



# KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Coreen Haydock Johnson by the last day of the month: [corrاند1@wavecable.com](mailto:corrاند1@wavecable.com). Really-- send me info/articles!

For More KWS news and information go to [www.kitsapwines.org](http://www.kitsapwines.org)

SAVE THESE 2008 DATES!

Saturday, April 12, 2008	Tuesday, April 22, 2008	Saturday, May 17, 2008
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## Upcoming Events Upcoming Events

### \*\*High End Cab Tasting

**Saturday, April 12<sup>th</sup>, 2008. Doors open at 6:30pm, tasting starts at 7pm,  
Ambrosia Catering, 4954 State Hwy 303 NE, Bremerton.**

A "blind" tasting of six different California cabernets' from the acclaimed 1999 vintage. Three of the wines were ranked in the top ten of Wine Spectators "Top 100 Wines of 2002" (Chateau St. Jean Cinq Cepages, Pine Ridge Stags Leap, Whitehall Lane Napa), two of the others were in the top one-hundred (Joseph Phelps Napa, Simi Alexander Valley) while the last wine was rated a "92" by Wine Spectator (Justin Isosceles Paso Robles). Light appetizers will be served as well as 'palate cleansers' at the table. Cost will be \$41 members and \$46 non-members Limited to 22 people Deadline is April 8<sup>th</sup>. Chuck Tourville –Event Chairman.

Mail to:KWS High End Cab, P.O. Box 1684,Silverdale, WA 98383

OR on or before April 8<sup>th</sup>, deliver a check during normal business hours to :Grape Expectations,3594 N W Byron St., Silverdale, WA 98383

### \*\* German Wines ! Saturday, May 17<sup>th</sup>, 2008 at 7pm

Are you confused by German wine labels with all that gothic print and those long, long names? Let us help you understand and appreciate the quality of the German wines. Explore the wine regions of Rhinehessen, Mosel, Saar, Ruwer and Rhinephalz. Increase your knowledge and appreciation of these classics! The '03 and '05 vintages are rated excellent! Shannon Jones ~ Event chairman

Some of the chosen wines:

Henkell Trocken Sekt Dry Sec (sekt indicates sparkling)

Wegeler Riesling Sekt brut

Weegmuller Mussbacher Eselshaut Riesling Kabinett Halbtrocken 03 (halbtrocken = half dry)

Schmitt-Wagner Longuicher Maximiner Herrenberg Riesling Spatlese 05

Bernhard Hackenheimer Kirchberg Scheurebe Spatlese 05

**Auf wiedersehen!**

### Kitsap Wine Society Members

The KWS Annual Meeting will be on Tues. April 22<sup>nd</sup> from 7-8:30pm at the Ambrosia Catering in Bremerton. The purpose of the short business meeting is the board elections. Nominations from the floor will be accepted at the Annual Meeting. A hosted member social will follow the elections. **RESERVATIONS ARE REQUIRED**, to prepare food and wine needed. To make reservations. Please RSVP by April 18<sup>th</sup> to [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com) stating the names of those attending. If you are unable to attend and would like to vote by proxy, please indicate this in a RSVP to the same email. We will send the proxy information to you.

## Election Information

The agenda for the Annual Meeting will be the will be the consideration of the KWS Executive Board for 2008 - 2009. The nominations are ;

### Officers

Two-year term -- 2008 - 2010

President Tami Burns

Treasurer Chuck Tourville-- 2008 -2009 unfilled term -

Secretary nomination needed

### Directors

One-year term -- 2008 - 2009

Events - Loreen Loftus, appointed 3/17/08

Newsletter - Nick Tomassi, appointed 3/17/08

Membership - Mary Earl

Finance - Rick Calvin

For more information, reference the Bylaws posted at: [http://www.kitsapwines.org/kws\\_bylaws.htm](http://www.kitsapwines.org/kws_bylaws.htm)

For questions or nominations, please contact Laurie Sims 360-478-0550/360-620-8120.

## Speaking of elections and politics....

A book soon to be released from Tyler Colman

### Wine Politics:

#### How Governments, Environmentalists, Mobsters, and Critics Influence the Wines We Drink

"In shrewdly examining how politics influences the production, distribution, and consumption of wine on both sides of the Atlantic, Tyler Colman has written a much-needed and long-overdue book. *Wine Politics* won't necessarily make you a better taster, but it will unquestionably make you a more enlightened drinker."--Mike Steinberger, wine columnist for *Slate*

### Welcome! New Members

Jim & Debbie Seamans

Brian & Susan Burns

Donna & Gary Usa

### Welcome Back Renewing Members!

Rick Endresen

Cece Grasso and Ted Oehlerking

Bill & Ruth Drollinger

Charlie & Judy Morgan

If you did not receive a membership card, please let me know at: [Rnshagwell@hotmail.com](mailto:Rnshagwell@hotmail.com) or 830-0372. Thanks, Tami

# Presidents Musings April 08

**Hello, Hello:** With the April 22<sup>nd</sup> Annual meeting and elections the Kitsap Wine Society will get some new leadership. This new leadership is fired up and I am sure will take the organization in great new directions. That means that this is my last musings so it is an appropriate time to shout out a really BIG THANK YOU to the current board members for all of their support and hard work. They have made it a fun and interesting 2 years. **Thank you, Thank you!** Now I would like to wish the new leadership the best of luck and success! Before I sign off I need to tell you about the next 4 wonderful KWS events--

**First** is the April 12<sup>th</sup> High end tasting of the acclaimed 1999 California Cabs. Wow, wow, wow!!! This is just a perfect example of some of the magic, our hard working board has produced. Chuck, our Treasurer, is raiding his cellar to make this event possible. Like I said WOW, but hurry the deadline is April 8<sup>th</sup>!!!

**Second** is the KWS annual meeting, which will be on **Tuesday** April 22<sup>nd</sup> from 6:30 to 8:30 pm (**Reservation Required**). It will be short business meeting with officer elections followed by a wine and food stand up social event. This is a **FREE** event for KWS members. Who said there is no free lunch????

**Third** is the May 17<sup>th</sup> German White wines event. There will be at least 9 wines matched to suitable finger food, a perfect start to summer.

**Fourth** is the June 21<sup>st</sup> Lloyd Anderson, winemaker from Walter Dacon event. This will be your chance to meet and talk to a local outstanding award winning winemaker and even better to try some of his just released wines. This will be very informative and great fun!!

The March Pinot tasting was wonderful. Everyone there agreed that Bob Bentley did an outstanding job of picking out some truly interesting wines.

Please come to the annual meeting to elect and socialize with the new club leadership. This will be a perfect time to let them know what types of event YOU want to see in the future.

Drinking wine and hoping to see you at future KWS events.

Larry Sukut

## Taste Walla Walla!

Lying within the Columbia Valley Appellation at the foothills of the Blue Mountains, the Walla Walla Appellation includes land in both Washington and Oregon. In 1984, four wineries and 60 acres of wine grapes called the Walla Walla appellation home. Fast forward to 2008 and you'll find more than 100 Washington wineries calling the Walla Walla Valley Appellation home. And a handful of Oregon wineries, too.

Long, hot summer days and cool nights produce wines with enough acidity to balance the ripe sugars. Since it's further north than California, the weather cools quickly and the hours of sunshine diminish enough to allow the grapes to remain on the vine weeks after California wines have finished fermenting. The extra time produces more intensity and complexity.

Taste Walla Walla was a wonderful opportunity chose from over 60 Walla Walla wineries' wines to discover and to remember. The event in McCaw Hall benefited Fare Start. They needed a big place to fit all those wineries and people. For the most part, the Queen of white wine is still Chardonnay with dribs and drabs of Viognier, Semillion, Gewurtraminer and Riesling. King of the Reds this year was the Bordeaux blends followed by Cab, Syrah, Merlot and a scattering of Cab Franc and Sangiovese.

Here are a few noteworthy wines:



~428 Boulevard Columbia Valley A blend of mostly Merlot with a bit of Syrah, this was chocolate, black cherry and did I mention chocolate aromas and flavors.

~~Bergevin Lane Vineyards Calico Red is a wonderful blend of a handful of red grapes that include Cab, Merlot, Syrah, Zinfandel and Cabernet Franc. Really juicy, ripe, intense, darkly colored wine just loaded with flavors.

~~College Cellars Sagemoor Semillon - a non profit teaching winery of Walla Walla Community College that made this amazing pineapple, lemon zest and mineral flavored white that beckons a bucket of steamed clams, crab cakes or some of that fresh Alaskan halibut.



~~Couvillion 05 Sagemoor Columbia Valley Cab - Not a blend! 100% Cab that has aromas and flavors of dark cherry, plums and mocha with a nice silky texture and slight tannic finish.

~~DaMa Winery Cabernet is made from grapes harvested from Columbia Valley's Conner Lee vineyard and Walla Walla's Les Collines Vineyard. V.G.

~~Five Star Cellars Walla Walla Merlot made with a dollop of Cab. Love the black cherry, spicy flavors. Nice smooth, clean finish.

~~Flying Trout Wines Columbia Valley Syrah with a bit of Sangiovese (5%). This Syrah rounds up the usual Syrah suspects - blueberries, dirt, and that meaty quality that begs a leg of lamb. V.G.

~~Long Shadows Vintners setup is unique. pioneer Allen Shoup, this is a paddock of made by dream team winemakers. I tasted two which is mostly Cab, some Syrah, Cab Franc winemaker Gilles Nicault formerly of Woodward other was the Pirouette a blend of Cab, Merlot Franc made by Agustin Huneus of Concha y



Founded by Washington wine premium Washington wines blends the Chester-Kidder and Petit Verdot made by Canyon Winery. And the Syrah, Malbec and Cab Toro and Franciscan fame.

~~Lowden Hills Winery Yakima Syrah While Shadows table, I reacquainted myself with this vineyards near Grandview. V.G.

waiting my turn at the Long wine from the Boushey

~~Otis Kenyon Walla Walla Cab with is dark cherry and juicy plum has a wonderful length and nice balance.

~~Spring Valley Vineyard Walla Walla Uriah is a blend of Merlot, Cab Franc, and Petit Verdot. It's a huge wine with plenty of red fruit flavors, very licorice aromas and spicy berry finish. It's excellent.

~~Tamarack Cellars Columbia Valley Firehouse is a blend of 31 Cab, 30 Syrah, 24 Merlot, 11 Cab Franc, 2 Sangiovese and 1 Malbec. There a lot going on in this wine. It's lush and loaded with black berries, cherries, cassis, mocha and cinnamon.

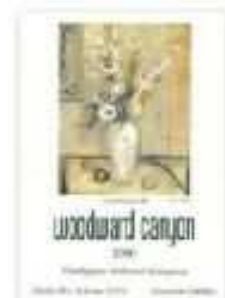
~~Trust Cellars Columbia Valley Cab is blended with 25% Merlot from the Pepper Bridge Vineyard. It's French in style, a bit on the inky side with plummy, herbal flavors and a bit of vanilla. V.G. I really liked the Columbia Valley Riesling. It is V.G.

~~Walla Walla Vintners Walla Walla Cab is a blend of vineyards and grapes. Cabernet makes up 79% of the blend and the grapes come from Dwelly, Lefore, Pepper Bridge, Sagemoor, Seven Hills and Tokar Millcreek Vineyards.

~~Watermill Winery 05 Columbia Valley Sauvignon Blanc and 05 Walla Walla Syrah. Didn't write much but they both received one glass out of a possible three.

~~Woodward Canyon Estate Walla Walla Red is a blend of 68 Merlot, 15 Cab Franc, 11 Cab, and 6 Petite Verdot. The most complex, generous, balanced wine there. *My favorite, by far.*

**By Mary Earl**



Here is what happening with our Wine friends to the West and East!

**Olympic Peninsula Enological Society--Woodward Canyon wines**

Friday April 11th, 2008, pm. \$75 members & \$85 non-members The Olympic Peninsula Enological Society (OPES) will be hosting wines from Woodward Canyon Winery the evening of Friday, April 11, 2008 at The Inn at Port Hadlock. The Inn will be catering the event in their banquet room. This evening promises to be a learning experience! We will taste seven wines with winemaker/owner Rick Smalls. Woodward Canyon Winery was one of the first two wineries to help put the Walla Walla Valley on the Washington wine map. They have consistently produced premium, award-winning cabernet sauvignons and merlots as well as chardonnays. The date is April 11 starting around 5 pm. at the Inn. Tickets are \$85 non-members, \$75 members. Reservations are required. Send your checks to: OPES, P.O. Box 4081, Sequim, WA 98382 (Note "OPES 61" on your check). For additional questions, contact Carol Peet [peetnpa@olympen.com](mailto:peetnpa@olympen.com) or (360) 457-4318

**Yakima Valley's Spring Barrel Tasting** takes place Friday, April 25 thru Sunday, April 27. Barrel tasting allows tasters a sneak preview of soon to be bottled wines. This special weekend features winemakers and cellar staff who share insights and answer questions on the winemaking process. Many enhance the wine tasting experience by adding delicious foods pairings along with special tastings and education. The three-day barrel tasting allows you to leisurely visit over 50 participating wineries that have made the Yakima Valley region one of the most significant viticultural regions in Washington. Reserve Event Tickets are \$20.00 in advance or \$25.00 at the door. Your purchase of a Reserve Event Ticket (wristband) includes a 15oz commemorative wineglass. For more information <http://www.wineyakimavalley.org/events>

**And from All Points Tours of Port Angeles comes this notice:**

**Lake Chelan Winery Tour** May 2-4, 2008

All points Charters and tours is proud to offer his exclusive Spring wine tour to the beautiful Lake Chelan wine country of Washington State. This tour will introduce you to the many fine wineries located along Highway 2, east of Stevens Pass and those overlooking Lake Chelan. The tour will include all of the wineries open to the public around Lake Chelan, and a selection around Leavenworth, Peshastin, and Wenatchee. Spring blossoms will abound as temperatures warm to a more civilized and refreshing state. We will take a leisurely approach to our exploration of this relatively new wine center. Call 360-565-1139 or email: [tours@goallpoints.com](mailto:tours@goallpoints.com)

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*During the writing of this newsletter, the author (Coreen) was drinking a Rioja-Tinto 2006 from Cortijo III. Tempranillo 80%, Garnacha 20%. "Ruby purple-red with aromas of red berries (strawberries and raspberries). On the palate is luscious, full of dense fruit with a bright clean finish". From the town of Hormilla, Rioja Spain. Not a bad Rioja for \$8 and delicious with "The Drunken Goat" a Spanish imported semi-soft goat cheese immersed and aged in red wine-- mmmm-mmmm!*

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**WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!**

***Watch for the reopening (early April) of the Puget Sound Wine Cellar in Port Orchard***  
*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](http://www.kitsapwines.org)

**Membership Drive Continues.....**

Our membership drive the past several months has been successful and so it continues... check with Mary Earl, Tami Burns or the Kitsap Wine Society website for the latest in our efforts to ***cajole you, reward you, coax you, solicit you and benefit you and your guests/new members*** for attending events and signing up new members!!

For more information, Mary Earl or Tami Burns, Membership  
[kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)

**Kitsap Wine Society Membership Coupon**

Share the excitement of wines, food, and good company with someone you know.

Name(s) \_\_\_\_\_

New Member \_\_\_\_\_ Membership Renewal \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ E-mail \_\_\_\_\_

I would like to help with (check all that apply):

Program Planning \_\_\_\_\_ Wine Procurement \_\_\_\_\_ Food Preparation \_\_\_\_\_

Other: \_\_\_\_\_

Room Setup or Cleanup \_\_\_ Greeting/Guest Registration \_\_\_ Wine/Food Service \_\_\_

Newsletter/Publicity \_\_\_ Membership \_\_\_ Finance \_\_\_\_\_

Annual dues for new members: Single, \$25 or Couple, \$45

Send coupon and **payment made out to KWS** to: Membership Chair, PO Box 1684,  
Silverdale, WA 98383; for questions [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)