elected Officers and Committee Chairs that make up the board will be introduced and installed. The new President will appoint two At-Large members; if you are interested in serving in that position, contact Larry Sukut at l.sukut@usa.com

Committee members are needed to assist these Committee Chairs. A few hours a month is all it takes. The four standing committees are Publicity, chaired by Janice Lounsbury; Membership, chaired by Tom Devlin; Finance, chaired by Rick Calvin; and Events, soon to be chaired by Scott Menard. Committee Chairs need assistance. Volunteers are always welcome and needed. With your participation and interest, we will build camaraderie and wine knowledge – and learn what it takes to work together for a common purpose.

In Vino Veritas, **Mary Earl**

Next Board Meeting will be April 30, 4 pm, at the home of Larry Sukut.

MARCH EVENT REVIEW

A small but enthusiastic group attended the “Sensory Evaluation” event held at the home of Mary Earl. Pam Mayo served as an excellent “mistress of ceremonies.”

We first reviewed key sensory evaluation areas: sight, smell and taste – with a color chart aiding the sight description. Next we were provided with vials of unidentified scents. The objective of this exercise was to see if each scent could be identified by category (animal, vegetable, etc.) and scent (blueberry, tobacco, peach, etc.). This stage was great fun, considering that one person’s “tobacco” guess could be another person’s “lemon,” adding to the total enjoyment of the evening. Pam then provided “raw” forms of wine components, including tannin, alcohol, and sugar to help us better identify these tastes.

Wines at this event were in a New World versus Old World format; e.g., Rieslings from Washington State and Germany, Pinot Noir from Washington State and Burgundy from France, Shiraz from Australia and Rhone from France. There were definite detectable approaches and alcohol levels between the two different groups.

It was unanimously agreed that far too many members missed a most enjoyable – as well as educational – event! ...*Chuck Tourville*

[A complete list of the wines served at this event, including alcohol content, follows:

Seguin Pouilly-Fume 2003 Loire Valley, France, 12.5%; Mount Nelson Sauvignon Blanc 2004 Marlborough, New Zealand, 13.5%; Seguin Macon Vergisson 2003 Maconnais, Burgundy, France; Penfolds “Thomas Highland” Chardonnay 2002 South Australia, 13.5%; St. Urban Kabinett Riesling 2005 Mosel Saar-Ruwer, Germany, 10%; Avery Lane Riesling 2005 Columbia Valley, 12.5%; Laboure Roi 2001 Volnay 1er Cru, Burgundy, France, 13%; Mountain Dome Pinot Noir 2001 Washington State, 12%; Guigal (Syrah) 1999 St. Joseph, N. Rhone, France, 12.5%; St. Hallett “Faith” Shiraz 2002 Barossa Valley, Australia, 14.5%; Chateau Bel Air 2001 Cote de Castillon, Bordeaux, France, 12.5%; Nicolas Cole Columbia Valley Red 2002, 14.8%]

FYI – Report from the Nominating Committee

Although the slate of nominees went out to the membership via e-mail March 20, paper ballots were being mailed 3/31 and 4/1, so everyone should receive theirs shortly, according to Coreen Johnson on the Nominating Committee. Voted ballots should be brought to the April 22 event or may be mailed to the KWS Silverdale address.

MEMBERSHIP –

Membership remains steady this month, at 96 members. Membership Chair Tom Devlin reminds us to get ready, because “mass” renewals will be coming up in the next few weeks.

WINE TASTINGS – FULL LISTING ON OUR WEBSITE!

If you know of additions or deletions, please let your editor know...

WINE LINKS -- To learn more about wines and wine events, check out the wine links noted at the KWS website, www.kitsapwines.org

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury by the first day of each month via blounsbury@wavecable.com