



KITSAP WINE SOCIETY

NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to this Newsletter is welcome and may be sent to Nick Tomassi at biz@tomassiwinecabinet.com by noon of the 25th of each month.. This Newsletter along with additional KWS news and information can be found on our web site at www.kitsapwines.org.

KWS BOARD

President:

Peter Barnett

Vice President:

Laurie Sims

Secretary:

Sue Burns

Treasurer:

Andy Campbell

Committee Chairs

Programs (Events):

Debbie Seamans

Publicity/Newsletter:

Nick Tomassi

Membership:

Mary Earl

Finance:

Rick Calvin

At Large:

Larry Sukut

Vic Keranen

In this Newsletter you will find:

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*Please visit www.kitsapwines.org for our Cancellation and Refund Policy

Wine Tastings and Local Wine Links

PLEASE NOTE: You must be 21 years or older to attend any KWS Event.

CURRENT EVENT

**Kitsap Wine Society
Presents**

The Second Annual Cellar Dive

When: Friday, December 11

Time: 7 to 9pm

Location: Ambrosia Catering, 4954 State Highway 303, East Bremerton

Cost: \$30/pp Members, \$35/pp Guests and Non-members

The Cellar Dive is just what it sounds like. Attendees are asked to Dive Into Their Own Cellar and come up with that favorite bottle of wine, that is at least five years old, to bring to the event and share with the other attendees. We'll arrange the event by varietal. Attendees will be requested to let us know what they'll be bringing so that we can make the seating arrangements.

The Kitsap Wine Society will provide some elegant hors d'oeuvres, catered by Ambrosia, to savor with your favorite bottle of wine: stuffed mushroom caps; sliced deli meat platter; veggie crudités with dips; domestic & imported cheese with assorted crackers & baguettes.

Please see the Kitsap Wine Society Web site, www.kitsapwines.org or contact Debbie Seamans at 360-769-7100 or debbie@northwestregistration.com for more information on the event.

Please register online at <https://www.nwregistration.com/KWS> or by sending a check to Annual Cellar Dive, PO Box 1684, Silverdale, WA. 98383 as soon as possible.

The deadline for registration is Friday December 4

Future Events:

SAVE THESE DATES!

January 2010

Join us for a trip to South America via the Vine - Grape Vine, that is!

Date: Saturday, 16 January 2010

Time: 4:00 - 6:00 p.m.

Cost: Members \$15; Non Members \$20

Location: Olympic Wine Shop

19740 7th Avenue NE, Poulsbo

(360)697-9463

Reservation Deadline: Monday, 11 January 5:00 p.m.

Online Registration www.nwregistration.com/KWS

Mail Registration (Check) KWS January Wine Tasting

PO Box 1684, Silverdale, WA. 98383

February 2010

February - Valentine's Sweetheart Dinner

Friday 12 February 2010 - Sweetheart Dinner

Join us for an evening of mingling, music, wine & a delicious buffet.

Date: Friday, 12 February 2010

Time: 7:00 – 10:00 pm

Cost: Members \$60; Non Members \$70

Registrations received by Friday, 22 January will receive a \$10/pp discount - so register early!

Location: Ambrosia Catering

4954 State Hwy 303 NE, E Bremerton

Reservation Deadline: Saturday, 30 January 2010

Online Registration www.nwregistration.com/KWS

Mail Registration (Check) KWS Sweetheart Dinner

PO Box 1684, Silverdale, WA. 98383

March, 2010

KWS Wine Challenge:

Members would hold small wine dinners in private homes, serving a specific varietal to family and friends, and sending the results to Publicity Chair, Nick Tomassi for publishing in the next month's Newsletter. Information would include details of the wine served, what the participants thought of it, what was served with it, what foods worked with it and what didn't. The first varietal selected was Zinfandel, to be the Wine Challenge for March.

April 2010

Event: Annual Meeting and "Tax Man's wines"

Date: Saturday, April 24

Time: 6:00 to 9:00pm

Location TBA

Cost: \$?

We'll be doing "Tax Man Wines", so bring your favorite cheap bottle of wine and favorite on-a-shoestring appetizer. We'll enjoy them while we elect new officers and toast the new Board.

May, 2010

Event: Wine Tasting With Joe Euro

Date: TBA

Time: TBA

Location: Wine Seller in Port Townsend

Pair with OPES for a wine tasting with Joe Euro at the Wine Seller in Port Townsend. Maybe arrange for dinner at a local restaurant afterwards?

June, 2010

Event: It's all Greek to Me

Date: Saturday, June 5

Time: 6:30 to 8:30pm

Location: TBA

Featuring Greek wines. Participants will be asked to bring Greek appetizers to share.

August, 2010

Event: The Annual KWS Picnic

Message from the President

Greetings Fellow Members:

I hope that everyone is having a chance to dry out after the continuous downpour that we have experienced over the last few weeks. It's been pretty frustrating – nothing to do except keep cleaning gutters and curl up with a good book and a glass of great Washington wine.... It's really tough living here in the Pacific Northwest sometimes....

Our events just keep getting better and better. The November Thanksgiving Potluck with Eleven Winery was an outstanding success and we all left fully satiated with great food and outstanding wine. Many thanks to Debbie Seamans for putting this affair together and we may do more of this kind of event in the future. We all agreed that Matt's Syrah was a perfect match for the smoked turkey – who would have thought? And the other wines that Matt selected worked well with the dishes too. Everyone got great new ideas about wine and food pairings which we will put to good use on Turkey Day.

Next month is our Cellar Dive – an event that was such a hit last year that we decided to do it again. Please sign up as early as possible so that we know who is coming and what they are bringing which will allow us to best organize the seating. For the first CD we used price “zones” as a guide, and this year we are seating by varietals (or similar varietals) just for the heck of it. Our event fee will cover just the facility, food, and insurance, so it is a great deal when you consider the number of wines that will be there and available for sampling and mix/matching with the food. Last year we started in our chairs, but near the end everyone was up and mingling, hoping to find that last unclaimed ounce of great Cabernet on another table.

Finally, if you have checked our web site in the last week you will notice a dramatic change. The Board decided that the old format was not “reader friendly” enough, so the whole site has been updated with a better format and new information. Go to the Wine Tastings page, for instance and you will find a lot more information on local wineries and wine shops, and which ones offer discounts to KWS members. As we attempt to foster better relations with these businesses we are hoping that many more will offer those discounts, so please say you saw their name on the KWS site if you shop there. We will continue update the information and to tweak stuff in the next few months in order to serve you better so keep checking back. And if you have any comments or suggestions about the

site, feel free to email me or our webmaster, Larry Sukut; our email addresses are on the Board and Bylaws page.

That's all for now – I hope that you all have a wonderful Thanksgiving and may all your dinner wines be perfect.

Peter

Review of the November Event – A Thanksgiving Potluck

by Debbie Seamans

We had a great meal and interesting conversations with fellow members and winemaker Matt Albee. Members provided fantastic cuisine and Matt matched it perfectly with his great wines.

KWS purchased the 2 turkeys which Jim & Debbie Seamans prepared, one roasted and one smoked with garlic & herbs. Jim & Debbie also provided stuffing.

Ted Oehlerking & Cece Grasso - broccoli salad

Smitty & Vicki Lebkeucher - rolls and scalloped corn

Peter Barnett - old fashioned spoon bread

Jean Charneski - Five-Spice Glazed Sweet Potatoes with Walnut Toffee (from *Food & Wine's* November issue) and pear tart dessert

Laurie Sims - pumpkin pie

Susan Vargas - Dutch apple pie with caramel topping

Larry & Inga - South African Malva Pudding (cake)

Nick & Kathy Tomassi - stuffing

Matt Albee of Eleven Winery brought the wines, and told us about their sensory evaluation.

2008 La Doyenne (off-dry Sauvignon Blanc)

2008 La Primavera (dry rose)

2006 Syrah

2006 Pinot Gris Port (375 ml)

Plus he generously brought six open bottles of wines left over from the weekend tasting at the winery.

Articles by Contributors

From West Sound Home & Garden, Winter Edition, 2009

The Wine Cabinet

Champagne and Sparkling Wine

Text and Photography by Nick Tomassi

The traditional wine for celebrations such as wedding anniversaries or New Year=s Eve, is Champagne. Historians tell us that the name >Champagne= is derived from the Latin term *campagna*, originally used to describe the rolling, open countryside just north of Rome, in Italy's Campania Region. In the early Middle Ages the name Champagne became applied to the Champagne Province in northeast France.

Sparkling wine made in the Champagne Province of France is called Champagne. Made anywhere else, even elsewhere in France, it is properly called Sparkling Wine. Reims and Epernay are noted as the two towns in the Champagne Province with the reputation for producing the best Champagne.

France's Champagne Appellation has some of the strictest, most exacting standards for growing, producing and labeling in the entire wine world. The best Champagne and Sparkling Wine is normally made with one or more of the Pinot Noir, Pinot Meunier and Chardonnay grapes.

Blanc de Blancs is made from Chardonnay grapes only. Blanc de Noirs is made from the black grapes Pinot Noir and Pinot Meunier grapes. Rose' is made by adding a small amount of local still red wine to white champagne.

There are different levels of sweetness: Natural is dryer than Brut, Brut has no perceptible sweetness, Extra Dry is slightly sweet, Demi-Sec is sweet, and Doux is very sweet. Most Champagne lovers prefer the Brut, but my favorite is the Extra Dry, with just a hint of sweetness. It goes well with seafood and fowl. With higher acidity, more delicate flavor, unique palate tingle and lower alcohol than most table wines, Champagne and Sparkling wines are some of the most versatile wines to accompany food.

The method of production is important. On labels, look for the words Methode Champenoise, Methode Traditionnelle, or Traditional Method. Also look for the words "Fermented In **this** bottle", not to be confused with the statement "Fermented in **the** bottle", which refers to the transfer method. (So much for reading the fine print.) Quality producers in America and other countries emulate the standards, apply the traditional production methods and, out of respect and in deference, leave the Champagne name to the originals.

Two other production methods are Charmat and Transfer. They are less expensive to produce, and provide a lesser product; the bubbles are much larger, slower moving, and don't last very long. It has been reported that one of the reasons for headaches from Sparkling Wine is the large bubbles. Sparkling wines produced by these methods usually occupy the lowest shelves in supermarkets.

The Methode Champenoise process involves many specialized steps in both viticulture and enology and has taken centuries to evolve. This evolution came about through the contributions of scores of unknown inventors, innovators and workers in the world of wine. Modernization and refinement of the "traditional" sparkling wine process continues to this day, although its beginnings are in antiquity.

Around the 1690s, a Benedictine monk named Frere Dom Perignon made some very significant developments as cellar master at the Abbey of Hautvillers in Epernay, France. These include harvesting selectively over a period of days rather than all at once; he invented the Coquard or "basket" wine press and used it to make the first "Blanc de Noir"; blending wines of different vineyards and varieties to achieve better balance between their individual characteristics.

Finally, although corks had already been used by the Romans as closures for wine bottles, and the seagoing and trading English had corks and made sparkling wine several decades earlier than the landlocked Champagne area, Frere Perignon has been credited with the idea of using string to secure these stoppers in the bottles, thus retaining the sparkle for long periods of time.

His celebrated remark "I am drinking stars" brought him great fame, but Frere Dom Perignon did not, in fact, "invent" Champagne. There is even a possibility he may have uttered his phrase, not out of jubilation, but rather from remorse. It is fairly certain that Frere Perignon long attempted to find a way to remove or prevent the bubbles, before he accepted and embraced them. His innovations of selective harvesting and blending probably were experiments towards this end.

There are hundreds of Champagnes and Sparkling wines available in West Sound. Here are a few I have tasted over the last 15 years, and recommend in the Non Vintage (NV) Brut, Extra Dry, Blanc de Blanc, Blanc de Noirs and Rose' categories:

French Champagne:

Pommery Rose' (\$70) and Pink POP Rose' (\$14) (375ml), Brut (\$42)

Dom Perignon \$120

Veve Clicquot Ponseden \$40

Perrier Jouet (\$50)

G. H. Mumm (\$43)

Sparkling Wines:

Except for very special occasions, French Champagne is normally very pricy, so most usually opt for the less expensive Sparklers in the \$10 to \$25 range.

Mumm, Napa Cuvee' (\$20-\$25)

Mumm Napa Brut Rose' (\$20-\$25)

Domain Ste. Michelle, Washington, Blanc de Noir (\$10)

Domain Ste. Michelle, Washington, Extra Dry (\$10)

Domain Ste. Michelle, Washington, Brut (\$10)

Moet & Chandon Brut,

Prosecco, Italy Frizzante (slightly fizzy) and Spumante (fully fizzy) (\$15-\$20)

Segura Viudas, Spain (\$18)

Freixenet (Fresh-a-net), Spain, Cordon Negro (\$11)

Delmas Blanquette de Limoux, Languedoc, France (\$11)

For Red Wine lovers, there's Australian, Sparkling Shiraz: Paringa, (\$10), Fox Creek Vixen (\$19), Hardy's (\$20), Shingleback (\$21), and Greg Norman Estates, Sparkling Pinot Noir/Chardonnay (\$15)

Remember, Sparkling Wines are at their finest served cool (45 to 55 degrees) but not iced. Pour into a champagne flute that is cool but not chilled.

For a detailed description of the process of making Champagne and Sparkling Wine, visit

www.winepros.org/wine101/sparkling.htm

Visit Nick Tomassi's Web site: www.tomassiwinecabinet.com

PRESS RELEASE from Randall PR

Cooper Mountain Vineyards Celebrates 10th Year as a Biodynamic[®] Winery

Oregon's Pioneer Organic and Biodynamic Winery Moves Forward with Green Mission

BEAVERTON, Ore.—(October 13, 2009)— This year's harvest marks Cooper Mountain Vineyard's 10-year milestone as a pioneer in biodynamic viticulture practices. In 1991, owner Dr. Robert Gross led the winery to become the first certified biodynamic winery in Oregon; presently there are six other certified biodynamic wineries in the state.

Says owner Bob Gross, "At Cooper Mountain, we take a holistic approach to winemaking. Our operation is a living organism, so by tending to its health, we also preserve the health of the planet. I hope that we've inspired other companies to start implementing biodynamic agriculture, or at least to take another look at farming and cellar practices. We are looking forward to many great vintages to come and are eager to see more wineries take the step toward biodynamic certification."

Also known as “super organic agriculture,” biodynamic farming is defined by its holistic approach, with the intent of creating and maintaining a self-sustaining ecosystem within crops. In biodynamic viticulture, vines are planted and fertilized according to the rhythms of the earth and often are nurtured using formulas made from animal manure, tree bark, flowers and other organic materials. In order to be certified biodynamic, a winery must first be certified organic, then adhere to strict biodynamic practices for four consecutive years. Demeter USA (<http://www.demeter-usa.org/>) is the only organization in the U.S. that can certify a winery as biodynamic.

Ten years after receiving biodynamic certification, 31-year-old Cooper Mountain Vineyards remains committed to innovation and crafting premium wines while respecting the soil and climate of the grapes.

Cooper Mountain Vineyards at a glance:

Timeline

- 1978—First vineyards planted.
- 1987—First vintage released.
- 1995—Vineyards certified organic by Oregon Tilth.
- 1999—Vineyards certified biodynamic by Demeter.
- 2002—Winery certified organic for operations and processing by Oregon Tilth.
- 2002—Becomes first U.S. winery to gain label approval for a no-sulfite-added wine under new National Organic Program Standards.

The Wines:

Pinot Noir

Oregon Pinot Noir, Reserve, and Five Elements (Meadowlark, Mountain Terroir, Old Vines, No Sulfite Added)

Pinot Gris

Oregon Pinot Gris, Reserve, and Five Elements (Old Vines)

Tocai Friulano

Oregon Tocai Friulano

Chardonnay

Oregon Chardonnay, Reserve, and Five Elements (Old Vines)

Pinot Blanc

Oregon Pinot Blanc Vin Glace

Malbec

A deep red wine made in Argentina using organic grapes, imported and available only at Cooper Mountain Vineyards

Located in Beaverton, Ore., and founded in 1978, Cooper Mountain Vineyards was the first winery in Oregon to be certified Biodynamic by Demeter and was certified organic by Tilth in 2002. With owners Dr. Bob and Corrine Gross’ vision and winemaker Gilles De Domingo’s skill, Cooper Mountain Vineyards creates classic pinot noir, pinot gris, pinot blanc, malbec and chardonnay. In 2007, Cooper Mountain Vineyards released its very first balsamic vinegar, the Aceto Balsamico Tradizionale. Tasting room is located at 9480 SW Grabhorn Rd., Beaverton, and is open noon to 5 p.m. year round. For more information, call (503) 649-0027 or visit www.coopermountainwine.com.

Media Contacts: Andrea Courtney
Randall PR / (206) 624-5757

PRESS RELEASE from Miles Media Inc.

Contact: Ty Cline, Manager – Water to Wine: (253) 853-9463
ty@watertowinshop.com

WATER TO WINE WINS THIRD PLACE IN 2009 – KING 5, EVENING MAGAZINE BEST OF WESTERN WASHINGTON CONTEST

Gig Harbor, WA, October 30, 2009--- King 5 and CityVoter.com announced the 2009 winners of the Best of Western Washington today in the wine shop category. Water to Wine achieved THIRD place out of the nearly sixty listings in the Puget Sound. “We appreciate all of those who voted for us and are honored to be recognized in this great contest.” Proprietor Steve Lynn replied, upon hearing news of the contest results.

A staunch supporter of his local community, Lynn looks forward to serving the wider audience this recognition brings. Over the course of the voting period, Water to Wine received over 90 5-star reviews on the King 5 contest site. As a tribute to Water to Wine’s service and selection, they were also voted “Best of Gig Harbor - 2009” by The Peninsula Gateway (Gig Harbor, WA, McClatchy-Tribune Information Services), in a record 6 categories. For more information contact Ty Cline: (253) 853-9463 or ty@watertowinshop.com.

About Water to Wine

Now celebrating ten years as the South Sound’s pre-eminent wine store, Water to Wine has the largest and most diverse selection of wines in the area. Proprietor Steve Lynn, Manager Ty Cline and Water to Wine’s knowledgeable staff delight in finding the perfect wines for every occasion. Water to Wine hosts complimentary tastings daily from the heart of Gig Harbor’s Historic Waterfront District and hosts frequent special winemaker tastings. www.watertowinshop.com

Tasting Notes:

by Nick Tomassi

Grandpa taught his grandchildren to enjoy wine with food. These are some of the excellent wines I enjoyed with food during the year.

Layer Cake, Primitivo (Zinfandel), Old Vine, 2007 (Puglia, Italy) \$15

100% Primitivo; Beautiful dark red color; aromas and flavors of inky black fruit, spice and white pepper, with hints of black cherries, plums and blackberry fruit, truffles, tar and espresso; medium body; creamy texture on the finish. (Alc. by Volume: 13.5%)

Snap Dragon, Cabernet Sauvignon, 2007 (CA.) \$9

Aromas and flavors: cherry and spice with hints of currant; medium body; smooth finish. (Alc. by Volume: 13.5%)

Castello di Gabbiano Pinot Grigio, 2008 (Italy) \$10

Blend: 85% Pinot Grigio, 8% Garganega, 7% Chardonnay; A dry white in a straw-yellow color with a pale green rim; aromas and flavors: notes of citrus and tropical fruits and hints of flowers; medium body; crisp acidity on a long finish. (Alc. by Volume: 12.7%)

King Estate, Signature Pinot Noir, 2007 (Eugene, Oregon) \$25

This delicious Pinot has a bright garnet color with a ruby tint; aromas: Bing cherry, raspberry, strawberry with hints of flowers, spice and currant; flavors: plum, Bing cherry and currant with hints of vanilla, black pepper, caramel and oak. It has a medium body with an elegant, lingering finish. Food Pairing: most any cuisine. (Alc. by Volume: 13%)

Dry Creek Vineyard, Beeson Ranch, Zinfandel, 2006 (Dry Creek Valley, CA.) \$34

100% Zinfandel; a dark garnet-red color; amazing aromas of white pepper, cardamom and hints of flowers; the palate is full of flavors of blueberry and dark cherry. This Zin is full-bodied with a long, balanced finish. (Alc. by Volume: 15%)

Have you heard about the 2005 Columbia Crest Reserve Cabernet Sauvignon that was just voted the Best Wine in the World by Wine Spectator? That's what the 1 in the yellow circle means. See The Wine Spectator comments below.

Ciao, Nick

#1 Columbia Crest

Cabernet Sauvignon Columbia Valley Reserve 2005

95 points / \$27
5,000 cases made
Washington

Columbia Crest, founded in 1978, is part of Ste. Michelle Wine Estates, which accounts for more than half the wine produced in Washington. The winery's ability to combine quality and value has earned it 14 spots in our Top 100. But it has reached new heights this year.

The Cabernet Sauvignon Reserve has an enviable track record: four out of its seven most recent vintages scored 92 points or higher. With an excellent growing season in 2005, winemaker Ray Einberger, who worked at Château Mouton-Rothschild and Napa's Opus One, crafted an exceptional wine. He used grapes from six low-yielding vineyards to create a blend of Cabernet Sauvignon with 5 percent Merlot and 4 percent Cabernet Franc. This wine belongs in the company of the world's great Cabernets and, with its low price and significant production, earns our 2009 Wine of the Year.

KWS Notes

Many thanks to Web Master Larry Sukut for his new design of our Kitsap Wine Society Web site, which includes Seamans new logo. Take a look, you'll love it!

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Many thanks to Program Chair Debbie Seamans, for the new Kitsap Wine Society Logo which you see for the first time at the top of the KWS Web site and this month's Newsletter..

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From the November 10, 2009 Board Meeting:

Thanks to KWS President, Peter Barnett for suggesting two interesting new concepts for our club.

He proposed a Wine Challenge and a Partnering With Others in months when there is no formal event scheduled.

The Wine Challenge: Members would hold small wine dinners in private homes, serving a specific varietal to family and friends, and sending the results to Publicity Chair, Nick Tomassi for publishing in the next month's Newsletter. Information would include details of the wine served, what the participants thought of it, what was served with it, what foods worked with it and what didn't. The first varietal selected was Zinfandel, to be the Wine Challenge for May.

Partnering With Others: KWS would have tastings at Wine Shops, Wineries, other Wine Societies like OPES, etc

These topics will be discussed again at the next board meeting. Send in your thoughts and suggestions to kitsapwines@yahoo.com.

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Members of the KWS board who are chairs of the various committees would really appreciate some help from members who could volunteer to help with the duties of the committees.

Program Chair Debbie Seamans is looking for help in planning Events. Maybe someone would be interested in developing the new ideas of the Wine Challenge and the Partnering. Please contact Debbie Seamans at 360-769-7100 or debbie@northwestregistration.com

Publicity Chair Nick Tomassi is looking for help with Marketing, including creating the flyers we use to publicize the KWS to groups in Kitsap County who might be interested in joining, and help with notifying media about events.

On that subject, as a member of the Kitsap Computing Seniors (KCS), I had the opportunity to leave flyers for the December Annual Cellar Dive at the Monthly meeting of the Kitsap Computing Seniors. They meet at 10am on the third Monday of each month in the Evergreen Room of the Silverdale Community Center. This month there were about 90 members attending. There is a guest speaker each month talking on topics of interest to seniors, and a pot luck lunch.

Also this month a member of the Silverdale Costco store was present at the KCS meeting, bringing two Costco cakes for the club. He agreed to place KWS December Annual Cellar Dive flyers in the employee area of the store for the store's 300 employees.

The above are just two examples of the simple work of Marketing the Kitsap Wine Society that the club needs help with. Please contact Nick Tomassi at 360-613-4243 or biz@tomassiwinecabinet.com

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Have an Idea for an event? Please Volunteer!

Do you have a hankering for a particular winery or grape variety? Would you just like to have a dinner at a restaurant with enchanting wines? Do you have an idea and want to share? Your Wine Society needs you! Remember, only YOU can prevent apathy. Volunteer for one of the events and have a second measure of **fun fun fun!!!**

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Reminder: For the most part, these events are designed as an educational and social experience, and are set up just for tasting. Please have dinner or a late lunch beforehand.

KITSAP WINE SOCIETY MEMBERSHIP FORM

Learning about and enjoying good wines and good food ... *in good company!*

You must be 21 to attend KWS events. Pay with credit card, check or cash. Details below.

Name(s) _____

New Member(s) ____ Renewal(s) _____

Address _____

Phone(s) _____ E-mail(s) _____

The Kitsap Wine Society's Board has four standing committees - Program Planning, Publicity, Membership and Finance. Would you help? Check all that interest you and the committee chair will contact you.

- Program Planning-Could include event planning, wine procurement, food preparation, event setup/cleanup, greeting & guest registration and/or food and wine service.
- Finance-Could include event budgeting, supply procurement and inventory and/or auditing the books once a year.
- Publicity-Includes the monthly newsletter, event promotion through distribution of monthly flyers, other website notices and newspaper notices.
- Membership-Computer work including promoting and tracking membership, using spreadsheets, letters, membership cards and nametags.
- Unsure, please call me!

Annual Dues: Single \$25 _____ Couple \$45 _____

How to pay for membership

1. If you wish to pay by check, send a copy of this completed form and check to 'Kitsap Wine Society' to: Membership Kitsap Wine Society, PO Box 1684, Silverdale, WA 98383

2. If you wish to use a credit card to pay your membership go to

www.nwregistration.com/kws

Please note: When you receive your invoice, the payee will be Northwest Registration Services whose services the Kitsap Wine Society employs. Send completed form via snail or email.

3. There is also the option of attending an event to check us out and then join. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee. Questions? kitsapwines@yahoo.com

Earn Wine Bucks

Bring a guest to an event and when the guest joins at that event, you are awarded a gift certificate worth \$5 for each sign up. Gift certificates can be used to offset members' fees at future events. The guest surcharge for the event will be applied to the membership fee. For instance, if a guest pays \$25 for an event, \$10 of that applies to the membership fee. Thus, the new member paid \$15 for the event, \$10 is applied to the membership fee.

For more information, contact Mary Earl, Membership Committee Chair kitsapwines@yahoo.com

LOCAL WINE TASTINGS - FULL UPDATED LISTING ON OUR WEBSITE! www.kitsapwines.org

WINE LINKS -- To learn more about wines and wine events, check out the wine links noted at the KWS website: www.kitsapwines.org