

Volume 3, No. 7

July 2, 2006

KITSAP WINE SOCIETY NEWSLETTER

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

SAVE THESE DATES!

| | | | |
|--|------------------|-------------------|-----------------------|
| | Saturday, July 8 | Sunday, August 20 | Saturday, September 9 |
|--|------------------|-------------------|-----------------------|

UPCOMING EVENTS

July 8 – Third annual BBQ and Salad Contest will go “Down Under” this year at 5 p.m. at the Red Barn, Clear Creek Interpretive Center, 9641 Levin Rd. NW. Once again Event Chair Andy Campbell has come up with an enticing menu for this popular event:

Appetizer – Gourmet Fruit Skewers
Entrees – Spice-Rubbed Chicken Breast, Copper River Salmon w/Pesto
Dessert – Grilled Pineapple w/Ice Cream

Bring the salad you most like to serve at your own barbecue and enter it in our salad contest; prizes will be given for the three rated best by vote of the attendees.

Bring your own wine glass and call Andy to volunteer to man a grill, help with setup and tear down, or to prepare the skewers.

Cost is \$22 for members, \$32 for guests, and checks may be mailed to: KWS Barbecue, PO Box 1684, Silverdale, WA 98383. To volunteer, for more information, or for cancellations, contact Andy at **309-0911**.

Directions: From Bucklin Hill Road turn north onto Mickelberry, then turn west into the parking lot of Austin Chase Coffee/Cold Stone Creamery. Drive through this parking lot, crossing Levin Rd into the Creekside Business Park parking lot – to the far end of the lot.

August 20 – A Taste of Italy will feature a full four-course gourmet dinner at the new Cosmo’s Restaurant on Tremont Ave. in Port Orchard. This event will be from 4 to 6:30 p.m. on this Sunday.

Check out the menu:

Appetizer
Char-Grilled Sea Scallops w/Pancetta and Sun-Dried Tomato Buerre Blanc
or
Marinated Grilled Eggplant w/Mozzarella, Fresh Tomato and Basil

Entrée

Filet Mignon w/Pate and Cabernet Demiglance, Polenta
or
Spinach-Stuffed Portobella Mushroom atop Savory Polenta

Salad
Spring Greens w/Carmelized Pears, Gorgonzola, Spiced Nuts and Pear Vinaigrette

Dessert
Classic Zabaglione w/Fresh Strawberries

The five Italian wines that will be tasted will be available by the glass directly from Cosmo's. Janice and Bill Lounsbury are Co-Chairs.

Mail your check for \$62 (members) or \$72 (nonmembers) by August 14 to: KWS Visits Cosmo's, PO Box 1684, Silverdale, WA 98383.

September 9 – Scott and Suzanne Wisenburg are working on hosting a tasting that will be combined with walking visits to working artists' studios in South Kitsap. Watch for further details here.

www.kitsapwines.org/current_event.htm

Reminder: Except when noted, 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 Hello

One of the future KWS events will be a “house wine” tasting; that is, we will taste the wines that you and your fellow KWS members are buying to drink with normal weeknight dinners, or with cheese and crackers sitting on the deck, etc., etc. I don't know about you, but I wish my wine budget would allow me to drink OPUS 1 or Screaming Eagle or Effete Rothschild every night – but it doesn't!!! So I look for wines that are a good to a great value. I have tried some of the “box” wines, but that's a long-term relationship that I hate to commit to if I have not tried it beforehand. I have tried some of the wines from emerging areas like Chile, and the so called “two-buck Chuck's” (even Fred Meyer, Albertson's and others have their own versions). Unless you try them side-by-side, however, it's hard to remember which are the value wines and which are the “I'm glad I only bought one” wines. The object of this tasting will be to make us a more educated wine-drinking consumer.

The tasting format, whether sit-down blind or stand-up informal (or somewhere in between) is still in the formative stages but in the meantime, **we need your input**. Please take a moment and tell me what your current red and white house wines are. After we get a reasonable amount of input we will decide how best to conduct this adventure. It could be a red, then a white tasting, or a white then a red tasting, or both reds and whites at the same tasting. We are also looking for someone to help gather and organize this tasting; if you have any interest please let me know. Please include as much of the following information as you remember in your e-mail:

1. Red or white
2. Name of winery and any distinguishing region, valley, city, reserve, etc.
3. Vintage
4. Size of bottle or box
5. Where did you purchase it and how many bottles did you buy?
6. What did it cost?

Send your input to L.Sukut{{{at}}}usa.com Please replace the {{{at}}} with the normal @ sign. (This is done to slow down spammers.)

For those who missed the June Meritage tasting, there were some very interesting wines. See below for the review of that event and the results of the tasting.

Having Fun,
Larry

Next Board Meeting will be Sunday, July 9, 3 pm, at the home of the Tourvilles at Kitsap Lake (directions to be provided).

JUNE EVENT REVIEW

On June 17, twenty-two brave souls signed up for our Meritage event sat down with eight empty wine glasses before them. The glasses were numbered from 1 to 8, and soon a sampling of 8 different red wines was poured from a correspondingly labeled bottle. The bottles were completely covered so that you could not see who made the wine and how impressed you should be with it; this describes a blind tasting – truly the only fair way to evaluate wines. (The big boys like Wine Spectator claim that they make all of their evaluations using this format. If you can see the label, it is very difficult for your mind not to make judgments.) This night we had two French wines, two wines from Columbia Valley (WA), and six from California. The results follow:

| BAG NO. | TASTE NOTES NO. | WINE | VINTAGE | RETAIL COST | TOTAL POINTS | KWS GROUP RANKING | NO. PEOPLE VOTED AS THEIR LEAST FAVORITE |
|---------|-----------------|---|-----------|--------------|--------------|-----------------------|--|
| 1 | 7 | Sebastiani Secolo | 03 | \$29.99 | 36 | Second place | 1 |
| 2 | 5 | Goose Ridge | 00 | 33.09 | 14 | Fourth place | 1 |
| 3 | 8 | St. Supery Elu | 01 | 53.29 | 16 | Tied for Third | |
| 4 | 3 | Di Stefano | 03 | 23.99 | 7 | Fifth place | |
| 5 | 4 | Geyser Peak Reserve Alexandre | 02 | 38.99 | 16 | Tied for Third | |
| 6 | 2 | Chateau Larose-Trintaudon | 01 | 19.99 | ----- | Dead last | 4 |
| 7 | 6 | Ironstone Reserve Sierra Foothills | 01 | 34.29 | 39 | FIRST PLACE | 2 |
| 8 | 1 | Chateau Greysac Cru Bourgeois | 00 | 19.99 | 4 | Sixth place | 14 |

It is interesting to note that the two French wines ended up with the two lowest scores. I think this is more of an indication that the French wines were cheaper than the others and that they were made to be drunk with food rather than to go head-to-head with the big fruity American wines. It is also interesting to note that two people

thought the first-place wine was the worst wine of the night; likewise, one person thought that the second-place wine was their worst. Such divergent opinions just prove that everyone's taste is different – therefore, you must *taste taste taste* to find the wines you like.

MEMBERS – Our newest members are John & Kristen Cage and Dan & Marylou Zimmerman. Welcome!

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 Lounsbery by the first day of each month via blounsbery@wavecable.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 call 360-394-2459 or kitsapwines@yahoo.com*
