

Volume 5, No.1  
January 2008



# KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter are welcome and may be sent to Coreen Haydock Johnson no later than first 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, January 26, 2008	Saturday, February 23, 2008	Saturday, March 15, 2008
-------------------------------	-----------------------------	--------------------------

## Upcoming Events

**\*\*Go Down Under with KWS!!**

January 26<sup>th</sup>, 2008, 7pm at Olympic Wine Shop, 19740 7<sup>th</sup> Ave. NE #G, Poulsbo next to Mike's Car Wash Poulsbo Village Shopping Center.

*BIG and Bold*

Join your mates to sample some *BIG and Bold* Australian wines. This is a very affordable event visiting our friends in the north end. Jeff Benson of Olympic Wine Shop, Chuck Tourville, and Larry Sukut are coordinating this event. YOU could help too!

**Only \$15 for members and non-members (bring friends!)**

Send your reservation check postmarked on or before January 21, 2008 to:

KWS Down Under Wines, PO Box 1684, Silverdale, WA 98383.

Or drop off check at Grape Expectations, 3594 NW Byron St., Silverdale, WA 98383.

**\*\*Fruit Wines and Chocolate!!**

Saturday, February 23<sup>rd</sup>, 2008, 7pm at Ambrosia Catering, 4954 St Hwy 303, East Bremerton just south of Fred Meyers.

Something about February brings out the chocolate in us! A unique tasting in our new meeting location! Don't miss it!

**\*\*The Pinot Competition!!**

Saturday, March 15<sup>th</sup>, 2008, 7pm Ambrosia Catering

California Santa Rita Hills vs Oregon, with special speaker Bob Bentley from Port Townsend. Watch for more info!

# Presidents Musings Jan 08

Hello, Hello:

Whew we have survived another year! **HAPPY NEW YEAR** everyone!!!

Starting off with a bang --- the theme for our January 26<sup>th</sup> event has changed!! Instead of sparkling and dessert wines we will taste some really BIG Australian wines in January. The cost will be \$15 for members and nonmembers so bring your friends. We will have 2 or 3 white and at least 4 big bold reds plus appropriate nibbles. It should be great fun – check out the KWS web site for full details. You ask the reason for this change; well there are two. First, Jeff at **Olympic Wine shop** was going to do a similar dessert wines tasting the week before our tasting and second, we have a February event in the deep, deep planning stages that will involve chocolate and dessert/fruit wines. The February event is scheduled to be our first event in our wonderful new **FIRST CLASS** venue. Hope you can join us to check it out.

**Larry Sukut**

Next Board meeting will be:

Tuesday, February 5th, at 6:45 pm. Please note: This is one week later than usual. Location to be announced. Please contact Larry for location, all are welcome!

## **The History of Toasting** <http://www.intowine.com/wine-toasts.html>

As early as the 6th Century B.C., the Greeks were toasting to the health of their friend's for a highly practical reason — to assure them that the wine they were about to drink wasn't poisoned. To spike the wine with poison, had become an all too common means of dealing with social problems — disposing of an enemy, silencing the competition, preventing a messy divorce, and the like. It thus became a symbol of friendship for the host to pour wine from a common pitcher, drink it before his guests, and satisfied that it was a good experience, raise his glass to his friends to do likewise.

The Romans, impressed by the Greeks in general, tended to handle their interpersonal problems similarly. It's no surprise then, that the practice of toasting was popular at Roman get-togethers as well. The term toast comes from the Roman practice of dropping a piece of burnt bread into the wine. This was done to temper some of the bad wines the Romans sometimes had to drink. (Much later, even Falstaff said, "put toast in't" when he was requesting a jug of wine in Shakespeare's *Merry Wives of Windsor*.) The charcoal actually reduces the acidity of slightly off wines making them more palatable. In time, the Latin *tostus* meaning roasted or parched, came to refer to the drink itself. In the 1700's, party-goers even liked to toast to the health of people not present — usually celebrities and especially beautiful women. A woman who became the object of many such toasts, came to be known as the "toast of the town."

And here is a Toast for your New Year's Eve:

***"If all be true that I do think, there are five reasons we should drink. Good friends, good times, or being dry, or lest we should be by and by, or any other reason why"***

Have you made your New Years Wine Resolutions? Here are two from Michael at Surdyks:  
<http://www.surdyks.com/wine/education.asp>

I shall not relegate Champagne to New Years

I shall not assume that big inky-looking reds are more satisfying than lighter reds

And two more from Thomas at Wine Spectator:

<http://www.winespectator.com/Wine/Features/0,1197,852,00.html>

Buy more wine for the cellar  
Keep better tasting notes

No December Event to review, so.... I am pulling out the home movies to bore you with...From my visit to the Loire Valley, France, Summer 2007 Coreen Haydock Johnson

Viva Vouvray!

This summer I had the great pleasure of traveling in France for two weeks with my 17 year old daughter. We started our trip by picking up a car at De Gaulle Airport and driving to the Loire Valley. In addition to visits to a number of Chateaux and great meals, we also visited a couple of wineries. Our favorite in the heart of the Touraine was a stop in Vouvray (voo-vray) at one of the most famous Vouvray and Chinon houses since 1893—

Domain Marc Bredif. In 1980 Baron Patrick de Ladoucette took over the house breathing new life into the century old winery yet still preserving its



**Loire Valley**



**Marc Bredif Winery**

traditions. Ladoucette has influenced much of the current wine reputation of France's Loire Valley. Having taken over his family's wine operations in 1972 at the young age of twenty, Baron de Ladoucette's energy and vision have helped to elevate the quality and prestige of Pouilly-Fumé, Sancerre and Vouvray, worldwide. The company owns over 200 acres of prime vineyards in these appellations and, in addition, contracts fruit from growers that meet the Baron's strict criterions. This combination helps de Ladoucette meet the great demand for his wines, and makes him one of the most influential winemakers in the Loire Valley

The vineyards of Vouvray cover some 4,500 acres on the northern banks of the Loire to the east of Tours. Only one grape, Chenin Blanc, is grown on the clay and limestone or siliceous clay soil, and has been grown there since the 4<sup>th</sup> century. The wines are both still and sparkling. Depending on the year, they are dry, medium or sweet. In all cases, they are wines for laying down - wines which age slowly to attain a hundred years in some cases.

St. Martin is regarded as the patron saint of wine-growers on the Loire. In medieval times the wine-growing abbey Saint-Martin-de-

Tours employed 20,000 people. The Chenin Blanc, that makes the wines of Vouvray is said to have been originated with St. Martin. Also, legend says he discovered the benefits of pruning vines to improve wine quality. In any case, in the Middle Ages his feast day—Martinmas—was appropriately celebrated by payment of tithes in barrels of wine. (From *A History of Food* by M. Toussaint-Samat)

The state-of-the-art Marc Bredif winery is near the landmark Château du Nozet, 15 minutes outside of Tours and Amboise. I am a dedicated Rick Steves' travel reader, and Marc Bredif was a highly recommended stop. But first appearances there seemed little to see. Then we met our tour guide the very handsome, twenty-something Frenchman Alain. My daughter (and I) immediately perked up. He was plenty to see by himself... and soon we found ourselves in one of the largest and most beautiful troglodytical cellars in that appellation. The cold and humid caves dug deep into the tufa hillsides offer extraordinary wine storage conditions. Digging into the tufa hillsides began in the 8<sup>th</sup> century and many of the Chateaux and manor houses the Touraine region is famous, for were built using the stone extracted from the hillsides overlooking the Loire River.. These quarries became ideal for wineries.



**Alain & Coreen in cave**

For at least 30 minutes we dreamily followed Alain as he led us deep into the hillside past hundreds of barrels of wine, none of them oak in order to respect the freshness of the grapes and the terroir. We passed special

gated storage areas where wines were stored, available only for privileged restaurants (and privileged drinkers) we entered a room where a large, probably 8foot in diameter, white marble round table sat- used for decades for pourings. Deep inside the cave, the marble table was wet with cool humidity. The round room



**Marc Bredif Winery cave**

,surrounding the round table stored dusty bottles of wine to the mid 1800's. The cave holds one million bottles of wine! At Domain Marc Bredif wine is produced stored, aged and remouaged in the cave. Remouage is a way of turning the bottles that settles the sediment in the neck of the bottles. On man is responsible for the quarter turns to the sparkling wines at Marc Bredif, once he finishes hand turning all of the bottles, he begins all over again!

After finishing our tour of the cellars, Alain led us to the tasting room where we tasted still and sparkling dry, medium dry and sweet vouvrais

wines and the botrytised chenin blanc called nectar said to have a lifespan of 60 to 100 years in the caves. Bekah and I enjoyed the wine tasting and purchased two wines: a Reserve Privee Brut Extreme Vouvray and a 2005 Vouvray. We brought them back stateside to enjoy.

Two weeks later my 26 year old son returned home from nearly nine months in Southeast Asia. That evening his wife, his 22year old brother, his sister and myself gathered to celebrate his homecoming with a bonfire and hot dog roast. I broke out the Vouvray Brut Extreme. I am sorry to say we drank it in Styrofoam cups and I am also sorry to say we split it 5 ways (we should have split it 3 ways, my sons excited to see each other talked a mile a minute, downed the brut and went back to their beer--Red Hook Brewery-Blackhook Porter). The Brut was great, but then my fondest wine memories have more to do with the time, the place and the people. The Marc Bredif Brut was great from a Styrofoam cup, around a bonfire, with treasured family AND with hot dogs and mustard! Both my daughter-in-law and I commented on the taste difference of the Brut after a mouthful of hotdog and mustard. After all, sparkling wines are often paired with mustard sauces.....  
À votre Santé!

---

**We welcomed a number of new members in December  
Watch for their formal welcome in the next newsletter!  
Thanks to Mary Earl for her membership drive efforts!**

**WINE TASTINGS – FULL UPDATED 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](http://www.kitsapwines.org).

**More Upcoming 2008 dates:**

**April 12<sup>th</sup>** High end Cab tasting. This tasting will be of six award winning California cabernets' from the acclaimed 1999 vintage. Three wines were ranked in top ten Wine Spectators "Top 100 Wines of 2002" Two were in the top one-hundred and the last wine was rated a "92 points" by Wine spectator. Cost: \$41 members and \$46 non-members -- Chuck Tourville -- Event chairman

**May 17<sup>th</sup>** German White wines. May is the perfect time to bring out the German whites to kick off summer! -- Shannon Jones -- Event chairman

**June 21<sup>st</sup>** Lloyd Anderson, winemaker from Walter Dacon will be the speaker and he will bring his full line of just released wines, including wines that can only be purchased at the winery. A real treat!!

*During the writing of this newsletter, the author (Coreen) was drinking coffee (you can't drink wine all the time!) Italian- Dal 1946, La Casa del Caffè- Aroma di Roma "Antigua Tazza D'Oro" (100% Arabica). "l'espresso italiano piu famoso nel mondo" Roughly translated... the Italian espresso more well known in the world...*

**KITSAP WINE SOCIETY MEMBERSHIP COUPON**

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)**