



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 Contributors:
 - Organic Wine by Nick Tomassi
 - The Fountain of Youth by Jennifer Jordan
 - Bourgeois Family Beaujolais Nouveau Wine Selections by Bourgeois Family
 - David Lake passes away by Wine Press NW Magazine, Oct. 6, 2009 edition
 - REMINDER: Registration For Events by Debbie Seamons, Program Chair
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
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Also: Please visit www.kitsapwines.org for:

Cancellation Policy

Refund Policy

More Info on Future Events as it becomes available.

Wine Tastings

Local Wine Links

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

SAVE THESE 2009 AND 2010 DATES

Friday, December 11: Annual Cellar Dive Ambrosia Catering	Thurs., January 14, 2010 Wine and Chocolate Eagle's Nest, Kitsap Park- Rec., Bremerton	Saturday, Feb 13 Sweetheart Winemaker Dinner Location TBA
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Current Event

Kitsap Wine Society Presents

Thanksgiving Potluck

Date: Sunday, November 8

Time: 6:30pm to 8:30pm

Location: The Evergreen Room at the Silverdale Community Center for a

Cost: \$25/pp Members, \$30/pp Guests and Non-members

Eleven Winery (Bainbridge Island): Matt and Sarah Albee will be presenting their wines for a Thanksgiving Dinner: 2008 La Doyenne (off-dry Sauvignon Blanc), 2008 La Primavera (dry Rosé), 2006 Syrah and 2006 Pinot Gris Port.

KWS will provide the turkey (roasted and smoked). Attendees should bring a favorite Thanksgiving side dish or dessert and will be asked to identify what they'll be bringing when registering. We may end up requesting a different dish if we are getting too much of a good thing. Please see the Kitsap Wine Society web site for more information, pricing and registration.

(See the September 2009 Newsletter for the article on Eleven Winery by Nick Tomassi)

Please register online at <mailto:F1C61AAD-B65D-461A-81A6-AB6B9F7325BA@nwregistration.com> or by sending a check to ALL ABOUT RED WINES, PO Box 1684, Silverdale, WA. 98383 as soon as possible.

Event deadline for registration is November 1

For more information www.kitsapwines.org or Debbie Seamans 360-769-7100
debbie@northwestregistration.com

Future Events:

December 2009

Event: The KWS Annual Cellar Dive

Date: Friday, December 11

Time: 6:30 to 9:30pm

Location: Ambrosia Catering, East Bremerton

Cost: \$30/pp

Registration Deadline: Dec 4

The Kitsap Wine Society will provide some elegant hors d'oeuvres to savor with your favorite bottle of wine (at least 5 years old) that you bring from your cellar. We'll arrange the event by varietal and

attendees will be requested to let us know what they'll be bringing so that we can make the seating arrangements. We may suggest a retail price range for your wine.

January, 2010

Event: Chocolates, Wine & Port

Date: Thursday, January 14

Time: 6:30 to 8:30pm

Location: Eagle's Nest, Kitsap Parks & Recreation Building in Bremerton

Cost: TBA

Matthew Carter of Carter's Chocolates (<http://www.carterschocolates.com/www.carterschocolates.com>) will discuss chocolate and the making of fine chocolate treats. We will be sampling some of his creations with Port and other wines.

February, 2010

Event: Sweetheart Winemaker Dinner

Date: Saturday, Feb 13

Time: TBA

Location: TBA

Cost: TBA

March 2010

Date: Thursday, March 11 or 18 (open)

Event: It's All Greek to Me!

Time: TBA

Location: Monica's Waterfront Café, Silverdale

Cost: TBA

Monica's will provide the delicious Greek food and wine pairings.

April 2010

Date:

Event: Annual Meeting

Time: TBA

Location: TBA

Cost: \$0

We'll be doing "Tax Man Wines", 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.

Information on all these events will be posted online at Kitsap Wine Society Web site, www.kitsapwines.org, so get into the habit of checking the web site regularly to plan your attendance!

Message from the President

Greetings Fellow Members:

It's nice to be back in the great Pacific Northwest! Ellen and I just returned from a week at Lake Rabun in the upper Northeast part of Georgia, where we were fortunate to see the trees displaying their autumn colors in wonderful crisp, cool weather. We had a great time, and while we were there

we had the chance to visit Tiger Mountain Vineyards - an award winning winery where I got to talk to the winemaker and sample their extensive lineup of wines. It turns out that their climate is similar to ours, and as a result the grapes were harvested at a lower sugar level; consequently, all of their wines had lots of flavor but were lighter in style and somewhat tarter than those from eastern Washington and more in line with what is grown in the cooler climate of Bainbridge Island.

Those who are used to the big, bold flavors of California and eastern Washington reds might be disappointed in the flavors, but we were fortunate to dine at a local historic inn that paired these wines perfectly with local cuisine and we had a magnificent dinner where the wines shone. As I think back on that experience and the October blind tasting that turned into a wonderful educational experience, I am more convinced that most wines are a chameleon whose identity can never really be captured in one taste, and are just waiting for the right food to bring out their best characteristics.

With that in mind I urge you to sign up for the November Thanksgiving Potluck that features Eleven Winery, and you will be in for a real treat matching Matt Ablee's wines against whatever you choose to provide. Turkey, after all, is merely a platform that one accessorizes with a variety of sauces, stuffing, and side dishes, so the flavors you bring to this event with will present a wonderful challenge for the wines that will be there. We will try our best to bring foods to make this a truly interesting wine/food pairing, and feel free to offer your own unique dish.

That's all for now – I hope to see many of you in November.

Peter

EVENT REVIEW FOR:

October Event – All About Red Wines
by Nick Tomassi

Attendees were: Smitty & Vicki Lebkeucher, Jim & Debbie Seamans, Nick Tomassi, Peter Barnett, Duffy & Steve Hawes, Sarah Maio and Renne Quintanilla, Jean Charneski and Marti Lawrence-Grant.



Smitty Lebkeucher, the Event Chair, did a masterful job of taking us through the blind tastings of the wines, pairing them with, and naming, the selected cheeses and meats.

The cheeses were Smoked Gouda, Creamy havarti, BelGiogioso Crumbly Gorgonzola, Dubliner Irish Cheddar. The meats were Italian Roast Beef, spicy Cajun Roast Beef, Braunsweiger Sausage. (Nutrition question: What is braunsweiger? Answer: Pork liver sausage (although only about 10-20 % of the sausage is actually pork liver.) From Mary Earl.

At the end of the blind tastings, Smitty named the five red

wines:

They were Red Diamond Cabernet Sauvignon and Red Diamond Merlot, Cline Ancient Vine Zinfandel, Kestrel Syrah and Duck Pond Sangiovese.

While most of the attendees only got one or two right, Sarah Maio and Renne Quintanilla named the five correctly.

Articles by Contributors

Organic Wine
By Nick Tomassi

There appears to be an on-going debate in the world of wine, and not a little confusion, surrounding the terms >Organic Wine=, and >Wine made from Organically Grown Grapes=. The same might be said about the terms >Organic Farming=, >Sustainable Agriculture= and >Biodynamic Farming Methods=. Each winemaker, grower or farmer must abide by certain rules or regulations to gain certification, but is apparently free to decide on some of the limits of what is natural and synthetic methods and equipment.

A simplified definition is that >Wine made from Organically Grown Grapes= indicates wine made from grapes that have been raised without chemical herbicides, insecticides, or fertilizers, and has been certified as such by a government body. The term >Organic Wine= is used for wines not only made with organic grapes, but also made without any added sulfites, a common preservative in winemaking.

In her book "The Oxford Companion to Wine", noted English wine expert Jancis Robinson states that in organic viticulture, "A primary consideration is for the soil: the organic viticulturist's preoccupation is soil microbial activity, and to avoid adding to the soil any substances which are not derived directly from nature."

Briefly, the purpose of organic certification is to ensure that the agreed upon conventions of organic agricultural systems are being practiced not only by growers, but also by all the people who handle and process organic food (also read wine) on its journey to the final consumer.

Organic farming is an approach to farming based on biological methods that avoid the use of synthetic crop or livestock production inputs. Farmers who wish to have their operations certified as organic must be certified by the National Organic Program administered by the USDA.

Organic farming is a production system which avoids or largely excludes the use of synthetically compounded fertilizers, pesticides, growth regulators, and livestock feed additives. To the maximum extent feasible, organic farming systems rely on crop rotation, crop residues, animal manures and mechanical cultivation to maintain soil productivity and tilth (the state of aggregation of a soil especially in relation to its suitability for crop growth), to supply plant nutrients, and to control weeds, insects and other pests. For further information visit www.heartlandfields.com/soy_health/soy_glossary.html

Wines can be certified by special organizations as being made by the Biodynamic method if the grower grows the grapes organically as well as according to the tenants inspired by Austrian philosopher/farmer Rudolph Steiner, who believed in farming as holistically as possible.

Practitioners of biodynamic agriculture see farms and vineyards as closed, self-sustaining living systems. It's a holistic notion wherein even the soil is seen not just as a foundation for growing plants but as an organism in its own right. Therefore, biodynamic farmers and viticulturists wouldn't dream of using pesticides or fertilizers in their soil, which is part of a larger organic system.

Sustainably Grown Wine refers to wine grown as organically as possible, but it leaves room for the use of chemicals in times of dire need. Sustainable Agriculture refers to environmentally friendly methods of farming that allow the production of crops or livestock without damage to the farm as an ecosystem, including effects on soil, water supplies, biodiversity, or other surrounding natural resources. The philosophy of sustainable agriculture is one in which we pass on a conserved, or improved, natural resource like a farm, instead of one which has been depleted or polluted. For further information visit www.nsc.org/ehc/glossar2.htm

The Fountain of Youth

By: Jennifer Jordan

From Local wine events newsletter (www.localwineevents.com/resources/articles/view/355#)

Throughout centuries, people have searched for a proverbial Fountain of Youth, a fountain whose water can actually slow down the aging process. From Juan Ponce de León to the modern day seeker, the search for the Fountain of Youth, much like the fountain itself, springs eternal.

While this fountain's location has proven elusive, it's believed to be somewhere near Florida, causing hopeful searchers to leave no Cadillac unturned: as the Atlantic winds blow onto the shores, the sounds of "here fountain fountain fountain" are often heard from afar. The reason for this extensive hunt is simple: when it comes to life, everyone hopes to find an extension cord.

Though the Fountain of Youth hasn't provided us with this extension - as its waters have yet to be packaged, labeled, and displayed in the vitamin aisles of the local market - there is something that may serve as a close second: red wine.

Red Wine Slows Down Aging Most of us are aware of the health benefits of red wine. From lowering blood pressure to helping cardiovascular health, red wine is giving all sorts of diseases something to whine about. However, recent discovery has led scientists to believe that, in addition to increasing health, the consumption of red wine may single handedly decrease the mortality rate and slow the aging process: belly up to the bar and order a Merlot, with an added dash of lifespan.

Calorie Restriction There are a lot of things that a person can do to increase the years they will live. From lowering cholesterol to working out on a daily basis, several practices work together to give the average person more years of living. Yet, nothing increases a human's lifespan quite like the act of calorie restriction, limiting caloric intake to a minimum. Some researchers estimate that calorie restriction can increase lifespan by as many as 50 years.

However, from Alfredo sauce to zucchini bread, our world is a world that loves to eat. Because of this, restricting calories isn't very feasible; we have a better chance at actually finding the Fountain of Youth than we do of not consuming the T-bone steak sitting on the dinner table, begging us to stick a fork in it. .

Taking into consideration the fact that humans aren't likely to engage in caloric limitations, scientists began looking for a way that people could have their cake, and literally eat it too.

The Sirtuin 1 Gene Calorie restriction activates the Sirtuin 1 Gene, a gene that is known to heavily influence the continued existence in all living cells. Once this gene is activated, cells go into survival mode, putting more effort into longevity. This ultimately, as cells fight harder to stay alive, increases lifespan.

However, calorie restriction, as scientists have discovered, is not the only thing that can activate the Sirtuin 1 Gene. Recent studies have found that red wine also possesses this talent. Due to the fact that red wine contains Resveratrol, a class of antibiotics produced by plants that activates the Sirtuin 1 Gene, drinking it can add years to life. With each glass of red wine consumed, a cell's urge to exist becomes stronger, the body is filled with antioxidants, and Gloria Gaynor's "I will Survive" is heard, reverberating off the strands of DNA.

The Data Speaks After discovering that Resveratrol lengthened the life of fruit flies and roundworms, Dr. David Sinclair and a team of Harvard researchers began to see if Resveratrol had the same affect on mice. While the concept of giving a red wine molecule to a group of mice may seem odd - leaving the mice inebriated and surrounded by relatives begging them not to get behind the wheel...of cheese - the study actually drew conclusions that could leave Dr. Sinclair and his team sitting next to Jonas Salk on the spectrum of important scientific discoveries.

The researchers found, after a 110 week study of mice placed on a high fat diet, that the mice who took Resveratrol lived longer than the mice who did not. Despite ingesting foods that were high in fat, the mice who took Resveratrol had a mortality rate of 32 percent, while the mice who didn't take Resveratrol had a mortality rate of 50 percent.

The reasons for this, the researchers concluded, is that Resveratrol essentially copies calorie restriction, giving those who ingest it the same benefits of those who restrict their food intake. In sum, Resveratrol ignites the will to survive in the cells, rewarding the person who ingests it with a longer life.

While mice - living an average of 2 years - were an ideal subject matter for the Resveratrol study, testing in people, because our lifespan is about 40 times that of a mouse, is not as convenient. Therefore, human testing has yet to be done. However, it's highly theorized that a Resveratrol study would find a similar outcome, whether the test is performed on mice or men. . The main reason for this prediction is the French.

The French are a culture bent on poor eating - consuming foods high in fat and calories - and inactivity. Despite having a lifestyle that serves as a manual for a heart attack, heart disease is not an enemy of France. The majority of the French simply do not get heart disease. The reason for this is because they are a culture that consumes a lot of red wine. This red wine has proven to be the one variable that seems to enable them to sidestep death, allowing them, despites some vices, to live a great deal of years. In fact, in areas of France where wine is grown, citizens live 35 to 65 percent longer than citizens residing in a non-growing district.

How much Red Wine Should People Drink? While this "Fountain of Youth" discovery is great news for wine lovers, it has the potential to perpetuate the wrong idea, with some people locking themselves in a liquor store, grabbing a corkscrew, and drinking all the wine on the shelves in a quest to live forever. Like all of the benefits of red wine, the key is moderation.

Right now, it is recommended that people hoping to consume Resveratrol drink one or two glasses of red wine a day. Because the air can alter Resveratrol's potency, it's best to drink red wine that has been recently opened. While white wine has some Resveratrol, red wine has about ten times more. Along these lines, wines grown in cooler climates - such as New York - have more Resveratrol than wines grown in hot climates, such as Australia. Pinot Noir is believed to be among the wines with the highest levels.

While the Fountain of Youth may not have technically been found, this red wine discovery is allowing us to feel its mist. By igniting our cells' will to survive and filling our body with life preserving

antioxidants, red wine may slow down the aging process, allowing humans to stay younger and live longer than they ever thought possible.

Somewhere Juan Ponce de León is smiling.

About The Author

Jennifer Jordan is the senior editor at <http://www.savoreachglass.com>. With a vast knowledge of wine etiquette, she writes articles on everything from how to hold a glass of wine to how to hold your hair back after too many glasses.

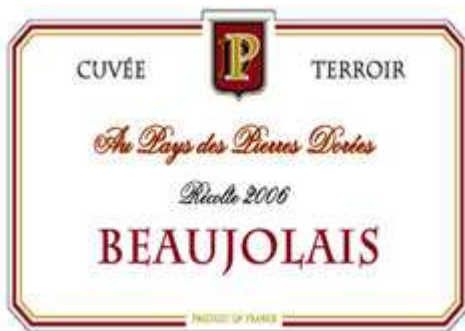


That time of the year is close again..... **Beaujolais** and all it has to offer in addition to its Nouveau Celebration. This month, we are featuring our most dynamic Beaujolais winery, **Domaine Marion Pral**. This winery is located in the South of the Beaujolais appellation, in the region of the "Pierres Dorees", where the best value "Beaujo" can be found! Enjoy.

Cuvee Terroir - Beaujolais Tradition

100% Gamay

This cuvee Terroir is made of 100% Gamay from Southwest hillside vineyards located on granite soils. Hand harvested, temperature controlled fermentation, semi-carbonic. Aged in concrete tanks for 8 months before bottling -not your mama's Beaujolais!



Tasting Notes: **87 Pts Wine Advocate:** Marion Pral's 2008 Beaujolais Cuvee Terroir is grown in the so-called "Pierres Dorees" sector of southern Beaujolais, and its tart cherry, blackberry, purple plum fruit, and faintly bitter yet satisfying suggestions of fruit pits are typical for Gamay grown on the chalk clay soils there (in contrast with the granite soils that dominate most of northern Beaujolais). What this lacks in complexity it makes up for in exuberant fruit on the palate and an invigorating combination of tart berry skin, salt, and chalk in its finish.

RETAIL PRICE: \$15



Beaujolais Nouveau 2009

100% Gamay

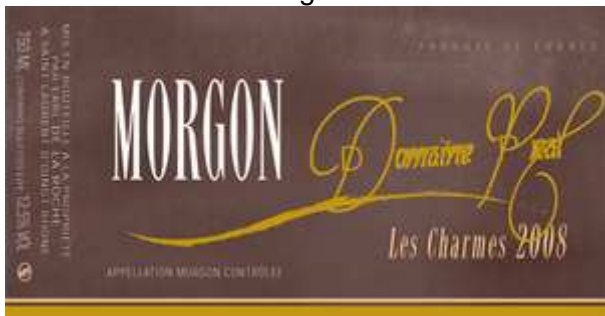
Want more choices with your Beaujolais Nouveau? How about a hand-crafted great value and **new** Nouveau from a small family estate! Wait no further and pre-order your Beaujolais from your local Bourgeois Wines wholesaler.

RETAIL PRICE: \$13.99

Our wholesaler partners reserve the right to carry and offer this item in their state. Minimum quantities apply per wholesaler to be able to carry this item. Please inquire with them for all details

Morgon Les Charmes - Cru Beaujolais

100% Gamay from 30 to 40 year old vines growing on granite soils on hillside vineyards facing Southeast. Hand harvested and aged in older French oak barrels for 6 to 8 months. A true expression of Morgon!



Tasting Notes: Rich ripe cherry, blackberry and plum come forward with this amazing expression of Morgon, followed that characteristic spicy and earthy notes. An inky, well structured Beaujolais with firm yet silky tannins. Enjoy with spicy meats and earlier dishes through the next 5 to 6 years.

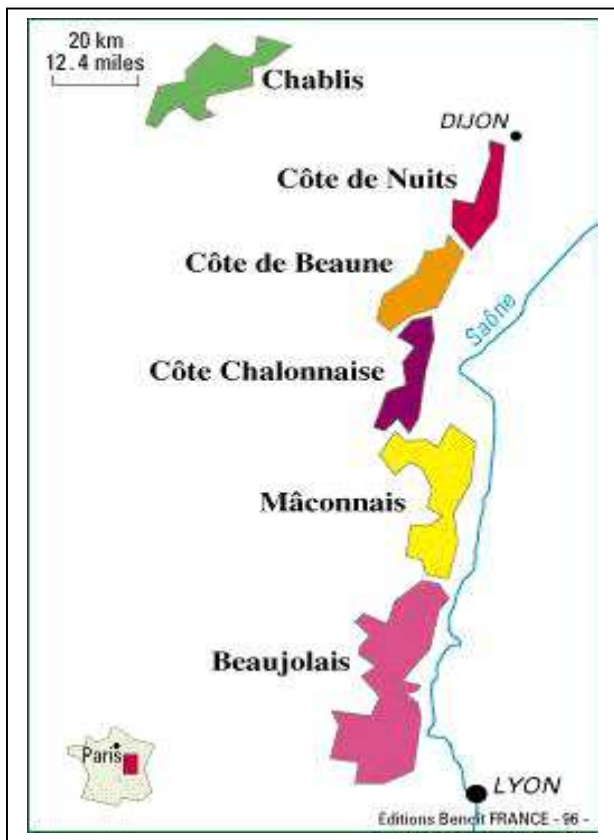
RETAIL PRICE: \$21

Domaine Marion Pral



A 50 acre Family organic estate for several generations, located in the heart of the “Pierres Dorees” country, 10 miles from Villefranche, capital of the Beaujolais. The Domaine Pral vineyard is planted on granite soils with a South East exposition in the Beaujolais region.

Winemaker: Marion and Pascal Chatelus



The region of Beaujolais, situated at the bottom of the Burgundy AOC, is more than just the fun nouveau. Some Beaujolais wines can be kept (gasp!) for up to 10 years! Those are usually the Cru Beaujolais and are much lower in production than the drink-it-now.

Even though Beaujolais is technically part of Burgundy, its climate, soil, grape varieties, and winemaking methods make it completely separate in character. The primary grape of Beaujolais is Gamay, a very thin-skinned, light bodied grape that does particularly well in Beaujolais. The result is a very fruity wine with fresh berry favors and super-light tannins and body.

The region is 25,536 acres

- Exceptional Quality and Value-

Bourgeois Family Selections is a highly specialized importing company that puts the focus on the greatest wine nation in the world, France. The heart and soul of France are the small estates which are the very pulse of its lifeblood, "le vin." We put the spotlight where it belongs, on the terroir that generations of the same family have toiled, the handpicked grapes, wine lovingly made with the knowledge handed down father to son over the centuries.



[Bourgeois Family Selections](#)

(www.bourgeoiswines.com)

30 Hendersonville Road, Ste 7
Asheville, NC 28803

[e-mail us](#) at

wine@bourgeoiswines.com

From Wine Press NW Magazine Oct 6, 2009

David Lake passes away

David Lake, one of the most influential figures in the history of Washington wine, passed away Monday at his home in Issaquah, Wash.

Lake came to Washington in the late 1970s to be winemaker of Associated Vintners - later Columbia Winery. He retired in 2006.

Lake is best known for introducing Syrah to Washington, when he convinced grape grower Mike Sauer of Red Willow Vineyard to plant it. In fact, Sauer said it was 25 years ago this month that Lake first brought up the idea of planting Syrah in the western Yakima Valley.

Lake was the first master of wine to also be a professional winemaker.

Lake had been in failing health for several years. He had heart trouble during the 2000 harvest and went through two heart bypass surgeries and also battled cancer.

He and his wife, Connie, recently celebrated their 30th wedding anniversary.

REMINDER:

REGISTRATION FOR EVENTS

by Debbie Seamons

We all have busy lives and we often procrastinate on committing to something until the last minute. It's become an "industry standard" but I'm not sure how many people realize what a problem it is for those planning the event! Our bus trip is a perfect example -- we held off cancelling the event until the last possible minute, hoping that our typically week-before registrations would give us the numbers we needed to make this fabulous trip happen. They didn't come in, so we had to cancel this trip only 5 days before it was to take place.

While KWS has instituted online registration, that doesn't mean that registrants should wait until the last minute and expect to still be able to attend OR that we will even be able to hold an event. Please try to plan ahead a bit and sign up for an event a few weeks in advance of the event. This way we'll know that we will have the attendance we need to make the event work. We will be moving more and more with EARLY-BIRD registration, meaning that those who register up to 2 weeks prior to an event will receive a lower registration rate and those who register after that 2-weeks-prior date will be charged more. Hopefully the cost savings will result in earlier registration and less cancellation of events for us, since we typically have costs associated with last-minute cancellations of reservations for venues, catering, glass rental, etc.

KWS has also instituted a policy that someone is not considered registered for an event until payment is received. This is due to the fact that it's very easy for someone to say they'll be there but then decide not to show up since they haven't made a monetary commitment. We also have changed our cancellation policy if you have not read it, please go to the KWS web site (www.kitsapwines.org), click on the Current Event link and scroll down to the Cancellation Policy. This change is very important to registrants so I hope you take the time to read it.

If you have any questions about the upcoming events or anything pertaining to KWS events or to offer suggestions for future events, please feel free to contact me. I can be reached by email at kitsapwines@nwregistration.com or by phone at 360.301.4889.

TASTING NOTES:

by Nick Tomassi

Matua Valley, Sauvignon Blanc Marlborough, 2008 (New Zealand) \$13

100 % Sauvignon Blanc; Style: dry white; light green color; aromas and flavors: tropical and citrus fruits with hints of herbs; medium body; classical Marlborough acidity gives it structure and a lengthy finish. Drink within the next 2 years. (Alc. by Volume: 13%)

Michael & David Family of Wines, 7 Deadly Zins, Zinfandel, 2006 (California) \$17

Blend: Mostly Zinfandel, blended with small amounts of Petit Sirah and Petit Verdot; Style: dry red; dark ruby red color; aromas: sweet plums and pepper; flavors: blueberry, raspberry, cinnamon and black pepper; medium-full body; silky-smooth tannins on a fruit-driven finish. (Alc. by Volume: 14.5%)

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

Tasting Notes: 100% Zinfandel; Style: dry red; deep purple-red color; aromas: fresh baked cherry pie and cardamom spice; flavors: blackberry fruit and hints of oak; full-bodied; smooth, refined finish. Food (Alc. by Volume: 15%)

The Big House Winery, Underdog Wine Merchants, Cardinal Zin, 2006 (Soledad, CA.) \$20

Blend: 95% Zinfandel, 5% Mourvedre; Style: dry red; dark red color; aromas and flavors: blackberry with hints of soft, creamy oak, vanilla and dry herbs; medium body; soft, fruity finish. Food Pairing: grilled pork, pasta Bolognese, and pork or lamb chops. (Alc. by Volume: 14.5%)

Jacuzzi Family Winery, Sangiovese, 2006 (CA.) \$22

Style: dry red; deep red color; aromas and flavors: raspberry, cherry and pepper; medium body; balanced finish. Should age gracefully for the next five years. (Alc. by Volume: 12.5%)

Ciao, Nick

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!!!**

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 pay for membership

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