



KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Nick Tomassi by noon of the 25th of the month: biz@tomassiwinecabinet.com.

For more KWS news and information go to www.kitsapwines.org

In this Newsletter you will find:

1. The current KWS Event:
2. Planned Future Events:
3. Review of last month's Event
4. Message from the KWS President, Peter Barnett
5. Wine articles by Nick Tomassi
6. Tasting notes by Nick Tomassi
7. What to do if you have an idea for an Event on particular a winery or grape variety.
8. KWS Membership Form
9. How to Register for an Event
10. How to earn Wine Bucks
11. Final Note on the Newsletter

Also: Please visit www.kitsapwines.org for:

Cancellation Policy

Refund Policy

More Info on Future Events as it becomes available.

Wine Tastings

Wine Links

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

SAVE THESE 2009 DATES

October 2009 All About Red Wines, Event Date TBA (First or Second weeks in October)	Saturday, November 7: Thanksgiving Wines	December 2009 Event Date TBA: Cellar Dive
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Current Event

**Kitsap Wine Society
Presents
The Red Mountain Wineries Tour**

Please join us for a tour of wineries in the Red Mountain area
(Tri-Cities)

Saturday, 19 September 2009

We'll travel by bus from a hotel in Kennewick to the following wineries:
Hedges, Fidelitas, Kiona, Terra Blanca, Gamache and Goose Ridge,
ending the day with wine tasting and a catered dinner at Cañon de Sol Winery.
(please note: we may change or add wineries depending on winemaker conflicts)

At selected wineries we will have something special arranged,
like talks with winemakers or special tastings,
and a light luncheon will be served when we are at Fidelitas.

Dinner at Cañon de Sol will be catered by Castle Catering.

We will enjoy a buffet-style meal of:

Merlot Marinated Sirloin, Roasted Garlic Mashed Potatoes,
Roasted Vegetable Salad in a Balsamic Marinade, Mixed Greens tossed with Carmelized Walnuts,
Gorgonzola & Raspberry Vinaigrette, Bakery Fresh Rolls & Butter,
Triple Threat Chocolate Squares and Castle Gold Coffee Service.

After dinner our bus will return us to the hotel.

Cost for the above:

Early-bird (received and paid for by 7 September 2009): \$75/pp for Kitsap Wine Society (and other local Wine Society) Members - \$80/pp for non-members

Regular (received and paid for after 7 September 2009): \$85/pp members - \$90/pp non-members

While transportation to/from Kennewick and any hotel reservations are
NOT included in the wineries tour price,
we have reserved a block of rooms for your convenience on both Friday, 18 September
and Saturday, 19 September at the [Hilton Garden Inn in Kennewick](#).

Please contact the hotel directly at 1.509.735.4600 to reserve a room
and mention that you are with the Kitsap Wine Society
to receive our special rate of \$89 per night (+ tax).

This rate does NOT include breakfast but the hotel does have a full breakfast buffet
(which includes made-to-order omelets) for only \$9.95/pp + tax.

For anyone coming over on Friday, a special evening at Bookwalter winery is included. Wine tasting and music will be complimentary and there will be desserts available for individual purchase.

A Saturday morning visit to the Prosser Farmer's Market may be something to look into as well. Peter Barnett, our KWS treasurer, says it's fantastic! The web site for this is <http://www.prosserfarmersmarket.com> if you want more information.

For those who may want to arrive on Friday, we have a table reserved at Bookwalter Winery where we will enjoy a tasting (7:00pm, Friday 18 September).

You may stay at our reserved table after the tasting and spend the evening sipping wine and enjoying appetizers/snacks and desserts (available for individual purchase) and listening to live music which Bookwalter Winery provides on the weekends.

For more information www.kitsapwines.org or Debbie Seamons
debbie@northwestregistration.com 360 871-1997

FUTURE EVENTS

October 2009 Event

1st or 2nd week

All About Red Wines – Compare Cab, Merlot, Pinot Noir, etc. and sample with savory & sweet foods.
Debbie to contact Capriccio's, Elks, Long Lake Park, etc for location

November 2009 Event

Saturday, November 7

Thanksgiving Wines

Monica's Waterfront Bakery?

Monica to do a mini-Thanksgiving dinner with appropriate wines which we could purchase by Thanksgiving

December 2009 Event

1st or 2nd weekend in Dec

Cellar Dive

January, 2010

Wine & Chocolate, Location: Ambrosia

Date: TBA

February Saturday, Feb 13, 2010

Sweetheart Winemaker Dinner; FULL DINNER IF AT MONICA'S

March 2010

Thursday, March 11 or 18 open; Greek Food & Accompanying Wine at Monica's

3rd week in May 2010

Regional Wine tasting

Message from the President

September, 2009

Greetings Fellow Wine Aficionados:

Let me introduce myself: My name is Peter Barnett and I have the honor of being the new President of the Kitsap Wine Society! This has been an interesting month for the KWS board with some unexpected changes, but we have collected ourselves smartly and are now swinging into action with the fall schedule. We are very excited about the trip to the Red Mountain appellation in September since it will give us a chance to both taste wine and talk to the winemakers, so if you are even

thinking about it then sign up now – the event is a bargain but space is limited to 20 people. Ellen and I toured the region last fall and I can say with confidence that it is well worth the trip. You might want to bring some buckets or boxes along too, since the farmers markets are bursting with great stuff at this time of year including varieties of fruits and peppers that we don't normally see here. You can check out which ones are open on Sunday morning by going to the Washington State Farmers Market Association web site.

The August Fresco Dining wine event was a great success thanks to Mary Earl and her hard-working helpers, but I have to reveal that we experienced problems with the event registration due to our growing pains as KWS attempts to move into the cyber age. I speak for the board and apologize if anyone was (or felt) inconvenienced, but we are taking careful note of the "hiccups" and have already corrected problems with the registration form and are streamlining some of our internal processes. One thing you can help us with is to make note of the published cutoff dates and make sure that your payments are sent in time to be received by that date: if for some reason you have signed up but cannot pay on time, then an email to Debbie at Northwest Registration Services would be appreciated in order to avoid you being "wait listed" if the event fills up before your money arrives.

That said: I and the rest of the board members are determined to make this a fun and interesting group that you are happy to belong to. You can see the proposed schedule for the rest of the year and beyond in this newsletter, but we would welcome your suggestions if you can come up with an idea or theme that our Events Committee has not thought of. They indicated that a lot of good wine was tasted while brainstorming the schedule, so you might even consider joining the committee. Please email any suggestions to Kitsapwines@yahoo.com and they will be passed along.

I have given contact points for registration and suggestions, and I want to give you one more. As I mentioned, the job of the Board is to make KWS events a happy experience, but we are human, and if for any reason you have an issue with the society that you don't wish to share with the entire board, then please email me at pbarnett@silverlink.net and I will treat it with the strictest confidence. We value each and every member and encourage conversation – complimentary or critical.

I've probably run on more than I should in my first article, but in closing I want to thank Nick Tomassi for taking on the onerous task of preparing this newsletter. Nick was a co-founder of KWS and has always been there when most needed – he has contributed much throughout our existence. If you have any suggestions for changes or things you would like included in this newsletter, then send him a note.

Peter

LOCAL WINE EVENT

O.P.E.S. #75 A SUMPTUOUS CHAMPAGNE SUNDAY BRUNCH

Location: JOY'S BISTRO IN PORT ANGELES

DATE: Sunday, September 13, 2009 at 11:30 a.m.

Cost: \$30 for members; \$35 for non members and guests

Hostess: Gloria Farmer

Save this date, to enjoy a spectacular Champagne Sunday Brunch with Barefoot Wines and Bubbly and Joy's Bistros fabulous cuisine.

The Barefoot Winery believes in making and selling wines, and now champagnes, that are both delicious and affordable for first time wine consumers and hard core aficionados.

Joy from Joy's Bistro has planned a luscious warm spinach salad with chopped egg, shallots and a bacon vinaigrette to be paired with a Barefoot Pinot Gris. Two champagnes will compliment mini crab cakes with lemon hollandaise and avocado and a cured salmon dish with crème fraiche and potato rosti.

A port poached pear with vanilla ice cream, toasted almonds and honey dessert is paired with another champagne.

Get Barefoot and have a great time!!!!

Make reservations prior to September 7, 2009. Limited to 35 people so please book early by sending your check.

EVENT REVIEW FOR: August 23, 2009 *The Art of Fresco Dining*

This was the first event I have been to since being a member for 4 or 5 years. I thought it was wonderful. I had a great time.

Wendy Smith

Many Hands Make Light Work

The August event was made possible in large part by the volunteer efforts of member **Andy** and guest **Michele Campbell**, very organized planners and shoppers, but most of all, chefs and bakers extraordinaire; member **Vic Keranen**, who came up with the extraordinary dessert served with Limoncello, handpicked the blackberries, grilled the pineapple and shared an extraordinary bottle of Banfi Brunello di Montalcino 1997 with the kitchen staff; five year member, **Wendy Smith**, at her first ever event, gets my Volunteer of the Year award for jumping into the dishwashing fray and keeping the counters free for guests **Carrie Ray**, **Judy Rodriguez** and **Michele Campbell** to put the dirty dishes they had cleared.

To the **Oehlerkings**, guests **Ted, Sr.** and **Sharon**, members **Ted** and **Cece Grasso** and member **Sue Fox** for their kind and generous offer to help setup nametags, the tables and chairs, arrange the tablecloths, napkins and wine glasses and artfully decorate the tables with the briefest of instructions. Member **Ted Oehlerking** also joined in the fun in the kitchen and turned out an aromatic pot of polenta while tomatoes were chopped, basil was chiffonaded, parm was ground, pasta boiled and pineapple de-eyed by sous chefs **Wendy Smith**, **Michele Campbell**, **Vic Keranen** and **Judy Rodriguez**.

The clean up crew turned out to be members who were attending a board meeting following the event. At-large **Vic Keranen** and **Larry Sukut**, member **Inga Carmack**, President* **Peter Barnett**, Publicity Chair **Nick Tomassi**, Treasurer* **Andy Campbell**, Secretary **Sue** and member **Brian Burns** and members **Linda** and **Joe Costello**.

The other part of the equation were all those wonderful members and guests who enjoyed themselves and learned a little about the foods and wines of Sicily, Gavi, Alba and Montalcino and appreciated the effort that went into the production of this event. And perhaps willing to join in the production of the next event they attend?

Many, many thanks to **Vic Keranen** who hauled, mowed, chopped and lent many tools and kitchen equipment including the tennis racket shaped bug zapper to make the place presentable.

My very sincere thanks and appreciation to all the volunteers and diners for this lovely afternoon. Me? I was sitting on a blanket in corner of the yard appreciating the exceptional qualities of an aged Brunello and making a list of all the fine friends to remember to thank.

Mille Grazie,

Sister Mary Marche' (Otherwise known as Membership Chair, **Mary Earl**)

*See president's message for more info.

Articles by Contributors

Eleven Winery, Bainbridge Island

By Nick Tomassi

Eleven Winery is one of the new, small, family-owned wineries in Washington State, owned by Matt and Sarah Albee. Meeting Mr. Albee at the winery, I found a tall, slim young man with a look that you would expect of a professional bicycle racer, which in fact he was, racing against the best of them, including Lance Armstrong, on the French and Italian circuits.

He explained that the winery gets its name from a bicycle racing term that relates to his approach to the winery and to winemaking: On a typical modern road bike the smallest cog in the rear cluster has eleven teeth, and it's the one that produces the maximum gear ratio. Therefore, when you're at the point in the race when it's all or nothing, when there's no choice but to put every ounce of strength and determination you've got into the pedals no matter how much you're already suffering, when you have to give it absolutely everything you've got, you use The Eleven.

All riders on the team get salaries from their sponsors plus share in prizes. Top riders get endorsements, from places like clothing companies, etc. Albee said that in Europe one can make a living at bike racing, but he reached the limit of his potential before he could earn a living at it. 1998 was his last year of racing.

Originally from Whidbey Island, he graduated with a bachelor's degree in Physics from Harvey Mudd College, in Southern California. He said he just fell into a job working for a software company when he moved to the Bay Area from Boulder Colorado, mainly for bike racing. A lot of top riders leave Boulder during the winter to train in warmer locales. He believes that in the midst of some mind numbing research for the software company, an epiphany struck and a voice said "you should try winemaking."

The Albees met in 1995 at his sister's wedding. Sarah from Victoria, and went to the University of British Columbia the same time as Matt's sister, and maintained their friendship. He met her a few times over the years and they hit it off. In 1996, e-mail addresses facilitated correspondence. Sarah moved to the Bay Area where he was working, and that was that.

Albee and soon-to-be-wife Sarah had become interested in wine and spent some of their leisure time exploring California wine country. He went to a small local winery where they make some great wine and offered to help out. He met the winemaker, Dane Stark, at Page Mill Winery, a small winery near where they lived in Menlo Park, California. Stark was just a couple years older than Albee, running a winery that his father had started in 1976 in a cellar he dug out under their home.

Stark said sure and he was hooked instantly from the very first day. I knew that was what I wanted to do. I told him I was going to be his apprentice and he was going to teach me everything that he knew. That was in 1999, about three weeks after Sarah and I got married. She had no idea what she was getting into! She thought she married an ex-bike racer but it turned out that she had married a winemaker. I feel like winemaking chose me, not I chose it.

It was September, and small winery owners are eager to accept offers of volunteer help with the harvest. Within a few days he was standing atop the crush barrel dumping 30-pound boxes of grapes into the crusher/destemmer. Then and there he knew that little voice was right. He started going to the winery in the morning before work. After a few days, Stark suggested that he make a barrel of his own wine right then, while the grapes were still available. Albee found the grapes to make a barrel of Chardonnay in 1998, and continued helping out at the winery after harvest ended.

He became an apprentice to the winemaker, and over the next three years, spent as much time as possible working at the winery, learning how to make great wine. Using Page Mill facilities and his

own label, he produced one barrel in 1999, four barrels the next year in 2000 and twelve barrels in 2001. Having reached the limit of space available, he knew that if he was to continue to grow and be in the wine business, he needed to find a place of his own.

After spending three seasons as an apprentice winemaker, the Albees moved to Bainbridge Island in 2001 to be closer to their families and start a family of their own, in addition to starting their own winery. They now have two sons, a five and a one year old, and a winery making 1,000 barrels a year. Mrs. Albee is also employed as a software designer for a small design company.

The Albees searched all over Puget Sound to find a location with good character, a good place to raise a family, a somewhat rural area in order to have a substantial business out of the home and within commuting distance of Seattle for work. The Bainbridge Island location met all their requirements.

Albee said, A place like this with a big garage in the Bay Area was too expensive to buy, it would be a multi-million dollar estate down there. I grew up on Whidbey Island and Sarah's from Victoria, so this is home for us. We came back here and found this place which was a fixer-upper. I spent a year fixing up and we re-financed it and used the additional money to create the winery. Sounds like starting a winery in your garage is the official way to do it in Washington State.

The winery has a sizeable garage on the north side of the house, with no direct sun exposure. Albee believes that one of the great things about making wine in the Northwest is you don't have to have active heating or cooling systems for the winery, just really good insulation.

Albee's background as winemaker includes a couple of courses at UC Davis. He was not especially impressed with the quality of instruction, since he had come from one of the top technical colleges in the nation, with a physics degree. Having a really strong science background helps a lot.

Their wine can be found in their Tasting Room, Town & Country, Walt's Market in Lynnwood Center and Winslow Way Café on Bainbridge Island; Olympic Wine Shop, Central Market and Mor Mor Bistro in Poulsbo; Silverdale Market, Silverdale; Wine Seller, Wild Coho Restaurant, Café Nola and Madoka in Port Townsend.

Future Plans: At 1,000 cases now, that's about all the space available now. After both kids are in elementary school they'll consider expanding. Albee said, At sometime in the future when we're profitable, we're thinking about changing business model to Newman's Own, where all profits go to charity. Sarah and I would like to give something back to our community.

The Wines

Tasting through Eleven's eight wines I found them all excellent, and four really stood out. I especially enjoyed the 375 ml, 2006 Pinot Gris Port, (\$19). A white Port with a huge, creamy mouthfeel accompanied the Pinot Gris aromas and flavors of ripe honeydew melon with hints of citrus. Should go great with creamy desserts.

I found pear, tropical fruit and melon aromas and flavors, with just a hint of vanilla in the 2005 Pinot Gris, Oregon (\$17)

I was also really impressed with the 2005 Malbec, Windy Ridge Vineyard/Horse Heaven Hills (\$27). It has a full-bodied, creamy mouthfeel with cherry, blackberry and spice aromas and flavors.

The 375 ml, 2005 Cabernet Sauvignon Port (\$21) was especially smooth, not too sweet on the palate, and should be excellent paired with slightly sweet dark chocolate.

Visit their Web site for information on the 2005 Sauvignon Blanc, Artz Vineyard/Red Mountain (\$14), 2005 and 2006 La Primavera, Dry Rosé (\$19), 2004 La Ronde, Yakima Valley (60% Cabernet Sauvignon, 40% Syrah) (\$21) and 2004 Syrah, Alder Creek Vineyard/Horse Heaven Hills (\$25).

Eleven Winery is located at 12976 Roe Rd NE., Bainbridge Island, WA 98110, and open by appointment only (call 206.780.0905). Their Tasting Room, 278 Winslow Way East, Bainbridge Island, WA. 98110 (206.842.4669). Hours of operation are 12 - 5 Wednesday through Sunday (Saturdays from 11); Closed in January. Visit the Web site: www.elevenwinery.com; e-mail: matt@elevenwine

The inaugural Kitsap Wine Festival at Bremerton's Harborside Fountain Park. by Nick Tomassi

On Sunday, August 23, 2009 2:00 to 6:00 p.m. I attended the inaugural Kitsap Wine Festival at Bremerton's Harborside Fountain Park, a celebration of food and wine on Bremerton's scenic waterfront, benefiting Harrison Medical Center Foundation. The weather cooperated and it was most pleasant.

This festive outdoor walk-around event featured wine tasting from twenty Northwest wineries and cuisine provided by Chef Marsha Henry of Kitsap Conference Center, Chef Shawn Walker of Anthony's at Sinclair Inlet and a variety of local artisan food producers. Guests meandered through the spectacular Harborside Fountain Park, enjoyed live music and took in views of Puget Sound and the Port of Bremerton Marina.

Kathy and I tasted the wines and foods from the wineries, restaurants and Chocolatiers listed below, found them excellent and generally had a very enjoyable time. We met some old friends and acquaintances and discussed the event and the Kitsap Wine Society. Tom and Betty Hyde and a few others made some suggestions about the KWS which I'll discuss with the KWS Board at the September Board meeting.

✦ **WINERIES:** Forgeron Cellars, SYZYGY, Balboa Winery, Chateau Ste. Michelle, Columbia Winery, Hard Row to Hoe, Novelty Hill, Mercer Estates, DiStefano Winery, Whidbey Island Winery, Gordon Brothers Cellars, Hightower Cellars, Camaraderie Cellars, Olympic Cellars, Vin du Lac, Domaine Ste. Michelle, Snoqualmie Winery, Dusted Valley Vintners, Revelry Vintners, Thurston Wolfe Winery, Yellow Hawk Cellar, Zero One Vintners, Isenhower Cellars, Northwest Totem Cellars, Beresan Winery, Tagaris Winery, Eliseo Silva, Kiona Vineyards and Winery, Domaine Drouhin, WillaKenzie Estate, Ponzi Vineyards, Dunham Cellars, Corliss Estates, DeLille Cellars, and more.

PLUS: Amy's Chocolates, Crimson Cove Smoked Salmon, Monica's Waterfront Bakery & Cafe, Mt. Townsend Creamery, Puget Sound Wine Cellars, Sound Bites Sauce and Spread Co., and Water to Wine.

Next Month's article: What Causes Drunkenness, from The Drunk Man's Guide to Alcoholic Beverages, Mixed Drinks, Beer and Wine.

TASTING NOTES:

by Nick Tomassi

Wine Pick August, 2009

Laurel Glen "ZaZin", Zinfandel, 2007 (Lodi, California) \$17

FANTASTIC! one of the best Zins I have ever tasted. Please remember that everyone's palate is different, so you might not agree. I have asked John Ready of The Puget Sound Wine Cellar in Port Orchard to get me two bottles of this one so I can taste it again. Call him at (360)405-0264 if you would like to try it.

This is a blend: 85% Zinfandel, 15% Petite Sirah; Style: dry red; dark red color; aromas and flavors: dark red fruit; medium body; smooth, balanced finish. Food Pairing: hearty dishes like rich vegetarian pastas. (Alc. by Volume: 15.5%)

King Estate, Varietal Domaine Pinot Noir, 2007 (Salem, Oregon) \$60

Style: dry red; deep garnet red color; aromas: cherry, floral, currant, cranberry and dried rose petal; flavors: vanilla, cherry, caramel and pepper spice; medium body; long finish. (Alc. by Volume: 13%)

King Estate, Next Riesling, 2008 (Salem, Oregon) \$12

Style: off-dry white; light straw yellow color; aromas and flavors: citrus, peach, apricot; medium body; balanced finish. (Alc. by Volume: 12.5%)

Sagelands Vineyards, Riesling, 2007 (Wapato, Washington) \$14

A 100% Riesling in an off-dry style. It shows aromas and flavors of white peach, D'Anjou pears and citrus with hints of minerals and flowers. A medium-bodied wine, balanced with nice acidity on the finish. Food Pairing: lighter fare such as halibut, chicken in a cream sauce, or light Thai or Vietnamese style cuisine. (Alc. by Volume: 11.44%)

Cambria Winery, Santa Maria, CA. 2004 Katherine's Vineyard Chardonnay (\$16).

Grape Varietals: 99.9% Chardonnay, 0.1% Viognier; Style: dry white; medium straw color; aromas of ripe citrus (tangerine, pink grapefruit, lemon-lime) and oak spice aromas; flavors of peaches, pears, pineapple, tangerine, grapefruit, green apple; medium body; crisp finish with hints of vanilla and citrus.

Bodegas San Martin, Senorio de Unx, Crianza, 2004 (Spain) \$13

Tasting Notes: Blend: 80% Tempranillo and 20% Garnacha; Style: dry red; ruby red color; aromas and flavors: ripe red berries with hints of spice and toasted vanilla; medium body; complex, balanced finish. (Alc. by Volume: 13.5%)

Two Mountain Winery, Zillah, WA. 2004 Syrah (Yakima Valley, Washington) (\$22).

A luscious Syrah in a deep red color, it has aromas of plums, blackberries, tobacco, earth and spice, and flavors of berries and dark cherries. It is full-bodied with soft tannins and a hint of oak on the finish. (Alc. by Volume: 13.5%)

Wine Pick July, 2009

Meridian Vineyards, Paso Robles, CA. 2005 Cabernet Sauvignon, California (\$10).

Dark red color; black cherry, spice and vanilla oak aromas; raspberry jam, red cherries and black pepper spice; flavors; medium body; well-balanced finish.

Caio, Nick

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!!!**

Reminder: For the most part, these events are designed as an educational 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 Transfer Funds

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.

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

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