



KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Nick Tomassi by noon of the 25th of the month: biz@tomassiwinecabinet.com.

For more KWS news and information go to www.kitsapwines.org

In this Newsletter you will find:

1. The current KWS Event:
2. Planned Future Events:
3. Review of last month's Event
4. Message from the KWS President, Peter Barnett
5. Wine articles by Contributors:
 - What causes Drunkenness
 - Event Registration
 - The Wine Diaper
6. Tasting Notes by Nick Tomassi
7. Olympic Peninsula Wine Tour
8. Chateau Ste Michelle Mediterranean Wine Cruise
9. What to do if you have an idea for an Event on particular a winery or grape variety.
10. KWS Membership Form
11. How to Pay for Membership
12. How to Earn Wine Bucks

Also: Please visit www.kitsapwines.org for:

Cancellation Policy

Refund Policy

More Info on Future Events as it becomes available.

Wine Tastings

Local Wine Links

PLEASE NOTE: You must be 21 years or older to attend any KWS Event.

SAVE THESE 2009 DATES

Sunday, November 8: Thanksgiving Wines Evergreen Room at the Silverdale Community Center	Friday, December 11: Annual Cellar Dive Ambrosia Catering	Thurs., January 14, 2010 Wine and Chocolate Eagles Nest, Kitsap Park-Rec. Bremerton
---	---	--

Current Event

Kitsap Wine Society Presents

ALL ABOUT RED WINES

Release your inner sommelier with us on Friday, October 9, 6:30pm to 8:30pm in the Eagle's Nest at the Kitsap Parks & Recreation building, 1195 NW Fairgrounds Road, Bremerton.
(Across the street from the Kitsap County Fairgrounds)

Discover Your Inner Sommelier! Did you know that a good sommelier can tell the difference between a Cabernet Sauvignon and a Merlot with one sip? S/he might even be able to tell you where the wine is from!

We will do a blind tasting, comparing attributes of Cabernet Sauvignon, Merlot, Zinfandel, Syrah and Sangiovese (and/or Malbec). We will have finger foods to try with these wines too, to help clear your palate and also to see what the flavors in certain foods bring out in the wines. Price is \$30/pp for KWS and other local wine society members and \$35/pp for non-members.

This event will be limited to 24 attendees, so please register online at <https://www.nwregistration.com/KWS> or by sending a check to ALL ABOUT RED WINES, PO Box 1684, Silverdale, WA. 98383 as soon as possible.

Event deadline for registration is October 4th

For more information www.kitsapwines.org or Debbie Seamons
debbie@northwestregistration.com 360 871-1997

Future Events:

November 2009

Date: Sunday, November 8

Event: Thanksgiving Potluck and Matching Wines

Time: 6:30pm to 8:30pm

Location: The Evergreen Room at the Silverdale Community Center for a.

Eleven Winery (Bainbridge Island): Matt and Sarah Albee will be presenting their wines for a Thanksgiving Dinner. KWS will provide the turkey (roasted and smoked). Attendees should bring a favorite Thanksgiving side dish or dessert and will be asked to identify what they'll be bringing when registering. We may end up requesting a different dish if we are getting too much of a good thing. Please see the Kitsap Wine Society web site for more information, pricing and registration. (See the September 2009 Newsletter for the article on Eleven Winery)

December 2009

Date: Friday, December 11

Event: The KWS Annual Cellar Dive

Time: 6:30 to 9:30pm

Location: Ambrosia Catering, East Bremerton

The Kitsap Wine Society will provide some elegant hors d'oeuvres to savor with your favorite bottle of wine (at least 5 years old) that you bring from your cellar. We'll arrange the event by varietal and attendees will be requested to let us know what they'll be bringing so that we can make the seating arrangements. We may suggest a retail price range for your wine.

January, 2010

Date: Thursday, January 14

Event: Chocolates, Wine & Port

Time: 6:30 to 8:30pm

Location: Eagle's Nest, Kitsap Parks & Recreation Building in Bremerton

Matthew Carter of Carter's Chocolates (www.carterschocolates.com) will discuss chocolate and the making of fine chocolate treats. We will be sampling some of his creations with Port and other wines.

February, 2010

Date: Saturday, Feb 13

Event: Sweetheart Winemaker Dinner

March 2010

Date: Thursday, March 11 or 18 (open)

Event: It's All Greek to Me ... Greek food and wines that will go with it.

Location: Greek Food & Accompanying Wine at Monica's Waterfront Café, Silverdale

April 2010

is our Annual Meeting and we'll be doing "Tax Man Wines", bring your favorite cheap bottle of wine and favorite on-a-shoestring appetizer. We'll enjoy them while we elect new officers and toast the new Board.

Information on all these events will be posted online at www.kitsapwines.org so get into the habit of checking the web site regularly to plan your attendance!

Message from the President

KWS President's Message for October, 2009

Greetings Fellow Members:

I hope that you all enjoyed the last warm days of summer. If I hadn't read that autumn started last week, I definitely could have figured it out by the weather that now has a touch of coolness to the air. To wine lovers this time of year means two things: our thirst for the cool summer whites and light reds is now shifting to the deeper, more richly flavored wines, and there are some great bargains out there as wineries start offloading last year's lineup in preparation for the new releases.

Matching the shift in taste, our fall schedule is coming together and we have some great events lined up for October, November and December. If the October blind tasting is anything like the one earlier this year it should be a doozy, as everyone had a great time at the first one. The November dinner will feature some wines from a local winery that Nick reviewed in the last Newsletter, and I can vouch from my own tasting that Matt Albee at Eleven Winery is a rising star with a great range of wines. If you are thinking about coming to the cellar dive in December, then start hunting for that special wine now!

There is one more wine event that autumn brings on and that is the Crush. When I was touring the Oregon wine country last week I noticed that all of the grape clusters were now showing their ripeness, and in the next month most of them will be closely watched and will be picked as soon as their sweetness (sugar content) reaches the level desired by the winemaker. This will vary according to the winemaker's style, but most or all are guaranteed to be on their way to the crusher by mid-October.

If you are interested in learning about this process, then head over to Seattle or farther and observe what goes on at the wineries over there. If you are really interested in learning more, then it is not too late to help out some of the smaller wineries on Bainbridge Island who rely on volunteer labor to get the grapes into the fermentation tanks. Stop by the winery and see if the winemaker has any vacancies on his team. A word of warning however – this is a very messy job and you will finish the job feeling like you took a shower in maple syrup. I experienced that this weekend, but it was a worthwhile effort because I got to taste the delicious raw grape juice from Pinot Gris, Merlot, and Chardonnay grapes and also got some nice wine to take home as a reward.

That's all for now – I hope to see many of you soon at the great KWS events to come.

Peter Barnett

EVENT REVIEW FOR: September 18, 19, 20, 2009 Red Mountain Wineries Tours
From Program Chair Debbie Seamons.

We were so very sorry to have to cancel the September Red Mountain Wineries Tours, but when you plan for a bus and catering, 10 registrants just isn't enough to justify the cost and it's hard to find caterers willing to reduce their plans to accommodate only 10 people! My sincere thanks to Kim and Adrian Cushman (info@washingtontwinecellar.com). Kim is on the KWS Program Committee and she and her husband had made arrangements with several of the wineries they do business with to set up what would have been a fantastic event for us, with special tastings, behind-the-scenes and vineyard tours and catered luncheon and dinner. To those who did register for this event, we apologize for any inconvenience our cancellation of the event may have caused and we hope to see you at one of our other upcoming events.

See more on REGISTRATION FOR EVENTS by Debbie Seamons a little later in this Newsletter.

While we're on bus tours, Nat Decants free newsletter for September, 2009 has an article: "Ten Tips for your winery Visits". Visit www.nataliemaclean.com to register.

Articles by Contributors

From: The Drunk Man's Guide to Alcoholic Beverages, Mixed Drinks, Beer and Wine

What Causes Drunkenness?

This may seem like an elementary question, but until recently scientists didn't really understand exactly what was causing people to get drunk from ethyl alcohol (ethanol).

It turns out that alcohol, like other drugs, has its effect on the human brain by increasing the effectiveness of certain neurotransmitters. Neurotransmitters are the chemicals that allow the nerves in your brain to communicate with each other across the synapse (the space between the nerve cells). Different chemicals are released across the synapse to transmit information through the brain.

Some neurotransmitters act to speed the brain up, others slow it down, still others release chemicals to cause a person to feel pleasure, pain, taste, temperature and so forth. All basic human emotions and reactions are coded into these chemical transmissions.

Think of it like the keyboard of your computer. Each chemical is like a letter on your keyboard. Individually, they do not have any meaning. As you press buttons, different signals are sent to your computer – communicating different letters. The letters form words and the words combine into sentences. It is the sentences that give your keystrokes meaning.

Neurotransmitters and Alcohol

The same is true of drinking alcohol. Alcohol acts to release Gamma Amino Butyric Acid (GABA) neurotransmitters. GABA is an inhibitory transmitter. It acts to slow the speed at which your brain processes information. But there are other neurotransmitters that are released as well.

If you like the taste of your drink, then there will be pleasure transmissions. The drink may be sour or sweet or warm. All these affect the mixture of chemicals that are released in the brain.

For many people, the initial slowing of mental processes gives a sense of pleasure above and beyond the pleasure of the taste of the drink. Feelings of stress and chaotic thoughts are diminished. Some people report feelings of elation or excitement.

This initial onset of pleasure causes the person to crave another drink. After all, if one drink made me feel this good, just imagine how good I'll feel after another?

As noted above, ANY amount of alcohol will reduce your ability to function by some amount – that's just how GABA works. As your Blood Alcohol Content (BAC) rises to around 0.08% you generally have positive feelings. This is really the optimum level, and for most people this means about one drink per hour.

How Increasing Blood Alcohol Levels Affect You

As you will see by reading the rest of this article, continued consumption of alcohol past the 0.08% BAC point will not result in more pleasure. Instead, you will start to experience problems.

At around 0.10% your decreased ability to control your muscles becomes noticeable. Many people become emotional at this point and begin to make bad decisions due to a marked decrease in personal inhibitions. The loss of inhibitions and the desire to re-achieve the feelings of elation that were experienced at lower BAC levels compels some people to have another drink. It is best to try and resist this temptation.

At around 0.15% BAC you will lose your ability to function with any degree of normalcy. You feel sleepy, your speech is noticeably slurred, and you are no longer in complete control of yourself.

At 0.20% BAC your vision becomes severely impaired. Many people report blurred vision, or seeing "double". At this level you are no longer making good decisions. In fact, you probably aren't making any decisions at all.

At 0.30% the room is spinning, and you might be vomiting. This is "falling down drunk". If you find yourself at this point then it is very important to stop drinking. Further consumption of alcohol will likely lead to alcohol poisoning.

Above 0.30% BAC things get dangerous. This is the point where you will most likely pass out. Even if you pass out, your BAC will continue to rise as your body attempts to absorb the alcohol still in your stomach and small intestine. Hopefully you don't have much left to absorb.

As your BAC increases above 0.35% your respiration will slow and your body's ability to maintain processes begins to fail. This is the danger zone where brain damage, coma or even death can result (around 0.35% to 0.40% or so). This is referred to generally as alcohol poisoning.

The more you drink in a day, the slower your body is able to process alcohol. The enzymes that are required to break the alcohol down become depleted and your liver loses its ability to do its job. The alcohol begins to attack the cells in the liver causing liver damage (more on that later).

Alcohol Tolerance

People who drink regularly tend to be able to process alcohol at a higher rate. This is known as developing a “tolerance” for alcohol. It is important to understand, however, that your body doesn’t really develop the ability to tolerate a higher BAC.

What is happening is that your liver develops the ability to produce higher levels of certain enzymes (alcohol dehydrogenase and aldehyde dehydrogenase enzymes) to process the alcohol out of your bloodstream faster. Regardless of how fast your body processes the alcohol, the percentage of alcohol in your blood will still affect you in much the same way as someone who rarely drinks.

I drink alcohol regularly and therefore my tolerance is higher than my friend Steve who never drinks. Regardless, if he and I both have two shots of whiskey back to back, we will be equally impaired, and our BAC levels will be the same. The difference is that an hour later I will be completely sober, and he will still feel the alcohol.

Keep in mind also that although the person with the higher tolerance can drink more per hour, he isn’t doing his liver any favors. By continuing to push through large amounts of alcohol, over time, this process will cause the liver to begin to fail; leading to alcoholic cirrhosis, which is scarring of the liver.

Having a Good Time

We're all here to have a good time, but as your BAC increases your “good time” probably does not. Most of the real enjoyment of alcohol happens below the 0.10% BAC level – or about 1 drink per hour.

This is why at the Drunk Man’s Guide we encourage you to enjoy alcoholic drinks responsibly. We don’t want your health to suffer, and we want everyone to have fun. After all, there isn’t anything fun about health problems or the consequences of dangerous behavior.

Everyone is different. Some people have health problems that make ANY amount of alcohol dangerous. Others have allergies to alcohol or certain ingredients commonly found in alcoholic drinks. If you suspect any of these issues is true for you then you should consult a doctor about alcohol to find out if it is safe for you to drink at all.

For most of us, however, by keeping our intake at a reasonable pace, and limiting the overall number of drinks we consume in a day, we can continue to enjoy alcohol without risking dependence or other health dangers for many years.

For us, that’s how to be a proper Drunk!

REGISTRATION FOR EVENTS

by Debbie Seamons

We all have busy lives and we often procrastinate on committing to something until the last minute. It's become an "industry standard" but I'm not sure how many people realize what a problem it is for those planning the event! Our bus trip is a perfect example -- we held off cancelling the event until the last possible minute, hoping that our typically week-before registrations would give us the numbers we needed to make this fabulous trip happen. They didn't come in, so we had to cancel this trip only 5 days before it was to take place.

While KWS has instituted online registration, that doesn't mean that registrants should wait until the last minute and expect to still be able to attend OR that we will even be able to hold an event. Please try to plan ahead a bit and sign up for an event a few weeks in advance of the event. This way we'll know that we will have the attendance we need to make the event work. We will be moving more and more with EARLY-BIRD registration, meaning that those who register up to 2 weeks prior to an event will receive a lower registration rate and those who register after that 2-weeks-prior date will be charged more. Hopefully the cost savings will result in earlier registration and less cancellation of events for us, since we typically have costs associated with last-minute cancellations of reservations for venues, catering, glass rental, etc.

KWS has also instituted a policy that someone is not considered registered for an event until payment is received. This is due to the fact that it's very easy for someone to say they'll be there but then decide not to show up since they haven't made a monetary commitment. We also have changed our cancellation policy if you have not read it, please go to the KWS web site (www.kitsapwines.org), click on the Current Event link and scroll down to the Cancellation Policy. This change is very important to registrants to I hope you take the time to read it.

If you have any questions about the upcoming events or anything pertaining to KWS events or to offer suggestions for future events, please feel free to contact me. I can be reached by email at kitsapwines@nwregistration.com or by phone at 360.301.4889.

The Wine Diaper

by Nick Tomassi

I get all kinds of strange e-mails because of my wine Web site, tomassiwinecabinet.com. I recently got my first e-mail from China from a lady wanting to sell me some wine cabinets made in, of all places, China!

Here's one we chuckled over, but might be useful for anyone carrying wine on a trip.

The sender wrote:

Imagine this scenario: you travel somewhere with a bottle of wine which, for any reason, brakes causing an enormous mess of your luggage, clothes and electronics (it actually happened to the author).

The **Wine Diaper**® prevents this event from happening in three ways:

- It has a padded inside that absorbs shocks and can prevent rapid changes in temperature
- In case of accidental rupture, the padding itself, being made out of diaper material, absorbs 100% of the liquid spill
- The closure of the bag is a zip lock seal which ensures re-usability as well as assurance that there will be no mess

If you are looking for a lightweight, environmentally friendly, way to take your purchase home, order a sample [today](#).

Marco Cucco

Idea-Mia, LLC

www.winediaper.com

248-891-8939

P.S.

The outer layer can be customized in any colors and printed with your insignia (minimum volume order applies).

Package of three: \$15.00

Package of 25: \$75.00

I wrote back and got a free sample. If anyone would like to see it, e-mail me and we'll arrange a meeting. (biz@tomassiwinecabinet.com)

TASTING NOTES:

by Nick Tomassi

Hogue Cellars, Riesling, Columbia Valley, 2008 (Prosser, WA.) \$10

Blend: 93% White Riesling, 6% Gewürztraminer, 1% Muscat Canelli; Style: off-dry white; light straw color; aromas: apricot, peach, melon, lemon-lime and a drizzle of honey. It has Washington's trademark flavors of apricot and tangerine with a pleasing mineral edge and crisp, refreshing acidity; medium body; crisp, slightly sweet finish. Food Pairing: Serve with fresh spring rolls, spicy Thai curries or grilled halibut. Unlike many white wines, Rieslings can evolve and develop complexity with age. (Alc. by Volume: 12.0%)

Bodegas Otazu, Altar, 2003 (Spain) \$50

Blend: 90% Cabernet sauvignon, 5% Merlot and 5% Tempranillo; Style: dry red; deep red color with hints of violets; aromas and flavors: ripe black fruit with subtle balsamic hints; full body; long, elegant finish. (Alc. by Volume: 14.5%)

Rosemount Estate, Australia 2006 Traminer (Gewurztraminer) Riesling, (\$10).

Grape Varietals: 50% Gewurztraminer, 50% Riesling; Style: off-dry white; light straw color with lime highlights; Gewurztraminer brings a perfumed nose with hints of spice followed by floral aromas of Riesling; the palate shows floral flavors with hints rose petal, perfumed fruit and spice; medium body; soft, bright acids ion a lengthy finish.

Michael-David, Zinfandel "Gluttony", 2006 (Lodi, California) \$59

Blend: 86% Zinfandel, 9% Petite Sirah and 5% Sirah; Style: dry red; dark ruby red color; aromas and flavors: black berries and smooth, creamy vanilla; medium body; juicy mouthfeel with soft, well balanced tannins on the finish (Alc. by Volume: 16.5%)

Ciao, Nick

Press Release

Vicki Corson, President
Olympic Peninsula Wineries
360/417-3564
corson4@tfon.com

Media Contact: Deborah Anastasi Black
425/357-1651
206/799-4233 Cell
deborahblack@comcast.net

Olympic Peninsula Wineries Host Second Annual Crab Festival Wine Tour & Poker Run

Visitors can try their luck while enjoying award-winning wines

Sept. 23, 2009, Port Angeles – The Olympic Peninsula Wineries and Seven Cedars Casino invite the public to compete for the best five-card hand and a prize wine and poker-themed gift basket during the second annual self-guided **Tour of Wineries & Poker Run**. The event will coincide with Port Angeles' celebrated **Dungeness Crab & Seafood Festival**, on **Saturday, Oct. 10** and **Sunday, Oct. 11** from **11 a.m. – 5 p.m.**

New this year, FairWinds Winery and Sorensen Cellars, both located in Port Townsend, will offer a **wild card** to help players complete their hand. Anyone age 21 and over is welcome to participate in the Run.

[How the Tour of Wineries and Poker Run Works](#)

Begin the run at any of the North Olympic Peninsula's six artisan wineries located in Port Townsend and Port Angeles; at Seven Cedars Casino in Sequim; or at the Crab Festival's Wine Garden located on Port Angeles City Pier. Enjoy award-winning locally made wine and pick-up an official *Poker Run Card*, complete with instructions and a map.

Each winery a player visits, in addition to Seven Cedars Casino and the Crab Fest Garden, offers the opportunity to draw a card and have the Poker Run card stamped. A visit to all eight locations provides eight opportunities to draw for the best potential poker hand -- but the number of stops a player makes is completely up to him/her. A minimum of five stops required for validation.

Each venue will have an official depository for completed cards, and will accept cards until close. **The wineries will be open from 11 a.m. – 5 p.m. on Saturday and Sunday, and the Crab Festival Wine Garden from 10 a.m. – 8:30 p.m. on Saturday and from 10 a.m. – 5:00 p.m. on Sunday.** Seven Cedars Casino opens at 10 a.m. every day, and will offer the last chance to drop-off completed Poker Run cards at **7 p.m. on Sunday.**

At the end of the weekend, all Poker Run cards will be gathered and transferred to the casino where the winning hand will be determined. The winner will be notified by phone and email.

The Poker Run is free of charge. Wine tasting will be available at all six Olympic Peninsula Wineries throughout the day, and customary tasting fees will apply. Stop by the wine garden on City Pier near Crab Central and sample wines from all six wineries in a single location. Seven Cedars Casino offers evening entertainment including live music.

For further information, visit www.olympicpeninsulawineries.org or call 800-785-5495.

Wine Tour & Poker Run Line-Up:

FairWinds Winery, Port Townsend

Stop by and pick up your wild card! Hang around and watch live poker playing or join in on a hand or two – you just might win! See how the wine making process takes place with a winery tour, and sample our own FairWinds Farm tasty potato appetizers. Taste our new release Fireweed Mead as well as six other award-winning wines. www.fairwindswinery.com, 360.385.6899.

Sorensen Cellars, Port Townsend

Visitors can sample the 2007 Viognier, 2008 Townsend Bay Pinot Gris, 2007 Sangiovese, 2006 Cabernet Franc, 2004 Merlot, and 2005 Syrah accompanied by light appetizers. www.sorensencellars.com, 360.379.6416.

Olympic Cellars, Port Angeles

Are you a gambler or just feeling lucky? Guests at Olympic Cellars can play to “beat” the house “discount.” Most wines will be open for tasting including an expanded reserve list. Taste the grapes off our vines (still too young for wine), ring the Harvest Bell and pose for the perfect photo opportunity with our new Vineyard Angel by metal artists John and Cynthia Dash. www.olympiccellars.com, 360.452.0160.

Black Diamond Winery, Port Angeles

Come and sample our fruit and grape wines, including cranberry, strawberry-rhubarb, raspberry, Syrah and Ridge White. www.blackdiamondwinery.com, 360.457.0748.

Camaraderie Cellars, Port Angeles

Featuring our newly released 2007 Tempranillo and a number of other great red wines complemented by "poker party snacks." Roll the dice at the cash register to determine your purchase discount! www.camaraderiecellars.com, 360.417.3564.

Harbinger Winery, Port Angeles

Sample our newly released 2007 El Jefe Spanish blend and 2008 Blackberry Bliss, enjoy complementary snacks, and take a harvest tour! **On Saturday, Oct. 10** Brew Master Steve Corcoran will be on hand from **Noon to 4 p.m.** to pour his latest selection of handcrafted beer. www.harbingerwinery.com, 360.452.4262.

And Chateau Ste. Michelle has a Mediterranean Wine Cruise June 5 – 17, 2010.

"Join us for our maiden wine cruise, a fabulous 12-day voyage throughout the Mediterranean on Oceania Line's luxurious Insignia." For more information visit their website: www.ste-michelle.com.

Have an Idea for an event? Please Volunteer!

Do you have a hankering for a particular winery or grape variety? Would you just like to have a dinner at a restaurant with enchanting wines? Do you have an idea and want to share? Your Wine Society needs you! Remember, only YOU can prevent apathy Volunteer for one of the events and have a second measure of **fun fun fun!!!**

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

KITSAP WINE SOCIETY MEMBERSHIP FORM

Learning about and enjoying good wines and good food ... *in good company!*
You must be 21 to attend KWS events. Pay with credit card, check or cash. Details below.

Name(s) _____

New Member(s) _____ Renewal(s) _____

Address _____

Phone(s) _____ E-mail(s) _____

The Kitsap Wine Society's Board has four standing committees - Program Planning, Publicity, Membership and Finance. Would you help? Check all that interest you and the committee chair will contact you.

- Program Planning-Could include event planning, wine procurement, food preparation, event setup/cleanup, greeting & guest registration and/or food and wine service.
- Finance-Could include event budgeting, supply procurement and inventory and/or auditing the books once a year.

- ___Publicity-Includes the monthly newsletter, event promotion through distribution of monthly flyers, other website notices and newspaper notices.
- ___Membership-Computer work including promoting and tracking membership, using spreadsheets, letters, membership cards and nametags.
- ___Unsure, please call me!

Annual Dues: Single \$25 _____ Couple \$45 _____

How to pay for membership

If you wish to use a *credit card* to pay your membership go to www.nwregistration.com/kws

Please note: When you receive your invoice, the payee will be Northwest Registration Services whose services the Kitsap Wine Society employs. Send completed form via snail or email.

If you wish to pay by *check*, send a copy of this completed form and check to 'Kitsap Wine Society' to:
Membership Kitsap Wine Society

PO Box 1684,
Silverdale, WA 98383

There is also the option of attending an event to check us out and then join. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee. Questions?

kitsapwines@yahoo.com

Earn Wine Bucks

Bring a guest to an event and when the guest joins at that event, you are awarded a gift certificate worth \$5 for each sign up. Gift certificates can be used to offset members' fees at future events. The guest surcharge for the event will be applied to the membership fee. For instance, if a guest pays \$25 for an event, \$10 of that applies to the membership fee. Thus, the new member paid \$15 for the event, \$10 is applied to the membership fee.

For more information, contact Mary Earl, Membership Committee Chair kitsapwines@yahoo.com

LOCAL WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE! www.kitsapwines.org

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