



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. Really-- send me info/articles!

For more up-to-date KWS news and information: www.kitsapwines.org

SAVE THESE DATES!

Saturday, Feb. 21, 2009	Saturday, Mar. 21, 2009	Annual Meeting Saturday, Apr. 18, 2009
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Upcoming Events

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Oregon Pinot from the Willamette Valley

Saturday, February 21st, 2009 5-7:30pm

Monica's Waterfront Bakery & Café, Old Town Silverdale

\$24 members \$34 Guests

Early registration by February 7th for attendance at the member price of \$24. After February 7th, all reservations will be at the nonmember price of \$34. Cut off date for reservations: February 16th.

Six pinots* from Willamette Valley! All handpicked to pair perfectly with Monica's famous gourmet offerings.
(*Pinots listed further along in newsletter)

The Willamette Valley stretches about 120 miles from Portland to Eugene. Home to the U of Oregon in Eugene and Oregon State in Corvallis, it is chock-full of scenic back country roads, historic towns and covered bridges. During spring and summer growing seasons, roadside stands dot the country lanes and farmers' markets appear throughout the area. This is Oregon's most diverse agricultural region. Its fertile soil and ample rainfall produce nuts, all kinds of berries and tree fruits, hops for beer making, and, of course, wine grapes.

In 1965, David Lett of Eyrie Vineyards was the first to plant Pinot Noir in the Willamette Valley, earning him the moniker "Papa Pinot". Soon after, Dick and Nancy Ponzi started Ponzi Vineyards, followed by Dick Erath and his Erath Vineyards. Each took a chance on a notoriously difficult grape requiring strict growing conditions (warm days, cool nights; not too hot, not too cool; no rain during harvest).

Today the region is home to more than 200 wineries, many of which keep their tasting rooms open year-round. This fertile valley is famous for its Pinot Noir but also produces superb examples of other varietals.

Two convenient ways to reserve and pay:

Mail Checks to: KWS Pinots from Willamette
P.O. Box 1684, Silverdale, WA 98383

Pay on line: <https://www.nwregistration.com/KWS/>

Please note: When you receive your invoice, Northwest Registration Services will be the payee, not Kitsap Wine Society. KWS is using their services for online payments.

President's Musings February 09

Hello Fellow Wine Lovers!

Happy Superbowl weekend! Here's hoping the Steelers are crushed by the Cardinals!! I can't believe it's February already. Where did January go?

Our first event of this New Year was the Taste of Italy on January 17th. We sampled wines from several different regions in Italy. We had a huge turnout and the event was sold out. This event gave us a wonderful opportunity to sample wines and socialize. Special thanks to Shannon and Liz Jones for chairing this event. Thanks to Jeff Benson for hosting the event.

February 21st will be Pinot from the Willamette Valley of Oregon. This event will be held at Monica's Waterfront Bakery and Café in Silverdale. We will be sampling Pinot Noir from the Willamette Valley perfectly paired with Monica's gourmet food. Early Bird registration is in place for the event. Be sure to take advantage of your member benefits.

March 21st is a Blind Zin tasting chaired by Larry Sukut. For those of you who haven't been to one of Larry's events, you won't want to miss it. Full details are on the website and in the newsletter as well.

April 18th will be our Annual Meeting and a Winemaker evening with Jones of Washington. We will be electing our new board members at the meeting. This is election season for KWS. We have several opportunities to volunteer in the wine society. This is your opportunity to put your special talents to work. If interested in helping out in any way with the wine society, please let us know. You can send an email to kitsapwines@yahoo.com or email/call me personally to discuss.

I look forward to seeing all of you February 21st at Monica's for the Pinot event.

Cheers!

Tami

Get out and Vote for almost nothing!

The KWS election season is upon us. This will be very different from our country's last big get out the vote campaign! No time for that. Our election happens in 59 days! The KWS board has enthusiasm and can spare about 4 hours every other month for board meetings.



Experience isn't important. Neophytes to expert wine lovers are needed for officer and board positions. Or join a committee and assist with food pairings, wine purchasing, event planning, money taking and depositing, spreading around the publicity, membership paperwork or other tasks related to the four standing committees.

Our Annual Meeting is April 18th, not only will you meet Victor Palencia, winemaker for Jones of Washington, but our board and officer elections will take place!

Intrigued about our elections, officers, committees and board? Send an email to us at kitsapwines@yahoo.com with your nomination and the nominating committee will be in touch soon.

Thank you very much.

Speaking of Love (in honor of Valentine's Day)...

"It's uh, it's thin-skinned, temperamental, ripens early. It's, you know, it's not a survivor like friendship, which can just grow anywhere and uh, thrive even when it's neglected. No, Love needs constant care and attention. You know? And in fact it can only grow in these really specific, little, tucked away corners of the world. And, and only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time to understand Love's potential can then coax it into its fullest expression. Then, I mean, oh its flavors, they're just the most haunting and brilliant and thrilling and subtle and... ancient on the planet."

KWS Editor Coreen stealing from the 2004 movie "Sideways"

Membership as of January 2009 — 71

Welcome New Members:

Marlene & Fred Abrahamson
Lynn Fleischbein
Karin & David Gasvoda
Karen & Phil Johnson

Renewed January Members

Greg & Wendy Smith
Nick Tomassi

February Renewals

Coreen Haydock Johnson
Marvin & Bonnie Ruehs Lutz
George & Norma Larson

Renew online at www.kitsapwines.org/membership.htm

Zins...

Doing it Blind

Saturday, March 21st, 2009 7-9pm
Ambrosia's Catering, East Bremerton
\$25 members \$35 Guests

Join us for a blind tasting of 8 full body RED Zinfandels including **Seghesio's** Sonoma County 2007 Wine Spectator's number 10 on their top 100 wines of 2008. We will also taste a truly unique old vine Zin from the Northwest, **Owen Roe** Hillside 2005 and a **Rosenblum** Vintners Cuvee XXV from Larry Sukut's cellar. It is a non-vintage wine released in 2002.

PLUS: **Bogle** Zinfandel California Old Vine 2006
Neyers Zinfandel Pato Vineyard 2006
Ravenswood Zinfandel Dry Creek Valley Teldeschi 2006
Renwood Zin Grandpere Vineyard Lodi 2004
Rosenblum Zinfandel Paso Robles Richard Sauret Vineyards 2006

These wines cover a wide range in costs and well as styles so it should be an interesting tasting. For the most part, if you fall in love with one of them you will be able to still get them. Zinfandel offers some of the best wine values around. If you have never done a blind tasting, this is the way the big boys do it. The wines are bagged so you do not know what you are tasting. Therefore you are not swayed by the wineries reputation or the high or low cost of the wine. You judge the wines based on your perceptions of what is in the glass in your hand AND WHETHER **YOU** LIKE IT OR NOT!! Larry will give a short "this is how you taste a wine" talk; everyone will have time to evaluate the wines, followed by discussion of the wines and rating. After this adventure Larry is sure you will drink wine in an all-new way.

Cut-off date Mar.7th Maximum number of reservations: 22 Hurry and Reserve!

Three convenient ways to reserve and pay

Mail Checks to: KWS Zins
P.O. Box 1684
Silverdale, WA 98383

Or pay on line: <https://www.nwregistration.com/KWS/> (please indicate the event name)

Please note: When you receive your invoice, Northwest Registration Services will be the payee, not Kitsap Wine Society. KWS is using their services for online payments.

Speaking of Pinot Noir....

"It's uh, it's thin-skinned, temperamental, ripens early. It's, you know, it's not a survivor like Cabernet, which can just grow anywhere and uh, thrive even when it's neglected. No, Pinot needs constant care and attention. You know? And in fact it can only grow in these really specific, little, tucked away corners of the world. And, and only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time to understand Pinot's potential can then coax it into its fullest expression. Then, I mean, oh its flavors, they're just the most haunting and brilliant and thrilling and subtle and... ancient on the planet."

Character Miles Raymond from the 2004 movie "Sideways"

During the writing of this newsletter, the author (Coreen) was drinking Westport Winery- Shelter from the Storm Cranberry Blackberry Blueberry Wine. Westport Winery is the first commercial winery and vineyard in Grays Harbor County- located halfway between Westport and Aberdeen At its opening in March of 2008, Westport released thirteen exciting varietals. Shelter from the Storm was released Autumn of 2008. The label on the port style berry wine Shelter from the Storm reads "Imagine story seas and howling winds. All you want is a safe harbor and healthy repast. This is it....well suited to accompany a deep, dark chocolate..."

A portion of all wine proceeds benefit various Grays Harbor charities.
Shelter From the Storm benefits Grays Harbor Hospital Foundation.

Save these Dates

Sat. April 18th, Winemaker Evening

Meet Victor Palencia, Winemaker for [Jones of Washington](#) , a family owned and operated winery. He will discuss his background and experience, history of the winery, types of wines produced, inspiration, process, grape growing and selection. We will sample their entire line of wines! Watch for info!

Whaling Days, July 24-26th Silverdale

Save the Date!!!! We will be assisting in the Wine and Beer Garden with wine pouring. More details and call for volunteers to follow.

From our **OPES** Friends

Red Wine & Chocolate Winery Tour

February 7 & 8 and February 14, 15, & 16, 2009
11 am - 5 pm

Join Olympic Peninsula Enological Society for these two fun weekends as each winery pairs delicious specialty chocolates with carefully selected elegant red wines. From the fullness of Cabernet to the finesse of Syrah, come see what all the excitement is about in this heavenly combination.

Tickets for this self guided tour are available in advance or at the door for just \$25.00 and entitle you to a special commemorative wine glass, complimentary wine tasting and a delectable sample of chocolate at each winery during the two Weekends.

Ticket and glass packages sold at the participating wineries during the event are available on a first come basis. Tickets are not required and you may visit any winery and participate by paying a \$5.00 fee at each establishment. Get your ticket stamped at all 7 wineries and be eligible to enter our gift basket drawing. Randi Corcoran, Event Coordinator
randi_jean@hotmail.com

January's Taste of Italy Wines

Shannon Jones



A maximum capacity crowd of 32 members and guests, attended the **"Sold Out" KWS Italian Wine Tasting, at Poulsbo's Olympic Wine Shop.** Attendees were greeted with a surprise glass of delicious, sweet red, sparkling Brachetto d'Acqui. This was followed by two whites and six reds, all of which were of the quality D.O.C. or D.O.C.G. distinctions (D.O.C.G. stands for Denominazione di Origine Controllata e Garantita).

The event presented the opportunity, for an education in some of the quality Italian wines that are available on the U.S. market. Wine growing Regions represented were: Piedmont, Veneto, Tuscany, and Basilicata. Food, Lively conversation and laughs were had by all.

Many thanks to Olympic Wine Shop owner Jeff Benson. Once again, he has supported KWS by selling us the event wines at his wholesale cost, plus tax. This allowed us the opportunity to keep event costs at a reasonable level; and thereby charge attendees accordingly. Also, for any wine purchased at the event, he gave an additional discount over his customary 15% off to KWS members. Many more thanks to Event Organizers: Liz and Shannon Jones; Greeter: Loren Loftus; and Wine Servers: Laurie Sims and Joe Newhouse.

To be Tasted at February 21st Event--

Mumm Brut Rose NV (85% Pinot Noir, 15 % Chardonnay)

A true champagne made by the age-old tradition of mixing the red wine of the region with white wines; the clear color, a mixture of amber and crimson. The luscious aromas of the nose are dominated by fresh summer fruits such as strawberry with hints of caramel and vanilla, which carry over to the palate. The palate is filled with flavors of red fruits, caramel and vanilla and leads to a clean, soft, fruit-forward finish of lovely red berry and strawberry fruit. This rose displays the creaminess that is the hallmark of Mumm's style, and flavors and aromas offer a youthful, well structured wine that pairs well with food.

A to Z 2007 Pinot Noir

"Our 2007 A to Z Pinot Noir is true to variety and vintage with bold aromatics and a palate to please. This wine has moderately-deep color and a tannin profile to match. The dark spices on the nose and palate complement the flavors you would expect from a good Oregon Pinot Noir: blackberry, raspberry, black cherry and earth. The oak profile is restrained and the natural acidity from the 2007 vintage gives the wine precision and tautness."

Ankeny Vineyard's 2006 Hershy's Red

This 100% pinot noir has a light, fruit punch approach. The 2006 vintage is a rosy garnet Pinot Noir with the aroma of ripe raspberry and red cherry. Plums, strawberry freezer jam, Rainier cherries, crushed herbs and a whiff of smoke; it is soft and balanced on the palate as it develops flavors of blackberry and spicy cherry.

Lazy River Vineyard 2005 Pinot Noir

A great food wine flavored with wild cherry, plums, raspberry, fresh blackberry and sometimes a hint of chocolate, a bit of pepper and roses. Its pronounced, rich bouquet, lingering finish and good structure predict a Pinot Noir of distinction.

Andrew Rich 2006 Pinot Noir Cuvee B

"Andrew Rich Cuvee B Pinot noir 06 has welcoming aromas of raspberry and strawberry, which signal the rich flavors to come. Crushed raspberry and spicy red currant mix, with sweet roses on a silky smooth frame. There's a juiciness that lifts through the finish, bringing a smile to your face. As always, the Andrew Rich Cuvee B is one of the standout values in Oregon Pinot noir."

Chehalem 2007 3 Vineyard Pinot Noir

"An intense, red-fruited pinot with hints of black tea, smoke, and warm brown spices such as clove, nutmeg, and cardamom. High-toned fruit, edgy bright acid, fine tannin, and mineral length lead to a clean and succulent finish. This is an elegant, sweet-fruited pinot with exceptional aging potential."

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 or Tami Burns, Membership Committee
kitsapwines@yahoo.com

How to Transfer Funds

If you wish to use a *credit card* to pay your membership [click here](#).

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 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 joining then. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee.

For questions, call 360-698-0522 or e-mail kitsapwines@yahoo.com

KITSAP WINE SOCIETY MEMBERSHIP FORM

Learning about and enjoying good wines and good food ... *in good company!*

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 _____