



Input to this Newsletter is welcome and may be sent to pbarnett@silverlink.net. This Newsletter along with additional KWS news and information can be found on our web site at www.kitsapwines.org.

KWS BOARD

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At Large:

Larry Sukut

Vic Keranen

In this Newsletter you will find:

1. KWS April Event information
2. Message from the KWS President
3. Results of the March Wine Challenge
 - a. Zin Tasting – Larry Sukut
 - b. Zin Tasting – Debbie Seamans
4. Zinfandel Food Pairing Guide
5. Top 5 Box Wines

**Kitsap Wine Society
Presents**

Tax Man Wines

When: Saturday, April 24

Time: 6:00pm to 8:30pm

Location: The Eagle's nest at the Kitsap County Fairgrounds

Cost: Free to all members

In honor of the time of the year, we are doing "Tax Man Wines" and "Entertaining on a Shoestring Budget". We'll provide the wines – all affordable after having sent the remainder of your expendable income to the IRS – and you should bring a dish (just one dish per couple please) that you would serve to guests if you were entertaining on a shoestring budget. Tuna casserole? Grilled cheese sandwiches? Tomato soup? Whatever your favorite inexpensive dish may be, please bring it along to share. This event will be at the Eagle's Nest at the Kitsap County Fairgrounds. It's upstairs at the Parks & Recreation building at 1200 NW Fairgrounds Road. You can park in the upper parking lot along Fairgrounds Road or park down below in the parks department parking lot and come up the stairs to the Eagle's Nest

Please register online at Kitsapwines@Yahoo.com as soon as possible.

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

Message from the President

Greetings Fellow KWS Members:

By now all of you have received our questionnaire and our email message on the April Meeting. Those of you that have attended our events during the past year have found them happy but small: too small in fact for our events and dues to pay our annual insurance premium. The KWS board has had two meetings on this subject and has concluded that in the face of declining interest and revenues we must come to you to decide our future.

I hope that our message has been clear. We have reached a crossroads in our existence and we must hear from you as to whether we should go on or not go on as a society. The responses that we have received to our recent questionnaire have been mixed and mostly from the board members. Given the limited response, we have reluctantly decided to propose dissolving KWS at the annual General Meeting in April and offer our members the option of joining our sister society on the Olympic Peninsula (OPES).

We on the board hope that all of you will attend this meeting and express your opinion when we discuss this important subject. Your participation and vote will determine the fate of the society. The event is free and the only requirement is that you bring a dish to share; we will supply the wine.

See you on April 24th.

Peter

Results of the March Wine Challenge

By Larry Sukut

On March 20th, eight current and former KWS members gathered around a table to blind taste the following 4 Zinfandels from my cellar:

J. Lohr Bramblewood Zin, Paso Robles (2003)
Michael & David Phillips Earthquake Zin, Lodi (2004)
Four Vines Old Vine Cuve Zin, Paso Robles (2006)
Rosenblum Richard Sauret Zin, Paso Robles (2006)

The wines were tasted first with only bread as a palate cleanser and rated. The group then voted on their favorite wines and results were as follows:

1. Earthquake Zin
2. Rosenblum Richard Sauret
3. Four Vines Old Vine Cuvee
4. J, Lohr Bramblewood

The first and second wines were fairly closely ranked. The third place wine was down a few points but still a respectful rating. Everyone agreed that, while not a gagger, the fourth place wine just did not age very well. The wines were then tasted again with bread, cheese and a hot jalapeno artichoke dip. The addition of food added new dimensions to the wines but did not change the order of preference.

The following dinner consisted of an old Italian traditional pasta dish called Sunday Gravy. While most would call it a sauce, the Sicilian tradition is to call this thick dark red tomato and meat mixture Sunday Gravy. Also served during dinner was a Quivra 2000 Dry Creek Valley Zin, which was not rated, but everyone seemed to enjoy. The main course was followed by a wonderful coconut cake and coffee. The blind tasting format sparked a lively discussion of tastes and preferences, and was fun for all.

By Debbie Seamans

18 wine lovers got together to sample Zinfandels. We didn't restrict our list to any particular zins, figuring we'd get quite a wide sampling this way and wow, did we ever! All the favored wines went well with the food: various cheeses & olives; marinated london broil (grilled); red & green cabbage salad; breadsticks; grilled brussels sprouts (this group LOVES brussels sprouts!); roasted parsnips; and cheesecake for dessert.

Of all the zins we tried, the favorite was unexpected: 2007 It's A Zin, Old Vine Lodi Zinfandel. We found this to be a light, fruity zinfandel, not at all "typical" of zins. Only one person tasting thought it was a bit on the sweet side -- everyone else was quite surprised to find that they liked it considering it looks like something you'd find somewhere for \$2.99 (it was \$9.29 at Fred Meyer in Port Orchard). Another we liked was 2007 Zinopolis (also under \$10 at Fred Meyer). More "typical" in that it was a deeper red, heavier wine but still fruity and quite enjoyable. 7 Deadly Zins (2007), Bogle Old Vine Zin (2007), Dancing Bull Zinfandel (2007), and Windmill Lodi Old Vine Zinfandel (2006) were also well liked by everyone. Less enjoyed were Artezin (2007), Mondavi Wild Creek Canyon (2006) and Robert Mondavi Private Selection Zinfandel (2007). They were "okay" but none had a particularly memorable nose or taste and we rated them "rather blah". One that we all didn't care for much at all was the Ravenswood 2007 Old Vine Zinfandel. It had no nose and an "odd" taste. Someone suggested "pencil shavings" based on a recent wine tasting we were at, and after that suggestion others "sniffed" and agreed. But we all agreed that it wasn't one we'd bother to buy again.

Zinfandel Food Pairing Guide

(From Zinfandelic.com)

Enjoy these quick tips on Zinfandel wine <http://www.zinfandelic.com/zinfandel-food-recipes.html> food pairings!

MEATS

Zinfandel wine is happiest when paired with anything from the meat aisle. From barbeque pork ribs, leg of lamb or a big, hearty meal.

- Pork
- Beef
- Lamb
- Italian Sausage
- Spare ribs
- Brisket
- Venison

POULTRY

A lighter Zinfandel wine is a wonderful red wine food pairing choice for poultry and game fowl, especially when served with a heavier sauce.

- Turkey - Zinfandel has become a new favorite for Thanksgiving
- Duck
- Quail
- Pheasant
- Chicken

PASTA

A bigger Zinfandel wine pairs best with tomato-based dishes while lighter Zinfandels make an excellent wine pairing for creamy pastas.

- Lasagna
- Cannelloni
- Spaghetti

SOUPS & OTHER DISHES

- Beef Stew
- Chili
- Pizza

SEAFOOD & FISH

Try pairing Zinfandel with seafood stews and soups, as well as seared or grilled fish.

- Tuna
- Cioppino (Tomato and fish stew)
- Bouillabaise

CHEESES

Pair Zinfandel wine with strong cheeses that will compliment the flavors of the wine.

- Parmesan
- Aged Cheddar
- Aged Gouda
- Asiago
- Dry Jack

Top 5 Box Wines (By Jeffrey Lindenmuth - Contributed by Larry Sukut)

NOTE: If you go to the following link you can see photos of these boxed wines. The photos do not reproduce in the PDF format.

http://www.epicurious.com/articlesguides/drinking/wine/top5_boxwines

These party-friendly wines cost less, keep longer, and are easier to open than regular bottles

Box wines (a.k.a. boxed wines) have become popular in recent years because they hold more wine than a single bottle, they're light and recyclable, they're easy to open and reseal, they chill quickly, and they won't break if you drop them.

Three Thieves Bandit Pinot Grigio 2006 (about \$9 for 1 liter)

The irreverent winemakers who bucked the trends by producing quality wine in jugs a few years back now tackle the Tetra Pak format (specially designed aseptic cartons) with their line of Bandit wines. In a world where so much Pinot Grigio is vapid, this California wine shows more character than most bottled versions. The aromatic nose starts out as Granny Smith apple and green Jolly Rancher candy with hints of banana, giving way to papaya and crenshaw melon. It is rounded and medium-full-bodied, with bright acidity and a lingering finish.

Meaty Recipe Pairing:	Meatless Recipe Pairing:
Fish, Clam, and Mussels with White Wine and Garlic The green apple and melon flavors in the wine hold up against the seafood and garlic; a quarter cup of the wine goes into the recipe.	Pizza Bianca with Rosemary and Sea Salt Without any acidic tomato sauce to overwhelm a palate, this Roman white pizza dish is a perfect candidate for the delicacy of white wine.

French Rabbit Pinot Noir Vin de Pays d'Oc 2006 (about \$10 for 1 liter)

This wine from Limoux, which boasts some of the higher-altitude vineyards in southern France's Languedoc region, is the best in the French Rabbit lineup (from a company that makes only box wines). Black cherry, mixed berry fruit aromas, and hints of leathery earth give it a quintessential Pinot Noir profile. Overall, it's easy-drinking and food-friendly, with loads of refreshing mouthwatering acidity.

Meaty Recipe Pairing:	Meatless Recipe Pairing:
<p>Perfect Roast Chicken This red's bright acidity and minimal tannins mean it's delicate enough for poultry or even hearty fish.</p>	<p>Truffled Taleggio and Mushroom Pizza The earthy flavors of the mushrooms on this pizza are enhanced nicely by the leathery Pinot.</p>

Hardys Shiraz South Eastern Australia 2006 (Between \$16 and \$19 for 3 liters)

This is the same wine you'll find in a bottle, so if you enjoy jammy Shiraz, why not save a few bucks with the bag-in-box, referred to as a "cask" in Australia, where the package is as commonplace as kangaroos. The wine evokes warm blueberry pie, with hints of vanilla ice cream and toasty American oak, and just enough tannin to balance the ripe berries. What this wine lacks in complexity it makes up for in plush, exuberant, juicy fruit.

Meaty Recipe Pairing:	Meatless Recipe Pairing:
<p>Lamb Chops with Pomegranate Relish Shiraz is a natural companion for lamb, and this wine's smoky oak and bold fruit echo the grilled meat and pomegranate flavors.</p>	<p>Beet Carpaccio with Goat Cheese and Arugula The pure fruit of the wine pairs well with the natural sweetness of beets, acting almost like a handful of ripe berries in this salad.</p>

Black Box Wines Cabernet Sauvignon Paso Robles 2006 (Between \$17 and \$22 for 3 liters)

Most box wines are made in such large quantities that they sport extremely vague regions such as "California" or "Australia" or "Planet Earth." This Paso Robles has appellation prestige and tastes great. The initial aromatic punch of toasty oak and vanilla subsides to reveal sweet, black cherry fruit and hints of licorice. There is black currant and kirsch on the palate too, with nicely balanced, fine tannins.

Meaty Recipe Pairing:	Meatless Recipe Pairing:
<p>Herb-Rubbed Top Sirloin Steak with Peperonata This Cab has enough tannins to handle</p>	<p>Black Bean and Roasted Tomato Soup Oven-roasted tomatoes and black beans give this dish smoky layers of flavor that</p>

grilled steak, but not so much that it will clash with the red pepper-spiced peperonata.	pair well with an easy-drinking Cab.
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Le Bord'Eaux Merlot, 2005 (about \$28 for 3 liters)

How often do you get to enjoy real Bordeaux without the angst of popping a pricey cork? This wine comes from the exalted 2005 vintage of Bordeaux and lives up to the expectations. The Merlot shows nice mocha and cherry flavors, with the sort of structure and polished tannins that will allow it to stand up to a variety of meats.

Meaty Recipe Pairing:	Meatless Recipe Pairing:
<p>Brined and Barbecued Turkey This turkey benefits from a battery of herbs and spice, which gives it enough oomph to match full-flavored red. Star anise spice is echoed in the Merlot.</p>	<p>Risotto with Leeks, Shiitake Mushrooms, and Truffles Merlot works magic with mushrooms—there's an earthiness in both—while the dish includes enough creamy butter to handle some soft red wine tannins.</p>

In addition to his role as contributing editor for Food Arts, Jeffery Lindenmuth contributes regularly to Men's Health, Women's Health, Cooking Light, Private Air, and many other publications.

Read More http://www.epicurious.com/articlesguides/drinking/wine/top5_boxwines#ixzz0iwr9TqA7

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