

Volume 4, No. 5

May 1, 2007

KITSAP WINE SOCIETY NEWSLETTER

www.kitsapwines.org

WELCOME NEW MEMBERS

Bart and Chris Bartholdt

Craig and Liz Blazina

SAVE THESE DATES!

Saturday, May 19	Saturday, June 9	Sunday, July 8
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UPCOMING EVENTS

May 19 – Washington State vs. Internet Wines

Now that every state has at least one winery, including Alaska, and Washington State has changed its direct shipment laws –wineries across the country are just a click away.

Join us for a special blind tasting event where we will compare Washington wines to offerings from such exotic places as New York and Virginia. Who makes the best Riesling? The best Cabernet Sauvignon? Join us Saturday, May 19, at the Clear Creek Community Club at 7 pm to find out! Cost is \$26 for KWS members and \$32 for guests. Space is limited, so get your checks in quick – postmarked no later than May 12! Mail to KWS, PO Box 1684, Silverdale, WA 98383. For further details, call or email Tom Devlin at 394-2459, flop4@comcast.net

June 9 –KWS tours South Seattle Boutique Wineries! Back by popular demand!

This event will be limited to the first 43 paid reservations, so get your checks (\$49 apiece for members and guests) in quick – or at least by June 1 – to: KWS Wine Trip, PO Box 1684, Silverdale, WA 98383. Or, by June 1 deliver a check during normal business hours to: Grape Expectations, 3594 N. Byron St., Silverdale.

Our motor coach will depart Bremerton at 9 a.m. and head first for the E.B. Foote Winery in Burien. This winery has received a very respectable 88-plus points average from Wine Spectator for their Columbia Valley Syrah for the last 3 years, but they also have other well-regarded wines – all of which sell at very reasonable prices.

After a catered box lunch we will motor on to the O-S winery. Wine Spectator on this winery: "From their jury-rigged winery in a nondescript business park near Seattle-Tacoma Airport, Bill Owen and Rob Sullivan are making some of Washington's plush and headiest reds...their wines may sometimes be hard to find, but seeking them out is well worth the effort."

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.

There may be some premium wines available for purchase at an additional cost. But that overall fee of \$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!! We hope you can join us; limited to persons 21 or older.

July 8 – The 4th Annual KWS BBQ and Chef Challenge This year, in addition to changing to a Sunday afternoon picnic, this year's Chef Challenge will be a fried chicken contest. Two Washington Winemakers are penciled in. Need volunteers! Join the fun while learning about putting on an event. kitsapwines@yahoo.org

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:

The April KWS event, in addition to being an outstanding Asian food fest including wonderfully matched wines, was the scene of the Kitsap Wine Society's annual meeting and elections. The results of those elections are as follows:

President - Larry Sukut; Vice President - Shannon Jones; Treasurer - Chuck Tourville; Secretary – **OPEN**; Finance Chair - Rick Calvin; Membership Chair - Mary Earl; Publicity Chair - Janice Lounsbery; Event Chair – **OPEN**; At Large - Suzanne Wisenburg and Scott Menard.

This group of dedicated and hard-working KWS members will guide us for the next year. Notice that there are two open positions; if you can spare one evening a month and have an interest in influencing the direction of KWS, please let me or any other Board member know. We will welcome your input.

The **May 19 Washington vs. the Internet** wine tasting is shaping up to be a very interesting event. For example, the Finger Lakes area of New York State is known for its Riesling, and so is Washington State. This event will let *you* decide which is best. In addition to a greeter wine, the event committee has selected two other red varieties to compare. With Internet access and recent changes in the shipping laws, there is a whole new world of wines available to us. Please join us; this will be a great opportunity to check out the competition. Having fun and always looking for some interesting wines,

Larry

**Next board meeting will be Tuesday, May 22,
at 6:45 pm at Tony's Pizza in Bremerton.**

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

APRIL EVENT REVIEW

Rijsttafel (Rice Table) – the Crown Jewel of Indonesian Cuisine

This Asian food and wine pairing event was well attended by both members and honored guests. The wine selections from around the world were excellent, low alcohol and light, the perfect complement to the spicy Asian fare.

The greeter wine, Hatkusuru Sake (\$14), was served with a large, delicious Spring Roll prepared by Inga Carmack and President Larry Sukut. The sake took the form of a warming fruit punch that was very refreshing. After all were seated, a quick general meeting was held to introduce the new officers and provide a brief status of KWS. All members were invited to take the opportunity to host an upcoming event, to experience the adventure and education that is associated with the planning and execution process.

With business out of the way, the Rice Table was set to overflowing with the talents of our respective chefs:

- Steamed Rice by Ted Oehlering;
- Celebration Yellow Rice by Mary Earl;
- Pickled Vegetables by Suzanne and Scott Weisenburg;

- Vegetable Potpourri w/Peanut Sauce prepared by Jean Charneski;
- Green Beans w/Coconut Milk by Inga and Larry;
- Fish Steamed in Beer by Vic Keranen;
- Curried Beef by Guest Bob Ham;
- Lemongrass and Shallot Sauce by Ted Oehlerking and Cece Grasso;
- Soy and Lime Dipping Sauce by Mary Earl.

Since this was a common table-sharing event, the wines were not specifically paired to an individual course – but surprisingly, all paired very well with each dish. Mary did without the warm meal to be the sole wine pourer so that she could expound on the qualities and characteristics of each wine. Thank you Mary, for the education, a welcome bonus.

A very affordable 2006 Portuguese Campo da Vinha Vinho Verde (\$7) commenced the wine tasting. It was followed by a 2006 New Zealand Wairau River Sauvignon Blanc (\$19). Next up was the 2005 German Vereinigte Hospitien Scharzhofberger Riesling Kabinett (\$24) (whew, say that after a couple glasses of wine); but don't let the name scare you off, this was an excellent Riesling, not too sweet with a taste of honeysuckle and fresh apricots.

On to Italy with a 2005 Bolla Bardolino (\$8), another very respectable and affordable offering. And then a 2005 French Paul Etienne Beaujolais-Village followed. A notably different taste came from a 2004 South African Stellenbosch Pinotage, very smoky, like liquid smoke. Last, but certainly not least (hands-down favorite at our table) the 2003 California Jacuzzi (yes, of hot tub fame) Carneros Barbera – YUM.

Even though there was a chill in the room, attendees quickly warmed up with the spicy food, the wines, and comfortable conversations. Among the latter, Bob Ham, of Dutch descent, shared boyhood memories of growing up in Indonesia where Shell Oil employed his father. And, of course, there were several tales of treasure hunts for the perfect lemongrass and other exotic ingredients.

Laurie Sims

A Public Service Announcement from CWU

Your wine club has kindly forwarded my email to you so that you might participate in this very important research. I am a faculty member at Central Washington University. As part of a master planning process, we are seeking information from members of wine clubs and all wine lovers to better identify the amenities and facilities sought by individuals who visit wineries and vineyards.

Your participation is very important so that your ideas and preferences are taken into consideration when the plan becomes reality. Your participation is voluntary. Your responses will be collectively analyzed so that your responses will be anonymous and confidential.

This survey takes only 10-12 minutes. Just access the survey by clicking on the following link:

<http://www.surveymonkey.com/winelovers>

If you wish to receive a summary of the results, you will be asked to provide your email at the end of the survey. If you have any questions, please contact me.

Thank you! Have a wonderful wine tasting season!

Dr. Barbara Masberg

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