



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 2008 DATES!

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|-----------------------------|-----------------------------|--|----------------------------|
| Saturday, March 15, 2008 | Saturday, April 12, 2008 | Tuesday , April 22, FREE food and wine | Saturday, May 17 , 2008 |
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Upcoming Events Upcoming Events

**Pinot--California Santa Rita Hills vs. Oregon

March 15, 2008, 7pm-9pm, Ambrosia Catering, 4954 St. Hwy. 303 NE, East Bremerton

This will be an event with 8 high-end Pinot Noir wines – 4 from California and 4 from Oregon - selected by Bob Bentley (see more info about Bob Bentley and Pinots in this newsletter) a renowned wine educator/lecturer and wine judge. There will also be a greeter wine plus appropriate finger foods. This will be a chance to try some truly outstanding Pinots from an up-and-coming California AVA compared to the yardstick of the outstanding Oregon Pinots. Bob has selected Pinots from the following 4 wonderful Santa Rita Hills vineyards: **Clos Pepe, Sanford La Rinconada, Melville, and Foley Rancho Santa Rosa**. He has also selected 4 wines from the expansive Oregon Pinot stable. At this point, he is keeping the Oregon wine choices under his hat but you can bet they will be wonderful.

Reservations are required and you must be 21 to attend. The cut-off date for sign up is March 11th. For reservations make a check to KWS and mail so that it is received by March 11th to:

KWS Pinot Event
P.O. Box 1684
Silverdale, WA 98383
OR on or before March 11th deliver a check during normal business hours to :
Grape Expectations
3594 N W Byron St.
Silverdale, WA 98383

** High End Cab Tasting!!

Saturday, April 12th, 2008, 7pm

A tasting of six different California cabernets' from the acclaimed 1999 vintage. Three were ranked in the top ten California cabernets' from the acclaimed 1999 vintage. Three were ranked in the top ten of Wine Spectators "Top 100 Wines of 2002" The next two were in the top 100 and the last wine was rated a "92 points" by Wine spectator Cost will be \$41 members and \$46 non-members -- Chuck Tourville -- Event chairman

Meet Pinotphile: Bob Bentley. Our March speaker for the evening is a certified member of the prestigious **Society of Wine Educators**. He has traveled extensively doing wine research and has served as a wine consultant for both domestic and international wine companies. He is gaining a wide reputation as a sought-after wine judge and lecturer. He has helped establish wine clubs in several places where he has lived including OPES, the sister organization to KWS. He is gaining a wide reputation as a sought-after wine judge and lecturer. He has helped establish wine clubs in several places where he has lived including OPES, the sister organization to KWS. He is a self proclaimed Pinotphile (i.e. a devoted lover of Pinot Noir) with an extensive collection of Pinots in his cellar. He would have chosen Prince of Pinot but that tile was already taken.

Santa Rita Hills and Pinot

The following link will allow you to read more about the Santa Rita Wine growers association <http://www.staritahills.com/alliance.html> . For those of you not familiar with Sta. Rita Hills I offer the following: The Sta. Rita Hills AVA in Santa Barbara County is one of California's premier cool-climate viticultural regions. Sta. Rita is one of California's smaller AVAs with 99% of its territory falling within the larger Santa Ynez Valley AVA. The region's leading varietals are Chardonnay and Pinot Noir, with increasing amounts of Syrah. The Santa Rita hills are a series of rolling east-west elevations between Lompoc and Buellton benefiting from Pacific fog and coastal breezes. For some great photos of the area, check out http://www.grape-nutz.com/visits/cc/03_11/srh1.html For a great map of the area, check out

<http://www.staritahills.com/images/largemap.jpg> Relative to Pinot Noir itself: Appropriately nicknamed the 'heartbreak grape', no other varietal can claim to have simultaneously seduced and rejected as many suitors. The greatest wines made from the vine possess a complexity and beauty that trap consumers and winemakers alike in a lifelong search for its



Fiddlestick Canyon, Santa Rita Hills

equivalent. Pinot Noir's character can be hard to quantify. In favorable cool-climate regions, Pinot Noir's youthful character can suggest flavors ranging from red berry fruit to cherries. As Pinot Noir-based wines mature, they rapidly develop strong earthy dimensions, such as forest floor, mushroom, game and violets. Young or old, Pinot Noir's greatest attribute is a harmonious, even sublime combination of fruit, alcohol, body, acidity and tannin. Two of the central needs of the Pinot grape seem to be a rocky soil and a growing season with some cooling to it. The Sta. Rita Hills and Oregon both have these conditions so it will be very interesting to compare the results from these growing areas. .

WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!

If you know of additions or deletions, please let your editor know...

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

Presidents Musings March 08

Hello, Hello: Couple of days of nice sunny weather and Spring fever is running wild, especially in my sweet wife who has jumped into spring-cleaning with a vengeance. I will, however, try to control myself just long enough to tell you about the next 3 wonderful KWS events. **First**, is the March 15th exciting, eight wine Pinot tasting. But hurry the reservation deadline is March 11th. The **second** is the April 12th High end tasting of the acclaimed 1999 California Cabs. Wow, wow, wow!!! The **third** is the KWS annual meeting, which will be on April 22nd. That is correct **Tuesday**, April 22nd from 6:30 to 8:30 pm. It will be short business meeting with officer elections followed by a wine and food stand up social event. The really good news is it will be a **FREE** event for KWS members. Reservation will be required, however, so we know how much **food & wine** to bring. The February's Chocolate and wine event, I hear, had some wonderful food and interesting wines. We were, unfortunately, out of town so we missed it but it must have been a huge success since we had 4 new members join KWS. Any time you can get Mary and Vic running an event and **cooking** for it, you know it will be wonderful!

Larry Sukut

Did you miss our February Chocolate and fruit wine event?

Here are the wine descriptions with some pairing suggestions! ENJOY!

Hakutsuru Plum 12.5%

The Ume plum originated in China and introduced to Japan some 2000 years ago. The skin is yellow, sometimes with a red blush, as it ripens. Referred to as a plum, it is actually more closely related to the apricot.

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Pasek Guava 11.5%

Made from 100% Kauai grown guava, this is an off-dry style of wine that has flavors reminiscent of apples, passionfruit or strawberries, with a fragrance of rose petals.

- try with toasted macadamia nuts dusted with cocoa

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Pasek Pineapple

Made from 100% Maui Pineapple.

- try with toasted macadamia nuts dusted with cocoa

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Pasek Blackberry 12%

This medium sweet, full bodied wine is produced from 100% Oregon Blackberries.

- Pair with Flank Steak in a Chocolate Coffee Butter Sauce

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Perle de Framboise 12%

The Lorraine region of France (NW of Alsace) is famous for raspberries. Made like champagne using raspberries instead of grapes.

- with Chocolate Fondue & fruits

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Pasek Raspberry 16%

This wine is made in a port style from Skagit Valley raspberries.

- with Chocolate Raspberry Cake

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Samson Estates Blu 16%

Fresh blueberries from the Northwest are fermented in a port style.

With Chocolate Truffle Tart

Speaking of the recent Academy Awards....

Filmmaker/winemaker Francis Ford Coppola says the two professions are almost the same and that each depends on source material and takes a lot of time to perfect. The big difference: "Today's winemakers still worry about quality."

Welcome! New Members

Bonnie and Marvin Ruehs-Lutz
George and Norma Larson

Welcome Back Renewing Members!

Coreen Haydock Johnson

Membership cards were sent to all members except those renewing in February/March 2008. February/March renewals will receive their membership cards upon renewal. If you did not receive a membership card, please let me know at: Rnshagwell@hotmail.com or 830-0372. Thanks, Tami

Here is what happening with our Wine friends to the West and East!

In Seattle on March 10th 5 to 7:30pm

Taste Walla Walla

McCaw Hall at Seattle Center
321 Mercer St (Mercer St. and 3rd Ave. North)
Tickets are: \$65 plus tx & convenience charge . Call 206-421-24243
www.wallawallawine.com

And from All Points Tours of Port Angeles comes this notice:

Lake Chelan Winery Tour May 2-4, 2008

All points Charters and tours is proud to offer his exclusive Spring wine tour to the beautiful Lake Chelan wine country of Washington State. This tour will introduce you to the many fine wineries located along Highway 2, east of Stevens Pass and those overlooking Lake Chelan. The tour will include all of the wineries open to the public around Lake Chelan, and a selection around Leavenworth, Peshastin, and Wenatchee. Spring blossoms will abound as temperatures warm to a more civilized and refreshing state. We will take a leisurely approach to our exploration of this relatively new wine center. Call 360-565-1139 or email: tours@goallpoints.com

More Upcoming 2008 dates:

May 17th German White wines. There will be at least 9 wines matched to suitable finger food. -- Shannon Jones -- Event chairman

June 21st Loyd Anderson, winemaker from Walter Dacon will be the speaker and he will bring his full line of just release wines. This will include wines that can only be purchased at the winery. Loyd from his very first commercial wines has been getting Wine Spectator ratings of 90 and above. Not to shabby for a guy from just down the road in Shelton WA. This will be a real treat!!

Annual Meeting April 22, 2008

Part of the agenda for the Annual Meeting will be the consideration of the KWS Executive Board for 2008- 2009. According to our bylaws, the slate shall be presented to the membership 30 days prior to the annual meeting. (March 22nd). President Larry Sukut has appointed At Large member Laurie Sims to lead the nominating committee. Two other members are needed to help canvas our membership for volunteers to keep KWS an active venue for wine education and experiences. Positions to be filled:

(continued next page)

OFFICERS -- Two-year term -- 2008 - 2010

President

Treasurer

Secretary -- 2008 -2009 unfilled term - could be appointed by the board for the remainder of the term.

DIRECTORS - One-year term -- 2008 - 2009

Currently, your Directors are: Events - unfilled, Newsletter - Janice Lounsbery – resigned, Membership - Mary Earl , Finance - Rick Calvin

The president appoints two at large members for a one year term. Currently, there is only one at large member, Laurie Sims. For questions or nominations, contact Laurie Sims Home: 360-478-0550, cell 360-620-8120.

During the writing of this newsletter, the author (Coreen) was drinking Two Mountain Winery 2006 Dry Riesling. "This delectable dry Riesling is most definitely heaven on earth. The nose hooks you with hints of peach and apricot, bubble gum, citrus and fresh cut wildflowers; the mouth reels you in with amazing flavors of overripe grapefruit, citrus and starfruit; while the mouthwatering acidity on the finish drags you into the boat as you scream for more!" Two Mountain Winery in Zillah produces only 3000 cases annually.

Membership Drive Continues.....

Our recent membership drive, continues to bring success (thanks Tami Burns), and so it continues...with the March 15th even!, Members bringing guests to an event where the guest(s) becomes a member(s) at that event, those members are awarded a gift certificate worth \$5 for each sign up. Gift certificates can be used to offset member's 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 the March 15th event, \$10 of that applies to the membership fee. Thus, the new member paid \$15 for the event, \$10 is applied to membership and an additional \$10 to become a single member. (\$20)

For more information, Mary Earl or Tami Burns, Membership
kitsapwines@yahoo.com

Kitsap Wine Society Membership Coupon

Share the excitement of wines, food, and good company with someone you know.

Name(s) _____

New Member _____ Membership Renewal _____

Address _____

Phone _____ E-mail _____

I would like to help with (check all that apply):

Program Planning _____ Wine Procurement _____ Food Preparation _____

Other: _____

Room Setup or Cleanup ___ Greeting/Guest Registration ___ Wine/Food Service ___

Newsletter/Publicity ___ Membership ___ Finance _____

Annual dues for new members: Single, \$25 or Couple, \$45

Send coupon and **payment made out to KWS** to: Membership Chair, PO Box 1684,
Silverdale, WA 98383; for questions kitsapwines@yahoo.com