



# KITSAP WINE SOCIETY

## NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to this Newsletter is welcome and may be sent to Nick Tomassi at [biz@tomassiwinecabinet.com](mailto:biz@tomassiwinecabinet.com) by noon of the 25<sup>th</sup> of each month.. This Newsletter along with additional KWS news and information can be found on our web site at [www.kitsapwines.org](http://www.kitsapwines.org).

### **KWS BOARD**

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Peter Barnett

**Vice President:**

Laurie Sims

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Debbie Seamans

**Publicity/Newsletter:**

Nick Tomassi

**Membership:**

Mary Earl

**Finance:**

Rick Calvin

**At Large:**

Larry Sukut

Vic Keranen

### **In this Newsletter you will find:**

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\*Please visit [www.kitsapwines.org](http://www.kitsapwines.org) for our Cancellation and Refund Policy  
Wine Tastings  
Local Wine Links

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

## **Kitsap Wine Society Current Event**

Well, unfortunately the KWS Event, Valentine's Sweetheart Dinner at Ambrosia, scheduled for Friday, February 12, was removed because of the scheduling conflict with the Vancouver, B. C. Winter Olympics.

However, there are a number of other neat events being scheduled for February on our Olympic Peninsula.

**Jeff Benson's Olympic Wine Shop in Poulsbo** is doing their monthly tasting on Saturday, February 13 at 5:30pm. He said he will be focusing on Washington Wines and will probably have some sweet wines and/or ports as well as chocolates and some other "foo foo" food. No advance registration is required. He said he expected that this event would be \$15 per person but that may be subject to change. If you want to contact him ahead of time to get more information, the number there is 360-697-9463.

### **Patio Wine Paired Dinners Schedule Winter to Spring 2010**

These are three Course dinners paired with wine \$44.95, or without wine \$ 34.95.

For reservations: 360-373-1472

The Patio, LLC | 2003 E 11th Street | Bremerton | WA | 98310

Italian Wine Dinners: January 29th-30th & February 5th-6th

French Wine Dinners: February 12th -13th & February 19th-20th

5 Course Wine Paired Valentines Dinner – February 14th (Sunday)

Chilean Wine Dinner: February 26th-27th & March 5-6th

South African Wine Dinner: March 12th-13th & March 19th - 20th

Argentinean Wine Dinner: March 26th-27th & April 2nd-3rd

**The Olympic Peninsula Wineries Association's** six artisan wineries invite culinary enthusiasts to experience the sweet and savory sides of chocolate paired with award-winning local wines during the annual *Red Wine & Chocolate Tour*, **Feb. 6-7** and **Feb. 13-14-15 (Presidents' Day Weekend)** from **11 a.m. to 5 p.m.** Advance "reserve tickets" for the self-guided tour are available online for \$25 and entitle the holder to a commemorative wine glass and free wine tasting. Independently, each winery charges a \$5.00 tasting fee. Visit [www.olympicpeninsulawineries.org](http://www.olympicpeninsulawineries.org) or call 800-785-5495 for further information.

### **Toga's & Camaraderie Pair for Event**

On **Saturday, Feb. 13** *Toga's Soup House* in Port Angeles will host a wine, cheese, and chocolate sampling. This reservation-only event will offer guests a delightful culinary experience that showcases savory bites, delicious cheeses, and decadent chocolate desserts all paired with award-winning Camaraderie Cellars wines. For details and reservations, contact Toga's at 360-450-

1952.

### Individual Winery Events

**Black Diamond Winery, Port Angeles:** Black Diamond specializes in a variety of fruit wines produced with estate and locally-grown fruits. The winery will feature its Raspberry and Strawberry wines paired with chocolate truffles. For more information call 360/457-0748 or visit [www.blackdiamondwinery.com](http://www.blackdiamondwinery.com).

**Camaraderie Cellars, Port Angeles:** It's Merlot Madness at Camaraderie! As seen in Sunset Magazine's, January issue, Merlot is the comeback kid and Camaraderie has some great ones to share. The 2006 Merlot, a gold medal winner, will be on the tasting line-up along with other luscious reds such as Cabernet Sauvignon, Cabernet Franc, and the winery's signature blends. **Additionally, winemaker Don Corson will host a vertical reserve tasting of four Merlot vintages -- 2002, 2003, 2004, and 2005. Fee: \$10.00.** A tasty Merlot chocolate dipping sauce, Molly Baby chocolate cookies and Princess Valiant chocolates will pair with your wine tasting. For more information call 360/417-3564 or visit [www.camaraderiecellars.com](http://www.camaraderiecellars.com).

**FairWinds Winery, Port Townsend:** The tallest chocolate fountain in Washington State will flow again this year! Come and experience the award-winning *Port O' Call* with a selection of fruits and cake dipped in flowing European chocolate. New this year – FairWinds will introduce locally-crafted specialty chocolates infused with *Port O' Call*. Six additional wines will be available for tasting. For more information call 360/385-6899 or visit [www.fairwindswinery.com](http://www.fairwindswinery.com).

**Harbinger Winery, Port Angeles:** Harbinger's signature Raspberry Bliss is ready and due to an exceptionally warm NW summer the flavors are very ripe and intense. Visitors can sample the new release 2007 Malbec, as well as the 2008 Rosé of Mourvedre, 2007 Dynamo Red and 2007 Syrah. TAZA all organic stone-ground chocolates will be featured in their natural state and in the form of mind-blowing brownies and chocolate chunk cookies. Extra care will be taken to make sure the wines match the chocolates in a way that teleport one's palate to another dimension! An Aphrodisiac Chocolates and Reserve Wine tasting will be held in the VIP room. Beer lovers can check out Harbinger's Pillar Point Porter and Dirty Blonde Ale, both of which will be available on tap or in 22oz bottles. The dark chocolate and smoky notes of Pillar Point Porter complement the most luxurious of confections, while the hint of caramel in the Dirty Blonde pairs exceptionally well with aged cheddar cheeses and chocolate chip cookies. For further information call 360/452-4262 or visit [www.harbingerwinery.com](http://www.harbingerwinery.com).

**Olympic Cellars, Port Angeles:** Celebrating 10 years of creative interpretations and fun twists, Olympic Cellars is spicing-up this year's Red Wine & Chocolate event like never before! Visitors are invited to step into the winery's exotic tented venue and sample spice-embedded chocolates custom-made by Peter Crabtree of CBC chocolates, carefully paired with select red wines. Last year's popular Chocolate Chile Molé has been recreated with a Mediterranean flare. Commemorative photos, recognition and support for American Heart Month and wine specials will round-out the two-weekend event. For more information call 360/452-0160; [www.olympiccellars.com](http://www.olympiccellars.com).

**Sorensen Cellars, Port Townsend:** Sorensen Cellars will again have Yvonne on site from Yvonne's Chocolates in Sequim, sampling truffles and assorted chocolates. The winery will feature two new releases, a Malbec and a new vintage Cabernet Sauvignon. Light appetizers will also be served. For more information call 360/379-6416 or visit [www.sorensencellars.com](http://www.sorensencellars.com).

**If you're up to a trip to Seattle, The Seattle Wine Society** is pleased to present: South Seattle Artisan Wineries - plus - The Culinary Arts Program of South Seattle Community College

Wednesday, February 10, 2010, 7:00 pm  
St. Demetrios Cultural Center, 2100 Boyer Avenue East, Seattle  
\$20/\$25 Seattle Wine Society Members/Non-members

Did you know that the Seattle area is home to award-winning wineries, as well as a highly-renowned culinary and enological center? On Wednesday, February 10, we invite you to this unique opportunity to enjoy artisan craftsmanship from the South Puget Sound area. Speakers for the evening include Susan Neel of McCrea Cellars, winemaker Tim Sorenson of Fall Line Winery, winemaker Ben Smith of Cadence Winery, and winemaker Tim Narby of :Nota Bene Cellars. In addition, Chef Ross Johnson of the Brockey Center at South Seattle Community College is preparing food bites, specially-selected to accompany these fabulous wines!

Northwest Wine Academy 2008 White Table Wine, Columbia Valley

2008 McCrea Cellars Marsanne, Boushey Vineyard, Yakima Valley

2008 McCrea Cellars Grenache Blanc, Boushey Vineyard, Yakima Valley

Chicken sausage biscuit with caramelized onions and tart apples

2006 Fall Line Artz Vineyard, Red Mountain

2006 Fall Line Aldercreek Vineyard, Horse Heaven Hills

Pork canape with peach mustard

2006 Cadence Ciel du Cheval, Red Mountain

2006 Camerata Cabernet Sauvignon, Red Mountain

Seared beef & mushroom canape with beef glaze and rosemary

2006 :Nota Bene Syrah, Columbia Valley

2006 :Nota Bene Syrah, Ciel du Cheval, Red Mountain

Grilled lamb with chutney, nuts and mint.

## Future Events:

**SAVE THESE DATES!**

### **March, 2010**

Event: **Wine Challenge** Zinfandel with Family and Friends at Members Homes.

Date: Sometime during the Month of March

Time: Homeowners choice.

Location: Member's Home.

Cost: Participants choice.

Our first wine challenge will take place in March. In lieu of KWS hosting a wine event, YOU will host one at your own place OR at a restaurant or wherever you want! The wine is ZINFANDEL. You plan your event, invite friends, enjoy food & wine and let us know what you did, what wines you served, and how it went with the food you sampled it with. Let us know all the details for both the wines & the food by email and we'll put a compilation of your events, food & wine in the March newsletter. The deadline for the March newsletter submissions is Sunday, March 21<sup>st</sup>, so plan your ZINFANDEL dinner to

be able to submit your details by that date then anxiously await the newsletter to see your information and compare it with others who have done this too. You may get some new ideas for wine & food combinations!

See some suggestions for Zins on pages 10 and 11 below.

### **April 2010**

Event: Annual Meeting for members only and Tax Man wines

Date: Saturday, April 24, 2010

Time: 6:00 – 9:00 p.m.

Location: Eagle's Nest at the Kitsap County Fairgrounds.

Cost: Members \$0

We'll be doing "Tax Man Wines", bring your favorite cheap bottle of wine and favorite on-a-shoestring appetizer. We'll enjoy them while we elect new officers and toast the new Board.

### **May, 2010**

Pair with OPES for a wine tasting with Joe Euro at the Wine Seller in Port Townsend. A joint event with OPES. More info later.

### **June, 2010**

Date: Saturday, June 5, 2010

Event: There will be an event, but we aren't sure just what yet. More to come on this but mark the date so you will keep it open for this one! Check the KWS Web site

## **Message from the President**

### **Greetings Fellow Members:**

The New Year is getting off to an interesting start. When I was driving on Bainbridge Island on the way to tending to my wine that is maturing at Perennial Vintners, I noticed that the sign for the Bainbridge Island Winery was no longer there at the Day Road intersection. When I checked, there was a "License Pending" sign at the entrance which signals that the sale of the winery finally went through and that Gerard is exiting into a well-deserved retirement. Hopefully the winery will reopen soon: Mike Lempriere at Perennial knows the new owner and vouches that he is dedicated to maintaining the winery's focus on northern climate grapes from Europe that grow well here in Puget Sound. In the last few months there have been newspaper articles about a new winery near Sequim with the same northern focus and another in Olalla with more "traditional" wines, so get out there, check all three of them out, and give us feedback!

On that note, we at KWS are also reviewing the way we do business to make things better for you – our members. In the very near future you will be receiving a survey asking what you like and don't like about our events, and I encourage you to take the time to respond so that we can plan better and give you evenings you will remember. Consequently, I have asked Debbie not to plan events past June so that the new board that will be elected in April can review your suggestions and come up with new and exciting events that will respond to your wishes. As we get things lined up we will post the information on the web site and send you notifications by email, so stay tuned.

Regrettably, we did a reality check and realized that our Sweetheart Wine Dinner in February was on the same date as the opening ceremony of the Winter Olympics, so we decided to cancel and we are looking to March instead of pushing the date back. March is the first of the "wine challenges" where we would like you to assemble in small groups and taste the "wine de jour" (Zinfandel) with any food you are adventuresome enough to cook and pass the tasting notes back to KWS. We will then

collate and distribute the results for your edification. You can either have a cozy dinner for two in your own home or host a small dinner with two or three or four Zins – whatever sounds good to you.

Next, we have reassessed our payment policy and have concluded that registration and payments through the Northwest Registration site have not been cost effective – either for KWS or for NW Registration. At this point we are returning to the “snail mail” option of sending a check with a confirming email to Debbie (more to come) as the sole option unless you tell us differently in your survey response. There are other Webpay options, so if you want to send us your opinion outside the survey, then you can contact Debbie or me through our email addresses on the KWS site.

Finally, our Bylaws dictate that we have a nominating committee of three members to select candidates for the board prior to the April meeting and election. One member shall be a Director (Chairman of a Standing Committee) and the other two shall be neither an Officer nor Director. If you are interested in filling one of the two non-Director positions, then please contact me at [pbarnett@silverlink.net](mailto:pbarnett@silverlink.net). When the selection committee is announced, then members who are interested in serving can submit their applications to any of the committee members.

Until next month – may all the wines you drink be at their peak and a perfect match for what you serve.

Salute!

Peter

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## **Review of the January Event – A Taste of South America**

**by Debbie Seamans**

Our “Visit to South America via the vine ... the Grapevine, that is!” was a great time with great wines and pretty good food, too! Jeff at the Olympic Wine Shop picked out some delightful wines from Argentina and Chile for us to sample, and Debbie Seamans and her husband Jim cooked all day, bringing Argentine dishes of Pastel de Papas, Ham Empanadas, Beef Empanadas and broiled steak with chimichurri sauce as well as Chilean potatoes and profiteroles with caramel sauce. All paired well with the wines: Zolo Torrontes La Rioja 2009 (Argentina); In’Ka Pinot Noir Limari Valley 2008 (Chile); Altos las Hormigas Bonarda Colonia Las Liebres Mendoza 2007 (Argentina); Bodegas O Fournier Malbec Urban UCO Mendoza 2007 (Argentina); Vina Cornejo Costas Tannat Don Rodolfo Cafayate Valley 2007 (Argentina); Santa Rita Carmenera Medalla Real Colchagua Valley 2007 (Chile).

We had 4 new members sign up at the event. Welcome to Deborah and Ryan Hoerner and to Robin and Cheri Reiselman as well as another new member in January, Michelle Hecker (she and her husband own the Patio Café in Manette).

(If you missed this great wine & food event you sure missed out on some excellent wines and fantastic food. But that left more for the rest of us. Debbie and Jim are great cooks and really know how to pair food with wine. Nick)

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## **Wine Feature**

The Origins and History of Zinfandel

by Nick Tomassi

There appears to be considerable debate concerning the origins and history of Zinfandel. Here’s some of it.

Mark Roberts, CSW, writes in Local Wine Events.com that, “ Zinfandels roots lie in Croatia where its name is Crljenak (Sorry folks, no phonetic pronunciation on this one. Frankly, I wouldn't know were to begin!). It also has been discovered in a region called Apulia, on the heel of Italy, where it is known as Primitivo. No one is sure if it arrived in the US or Italy first and this remains to be disputed to this day.”

Jancis Robinson's Oxford Companion says: "There may also be a link with the Plavac Mali of Dalmatia." And "DNA fingerprinting in the 1990's .... irrefutably demonstrated that Zinfandel is one and the same as the Primitivo of southern Italy (which may have been imported to Italy from the U. S.)

Zinfandel is a variety with a most confusing history and lineage. Its origins have been hotly disputed for years and until recently Zinfandel was thought to have originated in southern Italy's Apulia region, where the genetically related Primitivo (di Goia) variety is widely grown. Further research suggested a possible parent/offspring relationship with the Plavic Mali grape from Croatia (See Grgic Hills Winery).

Mike Grgic of Grgic Hills Winery writes, “What is now generally agreed upon is that the roots of Zinfandel (as well as Primitivo) are most likely in the Dalmatian province of Croatia (in the former Yugoslavia) where DNA matches have been made with a variety locally known by the name of Crljenak Kasteljanski (also Pribidrag or Tribidrag). The genetic linkage and similar origins of Italy's Primitivo and California's Zinfandel has been supported by the work of both Croatian and UC Davis researchers. However, despite being genetically alike, over the long period they have spent geographically separated, clonal differences seem to have evolved between the two. And true enough, notable differences are evident in both vine and wine characteristics of Italy's Primitivo and California's Zinfandel.

In its simplest form, Zinfandel is a medium-bodied, soft and fruity red wine with an average alcohol by volume (abv) of 13.5 to 14 percent.

Probably found only in the United States. (It may or may not have descended from Primitivo, an Italian or Spanish grape variety; speculating on its origins is a common preoccupation of wine nuts.) It can make an intense, full-bodied ruby-purple wine, with aromas of raspberry, black pepper and briery smells suggesting a ramble in the underbrush. It picks up vanilla and cedar aromas from aging in oak. Often it is quite high in alcohol. It is also used for the popular slightly sweet White Zinfandel or "blush" wines.

Many wine makers like to push the envelope and produce powerful wines with complex layers of brambly fruit, black pepper and toasted vanilla, with alcohol strengths closing in at 15.5 percent.

As Americans, many of us can trace our family heritage back to the Old World. We are a country that has much diversity in our cultural history and it is ever present in our regional foods, dialects and traditions.

When it comes to wine, the Zinfandel grape has taken on the title of America=s grape. History shows us that Zinfandel grapes probably came to the new world in 1829, arriving in New England very much like my ancestors did.

From there it gradually made it=s way westward arriving in California and was the customary drink of miners seeking fortune with the Forty-niner Gold Rush.

Because Zinfandel was so plentiful, it was the staple wine for many dinner tables at the turn of the century. Zinfandel plantings occupied some of the best growing areas of Northern (especially Dry Creek Valley in Sonoma) and Central California producing flavorful, medium-bodied wines.

From Wikipedia:

Zinfandel is a small unincorporated community, located in Napa County, California just south of the city of St. Helena in the North Bay region of the San Francisco Bay Area. It is part of the Wine Country. It is located at the intersection of the St. Helena Highway (State Route 29) and Zinfandel Lane and comprises about 14 square blocks, most of which are rural and residential in character. The ZIP Code is 94567. The community is inside area code 707.

The town was named after a grape and a variety of wine produced from that grape.

There is also an extensive article on the history of Zinfandel on the Internet in Wikiedia.com.

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## Articles by Contributors

### Tasting Room Opens in Allyn

By RODIKA TOLLEFSON  
NORTH MASON LIFE

When the motorcycle gear shop closed in downtown Allyn, George Kenny of the George Kenny Chainsaw School of Carving next door was a bit concerned about his future neighbors. Kenny, who's had the carvings shop for 16 years and owns the building, is a master carver — so the shop can get noisy at times.

A veteran entrepreneur, Kenny decided to open another business himself instead of leasing the spot to someone else. It didn't take long for him to decide on a wine shop and tasting room, considering he likes wines and there is no tasting room in North Mason.

"There are a lot of vineyards in this area and a lot of (wine-making) history, but no tasting room," he said. "I thought I'd investigate what it would take to open one."

Top of the Cork, co-owned by Kenny with Diane Aries, opened the day after Thanksgiving and business was brisk over the holidays. Aries runs the shop and Darwin Dunker, who's worked in the wine industry for 15 years and comes from Poulsbo a few times a week to help out. Kenny said they've just started building up inventory and estimates the shop only has about a third of the wines they plan to sell.

The goal is to carry local and hard-to-find wines, Kenny said, and gives as an example the holiday season's bestseller, almond champagne. A product the couple discovered during their travels, at the Temecula Valley balloon and wine fest in California, it is not sold in Washington state, according to Kenny. They liked it so much, they called the winery owners directly to acquire it for the shop.

Wine tastings currently are only Friday through Sunday, but as the tourist season gets under way, that may change to daily. Kenny hopes to attract visitors from tour buses that come by the carving shop, and eventually offer a wine club to entice the local customers.

"We have a passion for wine," Kenny said. "We're enjoying the education that comes with this."

Kenny thinks tasting rooms will grow to be as common as espresso shops in the future and expects to see a boom in the wine business, especially in the state — which has about triple the number of wineries now than several years ago, by his estimate.

"We think it's an exciting thing to be involved in and we're looking forward to seeing where it will take us," he said.

The couple is taking advantage of this slow time of the year to get ready for the summer, which Kenny estimates to be very busy. He plans to build a deck for outside seating, and the building has plenty of parking — 40 spots in the back.

The shop also sells wine-related and other gifts, including items made by local artisans. Aries' mother is one of the vendors, making bottle charms.

The tastings have an established menu but new wines are introduced each week. Kenny said that regulations only allow patrons up to 8 total ounces per tasting, and 2 ounce is a customary size for a tasting so for the \$5 cost, customers can try four wines from the menu. If they purchase wine, the \$5 is credited toward the price.

Top of the Cork is located off State Route 3 in downtown Allyn, next door to George Kenny's carving shop (which can't be missed thanks to the many carvings outside). Hours are Wednesday through Monday, 11 a.m. to 7 p.m. and the tastings are all day Friday through Sunday.

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### **Press Release: Willamette Valley Wineries on the Road to Seattle First Visit as a Group to the Emerald City**

**PR Contact:** Emily Petterson, 503-550-8161; [emily@ekpmedia.com](mailto:emily@ekpmedia.com)

Portland, Ore. (January 21, 2010) Designed to introduce Oregon's celebrated Willamette Valley wine region to its Seattle neighbors, the Willamette Valley Wineries Association will host its first consumer and trade tasting, "The Willamette Valley Wineries Block Party" in Seattle on March 11, 2010. Over 50 Oregon wineries, both large and small, representing all six viticultural areas of the Valley, will head north to pour their current releases in an intimate, casual setting. The event will take place at Seattle's Sodo Park by Herban Feast.

"This is the first time representatives from the Willamette Valley have come to Seattle as a group – to pull back the curtain, to introduce ourselves as we tell our story, showcase our diverse wines, and invite our neighbors from the north to pay us a future visit," said Sue Horstmann, Executive Director of the Willamette Valley Wineries Association.

Pinot Noir will be the primary focus of the event, as the flagship wine of the Willamette Valley, but other cool-climate varietals will also be poured, such as Pinot Gris, Chardonnay and Riesling. Guests at the consumer event will also enjoy an array of appetizers created from regionally sourced ingredients and sustainably-focused producers. Each winery will be represented by its winemaker, owner, or an integral member of its team providing guests with a unique opportunity to get to know both the story and wine behind each brand.

"The Willamette Valley's wineries are mainly small producers, many producing less than 5,000 cases annually," continued Horstmann. "Our winemakers are masters of taming the finicky Pinot Noir grape. We know Seattle-ites appreciate quality. The Block Party is a perfect occasion to experience our handcrafted wines in a personal and relaxed setting."

**Event Name:** Willamette Valley Wineries Block Party

**Event Date:** Thursday, March 11, 2010

**Event Time: Consumers: 5:30-8:30pm**

**Event Location:** 3200 1<sup>st</sup> Ave. South, Seattle, WA.

**Event cost: Consumers:** \$45 tickets before March 1<sup>st</sup>. \$55 after March 1st.

Visit [Error! Hyperlink reference not valid.](#) for event information and event tickets

**Where:** Sodo Park by Herban Feast, 1 mile south of Safeco Field, Seattle ([Error! Hyperlink reference not valid.](#))

**Trade Tasting: Complimentary: 2-5pm,** Visit [Error! Hyperlink reference not valid.](#) [http://www.willamettewines.com/seattle\\_tasting.shtm](http://www.willamettewines.com/seattle_tasting.shtm) for reservations (advanced reservations required).

## **About Willamette Valley Wineries Association**

The WVWA is a non-profit industry association dedicated to achieving recognition for Oregon's acclaimed Willamette Valley as a premier Pinot Noir producing region. Currently, the WVWA has 186 members representing wineries and tasting rooms throughout the Willamette Valley region – from Portland to Eugene. *Memorial Weekend in Wine Country* and *Wine Country Thanksgiving* are the two oldest WVWA sponsored touring events in Oregon. The WVWA also publishes an annual guide to wineries with a touring map. For more information or to request a wine touring map, please visit **Error! Hyperlink reference not valid.**, call 503-646-2985, or follow on Twitter: @wvwinest and on Facebook.

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## **Tasting Notes:**

by Nick Tomassi

Zins are one of my most favorite red wines. Here are some of the ones I've enjoyed over the last few years.

**Cline Cellars**, Zinfandel, Ancient Vines, 2007 (Sonoma, California) \$16

Style: dry red; ruby red color; aromas and flavors: raspberry, blackberry, white pepper and spice with hints of coffee, vanilla and chocolate; full body; ripe fruit and soft tannins on the finish. (Alc. by Volume: 14.5%)

**Ravenswood**, Old Vine Zinfandel, Napa Valley, 2006 (California) \$18

This is a blend of 86% Zinfandel, 13% Petite Sirah and 1% Carignane. The dark ruby color shows raspberry and plum aromas with hints of sweet spice and cedar, flavors of ripe plum with lingering notes of raspberries, cloves, cardamom and vanilla in a medium body. It has a fine tannin structure and a lingering finish. Drink now or lay down for a few years. (Alc. by Volume: 15.4%)

**Dry Creek Vineyard**, Old Vine Zinfandel, 2006 (Sonoma County, CA.) \$18

Tasting Notes: Blend: 84% Zinfandel and 17% Petite Sirah; Style: dry red; dark red color; aromas: black stone fruit; flavors: dense and concentrated with briary and raspberry with the wine's signature cardamom spice; medium body; hints of smoky vanilla from the French oak, leading to a long finish. (Alc. by Volume: 14.5%)

**Dry Creek Vineyard**, Somers Ranch Zinfandel, 2006 (Dry Creek Valley, CA.) \$34

100% Zinfandel; Style: dry red; deep purple-red color; aromas: fresh baked cherry pie and cardamom spice; flavors: blackberry fruit and hints of oak; full-bodied; smooth, refined finish. Food (Alc. by Volume: 15%)

**Laurel Glen "ZaZin"**, Zinfandel, 2007 (Lodi, California) \$17 (One of the best I've ever tasted.)

Blend: 85% Zinfandel, 15% Petite Sirah; Style: dry red; dark red color; aromas and flavors: dark red fruit; medium body; smooth, balanced finish. Food Pairing: hearty dishes like rich vegetarian pastas. (Alc. by Volume: 15.5%)

**Maryhill Winery**, Zinfandel, 2006 (Goldendale, WA.) \$22

Style: dry red; dark ruby color; aromas: dark licorice, black cherry preserves and dried currants with hints of black pepper; flavors: the peppery nose carries over to the palate with nutmeg and allspice; full body; a long, lingering finish filled with smoky cedar. Food Pairing: perfect for pairing with those summertime BBQs . (Alc. by Volume: 14.8%)

**Ottimino**, Zinfinity Zinfandel, 2006 (CA.) \$17

Blend: 93% Zinfandel, 7% Petite Sirah; Style: dry red; garnet color; aromas: blackberry syrup, plum and dark cherry with hints of caramel, vanilla and smoke; flavors: pomegranate and ripe raspberry; medium body; long firm finish. (Alc. by Volume: 13.9%)

**Michael-David, Zinfandel “Gluttony”**, 2006 (Lodi, California) \$59

Blend: 86% Zinfandel, 9% Petite Sirah and 5% Sirah; Style: dry red; dark ruby red color; aromas and flavors: black berries and smooth, creamy vanilla; medium body; juicy mouthfeel with soft, well balanced tannins on the finish (Alc. by Volume: 16.5%) From 108 year old vineyards.

Ciao, Nick

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**KWS Notes**

Membership Chair Mary Earl reports the following for 2009:

Membership Total 49  
New members this year 12  
Non-renewals this year 34  
January membership renewals 13

If you haven't renewed yet please do – We need you!

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**Event Registration**

by Debbie Seamons

We have reviewed the cost effectiveness of having Northwest Registration Services process registrations online for our event registration and have decided that this is not a mutually-beneficial process at this time. The Board appreciates Debbie Seamans' willingness to offer this service and to work with us to attempt to make it be a success for both Kitsap Wine Society and Northwest Registration Services. Effective with our next event registration, we'll go back to mail-in registration with payment by check. Please refer to the Kitsap Wine Society web site (<http://www.kitsapwines.org>) for event registration information.

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**Have an Idea for an event? Please Volunteer!**

Do you have a hankering for a particular winery or grape variety? Would you just like to have a 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!!!**

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**Reminder: For the most part, these events are designed as an educational and social experience, and are set up just for tasting. Please have dinner or a late lunch beforehand.**

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## 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 \_\_\_\_\_

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## How to pay for membership

1. If you wish to pay by *check*, send a copy of this completed form and check to 'Kitsap Wine Society' to: Membership Kitsap Wine Society, PO Box 1684, Silverdale, WA 98383

2. There is also the option of attending an event to check us out and then join. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee. Questions? kitsapwines@yahoo.com

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## 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, Membership Committee Chair [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)

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**LOCAL WINE TASTINGS** - FULL UPDATED LISTING ON OUR WEBSITE! [www.kitsapwines.org](http://www.kitsapwines.org)

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**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)