



KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Nick Tomassi
info@tomassiwinecabinet.com Really-- send me info/articles!

For more KWS news and information go to www.kitsapwines.org

Please bear with us as the Board adjusts to some changes

In this Newsletter you will find:

1. The current KWS Event: Sunday, August 23, 2009
2. Planned Future Events from September, 2009 to April, 2010 (We're still working on some of them.)
3. What to do if you have a hankering for an Event on particular winery or grape variety.
4. Cancellation Policy
5. A request for volunteers to help out during the Events.

Also: Please visit www.kitsapwines.org for:

Ways to earn wine bucks

Ways to register for an Event

Refund Policy

More Info on Future Events as it becomes available.

PLEASE NOTE: You must be 21 years or older to attend any KWS Event.

Current Event *Kitsap Wine Society* *Presents*

The Art of Fresco Dining

When: Sunday August 23rd

Where: In The Garden at 3025 Mountain View, Silverdale, Rain or Shine

Time: 2:00-5:00 pm

Costs: Members \$22, Guests \$32

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

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Envisioned menu – so far – but subject to changes

Antipasti: Olives, Stuffed piquant red peppers, Grilled polenta. Wine: Frascati
I Primi: Basil, Pomodoro crudo, and Gorgonzola with Pasta Secca. Wine: Valpocella
I Secondi: Chicken Saltimbacca alla Romana with grilled squashes.
Le Insalate: Insalata Mista
I Dolce: Fresh seasonal fruits dressed in balsamic and pepper. Wine: Marsala
Coffee

For questions, e-mail kitsapwines@yahoo.com
Mail your check to: KWS Fresco Dining, P.O. Box 1684, Silverdale, WA 98383
Or online by credit card: www.nwregistration.com/kws
For more information visit www.kitsapwines.org

PLANNED FUTURE EVENTS

September 19, 2009 Event

Saturday, September 18th-20th

Yakima/Prosser area winery tours

Cost will be \$75 per person for members and \$80 for non-members, with the hotel arrangements to be made on your own and not included in this price.

Bus to pickup at hotel & bring to wineries & return to hotel

PLEASE NOTE Date Change

Sept 26, when we'd originally planned to do this trip, is Wine Crush in the Yakima area ... so while it would be an interesting weekend there, it would also be a very busy one for the wineries and finding someone to do some special events for us was impossible. So, we're moving the Red Mountain Wineries Tour to September 18, 19 and 20.

A Wineries Tour in the Red Mountain area is scheduled for September 19, 2009. We'll be taken by bus from a hotel in the Prosser area to several wineries for tastings, tours and talks about winemaking. A light lunch will be provided while we are visiting one of the wineries and a catered dinner will follow at the end of the day at Cañon del Sol Winery, with the bus returning us to our hotel afterwards.

We are limiting attendance to 20, so please register early! Registration via the KWS web site is active now, so sign up as soon as possible. If there is a particular winery you would like to see on the tour, please let us know on your registration form (in the Comments box) as our final list is still somewhat flexible.

Cost will be \$75 per person for members and \$80 for non-members, with the hotel arrangements to be made on your own and not included in this price. We have made arrangements for a group rate at a hotel for both Friday, September 18 and Saturday, September 19. Information about the hotel and rates can be found on the KWS web site. Our bus transportation will depart & return to this location so if you are NOT staying at the hotel, please get the information about the hotel from the web site so you know where to meet for the tour.

For anyone coming over on Friday, a special evening at Bookwalter winery is included. Wine tasting and music will be complimentary and there will be desserts available for individual purchase.

A Saturday morning visit to the Prosser Farmer's Market may be something to look into as well. Peter Barnett, our KWS treasurer, says it's fantastic!

The web site for this is <http://www.prosserfarmersmarket.com> if you want more information.

October 2009 Event

1st or 2nd week

All About Red Wines – Compare Cab, Merlot, Pinot Noir, etc. and sample with savory & sweet foods. Debbie to contact Capricio's, Elks, Long Lake Park, etc for location

November 2009 Event

Saturday, November 7

Thanksgiving Wines

Monica's Waterfront Bakery?

Monica to do a mini-Thanksgiving dinner with appropriate wines which we could purchase by Thanksgiving

December 2009 Event

1st or 2nd weekend in Dec

Cellar Dive

Location to be Announced

December 2009

1st or 2nd weekend in Dec

Cellar Dive

Location?

January 2010 Event

Weeknight?

Wine & Chocolate

Location: Ambrosia? Deb to contact Rhonda @ Ambrosia

February 2010 Event

Saturday, Feb 13?

MINIMUM OF 20 REQUIRED FOR FULL DINNER IF AT MONICA'S

Sweetheart Winemaker Dinner

Monica's? She has suggested several possible winemakers, plus Vicki/Smitty said they may be able to get Harbinger Winemake out of Port Angeles

March 2010 Event

Thursday, March 11 or 18 open

Greek Food & Accompanying Wine

Monica's

We'd need to get banquet license for Ouzo. Monica can provide Retsina.

April 2010 Event

Wednesday or Thursday, April 21st or 22nd?

Annual Meeting

“Tax Man” wines - Great wines under \$10

Potluck of “cheap & easy appetizers”

Debbie Seamans’ residence

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– 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. Volunteer for one of the events and have a second measure of
fun fun fun!!!

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.

******* PLEASE NOTE: *******

******* KWS EVENT CANCELLATION POLICY *******

Because of the need to commit to two weeks prior to an event, a change in the cancellation policy has also been instituted.

Cancellations must be received by email to kitsapwines@nwregistration.com at least **2 weeks prior to the event** in order for KWS to not process a payment or to mail a refund if the registration was paid by check. The exception to this would be that if we can fill the spot you had reserved, in which case a refund will be given or your registration fee can be transferred to a future event.

We hope you understand that after your payment is processed and we have committed to moving forward with an event KWS has spent your registration fee, having committed to the caterer that a certain number of people will be in attendance and that KWS has guaranteed payment for that number. At that point, a refund is not possible without a loss to Kitsap Wine Society.

We want this year to be fun and exciting for our KWS members and we look forward to seeing you at as many of the events as you can make it to!

While he prepared this Newsletter, Nick tasted the King Estate, Eugene, Oregon 2007 Signature Pinot Noir. (\$25)

Style: dry red; bright garnet color with a ruby tint; aromas: Bing cherry, raspberry, strawberry with hints of flowers, spice and currant; flavors: plum, Bing cherry and currant with hints of vanilla, black pepper, caramel and oak; medium body; elegant, lingering finish. Food Pairing: most any cuisine. (Alc. by Volume: 13%)

Also the Hogue Cellars, Prosser, Washington 2005 Cabernet Sauvignon, Wahluke Slope \$10

The wine opens with fragrant red cherry and cassis, along with accents of cream and cocoa from the barrel aging. The palate is loaded with ripe, concentrated blackberry and cassis flavors. Tannins are firm and well integrated. The aromatic berry fruit extends through the finish. This wine is an excellent match for beef tenderloin, braised short ribs or a lamb roast.

And then there was.... (Oh never mind).