

Volume 6, No.7
July 2009



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 KWS news and information go to www.kitsapwines.org

SAVE THESE DATES!

	Thursday, July 23rd	Sunday, August 23rd	Tentative date Saturday, September 26th
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Upcoming Events

**** Thursday July 23rd, 2009 -- Porch Wines and Summer Sippers**

5:30-7:30pm at Monica's Waterfront Bakery and Café, Old Town Silverdale

We will be sampling 6 Summer Wines. The wines will be a combination of whites and rosés, paired with tasty tidbits that will bring out the subtle flavors of the wines. (See wine list further in this newsletter)

Early-bird registration –

(registrations received and paid for by Thursday, July 9th)

\$25 KWS members

\$31 for Non-members

Late registration -

(registrations/payments received after Thursday, July 9th)

\$35 for KWS Members

\$41 for Non-Member

Deadline for registration: July 17th. There is 2 ways to register for the event.

By check: KWS Porch Wines

P.O. Box 1684

Silverdale, WA 98383

Or Online: www.nwregistration.com/kws

**** Sunday, August 23rd, 2009 -- The Art of Fresco Dining (Rain or Shine!)
2pm-5pm in the Garden at 3052 NW Mountain View, Silverdale**

In the spirit of Caterina de' Medici who brought the art of fine dining to France in the 16th century, The Art of Fresco Dining will celebrate the fourteen year old bride's foresight to pack chefs, apprentices, cup bearers bakers, confectioners and forks along with chests of clothes, jewels and art before leaving Florence to marry Henry II. Under her tutelage, banquets became more ceremonial with fine dishes, elegance and refined table manners. Parisian chefs adopted her ways and dined *a la mode de la Reine Catherine*. Join us for an afternoon of wonderful wines, fabulous fresco food and cool company. We'll languidly dine outside on Italian wines and cuisine. August is the perfect time for ripe tomatoes, basil, summer squashes and warm from the vine berries. All these wonderful courses will accompany four Italian wines paired perfectly with each dish. This Fresco Dining experience is guaranteed to satisfy.

Volunteers are needed for setup, greeting, grilling, wine service, and clean up. To volunteer, email us at KitsapWines@yahoo.com

\$22 KWS members

\$32 for Non-members

Deadline/cut-off for registration: August 18th, 6pm.

There are 2 ways to register for the event.

By check: KWS Art of fresco Dining
P.O. Box 1684
Silverdale, WA 98383

Or Online: www.nwregistration.com/kws



Whaling Days July 24th, 25th & 26th Friday, Saturday, Sunday

Since 1973, Silverdale Whaling Days has encompassed family fun. I became acquainted with Whaling Days in 1986, when I organized the street fair for the first time. Grape Expectations also reorganized the beer and wine garden that year. In the garden of an old Victorian house overlooking the inlet, the adults' sipped wine and families dined on the street food on white linen tables. It wasn't too much of a pinkie up occasion.

KWS member Andy Campbell is the director of the wine garden. Having directed Whaling Days for a few years as president, I'm honored with the title of "Senior Council."

Last year at the wine booth, KWS members and friends volunteered to pour glasses of wine and take script. We had a marvelous time working three hour shifts, meeting old

friends and making new ones.

In addition to the wine garden, Whaling Days needs volunteers to pour at the sponsor receptions on Friday and Saturday night. We'll need twice as many people as last year; so bring your friends and family - if they're 21 or older.

Friday night's fireworks are best viewed from the VIP garden where you'll serve up hors d'ouvres and wine to sponsors and other VIPs, i.e., Sheriff Boyer, Commissioner Brown, and me!

Saturday's music line up is always rockin'; Sunday is peaceful, comparatively speaking. There are plenty of amusements for the kids to explore and the free shuttle from the mall makes parking hassle free.

If you're in town the last weekend of July, set aside a few hours to pour wine with friends and perhaps recruit a new member or two. Five dollar wine bucks for each new member! Wine bucks can be used to offset event fees.

Let's schedule the best time slot for you today!
KitsapWines@yahoo.com

- Friday from 5pm until 10pm followed by fireworks.
- Saturday from noon until 11pm.
- Sunday from noon until 5pm.
Starting and ending shifts have setup and cleanup duties.

Checkout the music scene before you pick your time --
<http://www.whalingdays.com/index.php>

Nazdrovie,
Sister Mary Mourvedre
& Friar Tazzelenghe

Speaking of Summer and Wine

"Wine is sunlight, held together by water!"

Galileo Gallilei

-AND-

"Drink wine in winter for cold, and in summer for heat."

Anonymous



Presidents Musings July 09

Hello Fellow Wine Lovers!

I hope everyone has been enjoying the gorgeous weather we have been having.

The Spanish Wines and Tapas event took place on June 27th at Monica's Waterfront Bakery and Café. I couldn't attend this event, but I heard it was wonderful. Thanks to Monica for hosting the event, Laura Swift from Casa Ventura Importers from coming to speak to the group, Debbie Seamans and Loren Loftus for event planning.

Our July event is Thursday, July 23rd. The theme is Porch Wines and Summer Sippers. It will be held at Monica's Waterfront Bakery and Café. See the web site and this newsletter for pricing and wine list. I'm sure this will be another fun and successful event at Monica's.

Mary and Andy are planning the Annual Picnic. It will be an Italian themed event on Sunday, August 23rd. They are still putting the details together so be sure to check the web site for more details later.

We are looking for volunteers to assist with wine pouring in the Wine and Beer Garden for Whaling Days. Details are in elsewhere in this newsletter. Please let us know if you can help out. Enjoy this gorgeous weather. I look forward to seeing all of you July 23rd.

Tami

During the writing of this newsletter, the editor (Coreen) was drinking 2007 Smoking Loon Merlot—a mid-price- California Merlot. Here is one review of the wine from efoodi.com: "What is it with wine companies naming themselves after unusual (and often, hypothetical) animals? Anyway, smoking loon is another in this tradition, and has produced a full-bodied merlot with a pleasant "smoky"/"toasty" aftertaste.

Also, the vintners clearly have a sense of humor, as evidenced by the hacking/wheezing loon (a bird, for those who don't know) on their label"

Event Review: Spanish Wine & Tapas- Debbie Seamans

The Spanish Wines & Tapas event, postponed from May, took place on Saturday, June 25th, at Monica's Waterfront Bakery. We had 15 members attending, as well as special guest, Laura Stiff. Laura works for Classical Wines (www.classicalwines.com) which imports wines from small boutique wineries in Spain. She gave us some overviews of the wineries and the grapes in each of the wines we enjoyed. There was even a grape that most of us had never heard of - Bobal. Look it up online!

We tasted 6 wines total, 2 wines from each of 3 different wineries. Two of the wineries were from the La Mancha region and the other was from the Toro region. For a list of the wines we sampled, please check the Kitsap Wine Society web site (www.kitsapwines.org).

For every 2 people, Monica had prepared a dish of olives and almonds drizzled with olive oil (from Classical Wines). Monica served each person a plate with several "tapas". We had a crostini-type bread with Spanish sardines drizzled with lemon juice (believe me, these aren't your "usual" sardines!); bread with Spanish olive oil drizzled on top; grapes wrapped in a mascarpone cheese

and rolled in chopped walnuts; cheese; a potato dish with spicy chorizo sausage; and for something sweet, a moist cake with fresh blueberry compote. It was all quite delicious and we had a good time pairing the different foods with the wines we were served. Many thanks to Monica Downen for her wonderful selection of food & wine!

Our next KWS event will also be at Monica's. It will be Summer Sippers - white & rosé wines - and will be served with a sampler of some wonderful summer-y side dishes, including Monica's famous chicken salad. We hope to see you there on Thursday, July 23rd, from 5:30pm to 7:30pm. Registration is open online at <https://www.nwregistration.com/KWS> or you can mail in your registration fee (see the KWS web site for directions). And check the web site for information about more upcoming events, including the summer picnic (August) and a bus trip in the Red Mountain Wine Region near Prosser (September).

Northwest Grand Tasting- Mary Earl

Each summer Rhone Ranger member wineries converge on Seattle for the **Northwest Grand Tasting**. This year's Consumer Tasting is in conjunction with FareStart at their *Guest Chefs on the Waterfront* event (July 15th, 2009). Events take place at Pier 66 in downtown Seattle. Tickets for *Guest Chefs on the Waterfront* can be purchased on the Farestart website. Savor tastes from over 50 of the Seattle area's most talented chefs, breweries, wineries and purveyors of fine food. It's a celebration of fabulous fare, games, live jazz and a sparkling sunset, with all proceeds directly benefiting FareStart's job training and placement program. Tickets are available now!



Time: 6pm to 9pm

Place: Bell Harbor's Elliott Hall at Pier 66

Cost: General Admission tickets are \$60 (early bird), \$70.

To purchase tickets, go to

<http://www.rhonerangers.org/calendar/seattletrade.php>. You'll also see an impressive list of participating wineries - many from Paso Robles but Washington too, with a sprinkling of Oregon and a grain of Idaho!

Porch Wines and Summer Sippers-July Event Wine List

- Trevisiol 'Rosecco' 2008-40% Chardonnay/40% Pinot Noir/20% Prosecco
- Lagar do Castelo Albariño 2007-100% Albarino
- Forte Canto Negroamaro Rosato 2007 80% Negroamaro/20% Malvasia Nera di Lecce
- Marchetti Later Harvest Verdicchio 2008-100% Verdicchio
- Rigoloccio Rosato Maremma 2008-100% Cabernet Franc
- Poderi Elia Moscato d'Asti 2008-100% Moscato d'Asti

KITSAP WINE SOCIETY MEMBERSHIP FORM

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

You must be 21 to attend KWS events. Pay with credit card, check or cash. Details below.

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 _____

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. Questions? kitsapwines@yahoo.com

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