

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 by noon of the 25th of each month.. This Newsletter along with additional KWS news and information can be found on our web site at www.kitsapwines.org.

KWS BOARD

President:

Peter Barnett

Vice President:

Laurie Sims

Secretary:

Sue Burns

Treasurer:

Andy Campbell

Committee Chairs

Programs (Events):

Debbie Seamans

Publicity/Newsletter:

Nick Tomassi

Membership:

Mary Earl

Finance:

Rick Calvin

At Large:

Larry Sukut

Vic Keranen

In this Newsletter you will find:

1. KWS Current Event information*
2. KWS Planned Future Events
3. Review of last month's Event: Second Annual Cellar Dive
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6. Contributors' Articles:
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 - b. Tasting Notes: Nick Tomassi
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 - d. How to Pay for Membership
 - e. How to Earn Wine Bucks

*Please visit 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
Presents**

**January Wine Tasting at the
Olympic Wine Shop, Poulsbo**

**Join us for a trip to South America via the Vine
- Grape Vine, that is!**

Date: Saturday, January 16, 2010

Time: 4:00 – 6:00 p.m.

Location: 19740 7th Avenue NE, Poulsbo

Cost: \$15/pp Members, \$20/pp Guests and Non-members

Reservation Deadline: Monday, 11 January 5:00 p.m.

Online Registration: www.nwregistration.com/KWS

Mail Registration (Check): KWS January Wine Tasting

PO Box 1684, Silverdale, WA. 98383

Please see the Kitsap Wine Society Web site, www.kitsapwines.org or contact Debbie Seamans at 360-769-7100 or debbie@northwestregistration.com for more information on the event.

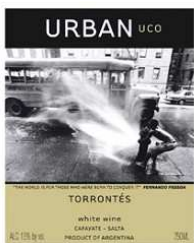
Benson provided the following information on the wines he has selected for the event:

**Kitsap Wine Society "South American" Tasting
January 2010**

O. Fournier

Urban Uco Torrontes Uco Valley Argentina 2008

This torrontes is a remarkable value. It offers up a fragrant perfume of honey, spring flowers, pit fruits, and a hint of tropical aromas in the background. Expansive on the palate, the wine is crisp, ripe,



dry, and impeccably balanced. Drink it over the next 12-18 months.
89 Points Wine Advocate
\$9.99

In'Ka
Sauvignon Blanc Limari Valley Chile 2008

In'Ka exhibits a fragrant nose of tropical fruits including passion fruit, papaya, and citrus. The palate carries the tropical fruit forward and finishes with citrus and mineral notes that are vibrant, clean, crisp and lengthy. In'Ka Sauvignon Blanc is produced as naturally as possible. The grapes are destemmed, crushed, and allowed to soak at cool temperatures for 8 hours before the primary fermentation begins in stainless steel tanks. This wine never sees the inside of an oak barrel, the better to display the tropical fruit aromas & flavors that occur naturally in the grape. The winery is of a gravity flow design.
\$9.99



Altos las Hormigas
Bonarda Colonia Las Liebres Mendoza Argentina 2007
Though it originated in Italy, the Bonarda grape has flourished in Argentina, where it had become one of the dominant grape varieties. Colonia Las Liebres Bonarda is an excellent example of Argentine Bonarda. A thoroughly delicious red, with mouthfilling plum and sweet spice flavors backed by a long, juicy, well-rounded finish. The good dash of grip should help it this stand up to summer's grilled foods.

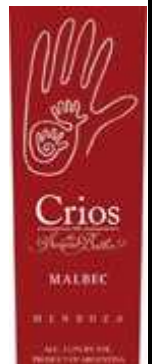
87 Points Wine Advocate
\$6.99

Susana Balbo

Crios de Susana Balbo Malbec Mendoza Argentina 2008

The wine has a beautiful reddish/purple color as most good Malbecs do. The aromas are a mix of fresh crushed cherries and toasty/smoky oak—just enough to frame the exuberant fruit. On the palate, the flavors of cherries and spice are obvious, and the jammy fruit quality just keeps coming on strong, with hints of spice lurking in the background. This is a wine that can be consumed at almost any occasion, whether at a fancy dinner party, or just curled up on the couch in front of a movie. Fun and delicious—what more can you ask for?! All of the Crios wines are phenomenal values worth buying by the case.

90 Points Wine Advocate
\$13.99



Vina Cornejo Costas
Tannat Don Rodolfo Cafayate Valley Argentina 2006

Lovely dark purple color with deep violet undertones. Very fruity on the nose with subtle hints of eucalyptus. Great volume in the mouth, very structured with intense, ripe tannins and a long, well balanced finish.
\$9.99



Santa Rita

Carmenera Medalla Real Colchagua Valley Chile 2007

Deep and intense ruby red in color with a complex bouquet that combines the variety's typical fresh black fruits and spicy notes that blend elegantly with rich oak to heighten the wine's chocolate and vanilla characteristics. The result is a big and flavorful wine that is concentrated and persistent without sacrificing elegance or depth.

90 Points Wine Spectator / Smart Buy
\$17.99

Future Events:

SAVE THESE DATES!

February, 2010

Event: Sweetheart Winemaker Dinner

Date: Friday, February 12, 2010

Time: 7:00 – 10:00 p.m.

Location: Ambrosia Catering, 4954 State Highway 303 NE, Bremerton

Cost: Members \$60/pp, Non-Members \$70

Registrations received by Friday, 22 January will receive a \$10/pp discount - so register early!

Join us for an evening of mingling, music, wine & a delicious buffet catered by Ambrosia, featuring sparkling, red and dessert wines for this event. KWS members will do the decorations.

Online Registration: www.nwregistration.com/KWS

**Mail Registration (Check): KWS Sweetheart Dinner
PO Box 1684, Silverdale, WA. 98383**

Registration Deadline: Saturday, January 30, 2010

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.

KWS President Peter Barnett suggested that members hold small wine dinners in private homes, with family and/or friends, serving a specific varietal and send the results to Nick for publishing in the newsletter. Information would include details of the wine served, what the participants thought of it, what was served with it, what foods worked with it and what didn't. The first varietal chosen was Zinfandel, to be served at the first Wine Challenge, now scheduled for March. The February Newsletter will include suggestions for Zinfandel wines.

April 2010

Event: Annual Meeting and Tax Man wines

Date: Saturday, April 24, 2010

Time: 6:00 – 9:00 p.m.

Location TBA

Cost: \$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. Possibly rent a bus for the trip and maybe arrange for dinner at a local restaurant afterwards??

June, 2010

Date: First week of the month

Event: It's all Greek to Me

Featuring Greek wines. Participants will be asked to bring Greek appetizers to share.

August, 2010

The Annual KWS Picnic

Information on all these events will be posted online at Kitsap Wine Society Web site, www.kitsapwines.org, so get into the habit of checking the web site regularly to plan your attendance!

September 2010

KWS Wine Challenge

Message from the President

Greetings Fellow Members:

By the time that you read this I should be down South sampling whatever good wine I can find in New Orleans. I hope that Christmas for you will be wonderful and that Santa brings you at least one wine-related gift this year. How about a lanyard to hang around your neck that has a wine glass holder so that you can free up your hands for grabbing more party food? Yes – such a thing does exist! Me – I probably wouldn't refuse one of those new aerators as a gift, although I wouldn't buy one for myself. Maybe KWS should start a forum on our web page to debate whether or not these new toys actually work.

The Cellar Dive was another success this year, although we decided to hold a smaller, more intimate event at Sue Burn's house since Ambrosia was not cost effective for the number of attendees. It turned out to be a much better affair than expected and better matched to the holiday season, so now we have some new ideas for future events. It is always a challenge for Debbie Seamans and the KWS board to figure out what our membership wants and what are the best "value" events to put on, so your comments and suggestions are always welcome. If you can't wait for our poll, then feel free to go to our web site and email Debbie or me and let us know what you would like us to do for our membership. If you do receive a request for input, then please don't be shy and give it to us: we are trying to make it as easy as possible by creating an on-line form that you can fill out with minimal effort.

Speaking of the website, there have been some instances in the past when the event information on Kitsapwines.org differs from that sent out by email, or on the flyers or in the newsletter. That is because our board members are often busy with life and don't always get everything updated simultaneously. We are trying to improve our processes and do a better job with this, but if you notice differences in information, consider the information on the web site the most current.

Late Breaking News: Perennial Vintners on Bainbridge Island is reporting that after 30+ years producing wine on Bainbridge, Gerard and Joanne Bentryn are finally in the process of selling Bainbridge Island Vineyard and Winery. There have been tentative offers in the past few years that have not gone through, but this one looks like it will. Gerard has been the evangelist that has brought the current crop of winemakers to the Island and he will be missed – hopefully the winery will continue under the new owner and perhaps have a new and exciting lineup.

Finally, as you sip that lovely glass of Cabernet on a dark and chilly night, try and remember the winemakers that made the wine and the growers that provided the grapes. For them the hard work continues: I've received requests for assistance in racking wines and also for setting up trellis wires and pruning vines in preparation for year's growing season. Messy and cold work on a January day. If you have a masochistic streak and want to join in, give me a holler.

That's all for now – I hope that you have a wonderful holiday. What kind of wine goes with gumbo?

Peter

Review of the December Event – The Second Annual Cellar Dive

by Debbie Seamans and Nick Tomassi

The Cellar dive took place on Friday, December 11, 2009 at the KWS Secretary Sue and Brian Burns lovely home in Poulsbo, near the Keyport Naval Station. Each attendee brought a bottle of wine that was at least five years old.

Program Chair, Debbie Seamans said, "Their home was fabulously decorated for the holiday and was a truly wonderful place to hold this event." Debbie gathered the information on the wines that members were to bring. Sue and Debbie selected the food to pair with them, then arranged the wines, with their food matches, in the various rooms in the home. The food was excellent as was the pairings.

Wine Food Matches:

2005 Roche LaCour Brut and a 2003 L'Ecole No. 41 Cabernet Sauvignon paired with strawberries
2004 Shingleback Shiraz Block D Reserve and a 2002 Columbia Winery Willow Vineyard Syrah paired with a cheese platter and medjool dates stuffed with cashew butter
2000 Edgefield Pinot Noir paired with spicy stuffed mushrooms
2003 Silver Lake Columbia Valley Cabernet Franc paired with an hors d'oeuvre of baguette topped with London Broil, mozzarella & drizzled with a Balsamic vinaigrette
2002 Cold Creek Cabernet Sauvignon paired with chocolate mousse cups
2002 Ridge Geyserville and a 2003 Livia Fontana Barolo paired with pot stickers & a dipping sauce
2003 Palumbo Family Tre Fratelli paired with a cheese fondue

The fun part was moving from room to room tasting the wines and foods and being able to visit with the other attendees. This was truly one of the best social events the KWS has ever had, and we hope

Debbie and Sue will do it again! It was interesting that there were not enough participants to hold the event at the Ambrosia Restaurant, so instead of cancelling it, Sue and Debbie conspired to hold it at Sue's home. What a great decision. How to go ladies!!!

Wine Feature

Jeff Benson's Olympic Wine Shop, Poulsbo, WA.
Published in West Sound Home & Garden Fall, 2009 Edition
by Nick Tomassi

Ever since his first trip to the Pacific Northwest, Jeff Benson knew this was where he belonged. He moved to Poulsbo from Santa Barbara, CA., where he worked for 20 years in the engineering field, to be closer to family. His folks retired to the Discovery Bay area in 1980 and he began an annual two-week vacation/house sitting, wonderful escape from his working life. Thus began his search for a way to live here permanently.

His brother Steve, a resident of the Napa Valley and a trained chef, was working at Cain Cellars in Napa Valley as the owners' personal Chef. This gave Jeff Benson a family reason to visit Napa and discover the wonderful vineyards and wineries for which that area is famous. Visiting the wineries and tasting their wines made him realize how much he not only loved drinking them, but how much he wanted to learn about them.

After dreaming for 18 years of actually living in Washington, his brother (now living in Seattle) one day called him in Santa Barbara and said, "How would you like to open a restaurant in Poulsbo?" He was on an airplane that night!

He opened Benson's Restaurant in Poulsbo with his brother Steve and Steve's wife Kelly, an artist. Steve was the chef and Jeff took care of the front of the house which included the wine list, probably his favorite part of the job.

It quickly became, as the Tacoma News-Press called it, "the best restaurant on the Olympic Peninsula". Working 80-90 hours a week in the restaurant did something more for Benson, it made him all the more interested in the subject of wine.

His customers knew they had a restaurant with excellent food and wine, both reasonably priced. To be able to provide them with that value wine, he spent many hours studying magazines, books and the Internet to uncover gems that were affordable, but most importantly, delicious. His wine education really came with the restaurant because he was so immersed in the business and had learned a great deal about wine.

They sold the restaurant after six years, in the late Spring of 2004, and Benson decided to turn to his great passion - wine. He is so passionate about good, affordable wine that he opened the Olympic Wine Shop, a boutique wine shop, in Poulsbo to share his passion with the rest of the people on the Kitsap Peninsula. He tells everyone that it took him 53 years to finally find a job that he likes so much he " ... can't hardly wait to get here in the morning."

Benson's focus is on Northwest wines, and claims to have the largest selection of unique, hard-to-find Northwest wines in the area. He knows that there are so many incredible wines coming out of our state right now and new wineries are sprouting up almost every day. According to the Washington State Wine Commission, Washington State licensed its 600th winery in March of 2009.

Also, Kitsap County now has six wineries, all located on Bainbridge Island: Bainbridge Island Vineyards and Winery, Eleven, Eagle Harbor Wine Company, Perennial Vintners, Rolling Bay Winery and Victor Alexander. Visit www.bainbridgewineries.com for contact information and maps to these wineries.

Benson enjoys both whites and reds, but primarily reds. His palate, and therefore his favorites list, changes all the time. He will taste something that's amazing and will focus on it, and that wine will be his favorite for a while.

He recommends that whether in a supermarket or fine wine shop, people don't just walk into the shop and grab the same bottle they always buy. He suggests one should expand horizons by doing a lot of hunting and research, reading about wines, attending classes and tastings at shops

that offer tastings and visiting wineries.

He's all for getting people to try new and different wines. He admits to an affinity for Walla Walla wineries like College Cellars, whose wines are made by the students at Walla Walla Community College in their enology program, and Amavi Cellars, the sister winery of Pepperbridge Winery; which uses the same winemaker and grapes for about a third of the price.

Other Benson favorites include Paolo Saracco, Piedmont, Italy, 2005 Moscato d'Asti, 100% Moscato Bianco. An off-dry semi-sparkling white; light golden/straw color with aromas of wild flowers; flavors of peach, pear, wild flowers, honeycomb. Food pairing: Spicy Creole or Asian food, duck pate. Poached pears, a creamy fruit and custard tart, or a white chocolate mascarpone cheesecake.

And he enjoys Owen Roe, Newburg, Oregon, 2005 Cabernet Sauvignon, Sharecroppers. Aromas and flavors of blackberries, cherries and cassis; full bodied with smooth tannins. Food pairing: Gorgonzola burger, T-bone steak.

Benson said, "I have been having a blast in this endeavor, and would like to say thanks for making the past four years so successful. We usually have a bottle or two open to taste." The main point he would like people to remember is, "don't be intimidated by wine; remember, it's only grape juice!"

Jeff Benson's Olympic Wine Shop is located in the Poulsbo Shopping Center next to the Taprock Grill, 19740 7th Avenue NE, Suite G, Poulsbo, Washington. Hours of operation: Tuesday through Friday 10-6, Saturday 12-4. Wine tastings are held every Saturday throughout the summer and monthly in the winter months. He will also special order any wine for you that you cannot find. Contact the shop: phone (360)697-9463; e-mail: olympicwineshop@comcast.net;

Nick Tomassi teaches wine- and beer-appreciation classes. Visit his Web site: www.tomassiwinecabinet.com; e-mail: info@tomassiwinecabinet.com

Articles by Contributors

Wine Bottle Storage
by Nick Tomassi

High summer temperatures in the Pacific Northwest in recent years, in the 80's and above, prompt some readers to ask what wines can and should be stored and the best way to do that. Not all wines are meant to be aged. Most of the wines of the world are meant to be drunk young while they still possess their fresh aromas and flavors.

Unlike most food and drink, wine can improve for years. This was not always so. Early wine makers didn't understand that poor wine making, dirty storage containers, and exposure to air can cause a wine to quickly turn to vinegar. So most of wine making history was operated on the assumption that the best wine was the newest wine.

It wasn't until the rediscovery of the cork (the Romans used it) and the improvement of the bottle, that aging wines went to a whole new level. Until the 1600's, bottles were fragile and quite expensive. The English were to change all this. By proclamation of King James I, all glass makers were to stop using wood to heat their furnaces so as to not deplete the forests. The glass makers turned to burning coal which allowed for a much hotter fire.

Sir Kenelm Digby is credited as the inventor of the modern wine bottle. With the use of a blower to make the furnace even hotter, Digby was able to make bottles that were thicker and stronger and with the unknown benefit of being darker. They could also be produced much cheaper than the old method.

Married to the cork, it was to become the perfect container for the maturing of wines. After a period of cautious integration, we finally see in the 1700's, wines made on a large scale deliberately for bottle ageing.

Most wines that need to mature in a cellar are red. Few white wines need time to mature. For this reason, most white wines are purchased on an as needed basis. However, there's no doubt that all wine will benefit from even a few days rest after bringing it home.

Ideally, wine bottles on a wood cork should be stored horizontally, in a dark, cool or temperature controlled, vibration free environment, such as a basement or refrigerated wine cellar.

Horizontal: When the bottle is horizontal the cork stays wet and expands, preventing the wine from escaping and air (oxygen) entering. Premature contact with oxygen will cause the wine to turn to vinegar. Upon opening the bottle, the cork should not be wet much beyond the first one-eighth inch.

Dark: Wine exposed to light, especially sunlight, ages more rapidly than when stored in a dark place.

Temperature: Heat also ages wine quickly, so a cool or temperature-controlled environment is preferred. Also, a reasonably constant temperature (50-60 degrees F) is preferred to one which varies greatly.

Vibration-free: It's thought that the vibration during transport unsettles the wine's characteristics, and it needs a few days rest to return to its optimum state. At home, don't store it under a staircase, as vibrations are said to spoil any fine wines by causing it to age prematurely..

Nick Tomassi teaches wine- and beer-appreciation classes. E-mail: info@tomassiwinecabinet.com, Web site: www.tomassiwinecabinet.com.

Tasting Notes:

by Nick Tomassi

Beringer Vineyards, Sauvignon Blanc, 2007 (Napa, CA.) \$16

Blend: Mostly Sauvignon Blanc with a small amount of Viognier; Style: dry white; light straw color; aromas: ripe citrus and melon layered with hints of earth and herbs; flavors: stone fruit and minerals; medium body; crisp finish. (Alc. by Volume: 13.5%)

Col de Orcia, Brunello, 2004 (Italy) \$55

100% Sangiovese; Style: dry red; deep ruby-red color; aromas and flavors: textbook strawberry, cherry and leather balanced by oak-imparted spices; full bodied; long, impressive finish. Food Pairing: red meat, hearty stews and assorted cheeses. (Alc. by Volume: 13.5%)

Nobilo 2008 Icon Sauvignon Blanc 2008 Nobilo Icon Sauvignon Blanc - \$22

Color: Medium Lemon with green hues; Aromas: A rich bouquet of pineapple with nuances of nettles. Palate: Crafted from the best fruit drawn from select vineyard sites, the Icon Sauvignon Blanc is a complex, elegant wine with excellent structure and weight. Displaying the distinct Marlborough combination of ripe tropical and fresh herbal flavors, this wine has a smooth, viscous mouth feel extending into a rich and persistent finish.

Hogue Cellars, Genesis Cabernet Sauvignon, Columbia Valley, 2006 (Prosser, WA.) \$16

Blend: 85% Cabernet Sauvignon, 12% Merlot, 1% Syrah, 1% Cabernet Franc and 1% Malbec; Style: dry red; dark ruby red color; aromas and flavors: cassis, berry and plum with hints of sage and light oak spice; medium body; soft, velvety finish. Food Pairing: pepper-crusted tenderloin, roasted lamb or beef short ribs, with creamy, sage-oregano polenta. (Alc. by Volume: 14.3%)

Otis Kenyon, Cabernet Sauvignon, 2006 (Walla-Walla, WA.) \$34

Style: Dry red; deep plum color; aromas and flavors: plum, pomegranate and creamy strawberry after initial aromas of cinnamon and clove; medium body with soft tannins, minerals and acidity; balanced finish. (Alc. by Volume: 14.6%)

Look for Zins next month.
Ciao, Nick

KWS Notes

Membership Chair Mary Earl reports the following for 2009:

Membership Total 49
New members this year 15
Non-renewals this year 34
January membership renewals 13

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

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THE WINE CHALLENGE:

At the November Board Meeting KWS President Peter suggested that we have a Wine Challenge in months when there is no formal event. Members would hold small wine dinners in private homes, with family and friends, serving a specific varietal and send the results to Nick for publishing in the newsletter. Information would include details of the wine served, what the participants thought of it, what was served with it, what foods worked with it and what didn't. The first varietal chosen was Zinfandel, to be the Wine Challenge now scheduled for March

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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.

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 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. If you wish to use a *credit card* to pay your membership go to

www.nwregistration.com/kws

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.

3. 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

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

LOCAL WINE TASTINGS - FULL UPDATED LISTING ON OUR WEBSITE! www.kitsapwines.org

WINE LINKS -- To learn more about wines and wine events, check out the wine links noted at the KWS website:

www.kitsapwines.org