

Volume 4, No. 4

April 1, 2007

KITSAP WINE SOCIETY NEWSLETTER

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbery -- usually by the first day of each month—via blounsbery@wavecable.com. Standing in for Janice for April—Coreen Haydock Johnson

For More KWS news and information go to www.kitsapwines.org

SAVE THESE DATES!

	Saturday, April 21	Saturday, May 19	Saturday, June 9th
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UPCOMING EVENTS~~

- ◆ **April 21 – Asian Food and Wine Pairing--Rijsttafel** –The Crown Jewel of Indonesian Cuisine-- expertly paired with wines! Join us at 7 pm at the Clear Creek Community Club, 12641 Clear Creek Rd NW, Silverdale, for a wine tasting geared to those enamored with the exotic flavorings of Asian cuisine. Red, white and sparklers will be paired with Rau Chi Chua (Pickled Vegetable Nibbles), Gado Gado (Vegetable Potpurri with peanut sauce), Goi Cuon (Spring Rolls), Sambal Goreng Buncis (Green Beans with Coconut Milk), Sambal Serai (Lemongrass & Shallot) and Sos Kecap Rawit (Soy and Lime dipping sauce). The wines will include an outstanding 2005 German Riesling (this IS the vintage of the century!), New Zealand Sauvignon Blanc (the ultimate terroir for SB), Vinho Verde (Portuguese Albarino - the unexpected seafood wine AND a semi-sparkler) , and Pinotage (oft disparaged, but an extremely smooth enticing match), Beaujolais (charming, endearing & elegant, with soft tannins and excellent fruit) , and Bardolino (a surprising match - lower alcohol, fabulous acidity. Our event chairs would appreciate help with setup and teardown – as well as in preparing the recipes. E-mail Pamela at flyingsommelier@gmail.com or Mary Earl at ggrapex@yahoo.com or 698-0522. Mail checks made to KWS April event, PO Box 1684, Silverdale, WA. by April 17 to reserve your spot: \$25 members or \$35 guests.

Our April meeting is Kitsap Wine Society's Annual Meeting and election of officers. Please see the Nominating Committee Report in this newsletter.

- ◆ **May 19 -- Wines from Where?** *Every state in the US has at least one winery - including Alaska!* With Washington state changing their direct shipment laws in 2006 and with wineries across the US just a click away, it's easier than ever to try wine from Hawaii to New York to Colorado. Join us in a special blind tasting event where we will place Washington wines next to wines from *exotic* places such as New York and Virginia! Who makes the best Riesling? Who makes the best Cabernet Sauvignon? Join us on Saturday, May 19th at the Clear Creek Community Club at 7:00pm to find out! Our event chair for May is Tom Devlin and his better half Tracy. Cost is \$26 for KWS members and \$32 for guests. **Space is limited, so get your checks in quick!** Mail to KWS, PO Box 1684, Silverdale, WA 98383.
- ◆ **June** – Road Trip!! Research for our June bus trip is moving right along. The date is now set as **June 9th**. As the Columbia gorge area is just too far away, we will explore the new wineries popping up in the South Seattle area and making some really great wine. The major expense of this trip is the 40 passenger bus, so the event cost will be based on 20 people signing up and then we will give attendees money back if we get

closer to 40 people signing up. With a full bus the cost will drop by about \$25 per person. So bring along your friends! Tentative price: \$75, hopefully less. More later.

- ♦ **July** – Another Don't miss!! Annual BBQ and Chef Competition, Sunday **July 9th** at the Clear Creek Interpretive Center/Barn. The grill will be fired up--Chef's get those recipes ready!

Reminder: Except when noted, 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,

Well spring has sprung as the old cliché goes and a young man's fancy turns to... well in this case lets just say wine on a blanket under a tree.... You can fill in the rest of the picture. I sure know I was looking forward to some sunshine and warm weather and being outside playing in the dirt. I am also really, really looking forward to the **April 21st Asian food wine tasting**. I have tried the usual wine matches but Asian food is so complex that is very hard to find a great match. This tasting is just another example of a very challenging event that one of our members proposed as a very educational event so the KWS Board has encouraged it and brought it to life. It should be great fun I hope you can join us!!!

The **May 19th Wines from Where?** event will explore the ever expanding wines available from the wine areas of the rest of the USA. Now every state in the US has at least one winery - including Alaska! This event will match some of these other wine growing areas against the same grape types from Washington wineries. This will be an opportunity to try some wines that are normally not available here in Washington but thanks to the Internet and new shipping laws they can be. This will be a great opportunity to check out the competition.

Having fun and always looking for some interesting wines.

Larry

The next board meeting will be Tue. April 24th 6:45 pm at Tony's Pizza, Bremerton

MARCH EVENT REVIEW—Chilean Wines

The March 10th Wine Tasting featured wines from Chile. The complete list follows, but from my perspective we had some goods ones, a couple of mediocre ones, one really bad one (one of the bottles was "corked" but fortunately we had a spare bottle so everyone had a chance to taste a good one) and one GREAT Syrah. Smitty poured the greeter wine -- and poured and poured -- so we all got an ample tasting of a tasty un-oaked, or lightly oaked, Chardonnay. Mary Earl has them all at her shop Grape Expectations and can give you more details. The venue was excellent for small groups and the friendship and warmth of a cozy evening with fellow wine lovers was great. The food, however, was outstanding and overshadowed everything. The evening started with an appetizer of roasted oysters and marinated scallops, served while everyone stood, chatted and enjoyed the copious amounts of the greeter wine. The second course was served seated and consisted of wonderful Chilean empanadas and an out-of-sight Chilean chicken corn casserole. The perfect ending was a fantastic Chocolate Marquise dessert. Mary Earl and her committee of Rick, Vic, and Merrilee did an outstanding job. Wish we could do it again.~~ Judy & Charlie Morgan

Greeter Wine: Dallas Conte' 2002 Casablanca Chardonnay

Flight No. 1: Carmen Rs. 2003 Carmenere and Santa Rita 2003 Carmenere

Flight No. 2: Walnut Crest Sincerity 2004 Merlot/Cab and Monte Gras 2003 Cab/Syrah

Flight No. 3: Cono Sur 2005 Cab and Marques de Casa 2004 Concha Cab

Flight No. 4: Santa Carolina 2003 Syrah and Errazuriz Aconcagua 2004 Syrah

March recipes

The buzz from March was that Vic Keranen's scallops were excellent, as was Merrilee Kennedy's Chilean Chicken Corn Casserole (try saying that three times fast!). Here verbatim, is Vic's recipe for the **Marinated Scallops**, as enjoyable to read as I am sure the scallops were! **Thanks Vic!**

Well, like most of my stuff, there wasn't a recipe involved. I just marinated them in some white wine for about 20 or 30 minutes, then patted them dry with a paper towel. Then I put a little olive oil and butter in a pan, heated it up fairly hot and then seared the scallops on both sides until they caramelized in their own glucose. I cooked them until no longer soft when prodded with the spatula. For the sauce, I just cut a blood orange in two and juiced it. I melted a couple of tablespoons of unsalted butter in a saucepan and then sautéed a few tablespoons of minced shallots in the butter. When they were done, I added a couple more tablespoons of butter, melted them down, then stirred in the blood orange juice. Brought that to a slow boil on medium heat and added more butter and reduced it until it got to the thickness I wanted. At that point, I just spooned it over the scallops on each plate and sprinkled a little minced bacon and scallions over everything and voilà - you're done. Pretty fast and easy, really. I think that's all I did. Ask Mary, she always pays attention and I never do - I just cook and don't worry about what it is I'm doing.

FYI – OPES Chelan Wine Tour

Set for May 11-13, this wine tour will include accommodations and a presentation by C.R.Sandidge, winemaker for the award-winning CR Sandidge Winery and for the Lake Chelan Winery. Participants will have dinner at his Bistro. Those interested should contact: "William Nelson" <ghstageline@hotmail.com> for cost and details; be sure to let him know you are a member of the Kitsap Wine Society.

Kitsap Wine Society Nominating Committee Report

Here are the nominations for our April Annual meeting:

OFFICERS:

President - Larry Sukut- term expires April 2008

Vice President - Bill Lounsbery **nominated** Shannon Jones- term expires April 2009

Treasurer - Chuck Tourville- term expires April 2008

Secretary Jim White- term expires April 2007 - **no nominations** from the committee

DIRECTORS:

Directors shall be the chairs of the standing committees, the immediate past president, and up to two at-large members. Directors shall be 4 to 7 in number.

Chairs of the standing committees shall also serve as directors on the Executive Board for a period of one year.

The committees shall include:

Events - Currently Scott Menard, 2007. **Nomination - none**

Newsletter - Currently Janice Lounsbery, 2007. **Nomination - Janice Lounsbery**

Membership - Currently Tom Devlin, 2007. **Nomination - Mary Earl**

Finance - Currently Rick Calvin, 2007. **Nomination - Rick Calvin**

Nominations from the floor will be accepted from the membership. All nominees will have confirmed willingness to serve before being nominated.

A last bit of Kitsap Wine Society business.....KWS By-Law Revisions

During the March KWS Board meeting the quorum requirements paragraph of the existing bylaws were reviewed and it was decided that they needed to be revised. The current Quorum paragraph of the KWS bylaws reads:

Quorum: A quorum at the annual or any special meetings shall consist of one more than half the membership.

The board subsequently approved the revision to the bylaws as follows:

Quorum: A quorum at any membership meeting shall consist of those members present. A majority of those present may transact such business as shall come before the membership during the meeting.

Respectfully submitted

Larry Sukut, KWS

President

A little Wine Trivia.....

How many grapes does it take to make your average bottle of wine? It takes about 2 ½ pounds of grapes to make a bottle of wine. **How many gallons of wine are produced from one acre of grapevines?** About 800 **How many grapevines generally make up an acre?** 400
When was the corkscrew designed? Mid-1800's. **How many varieties of wine grapes exist in the world today?** Over 10,000!

And Finally.....I spent Valentines Day and Vietnamese New Year in Vietnam this year. Mostly I drank *Saigon Beer*, a not bad Pale Lager at 50cents a bottle-- it was just the right thing to do on a hot & sunny Vietnamese ocean beach or at a crowded Saigon street café. However, I did sample Vietnam's one and only locally produced wine: *Dalat Wine*. French colonial influenced Đà Lat City, is in the Central highlands of Vietnam, 4920 feet above sea level and a VERY popular Vietnamese tourist destination (read: DON'T GO THERE DURING VIETNAMESE NEW YEAR!!) The Đà Lat area has an emerging wine industry. The Dalat Winery, in addition to Dalat wines, produces the following soft drinks: Artichoke drink, Carrot drink, Strawberry jam drink. Yes, you read correctly, artichoke soft drink. Verbatim description from the Dalat Winery about it's *Dalat Red Wine* is: "Dark red, light fragrance of fermented fruits (sounds like a glimpse of cherry, a glimpse of sour fruits). It has light, harmonious sour and acrid. The main material is Cardinal grape combined with a certain percent of Dalat strawberry. Storage time: minimum 1 year". Okay it is a translation.....but sour and acrid would definitely be my description. Which is the other reason I drank Saigon Beer. South Vietnamese for cheers: Chia (pronounce Gia) Can ly (pronounce Can li). *Chia Can ly! Coreen*

During the writing of this newsletter, the stand-in editor was drinking the VERY inexpensively priced The Little Penguin South Eastern Australia Pinot Noir Vintage 2006. However, NO penguins were harmed during the drinking or writing.

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.