

Volume 3, No. 1

January 2, 2006

KITSAP WINE SOCIETY

NEWSLETTER

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

UPCOMING EVENTS

January -- Emissary Seri Sedlacek of Bonny Doon Vineyards, Santa Cruz, California, will lead us on a tour of the Dooniverse. The flying cigar departs Saturday, January 14, at 7 pm; it will be a wild ride on the Rhone side. Come find out how this winery has changed the California wine scene. Their motto is, "Wine should be as much fun as government regulations allow."

Pack a wine glass or two and head for the Clear Creek Community Center, 12641 Clear Creek Road NW, Silverdale. Cost is \$23 for members and \$33 for guests. Mail your check by January 9 to: KWS, Dooniverse Cruise, PO Box 1684, Silverdale, WA 98383. Questions or cancellations? Call Mary Earl at 698-0522 or check our website.

February – Red Wines and Chocolates, Take II. Last year's Red Wine and Chocolate event was a huge success and is guaranteed to be even better this year. Chair Larry Sukut proposes blind tasting eight chocolates – from everyday offerings to high-end – then pairing those chocolates with four very special wines plus a surprise beverage. Because both tastings promise to be a rather rich experience for the palate, it is recommended that attendees have a meal prior to the event.

This event will also be at the Clear Creek Community Center, on February 25, at 7 pm. Member cost is \$20, guests \$27; reservations will be limited to the first 48. Mail your reservation check to: KWS Wine and Chocolate, PO Box 1684, Silverdale, WA 98383.

March – This event, Essence of Wine 102, is in the planning stages. Details will follow.

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 –

Hello Wine Lovers,

What resolution will you make this coming year? Do you need help accomplishing your goals? Do you ever wish for a private secretary, chauffeur, or chef? Has your dialing finger twitched to call one of those entrepreneurs who actually get paid to fashion a more organized you?

How does this pertain to you? Consider a New Year's Resolution to be more active in discovering the joy of wine. Here are a few resolutions to transform your Wine Society. A toast then, to the 2006 fabulous funfests, excellent educational events, and affordable affairs.

January 14 Event – Bonny Doon Regional Emissary Seri Sedlacek will bring the Dooniverse to Kitsap County. Cruise details are Travel Agent Jim White's mission. He requires a myriad of volunteers to assist with setup, kitchen duties and cleanup. The boat leaves January 14, 7:00 pm. Pack a wineglass or two and resolve to be there as a volunteer.

February 25 Event – Larry Sukut, the same At-Large Board Member and Website Guru who produced the fabulous bus trip to Woodinville, is organizing this event, which will polish the "red wine with chocolate" theme of last February. If you want to learn more and have fun, Larry can learn you. Please consider apprenticing with this guy.

March Event – Wine Essence Again! For those who want to do this again or for the first time, Co-chairs Pam Mayo, Coreen Johnson and Jim White welcome your volunteer help. Resolve to sign on today!

April Event – Do you have a hankering for a particular winery or grape variety? Would you just like to have a spring 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.
Joy and Peace in this New Year,
Mary Earl

Next Board Meeting will be January 24, after 6:41 pm, at 3025 NW Mountainview, Silverdale.

*******NOTICE TO ALL*******

Volunteers are needed to replace such "retiring" board members as Mary Earl, KWS President, Charlie Morgan, Vice-President, Peter Taafe, Treasurer, and Courtenay Havers, Secretary. Interested members should contact Nick Tomassi, 613-4243, OR info@tomassiwinecabinet.com Kitsap Wine Society needs you and you!

BOARD ELECTIONS

According to our Bylaws, elections are due this year. New voices will direct the Kitsap Wine Society as of May. I encourage you not to sit on your hands, but to step forward in any capacity to lend a hand. The time has come. You can do it – Really.

I have appointed Nick Tomassi to chair the Nominating Committee. According to our Bylaws, we need at least two or more members to canvass for members willing to take an active role in the direction of this Society, specifically for the President, Vice-President, Secretary, and Treasurer positions.

The past two years have been an amazing experience with the Wine Society. I am very proud of all we were able to accomplish and am keen to see what the coming years will unfold. Because of my commitments as president of the Old Town Silverdale Association, and as a member of the Central Kitsap Community Council, the Citizens Advisory Committee, the Clear Creek Trail Project, and the Silverdale Art Walk, I must turn over the Society joystick to another. Surely, you're not too busy to have this much fun. Won't you become more involved? Call me at 698-0522; let's live and learn.

Mary Earl (President, 2004 - 2006)

CURRENT BOARD MEMBERS

President: Mary Earl; Vice President: Charlie Morgan; Secretary: Courtenay Havers; Treasurer: Peter Taafe
Members-at-Large: Larry Sukut, Richard Eliason; Membership Chair: Tom Devlin; Publicity: Janice Lounsbery
Program Chair: (open)

DECEMBER EVENT REVIEW -- December's Cabernet event was as informative and hedonistic as promised. Six wonderful Napa Valley Cabernets were tasted under the guidance of David Prigmore, longtime Sommelier at the Metropolitan Grill in Seattle. He recently moved to the Kitsap Peninsula, where he is building a new winery, Liberty Bay Cellars.

The entertaining Mr. Prigmore lamented the "world view" of wine that he feels is shrinking the important differences between wines of different grape varieties and terroir. As an example, he described the vastly different microclimates and soil types in the Napa Valley that produce interesting and important differences in this evening's Cabernets. Although all six of our wines were almost 100% Napa Cabernet Sauvignons in the \$60-100 price range, all were distinctly different. They included, in order of tasting: 2002 Darioush Napa, 2001 Paradigm Oakville, 2002 Hartwell Mist Hill, 2002 Ristow Napa, 2003 Pride Mountain Vineyards, and 2003 David Arthur Napa.

The first 30 minutes were spent discussing the wines and the importance of terroir; the remainder of the evening was divided between individual participants. Mr. Prigmore seemed to form a bond with everyone in the room, answering questions and discussing the wines at length with each taster.

It was a great evening and a great addition to the holiday season. We hope that Mr. Prigmore will have his first vintage soon so he can return and let us sample his own wines. We are sure Cabernet Sauvignon will be among his offerings.

Tom and Bette Hyde

FYI – (From Lisa Shea's website, www.wineintro.com/events/yr2005/screwcap/, an article titled "Wine Screwcaps vs Corks 2005)

When you think about the long history of wine, it's amazing that we've stuck with cork for as long as we have. Consider for a moment how wine storage has progressed over the years. In the ancient days of the Greeks, long pottery containers called amphorae were used to hold wine, and seawater was added to the wine. Pitch kept the wine inside the container - but would also "flavor" the wine. The Romans developed glassmaking, but as glassware was all handmade, glass bottles were not trusted to hold an accurate amount of wine for sales. People would either buy a full barrel, or have the wine measured out at a store into their own container. This would be like you going to a butcher and asking for 1/2 pound of ham. It wasn't until the 1800s that standard sized bottles were able to be made, and therefore used to sell wine directly to the end consumer. These bottles would be sealed with cylinders of tree bark, ie, cork.

Cork worked reasonably well, but was hardly perfect. Yes, it's better than pine tar! At least the cork was relatively low impact in how it altered the wine's flavor. However, it's still tree bark. As an organic substance, cork can easily get moldy and it lets air slowly seep in and out of the bottle. Many studies have shown that at least 1 out of every 10 bottles of cork-bottled wine is tainted by mold. The taint adds a musty, cardboardy flavor to the wine. Some people can only detect the mold in large quantities, while others can sense the mold in even small amounts. Many people don't realize that the wine is tainted - instead, they believe that they simply don't like that wine's flavor.

Because of the damage caused by cork closures, many wineries are pushing to replace tree-bark cork with screwcaps. Removing the cork from the wine process gives the wine the best possible chance to reach the consumer in an untainted state - to give the drinker the exact wine that the winemaker intended. The sole problem with this change is one of drinker perception. Enlightened modern thinkers who would never be seen with wooden teeth in their mouth, and who think breaking little girls' feet to make them look "cute and small" is barbaric, still cling to yanking-tree-bark-from-bottle as a critical part of the wine drinking experience. What is even more bizarre is that those "traditionalists" would deliberately sacrifice wine quality in order to retain the tree bark in their bottle. Wineries around the world have been running tests to determine just what happens to a wine when it is stored with cork vs a screwcap. The results have been quite interesting. First, as you might imagine, screwcaps never give any mold taint to the wine. The wine you drink is as crisp and flavorful as it was when it left the bottling line. Next, the screwcap does a much better job of retaining the wine's complex flavors over a long period of time. In fact, one test involved a winery that was not of the best quality. The winery's winemaking process tended to create a wine with initial "off flavors". In a cork bottle, the off flavors would seep out through the cork over time, so that the consumers would receive subtly tainted wine that they could not really bring back as flawed. In the screwcap bottle, that off flavor was kept fully intact right up to the point of pouring out the glasses, and suddenly the winemaking team was forced to fix the problem.

Another benefit of screwcaps involves storing the wine. With tree-bark bottles, it is critical that the bottles are stored on their sides. That is because tree bark will dry out over time and crumble unless it's kept wet. The dry cork will then let in enough air that the wine will oxidize and become less flavorful. With screw caps, it doesn't matter at all how you store the bottles. You can store them top-up, top-down, top-sideways, whatever fits well in your storage space.

Initial concerns about a wine aging well in screwcaps have been laid to rest. Wines stored with screwcaps in the 1980s are tasting beautifully in modern taste tests. There is enough oxygen in the 'headspace' gas mixture of the bottle to provide the slight amount needed for aging, and most of the aging/settling process is done without any need for oxygen.

The move to screwcaps is one the entire industry is taking. New Zealand is currently running 80% screwcaps, and Australia will be up to 50% screwcap by the end of 2005.

MEMBERSHIP – New members include Jeremy and Christine Cook, Peter and Mardi Dawson, Chuck and Germaine Tourville, Jim Smith, and Marian Wiggins. Membership is at 105.

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
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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: Member ship Chair, PO Box 1684, Silverdale, WA 98383; for questions call 360-394*