

Volume 4, No. 6
June 1, 2007

KITSAP WINE SOCIETY
NEWSLETTER

more at www.kitsapwines.org

SAVE THESE DATES!

Saturday, June 9

Sunday, July 8

Saturday, August 11

UPCOMING EVENTS

June 9 –

Back by popular demand! Another Kitsap Wine Society **winery tour**, this time to several **South Seattle boutique wineries**. This event will be limited to the first 43 paid reservations. ***At press time, there were 8 seats left on the wine-tasting bus trip. The deadline is extended to June 5. But it is important that you call Larry (360-769-5458) to make sure there are still seats available.***

Our motor coach will depart Bremerton at 9 a.m. from the QFC parking lot on Kitsap Way and head first for the E.B. Foote Winery in Burien. After a catered box lunch, we'll motor on to O-S Winery. Next, we'll check out three more South Seattle Artisan Wineries. These yet-to-be-discovered guys are making some great wines in minimal surroundings. And finally, we'll go to a new Seattle venue that features just Northwest wines. A light supper will be provided for the ride back to Bremerton, where we expect to arrive at approximately 7 pm.

The \$49 includes the bus, a tasting glass, the wonderful Ambrosia box lunch, a dinner surprise, taxes, and tips. Some of the wineries may charge a tasting fee, which will be an additional cost. Just ask ANYONE who went on our 2005 tasting trip if it wasn't a whole lot of FUN!! Limited to persons 21 or older.

July 8 -

Reserve Sunday, July 8, for the Kitsap Wine Society's most popular annual event: **the Annual Picnic at the Red Barn** on the banks of Clear Creek. This year's theme is "Antebellum," and features watermelon, country fried chicken, and apple pie. Matthew Rawn, winemaker from the **Two Mountain Winery** in Zillah will be on hand to share his wines and winemaking experiences.

The popular **salad competition has been expanded to include any side dish** this year. Baked beans, hush puppies, pickled whatever, slaws, potato and three-bean salads - or any modern variation thereof - are encouraged. First-place winners in the following three categories will be

awarded prizes: 1) Best Country, 2) Best Classic 3) Best Evolution.

Time: 2 pm

Place: Clear Creek Interpretive Center (The Interpretive Center will be open for viewing exhibits, hand-washing, and restrooms)

Cost: \$22 members, \$32 guests.

Mail your reservation check before **Tuesday, July 3rd** to
KWS Sunday Picnic, PO Box 1684, Silverdale, WA 98383.

Or deliver in person to Grape Expectations Wine Shop, 3594 NW Byron, Silverdale.

For more info: Event Chair Mary Earl may be reached at: 698.0522, kitsapwines@yahoo.com, or www.kitsapwines.org

August 11 –

Easy summer wines will be showcased at this event; watch for details. Laurie Sims, Event Chair.

September 22 –

A high-end standup wine tasting at the Puget Sound Wine Cellar in Port Orchard. Scott and Suzanne Wisenburg, Co-Chairs.

October 13 –

Still in the works. Shannon Jones, Event Chair.

November 17 –

A vertical tasting of a cabernet-based blend called Cinq Cepages from the **Chateau St Jean Winery**. Chuck Tourville, Event Chair.

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:

There are a few seats left on the wine-tasting bus trip, so I have extended the signup deadline to June 5. But it is important that you **MUST** call me (360-769-5458) to make sure there are still seats available and so that I can get your meal orders.

The May event was a real eye-opener for me. The premise was that today “you can buy anything on the Internet,” so how about buying good wine from faraway places?? And just to make it interesting, let’s also compare them to some great local wines. I assumed it would be a slam-dunk in favor of the Washington wines, but to my amazement, it was not a slam-dunk. All the wines were very good, and the ratings were just shades apart. The rather difficult process of searching them out and having them shipped, however, means that local wine merchants need not worry for the moment.

At the last Board meeting upcoming events was the main topic, and I think we are in store for a very interesting summer and fall. The picnic on July 8 with its “cooks competition” is always fun and this year we will have at least one winemaker there to pour his wine and answer questions.

As the months roll on, you will get more details on the rest of the scheduled events, but there’s one I just can’t keep to myself. For most of us, it will be an once-in-a-lifetime occasion!!! A member will open his cellar for a vertical tasting of a Californian winery, Chateau Ste. Jean (1973) for 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. As you can tell, I am excited!!!

Having fun and always looking for some interesting wines,
Larry

Next board meeting will be Tuesday, June 12, at 6:45 pm at Hacienda del Mar, 3329 Kitsap Way in Bremerton (479-6398). Coming from Hwy 3, it's on the right, just past Burger King, according to a restaurant spokesman.

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury -- usually by the first day of each month—via blounsbury@wavecable.com

MAY EVENT REVIEW

On May 19, we compared Washington wines with grape counterparts obtained from other states via the Internet, with some very interesting results. Event Chair Tom Devlin also led a discussion about some of the rules changes that are making Internet orders easier; for more information, go to www.ups.com.

The evening began with a greeter wine from Bonair Winery in Zillah, Washington, a 2005 Gewurztraminer. We moved on to sample three different varietals in pairs that included a Washington wine and an out-of-state wine in a side-by-side blind tasting. The wines were also paired with different cheeses. We sampled the wine, made comments, and then were given the vintners' tasting notes to see if we could match the wine with the comments prior to revealing their identities.

The first round featured Riesling – a 2006 from the Dr. Konstantin Frank winery in New York (\$17) vs. a 2006 Tildio from Columbia Valley (\$14). Each had full fruit aromas, but distinctly different characteristics. Dr. Frank's was a semi-dry wine while the Tildio was dry.

Round two focused on Merlot – a 2004 from Chaddsford winery in Pennsylvania (\$17) vs. a 2005 Gordon Brothers from Columbia Valley (\$15). The Chaddsford had an earthy nose, but a softer finish. Some described the Gordon Brothers as more astringent, with a smell and taste of vanilla and pepper.

Last was Cabernet Sauvignon – a 2004 from Barbourville Vineyards in Virginia (\$15) vs. a 2004 College Cellars of Walla Walla (\$20). The College Cellars had a slight brown color compared to the Barbourville, but the College had a brighter cherry flavor.
.....Greg and Anne Scea

A Special Wine Tasting -

A **wine tasting** breast cancer fundraiser will be **Saturday, June 16, 6-9 pm**, at the Manette Wine Shop, 2202 E. 11th, Bremerton. Live jazz by a trio from Olympic College. Cost is \$30 at the door. For more information about the group benefiting, "My Breast Friends," go to www.kitsap-4-the-cure.org.

Another Special Wine Tasting -

Yakima Valley's vintners and growers will be traveling to Tacoma to share the Valley's riches on June 4, at Tacoma's Pacific Grill at 1502 Pacific Avenue, Tacoma. The public is welcome from 6-8 pm. Tickets are \$35 per person and include light appetizers. For more information or to purchase tickets, go to www.wineyakimavalley.org.

WINE TASTINGS – FULL LISTING ON OUR WEBSITE!

www.kitsapwines.org

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.