



## 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](mailto:corrاند1@wavecable.com). Really-- send me info/articles!

For More KWS news and information go to [www.kitsapwines.org](http://www.kitsapwines.org)

SAVE THESE DATES!

Saturday, November 17th	Saturday, January 26th	Saturday, February 16 <sup>th</sup> Tentative date
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### UPCOMING EVENTS~~

- ◆ **November 17<sup>th</sup>**. The November Kitsap Wine Society tasting is a vertical tasting of a cabernet-based blend called **Cinq Cepages** from the **Chateau St. Jean Winery**. Cinq Cepages literally translated means "Five grape varieties". In this case the wine is a blend of the five red Bordeaux grapes, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petite Verdot We will taste the same type of wine that **Chateau St. Jean** produced for 6 years in succession---1996 to 2001. This is a once-in-a-lifetime tasting event; the kind you normally only read about in **Wine Spectator** or **Wine Enthusiast**. The **Cinq Cepages** 1996 vintage, was ranked *Number 1* in **Wine Spectator's "The Top 100 Wines of 1999"**. The event is reasonably priced at \$37 for members, and \$47 for nonmembers. The **Chateau St. Jean** web site sells the 2001 vintage for \$125 per bottle. A **Chateau St. Jean Chardonnay** will be the greeter wine for the 7 P.M., Nov. 17th event. Be sure to eat dinner before attending. See [www.kitsapwines.org](http://www.kitsapwines.org) for full details. For reservations, call Larry at (360)769-5458 or Mary at (360)698-0522.

### A Very Special Vertical Tasting

Date: November 17, 2007

Time: 7:00 PM

Location: Clear Creek Community Club

Cost: \$37 members, \$47 non-members

Cutoff date: When filled!! **Don't miss this one!**

To make a reservation call 360-769-5458 or 360-698-0522:

Or you may drop off your reservation check at

Grape Expectations, 3594 N. Byron St., Silverdale, WA 98383

Please make sure your phone # is on your check in case we have filled!

**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.

**Hello Hello:**

**November is here and this starts the hurry-scurry getting ready for the holidays dash to the end of the year. The November 17<sup>th</sup> Chateau St. Jean Winery's Cinq Cepages vertical tasting will be the highlight of my holiday season so I hope you can join us. But hurry there are only 6 or 7 places still to open.**

**In view of the busy schedules around the end of the year to KWS board has decided not to schedule a December KWS event. I am, however, looking forward to our January 26<sup>th</sup> sparkling and dessert wine event at Olympic Wine Broker's in Poulsbo. Details to follow.**

**Larry Sukut**

Next Board meeting will be:

Tuesday, November 27<sup>th</sup> (note: This is a week later than normal due to the Thanksgiving holiday) at 6:45pm at Hacienda Grande, 3329 Kitsap Way in Bremerton (479-6398). Coming from Hwy. 3, it's on the right, just past Burger King.



### Upcoming 2008 Events:

February: Watch for information. No events scheduled at this time.

March 15<sup>th</sup>: Pinot Calif Santa Rita Hills vs Oregon Bob Bently Chairman

April 12<sup>th</sup>: High-end Cab tasting Chuck Tourville, Chairman

May 3<sup>rd</sup>: Local award winning Winemaker. Speaker name to be announced soon. Maybe another Art tour?

## **OCTOBER EVENT REVIEW— Oktoberfest!—**

**Larry Sukut and Shannon Jones**

On Saturday October 20th, Kitsap Wine Society held it's first ever Oktoberfest! The Oompapah music set the stage for the merry event. The beer was great, varied, and plentiful. I might add that the food for the accompanying German dinner was outstanding! KWS sure has some great cooks!! The speakers, Alan Moun and Vic Keranen, were very knowledgeable, and spent the better part of the evening answering our many questions about the brewmasters' art; and how the Germans have spread their brewing skills throughout the world. Alan, Vic, Shannon, and Mary introduced us to 11-12 domestic and imported Oktoberfest, Hefeweizen, Ale and aged designer style brews. Some of the beers sampled that evening included: Avery's The Kaiser Imperial Oktoberfest, Erdinger Oktoberfest Weissen. Hacker-Schorr Oktoberfest, Widmer Hefeweizen, Hacker-Schorr Oktober, Negra Modelo, Hood Canal Agate Pass Amber Ale, Some of the food included: Vic's famous homemade Sausage and brats!, grilled Black Forest Ham & Rye Sandwiches, German Potatoe Salad (of course!), Sauerkraut & Green Bean, Black Forest Brownies and Apple strudel  
If you did not attend you missed a good time!

## **A little bit of Fun—Wal-Mart Wine Connoisseurs**

For all you wine lovers out there, this is note-worthy!!!! Wal-Mart announced that, sometime in 2007, it will begin offering customers a new discount item -- Wal-Mart's own brand of wine. The world's largest retail chain is teaming up with Ernest & Julio Gallo Winery of California to produce the spirits at an affordable price, in the \$2-\$5 range. Wine connoisseurs may not be inclined to buy a bottle of Wal-Mart brand into their shopping carts, but "there is a market for inexpensive wine," said Kathy Micken professor of Marketing at University of Arkansas, Bentonville. "But the right name is important." Customer surveys were conducted to determine the most attractive name for the Wal-Mart wine brand.

The top surveyed names, in order of popularity, were:

10. Chateau Traileur Parc
9. White Trashfindel
8. Big Red Gulp
7. World Championship Riesling
6. NASCARbernet
5. Chef Boyardeaux
4. Peanut Noir
3. I Can't Believe it's not Vinegar
2. Grape Expectations
1. Nasti Spumante

The beauty of Wal-Mart wine is that it can be served with either white meat (Possum) or red meat (Squirrel). (!! ☺)



## An Account of a Dazzling Dinner—Mary Earl--Oct. 2007

Listen while I tell you about my first – and probably only – sumptuous feast at the Canlis Restaurant. My very good friend Vic was rewarded with a Canlis gift card after helping his neighbors repair their leaky roof last fall. I offered to bring an old bottle if I could join up for the adventure. The deal was struck; the date set.

The Canlis rules of engagement: reservations, even for a Monday, valet parking only, don your Sunday best, and arrive early to peruse the 80-pages and 2,000 selections of wine on The List before dinner.

In 1997, The List made the Wine Spectator Magazine's Grand Awards for the first time. That distinction has continued for eleven consecutive years. The Canlis employs eight sommeliers. And it's a veritable Petri dish for sommeliers in training. The breadth and depth of The List is very impressive, although I don't recall Columbia Crest making the grade. The List is online, take a gander. <http://www.canlis.com/wine/list.aspx> The Canlis will allow you to bring your own wine with the understanding that it not be on their wine list. Not an easy rule to circumvent unless... No, I couldn't do that.

The List had several old vintages of the Pichon Longueville Comtesse de Lalande, Pauillac, Bordeaux. A super second made from a blend of Cabernet Sauvignon, Merlot, a dollop or two of Cabernet Franc and less than 10% Petite Verdot from vines planted in 1932. Nestled in my cellar for 22 years was the fabulous 1982 – not on The List.

In April of 1983, Robert Parker issued a vintage report for 1982 in his Wine Advocate. "... I had never tasted richer more concentrated, more promising wines than the 1982's." The 1982 vintage was the vintage that made Parker the esteemed authority that he is today.

Robert Parker -- November 1998

"This has been the most sumptuous, delicious, and profound 1982 to drink over the last 5-6 years. It reveals a classic Pauillac aromatic profile of sweet blackcurrant fruit intermingled with scents of herbs, cedar and toast. However, on the palate it performs more like a great Pomerol.

Given its unctuous texture and lavish quantities of fruit, glycerin, and alcohol, this is a thick, supple, velvety-textured, gloriously decadent, and hedonistic Pichon-Lalande that should continue to drink well for another 10-12 years. If readers need just one wine with which to impress

someone, close a deal, or just experience the pleasures of wine, make it the Pichon-Lalande 1982. 99/100"

We arrived a bit ahead of time and were warmed by the fireplace in the reception and the greetings from the staff. The hostess pulled the table out so we could both sit on the booth facing the water. I gently set my Pichon Lalande on the table. We were offered various types of bottled water. I opted for just plain water, no ice. It was served in an elegant little crystal water pitcher but a mistake. Too much chlorine in the tap water. Bread in silver baskets and unsalted butter from France materialized. DJ the Waiter appeared to report the specials and make sure we understood the \$35 corkage fee. He whisked the Pichon away for inspection and permission from the Sommelier.

In retrospect, the \$35 corkage fee was well worth the show and the mini lesson from Kevin the Sommelier. After awhile, Kevin returned with my bottle and asked if it came from my cellar, the nature of the dark red wine stain on the label. We talked about the ullage. I was concerned about the level, which was at the bottom

of the neck. Kevin assured me that this was normal for old Bordeaux and for this old bottle, it was in very good condition, adding that the stain on the label gave it “character. We then discussed when to open the bottle. Older wines haven’t the stamina of the younger more muscular vintages. Once you open an old wine, you pay attention. Some are “fleeting” according to Kevin. I asked Kevin if and when he had had this vintage. Turns out that it was six months earlier. He thought that it was an optimal time to drink this wine as it was at its peak.

We decided to open it just before our entrée was served. When asked for suggestions to pair with the Pichon, astonishingly, Kevin suggested the Lobster tail. Lobster! Red wine with fish!

He explained that older wines pair well with dishes that are not strongly flavored. No green peppercorn sauce, no cayenne or the like. Better to choose fowl or a basic steak or a very nicely grilled rich lobster. Vic being a confirmed seafood lover settled for the lobster in a brandied beurre blanc with Yukon Gold potato gratin. I chose the Moscovy duck with a sage brown butter and aged balsamic sauce accompanied with a butternut squash ragout,

For starters, a warm first course of sautéed prawns, bathed in a sauce of butter, dry vermouth, lime and a little cayenne and a mango, avocado and prawn salad doused in a pomegranate glaze and chive oil paired nicely with the Mumm’s California Sparkling. There were many a wow! uttered at the table.



Kevin the Sommelier appeared again. It was the moment of truth. He arranged his equipment on the table – a black coaster for the wine bottle, a black napkin draped over the left arm, a lit candle to assist in decanting and the unusually shaped decanter. It was narrow and bent in the long neck. Somewhat like a swan’s neck. This was to trap the wine’s perfume since it couldn’t take the airing that a younger wine could.

The lead capsule was removed. There was a light covering of mold that was removed. Another astonishing moment – his corkscrew of choice was an ahsó. It’s the two pronged deal that doesn’t drill into the old cork but sits on opposite sides of the cork. Kevin explained that he chose this kind because he needed to break the seal between the cork and the bottle.

After a moment or two of delicately probing work, he extracted the ahsó sans cork and pulled out a waiter’s corkscrew from his black jacket. He said that he was going to stabilize the old cork by drilling the worm down the side of the cork. A cork from a first or second growth Bordeaux is very, very long. Probably a good half inch longer than what is commonly used today.

The ahsó was reinserted next to the waiter’s corkscrew, the seal was broken and the cork successfully removed in one piece without breaking the mirror. Which is to say, the bottom part of the cork. No little pieces of cork in the wine - a sommelier no-no. Kevin decanted the wine into the swan-like decanter and left about an inch still in the bottle. I offered him a taste and he thanked me.

He poured an inch of garnet colored wine in my glass and waited, a sommelier at attention. I inhaled deeply. It was a magnificent aroma of cedar, tobacco, cassis and perfume. I smiled and nodded. He poured for Vic and then filled my glass a third of the way. And then dinner appeared. An aromatic moment.

The lobster with cross-hatched grill marks and tail attached smelled heavenly. I begged for a bite. And I was truly amazed at the sublimeness of the pairing. It worked very well, we determined, because of the rich butter sauce and the grilled flavors. The sumptuousness of the lobster and the silkiness of the wine was brilliant. We highly recommend this sensuous pleasure.

The duck was a delightful match and I managed to eat it all between sips of wine. But the lobster and Pichon pairing had out shown everything. Halfway through the duck and wine, I remembered the cork. When DJ passed by, I asked if it hadn’t been lost by now that I would like to have it as a souvenir. He reappeared three bites later with a classy little black bag with long black ribbon handles. Inside the bag was a plastic food



container that could have held the lobster if we hadn't eaten it all. In the container was the cork. A special touch that makes you smile when you remember.

For dessert, I left the d'Yquem in the cellar – too many on the List - and chose a little bottle of 1996 Chateau Coutet from Sauterne Barsac. We ordered a Spanish cheese and a blue to accompany our Sauterne Barsac which had the unmistakable aroma and flavor of botrytis cinerea. We both agreed that the Spanish cheese's nuttiness was a better match than the blue.

It was such a magical evening. One to savor and smile about for sometime.

**Oct 07 Renewals - Don't Leave us!**

Charlie and Judy Morgan  
Peter Taafe and Lucretia Ferch  
Laurie Sims  
Anne and Greg Scea

**Nov 07 Renewals –Stay with us!**

Bill and Lori Jones  
Scott and Suzanne Wisenburg

*During the writing of this newsletter, the author (Coreen) was drinking Robert Mondavi Winery 2005 Pinot Noir Reserve from Napa Valley California.  
"Expressive and complex with black cherry and berry aromas, hints of violets and spicy nutmeg".*

**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](http://www.kitsapwines.org).

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**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 360-698-0522 or [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)