

Volume 4, No. 8
August 2007

KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter are welcome and may be sent to Coreen Haydock Johnson no later than first 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 DATES!

	Saturday, August 18	Saturday, September 22	Saturday, October 20th
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UPCOMING EVENTS~~

◆ *Summer Whites-August 18th, Bremerton*

When it is just too hot to drink red wine and you are looking for something light and refreshing think white wine!!! **The August Kitsap Wine Society event** will feature some unique wines, a new Bremerton venue and food to go with these light summer wines. This event will really be an indoor picnic with the following food and wine: *Fruit plate with the greater Sweet Pea apple wine

*Green Salad with a Riesling

*Pasta w/wrap with Walter Dacon Roussanne

*Brownie with Honey & Lavender wine

The greater wine will be Sweet Pea apple wine. It is two parts real Washington grown apples, one part natural peach essence. One glass will send you right back to grandma's kitchen and the sweet smell of homemade apple pie.

The third wine will be a Roussanne from the Walter Dacon winery Shelton, WA. A WHAT??? That is correct a Roussanne --this will be a treat -- (see article to follow).

The dessert wine is Olympic Cellars Honey & Lavender Wine --- Barrel aged for 4 years, this semi-sweet honey wine was cold infused with lavender. It is truly "Nectar of the Gods" with a delicate lavender bouquet & finish.

Please join us for some fun and interesting Summer wines! Prior Reservation **required** so get your checks in quickly! **Questions or cancellations: 698-0522 or kitsapwines@yahoo.com**

Summer Whites! Don't miss it! RSVP Today!

Date: August 18th

Time: 7 pm

Cost: \$25 members \$30 non members

Cutoff date: Monday, August 13th

Location: Goodies, downtown Bremerton, 4th & Pacific

Reservations : send a check postmarked on or before August 13th to:

KWS August Whites Event

PO Box 1684,

Silverdale, WA 98383

Or By August 11th deliver a check during normal business hours to:

Grape Expectations

3594 Byron St.

Silverdale, WA 98383

◆ *High End Wines at Affordable Prices-September 22nd, Port Orchard*

Join Kitsap Wine Society and Puget Sound Wine Cellar for an evening of high-end wine tasting as we spotlight the captivating wines of Christine Andrew. This new brand of wine is rich in history and is the latest product from the Kautz Family, owners and operators of Ironstone Vineyards out of Lodi California. Christine Andrew is targeting the experienced wine consumer and offers wines under \$20.00 that exceed quality expectations at that price. Puget

Sound Wine Cellar is currently the only wine retailer in Washington to offer the wines of Christine Andrew. Come and join us for an evening of high-end wines at affordable prices. We will be pouring eight wines (see below) over the course of the tasting. Participants will receive scripts for each wine. Light appetizers and glasses are provided. Puget Sound Wine Cellar is located downtown Port Orchard (next to Amy's restaurant) at 120 Harrison Avenue.

*Tasting Menu: Chardonnay, Sonoma
Cabernet Sauvignon, Sonoma
Malbec, Lodi
Merlot, Sonoma
Petite Sirah, Lodi
Tempranillo, Lodi
Old Vine Zinfandel,
Lodi Viognier*

Date: September 22, 2007

Time: 7:00 PM

Location: Puget Sound Wine Cellar, Port Orchard

Cost: \$15 (that is right \$15!) for members, \$20 for non-members (We said Affordable!!)

Cutoff date: September 18, 2007

To make a reservation send a check postmarked on or before September 17, 2007 to KWS High-end Wines PO Box 1684, Silverdale, WA 98383. Or you may drop off your reservation at Grape Expectations, 3594 N. Byron St., Silverdale, WA 98383. For further information please contact event chairs Scott and Suzanne Wisenburg at 360.769.0457 or scottandsuzanne@wavecable.com.

Remember that is \$15!

- ◆ **October 20th "Oktoberfest with Pacific Northwest Micro-brews."** Oktoberfest is touted as the biggest public festival in the world. KWS will add to this worldwide frenzy but we will feature 8 local micro brews and matching foods – if not a full dinner it will be real close. We will have a guest speaker to talk about the beers and the beer making process. More details to follow. Shannon Jones, Event Chair
- ◆ **November 17th -A vertical tasting** of a cabernet-based blend called Cinq Cepages from the **Chateau St Jean Winery**. Chuck Tourville, Event Chair. It will be a once-in-a-lifetime occasion! Chuck has opened his cellar for a vertical tasting of California's, Chateau Ste. Jean for the years 1996 to 2001. This is the kind of tasting you only read about. We will be able to taste wines from the same chateau for 6 years in succession. WOW!!! Watch for details

AND NOW WORDS FROM YOUR PRESIDENT~~

Hello Hello:

As you may have noticed we are making some changes to the KWS newsletter. Janice Lounsbery has been the KWS newsletter editor since the very start of KWS and has done a wonderful job. She has recently come to the realization that she has just too many other things in her life demanding her attentions so she has decided to step down as our editor. We will miss her and all of her very hard work.

We are really fortunate to have Coreen Johnson agree to take over the helm of the Newsletter, at least on an interim basis. She too is very busy and is not sure how long she will be able to keep up the pace but we look forward to the new direction she will take the newsletter.

If **you** have inputs as to how we should change the newsletter or would like to help change it please let me know.

The August event will be an indoor picnic and will feature "Summer Whites" - the delightful, easy drinking, refreshing white wines great for sipping on hot summer days. It will be held at Goodies in downtown Bremerton and should be great fun!!!

Psst! Promise to keep it a secret and I will let you in on one of my secrets.... my favorite 4 letter word is..... drum roll.... See the notice below for the answer.....

Larry

Next board meeting will be:

Tuesday, August 21st, at 6:45 pm at Hacienda Grande, 3329 Kitsap Way in Bremerton (479-6398). Coming from Hwy 3, it's on the right, just past Burger King.

---WINE---

God in His Goodness, sent the grapes to cheer both great and small
Little fools will drink too much, and great fools not at all
Anonymous

Reminder: Except when noted, events are designed as a learning experience and are set up just for tasting. Please have dinner or a late lunch beforehand.

JULY EVENT REVIEW—

KWS Virtual Antebellum Picnic-

The July 8th Kitsap Wine

Society Annual BBQ Picnic—You missed it!! I can't believe you missed it! Well, actually we all missed it. Due to cosmic forces beyond anyone's control, numbers being what they are—it made better sense to have it in a virtual arena instead of in the Clear Creek Interpretive Center front yard. So here for your virtual reading pleasure, is a recap of the KWS Virtual Antebellum Picnic.

First off, the food: since we are in the habit of sharing recipes, especially from the BBQ event, here is the recipe for the delicious **Southern Fried Chicken** that you didn't have—from *Paula Deen's Home Cooking*.

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House Seasoning:

1 cup salt
1/4 cup black pepper
1/4 cup garlic powder

Southern Fried Chicken:

4 eggs
1/3 cup water
1 cup hot red pepper sauce (Frank's Hot Sauce)
2 cups self-rising flour *
1 teaspoon pepper
House Seasoning
2 1/2-pound chicken, cut into pieces *
Oil, for frying, preferably peanut oil

To make the House Seasoning, mix ingredients together and store in an airtight container for up to 6 months.

In a medium size bowl, beat the eggs with the water. Add enough hot sauce so the egg mixture is bright orange. In another bowl, combine the flour and pepper. Season the chicken with the House Seasoning. Dip the seasoned chicken in the egg, and then coat well in the flour mixture. Heat the oil to 350° degrees in a deep pot. Do not fill the pot more than 1/2 full with oil.

Fry the chicken in the oil until brown and crisp. Dark meat takes longer than white meat. It should take dark meat about 13 to 14 minutes, white meat around 8 to 10 minutes.

Note: *If you don't have self-rising flour, you can use 2 cups of all purpose flour and add 1 tbsp of baking powder to it. *I used chicken wing pieces with this recipe and deep-fried them.

You also didn't get to enjoy this **Apple Pecan Crumb Pie** *Courtesy of the WA Apple Commission*
Serves 8 unless of course you are serving it in the virtual arena....then it's servings are endless....

Apple Filling

6 Golden Delicious apples, peeled, cored, and thinly sliced
1/3 cup chopped pecans
1/4 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground mace

Heat oven to 375 degrees F. Line a 9-inch pie pan with pastry, trimming edges.

In large bowl, combine apples, pecans, sugar, flour, vanilla, cinnamon, ginger, and mace; toss well to blend.

Transfer apple mixture to pastry-lined pan. Prepare Crumb Topping. spread evenly over apple filling. Bake pie 45 minutes or until apples are tender.

Crumb Topping

In small bowl, combine 1/2 cup all-purpose flour, 1/2 cup packed brown sugar, and 1/4 teaspoon cinnamon. With pastry blender or fork, cut in 1/4 cup (1/2 stick) butter until mixture is crumbly.

Virtual Antebellum Picnic continued....The Wines and Two Mountain Winery. And here is a little of what you didn't hear and a little of what you didn't drink from Two Mountain Winery in Zillah WA: "Nestled in the beautiful rolling hills of the Yakima Valley, Two Mountain's name was inspired by the breathtaking view of Mount Adams and Mount Rainier. These mountains provide us with rich volcanic soil and perfect climatic conditions allowing us to produce wines that are full-bodied, robust and extraordinary.

Two Mountain Winery may be a new venture for our family, but we have been farming the rich soil of the Rattlesnake Hills area of Washington State for over half a century. In 1951, Phil

Schmidt established Schmidt Orchards with 40 acres of peaches, apricots, prunes, and apples. Today Phil's endeavor has turned into wine grapes for which his grandsons care.

Two Mountain Winery is a family owned operation where three generations have contributed their talents and expertise. Phil's grandsons, Matthew and Patrick Rawn, now own and operate the winery and vineyard. Matthew Rawn is the vineyard manager and winemaker."

Let's just say we paired Two Mountain Winery's 2006 Dry Riesling (\$13) with the Fried Chicken-- a reasonable pairing, although I hear a dry Brut champagne is one of the best pairings for fried chicken.

"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 star fruit; while the mouthwatering acidity on the finish drags you into the boat as you scream for more. "

Now since my research tells me if we had eaten the apple pie it would have been best drank with-- guess? The dry Riesling or the champagne again...but since we didn't drink or eat any of it—and this is my virtual article--let's just take a look at the Two Mountain Winery's Seattle Wine Awards, 2007 Silver Medal Award wine--Hidden Horse Red Table Wine (\$14) 41% Cabernet Sauvignon, 38% Merlot, 9% Cabernet Franc, 8% Syrah, 4% Lemberger

"This wine opens to the scent of wonderfully deep, dark, rich berries followed by hints of plum, Bing cherry, tobacco and vanilla. It is then the mouth explodes with a great combination of bright fruits of raspberry and blackberry and finishes with a soft supple cherry, cocoa and vanilla. The mild tannins help with the lasting effects of this treat."

So this brings to a close my review of the July event that didn't happen—there were other wines you didn't get to drink, as well other things you didn't get to eat. Like watermelon and all the side dishes not entered in the side dish contest (that you, by the way, didn't get to win). But save those recipes. There will be another July event (a real one) and you too will have the chance to stuff the ballot box for your recipe. And drink real wine and eat real picnic food.....

KWS Logo contest

The Kitsap Wine Society (KWS) needs a Logo. This original logo has to be representative of the group. It has to be a strong graphic that looks great small as in a letterhead as well as large, like perhaps on a t-shirt. It can have some color but must also look great in black and white.

Deadline for entries is Oct 2nd 2007. Post mark your entries on or before the deadline and send them to "LOGO Contest, PO Box 1684, Silverdale, WA 98383" or deliver them during normal business hours to Grape Expectations Wine Shop, 3594 NW Byron, Silverdale. PRIZES!!!

Roussanne - Originating in the Cotes du Rhone

Roussanne [pronounced roo-SAHN] is a relatively rare variety of grape grown originally in the Rhône River Valley in France, and used in some white wines there and in the Tuscany region of Italy. The grape is also planted in various wine-growing regions of the New World, such as California, Washington, and Australia. The berries are distinguished by their russet color when ripe — *roux* is French for the reddish brown color *russet*, and is probably the root for the variety's name.

In France, the grape is traditionally used in blends with another white wine grape, Marsanne. It is the only other white variety, besides Marsanne, allowed in France's northern Rhône appellations of Crozes-Hermitage AOC, Hermitage AOC and Saint-Joseph AOC, and in the southern Rhône appellation of Châteauneuf-du-Pape AOC. The Châteauneuf-du-Pape appellation also allows it to be blended into red wines. In California, the grape was confused for some time with Viognier.

The aroma of Roussanne is often reminiscent of a flowery herbal tea. In warm climates it produces wines of exceptional richness with flavors of honey and pear and full body. In cooler climates

It is more floral and more delicate with higher acidity. Unlike some better-known white wine grapes, mature more gracefully, holding up well a decade or more after bottling

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.

During the writing of this newsletter, the author (Coreen) was drinking Chateau St. Michelle 2006 Columbia Valley Dry Riesling- described by Food & Wine as a “Ste. Michelle Superstar”....this dedicated red wine girl says not bad for white!

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*