

Volume 2, No. 8
August 2, 2005

KITSAP WINE SOCIETY
NEWSLETTER

(See the KWS website at www.kitsapwines.org)

UPCOMING EVENTS

August — Cabs and Syrahs just don't cut it when it's 80 degrees outside, do they?

Join us for a REFRESHING summer white wines tasting August 13, 7 pm, at the Kitsap Golf and Country Club. Beat the heat while you compare Washington State and German Rieslings, an oaked Chardonnay with a nonoaked version, and other whites, for a total of seven. Accompanying foods include bagels with smoked salmon and dill cream cheese, and a raspberry vinaigrette spinach salad with candied walnuts. This event will be chaired by Tom Devlin and Tracy Chellis and costs are \$23 for members and \$29 for sponsored guests.

Registrations must be postmarked by August 8; the cancellation deadline is also August 8. Mail checks to: KWS Event, P0 Box 1684, Silverdale 98383. If you would like to assist with wine pouring, greeting, etc., please contact Tom and Tracy at flop4@corncast.net or 360-394-2459.

September — “The Essence of Wine,” a wine learning experience, will be co-chaired by Charlie Morgan and Nick Tomassi on September 16, 7 pm, at the Kitsap Golf and Country Club. A call for volunteer chefs will be forthcoming.

Because the bouquet of a wine is its most complex and fascinating characteristic, Charlie and Nick will introduce us to the mysteries of an aroma essence kit. Wines for the evening will be a Riesling, a Viognier, a Sauvignon Blanc, a Pinot Noir, a Cabernet Sauvignon, a Zinfandel, and a Barolo or Brunello. We will compare their aromas to the aromas provided in the kit. This event must be limited to the first 38 paid reservations (\$26 for members, \$32 for guests).

Send a check made out to “Wine Essence Event,” to: KWS, P0 Box 1684, Silverdale, WA 98383.

October — “Winemaker's Dinner” Co-Chaired by Mary Earl and Charlie Morgan. Watch for details.

Remember: For the most part. 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 Wine Lovers,

The difference between tasting and connoisseurship is knowledge! Connoisseurship requires that you taste a wine at different stages - while young, in its teens, then twenties, and then thirties. That way, you get to know its evolution. Until you have tasted wine as it develops, sampled it with various cuisines, and decided at what point along the way you have derived the most pleasure, you just taste. The road to connoisseurship is littered with many bottles.

Many times, tasters and connoisseurs are caught up by reports of high-priced wines that are the de rigueur of wine marketers. To read these reports, you might believe that wines that taste fantastic must cost a pretty penny — but I tell you there are wines at under \$10 that are remarkable. Trust your palate! Read and taste, read and taste.

The annual summer barbeque is a case in point. We tried wines other than Cabernet or Chardonnay. Andy's baked mussels were perfect with the Vernaccia, Barbera, Dolcetto and Montepulciano - all the luscious red grapes that were explored. The sausage and the sublime stuffed chicken dish from the kitchen of Rick Calvin were perfect fare for the reds. What a great evening of wine, food and fellowship. Many thanks to Andy Campbell, Rick Calvin, Cindy and Bruce Cole, Coreen Johnson, Pam Mayo and Janice Lounsbery. It would have been impossible to pull this off as gracefully without their help and coordination.

If you are an incurable red wine drinker, then you owe it to yourself to explore the wonderful world of whites. Do not discount this advice! You cannot be a connoisseur and eschew whites. Heed my warning and get thee to the August 13~ tasting. Contact Tom Devlin or Tracy Chellis.

Speaking of whites, while I write this, I'm savoring a California Central Coast Chardonnay. It's hot outside and this chilled 2001 quaff is perfect with grilled scallops in an orange and ginger sauce on a bed of greens. No Merlot or Pinot could do this justice.

Smelling in September. Vice-President Charlie Morgan and Founding Father Nick Tomassi will conduct a veritable plethora of aromas associated with varietals, oak and terroir. This program will use a box of 36 aromas; we plan to hold another smelly seminar next year. This one is strictly limited to 40 people.

October 8 will be the date of our first winemaker dinner — with Mike Scott of Lone Canary Winery in Spokane. Mike intrigued me last April with three renditions of red wines. Basically he made an American version, a French version and an Italian version, using different blends and different oak that makes subtle variations on the same theme. This event promises to be another learning experience.

November and December are in need of event ideas and chairs. Have you hugged your -wine society this year? Contact me for more info or the Wine Police will come a-calling,

Mary Earl

**Next Board Meeting: August 16, 6:41 pm, at Tony's Pizza, 4908 Kitsap Way.
Officers, board members, event chairs, and all members are welcome.**

JULY EVENT REVIEW - (Includes prize-winning salads and other recipes)

Sixty-seven members and guests enjoyed an "Italian Grill" BBQ on an idyllic Saturday afternoon at the Big Red Barn. Billed as a "casual get together," all feasted on clams in broth with tomatoes, olives, and garlic; polenta with caramelized onions and parmesan; Grilled Italian sausage; and excellent stuffed chicken breasts. Italian wines presented by wine importer Chosen Grapes included: Cortese Verdicchio de Jesu (\$10), Poggio Romit Chianti (\$10), Reverdito Barbera d'Alba (\$15), li Ginepro Rosso di Toscano (\$15), Varaldo Dolcetto d'Alba (\$21), and Citra Montepulciano d'Abruzzo (\$7).

There were 13 imaginative salads (no doubles!) entered in the salad contest, with Tom Hyde taking first place for his Arugula and Fennel Salad. Tied for second place were Oli Rohrer/Peter Riley for their Broiled Pepper Salad and a mystery winner. Judy Morgan came in third with Rotini Salad. The winners were awarded (what else?) Italian wines: Pehisaro Langhe (\$47), Anselme San Vincenzo (\$12), and Manucci Droanda Rosso (\$20)

Event Chair Andy Campbell thanks Coreen Johnson, Rick Calvin, and Bruce and Cindy Cole for all their assistance in setup and in the cooking department.

OVEN-ROASTED CLAMS

(Serves 4)

1/2 C diced bacon	3 Tbsp white wine
3 Thsp oil	4 sprigs thyme
6 sliced mushrooms	1 C cherry tomatoes, halved
2 cloves garlic, minced	1/2 C kalamata olives
6 Thsp butter	2-3 lb clams, scrubbed clean
1 lemon	

In large ovenproof pan brown bacon. Add oil, mushrooms, and garlic, cooking until tender. Add butter, wine, tomatoes, olives, and thyme. Bring to boil, then add clams and the juice of 2 wedges of the lemon. Cover and transfer to 500 deg oven for 12-15 minutes.

Ladle clams and juice into 4 bowls, discarding clams that did not open. Garnish with lemon wedges.

STUFFED CHICKEN BREASTS

(NOTE: Rick's one of those cooks who "wing it" without a written recipe; the following is what he remembers he did for the BBQ.)

First, the sauce: I roasted red bell peppers on the grill, then peeled them and rough-chopped them up. I smoked them on the grill for about 1/2 hour, then put them in a bowl

with olive oil, fresh minced garlic and fresh finely chopped rosemary.

Parboil the chicken breasts about 5 minutes, then grill them on one side only until about half done. Slice the chicken breast almost in half, leaving a hinge on one side. Stuff the chicken with a slice of provolone, one or two fresh spinach leaves, and a tablespoon of the sauce.

At the barbecue I finished them on the grill for about five minutes (placing the previously ungrilled side over the coals) — while basting them with the sauce.

BROILED PEPPER SALAD

(Serves 6)

4 red or yellow peppers (or both)	2 Tbsp capers
18-20 black or green olives	
6 Tbsp extra-virgin olive oil	2 Tbsp balsamic or wine vinegar
2 cloves garlic, finely chopped	Salt and freshly ground black pepper

Place peppers under a hot broiler, turning occasionally until black and blistered on all sides. Remove from heat and place in a paper bag for 5 minutes. Peel the peppers, then cut into quarters, removing stems and seeds. Cut into strips and arrange in a serving dish. Distribute the capers and olives evenly over the peppers.

For the dressing, mix oil and garlic together in a small bowl, crushing the garlic with a spoon to release as much flavor as possible. Mix in the vinegar, and season with salt and pepper. Pour dressing over the peppers, mixing well; allow to stand for at least 30 minutes before serving.

ROTINI SALAD

1 pkg rotini pasta	3 green onions, sliced
broccoli flowerettes	Italian seasoning
Italian sausage	Shredded Parmesan to taste
1 small can sliced black olives	olive oil

Cook rotini; during the last 10 minutes, steam the broccoli on top. Remove from heat; plunge the broccoli in ice water and drain the rotini. Slowly cook the sausage until done. Mix all ingredients together and serve warm or cold.

NOTE: This recipe should be made to the cook's taste, adding more or less of everything if it's good as a summer side dish or winter dinner.

ARUGULA AND FENNEL SALAD

(Serves 4-6)

2 Tbsp. walnut oil	1 lg Fuji apple, thinly sliced
1 Tbsp olive oil	2 C packed arugula leaves
1 Tbsp sherry wine vinegar	1/4 C Italian parsley
1 small shallot, minced	1 C thin-sliced parmesan (Regianno)
2 small fennel bulbs, quartered, cored and thinly sliced (4 C)	

Wisk first four ingredients together as dressing; reserve. Combine the fennel, apple, arugula, and parsley in a large bowl. Add the dressing to coat, then top with shaved parmesan.

MEMBERSHIP — KWS membership stands at 97, with our newest members: Linda Paladin, Raymond Combs, and Tom and Betty Hyde. Welcome!

WINE TASTINGS - CHECK 'EM OUT ON OUR WEBSITE!

If you know of additions or deletions, please let your editor know...

MEMBERS' TASTING NOTES --

This space is available if you want to describe your discoveries?

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

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbery by the first day of each month via blounsbery@wavecable.com

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, P0 Box 1684, Silverdale, WA 98383 ,for questions call 360-394-2459 or Kitsapwines@yahoo.com