

Volume 2, No. 11

November 1, 2005

KITSAP WINE SOCIETY

NEWSLETTER

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

UPCOMING EVENTS

November – A “Holiday Dinner Rehearsal” is set for Friday, November 18, 7 p.m., at the Le Garmache banquet room, 1307 Bay Street, Port Orchard (behind Key Bank and east of Bay Ford). A catered traditional holiday dinner with all the trimmings will be accompanied by four specially selected wines, including a wonderful dessert wine. Attendees must bring 4 wine glasses each. Kathy Hamlett and Marty Parker are Co-Chairs.

Cost is only \$27 for members and \$35 for guests. Mail your check to: KWS, “Holiday Dinner,” PO Box 1684, Silverdale, WA 98383. Payment must be received by November 12. Questions? Call Kathy at (360) 871-1841 or Marty at (360) 871-3346.

December – The “Pinkie up with Cabernet” event of Wednesday, December 28, will feature David Pridgmore, former sommelier at the Metropolitan Grill and now representing the distributor Acme Wines, who will lead a sampling of six high-end California Cabernets. Cost will be \$48 for members and \$58 for guests. The location and other details will follow.

January – This late-month event will focus on Bonny Doon winery of California. Seri Sedlacek will offer up stories of this winery that refuses to be pretentious and will match its wines with the perfect cuisine. Watch for further details, including a call for chefs.

February 24 or 25 – Red Wine & Chocolate, Take II, -- or – Just Because Valentine’s Day Is Past Doesn’t Mean that You Can’t Still Be Romantic! Last year’s Red Wine & Chocolate event was a huge success and is guaranteed to be better this year. More info coming. Larry Sukut will be the Chair.

Reminder: 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,

Every year at this time the Wine Industry is positioning itself for the holiday season. One-third of the wine sold this year will be sold in the next three months. Are you ready? KWS can help you!

Kathy Hamlett and Marty Parker plan to kick off the holiday season with November’s catered holiday dinner with all the trimmings – accompanied by four matching wines. Cost is only \$27 for members and \$35 for guests. It will be at 1307 Bay Street in Port Orchard. Volunteers are needed; this is their first time organizing an event and they could use your help. Please volunteer.

December 28th's event will feature upper-crusty California Cabernets: Forman, Paradigm, Ristow, Pride Mountain, Hartwell and Darioush. Sommelier David Prigmore will orchestrate the tasting. David spent some years as the Sommelier of the Metropolitan Grill in Seattle. \$400 worth of California Cabs will be offered in tastings for only \$48 per member.

Waiting in the wings, January could be Seri Sedlacek from Bonny Doon, February might evolve into Red Wine and Chocolate with Larry Sukut in the driver's seat, and March is looking like the Essence of Wine with Pam Mayo and Coreen Johnson.

Co-chairs of these events will acquire very good experience with event organizing and wine. If you haven't yet organized an event, here is an excellent opportunity. Call me at 698-0522.

Thanks in advance for your assistance,

Mary Earl, President

The November Board Meeting will be electronic, sometime after Thanksgiving.

OCTOBER EVENT REVIEW – The Society's First-Ever Winemaker Dinner had been scheduled for October 8th, with Mike Scott of Spokane's Lone Canary Winery. The price was right, only \$24 for members, but something went amiss. Two days before the signup deadline only ten people had signed up, two of whom were the winemaker and his date.

Having Mike drive all the way from Spokane to talk to eight members was not an option, so we decided to postpone the event. That was the day before the cutoff date. By the next day, the official cutoff date, Wednesday, October 5th, I had nine more people ready to sign up.

Pam Mayo and I were looking forward to conversing with this talented winemaker. He has been in the Washington wine business for almost 20 years and represented a great learning opportunity. Perhaps this event can be resurrected in the spring? I welcome your thoughts; call me.

Mary Earl, 698-0522

P.S. The paid reservations for our November 18th event, seventeen days before the event, stand at a pitiful eight.

FYI –

The Oldest Wine Region in America

In October, I discovered that Virginia has wineries – more than 92 wineries are sprinkled all over the state. In fact, Virginia was the first state to produce wine. Upon arriving, the Jamestown colonists put their winemaking knowledge to use with the native Scuppernon grape. A century later, Thomas Jefferson, a big fan of Bordeaux, gave the wine industry a boost when he brought *Vitis Vinifera* grapes to plant in the Monticello vineyards.

Two hundred years later, Virginia had just six wineries, and a little over 15 years ago a total of 32 wineries were producing 75,000 cases of wine. By 2001, the industry had doubled, to produce more than 285,000 cases.

These wines come from *vinifera* grapes such as Viognier, Chardonnay, Sauvignon Blanc, Cabernet Franc, and smaller portions of Nebbiolo, Cabernet, Petite Verdot, Sangiovese, Nebbiolo, and Pinot Grigio. There are also strange-sounding hybrids like Traminette, Chambourcin, Doukenie, Seyval Blanc and Vidal Blanc. But the most surprising grape to me is the native Virginian grape, Norton. Most American grape varieties are made in a sweeter style to mask what is known as "foxiness," which is a grapey, fruit cocktail-like aroma and flavor. Unlike other American grapes, such as Concord, when dry wines are made from Norton this does not occur.

The native Norton grape produces intensely colored wines. Its unique feature is a low tannic acidity that makes a smooth wine. The flavor profiles are spicy, jammy, plummy, earthy, black raspberry, mushroom, nutmeg, and tobacco.

The eye-opener for me was the 2003 Horton Norton. This black, almost opaque, medium-bodied 100% Norton offers aromas of ripe currants and blackberries, with cinnamon and cardamom. It is lush in the mouth, with a touch of sweetness and bright acidity.

Pearmund Cellars was my favorite winery. It produces a wide array of elegant, polished wines both, white and red. I also like the Windham Sauvignon Blanc and Breaux Merlot.

The funny part about my first trip to Virginia and Washington, D.C.? An Aussie was my guide. Former KWS Secretary Justine Starr sends greetings from Virginia.

Mary Earl

CHECK THIS OUT: OPPORTUNITIES –

October was the busy harvest month here in Walla Walla, although rain early in the month delayed picking in many vineyards. However, with memories of recent Halloween frosts, most area growers rushed to bring in their fruit before month's end.

Now the activity is concentrated in the cellar and in the tasting rooms. November signals new releases from many wineries. The first full weekend in the month has become known as the 'Cayuse Weekend,' as it is the only time that Cayuse is open (although private appointments can be made for other times). This year, a number of other wineries are making it their release weekend, notably Abeja, Northstar and Spring Valley Vineyard. Check out the individual listings on the events page for more details, <http://www.wallawallawinenews.com>

Harvest activity, new vintage releases and event weekends are bringing travelers to our valley, making it harder to find accommodations on short notice. With Holiday Barrel just a month away, if you don't have a place to stay yet, visit <http://www.wallawallawinenews.com/whatsup/whatsup.htm> for a few tips.

MEMBERSHIP – New members include Greg and Anne Scea, Greg and Wendy Smith, and Jim White. Membership is at 95.

WINE TASTINGS – FULL LISTING 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