

May 3, 2006

KITSAP WINE SOCIETY NEWSLETTER

(See the KWS website at www.kitsapwines.org)

SAVE THESE DATES!

	Saturday, MAY 20	Saturday, JUNE 17	Saturday, JULY 8
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UPCOMING EVENTS

May 20 – Malbec: Argentina’s hot, hot grape and Grilled Gaucho Grub. Argentinean Malbec is the “hot” wine as we head into summer. Grill-friendly and inexpensive, these wines are often described as "smooth" and "meaty" and are the perfect accompaniment to grilled hamburgers, ribs, or flank steak. Argentinean cuisine is a mixture of Spanish and Italian, and it is because of the numerous large ranches and the cowboy lifestyle that dominated this country historically that beef plays a major role. Dishes such as Empanadas, Carbonada Criolla, Milanesas, Alfajores Danubio, Tortilla Campesina, Guiso, and Pollo Rio Negro will help complete our Argentinean experience.

Originally from France, where this red grape is called Cot, Auxerrois, or Pressac, it is declining there and now flourishing in hot, desert-like conditions in South America. Malbec is Argentina’s shining star, where it is the major red varietal planted. The vines were transplanted from Europe before phylloxera and therefore grow on their own roots. In Argentina Malbec achieves ripeness and richness; it is deep and dark in color with tannins that are like velvet and plum, black cherry and blackberry flavors.

Plan to join us Saturday, May 20, 7 p.m.; the venue will be determined by the number of attendees. Send a check for \$15 (members) or \$25 (nonmembers) before May 15 to: KWS Malbec, PO Box 1684, Silverdale, WA 98383. For more info or cancellations, contact Event Chair Mary Earl at ggrapex@yahoo.com or at 360 698-0522 – or KWS President Larry Sukut at L.Sukut@usa.com or 360 769-5458. (Note: Please replace the `{@}` in the e-mail address with the traditional @ sign. This is done to help foil spammers.)

Prizes for the best gaucho attire!

www.kitsapwines.org/current_event.htm

June 17 – A blind tasting of six to eight red Meritage and Meritage-type wines. You ask, “What is Meritage???” It is the American equivalent of the traditional blends of the “noble” Bordeaux varietals. A red Meritage is a blend of two or more of the following varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, St. Macaire, Gros Verdot, and Carmenere. No single variety may make up more than 90 percent of the blend (Incidentally, “Meritage” is pronounced like “heritage.”)

July 8 – Annual Barbecue Goes Down Under. Put on your thinking caps to come up with a salad with Aussie flavor to enter in the always-spirited salad competition. Winners get prizes and bragging rights for the entire year.

Andy Campbell will Chair this event; a Co-Chair is needed.

August – A Summer Taste of Italy: Dinner event at Cosmos. Janice and Bill Lounsbery, Co-Chairs.

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.

AND NOW WORDS FROM YOUR PRESIDENT –

Hello Hello

As the newly elected president of KWS, I have a ton of things to say – but in an effort to keep the newsletters short and relevant I will limit myself to a few bullet points for now. I will share my thoughts about OUR organization's direction in future newsletters and during some of the great upcoming events we have planned.

- First, we need to thank Mary Earl for starting this organization and gently guiding it in a fun direction – and especially for recruiting some really great officers and board members.
- Second, several interesting events are scheduled in the next months; we will work very hard to keep them scheduled several months in advance.
- And third, soon we will contact our members to see what kinds of programs are of interest to you: more blind tastings, more social-type tastings, cheaper events, more wine dinner type events, etc. This is YOUR organization and we need your input to make it successful!!!

My favorite wine is the next one I try.

...Larry Sukut

Next Board Meeting will be Sunday, May 21, 4 pm, at the home of Larry Sukut.

APRIL EVENT REVIEW

The Clear Creek Community Club was the scene of the Kitsap Wine Society's Annual Meeting, as stipulated by our By-Laws. Attendees were greeted with a taste of the Valdespino Amontillado Sherry served by soon-to-be-Sommelier Pamela Mayo.

The meeting was called to order at 7:15. The Society brought in \$12,606 in revenue in 2005, with operating expenses at \$11,773, leaving a balance of \$833. Our biggest expense is Liability and Liquor Insurance, which is payable in May, and this year, Director and Officer Insurance is no longer available through the regional chapter. Both are expected to cost an estimated \$2,500. How this factor will impact the Society must be addressed by the new Board. Nominating Committee member Coreen Johnson introduced the new Directors and Officers, and then the meeting was adjourned.

Two white wines were served. The Marquis de Riscal NV Rueda was served by Financial Chair Rick Calvin and Treasurer Chuck Tourville. Secretary Jim White and Coreen Johnson served the 2004 Vina Nora Rias Baixas Albarino. The four red wines included: 2002 Castilla de Almansa Reserva La Mancha Bodegas Piqueras served by At-Large Member Suzanne and Scott Wisenburg, followed by 2000 Vina Saturnia Rioja Reserva Bodegas R. Ayala Lete e Hijos poured by Program Chair Scott Menard and President Larry Sukut. The 2004 Wrongo Dongo Jumilla Bodegas Hijos was served by Membership Chair Tom Devlin and Past Treasurer Peter Taafe. Your Past President served up the 2004 Dehesa Gago Toro Telmo Rodriguea.

Many thanks to those chefs who pitched in to whip up some terrific tapas: Marie Menard, Larry Sukut, Inga Carmack, Greg Watts, Suzanne and Scott Wisenburg, Andy Campbell, Thomas Hyde and Jean Charneski. The

recipes are from The Spanish Table by Mirimar Torres of the Torres wine family and The New Spanish Table by Anya von Bremzen; watch for them on our website.

Many thanks to the cleanup crew of Chuck and Germaine Tourville, Larry and Inga, Carrie Rey and Andy Campbell.

It was a blast.

...*Mary Earl*, Past President

FYI – Check out the Yakima newsletter. They are having a BIG best-of-the-best wine dinner event May 20, the same night as our event – but in the future we will try to plug their events or other ESPNW chapter events for those interested in a road trip. Go to <http://www.yakimawine.org/> and click Monthly Newsletter, then April 2006.

WINE TASTINGS – FULL 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

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury by the first day of each month via blounsbury@wavecable.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 call 360-394-2459 or kitsapwines@yahoo.com*