

KITSAP WINE SOCIETY NEWSLETTER  
(See the KWS website at [www.kitsapwines.org](http://www.kitsapwines.org))

UPCOMING EVENTS

October –

Harvest Dinner

With Winemaker Mike Scott of Lone Canary Winery, Spokane, WA

This is a 'denim affair'!

Winemaker Mike Scott says, "I want Lone Canary wines to combine the wonderful expressiveness of Washington State grapes with the depth and elegance of wines made in an Old World style." In order to achieve this, a greater degree of winemaking freedom is required; one free from the constraints of varietal wines. For his red wines, Mike offers three distinct blends, each reflective of a different regional style.

Lone Canary Rouge '02

A Bordeaux style red blend of 54% Cabernet Sauvignon, 36% Merlot and 10% Cabernet Franc.

Lone Canary Rosso '02

A Super Tuscan style red blend of 70% Sangiovese, 19% Merlot and 11% Cabernet Sauvignon.

Lone Canary Red

A non-vintage blend of 54% Cabernet Sauvignon, 32% Merlot and 14% Syrah.

Mike's longest running love affair is with the Sauvignon Blanc grape. He is very happy to still be crafting a Sauvignon Blanc in the style for which he is renowned and participants will have the opportunity to taste the Lone Canary Sauvignon Blanc '04.

Like the wines, the candle-lit harvest moon dinner menu will have a trio of influences: French, Italian, and American. Look forward to pork loin with three sauces, seasonal vegetables, fresh fruit and cheeses.

Volunteers are needed to create a smooth-running event. Please contact the co-chairs below to express your interest to chef, set-up, or cleanup. Additionally, bring your own wine glass; up to four recommended.

DATE: October 8, 2005

TIME: 7 PM

COST: Members \$24, Non-members \$34

Checks may be mailed to KWS, PO Box 1684, Silverdale, WA 98383

Reservation deadline is October 5, 2005.

LOCATION: Clear Creek Community Center

12641 Clear Creek Rd NW, Silverdale, WA

CO-CHAIRS: Mary Earl, (360) 698-0522, [ggrapex@yahoo.com](mailto:ggrapex@yahoo.com)

Pam Mayo, [holdthemayo2000@wavecable.com](mailto:holdthemayo2000@wavecable.com)

November –

Holiday Dinner Rehearsal

Wondering which wine to serve with your holiday meal? This is your opportunity to learn about some great wines to pair with traditional foods during the upcoming season.

DATE: November 18, 2005

TIME: 7 PM  
COST: Members \$27, Non-members \$35  
Checks may be mailed to KWS, PO Box 1684, Silverdale, WA 98383  
LOCATION: 1397 Bay Street, Port Orchard, WA  
CO-CHAIRS: Kathy Hamlett, (360) 871-1841, [hamlettk@pnw.med.navy.mil](mailto:hamlettk@pnw.med.navy.mil)  
Marty Parker, (360) 871-3346, [martyfreddy@msn.com](mailto:martyfreddy@msn.com)

December-

EVENT: Pinkie up with Cabernet  
DATE: December 28, 2005 (to be confirmed)  
CO-CHAIRS: Mary Earl, (360) 698-0522, [ggrapex@yahoo.com](mailto:ggrapex@yahoo.com)  
Sommelier David Prigmore

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 wines sold this year will be sold in the next three months. Are you ready? KWS can help you!

KWS is also gearing up. November, the start of the Holiday Season, Kathy Hamlett and Marty Parker are planning an event theme about the quintessential wine and food pairings for holiday dinners. Volunteers are needed.

December's event could shape into a high-end California Cabernet tasting with Sommelier David Prigmore. A date between Christmas and New Years is being explored.

Waiting in the wings, January could be Seri Perlow from Bonny Doon, February might evolve into Red Wine and Chocolate, Take Two, and March is looking like the Essence of Wine Take Two with Pam Mayo and Coreen Johnson.

Cheerio,

Mary Earl  
President

October Board Meeting: Tuesday, October 11, 2005. Officers, board members, event chairs, and all members are welcome.

SEPTEMBER EVENT REVIEW –

The September 16 "ESSENCE OF WINE" event held at the Kitsap Country Club was attended by 33 members and guests. Charlie Morgan and Nick Tomassi were co-event chairs for the event and had a lot of help from Pamela Mayo and Larry Sukut.

Nick Tomassi gave us a thorough explanation of how to fully enjoy the aromas and tastes of the red wines and Pamela Mayo explained the differences between "aromas" and "bouquets" of the white wines.

Attendees had a good time trying to identify the aromas in the Society's new Wine Aroma Kits. They then used this knowledge to taste four wonderful reds, including a fantastic Brunello, and five whites. Participants then tried to match the wines to the written descriptions.

Larry created special holders for the aroma bottles used for the event. Peter Taafe provided some laughs when he read a "news" article about a Big Foot who crashed a wine bar. Thanks also to Judy Morgan, Rick Endressen, and Inga Carmack for helping with food preparation and table set-up.

#### CHECK THIS OUT: OPPORTUNITIES –

Puget Sound Wine Cellar

Downtown Port Orchard, next to JJ's by the Bay

(360) 895-7717

\$5.00/person for wine tasting in October.

Saturday October 8 2:00-6:00 PM

Wine tasting showcasing Toasted Head- RH Phillips vineyards (Esparato, CA)

Saturday October 15 2:00-5:00 PM

Holiday Cookbook/Dessert wine tasting

Saturday October 22 2:00-6:00 PM

Assorted French Wines

Saturday and Sunday October 8 and 9

OPES volunteers will man the wine booth at the 4th annual Dungeness Crab and Seafood Festival located on the City Pier and in the Red Lion parking lot in Port Angeles. Forty percent of the proceeds of wine sales benefit OPES (potentially up to \$1,000), thereby helping reduce the cost of OPES events, insurance costs, etc. (Please see the Festival fact sheet at [www.opes.info](http://www.opes.info); volunteers are still needed.)

Nick Tomassi suggests that KWS might consider doing something similar for our own society, perhaps at a popular local event like Whaling Days, Kitsap County Fair, etc. Anyone interested in running with this idea?

Sunday, October 16

Palate Training: Flavors & Faults

Central Washington University World Wine Program

The Central Washington University World Wine Program invites you to join us at the Tasting Room in Seattle for "Palate Training: Flavors & Faults" taught by Amy Mumma. This fun and informative class is designed to take your palate and tasting skills to the next level. We'll analyze some top notch Washington wines in an exercise to improve your recognition of aromas and flavors and isolate components such as acidity, alcohol levels, tannins, use of oak, winemaking styles, and more. We'll also discuss some the most common wine faults, how to detect them and what causes them.

Although the goal of this class is wine analysis, we must never lose sight of the enjoyment, excitement and diversity that wine brings to our lives.

Amy Mumma is the founder and coordinator of the Central Washington University World Wine Program. She was awarded the Professional Wine Woman 2005 in the International Wine Women Awards in Paris, France. She is a candidate in the Master of Wine Program and holds the Advanced Certificate in Wine & Spirits from the Wine & Spirits Education Trust in London and a Diploma of Tasting from the University of Burgundy in Dijon, France.

Time: 1:00pm to 4:00pm

Cost: \$65.00 per person, payments must be made to CWU

Location: The Tasting Room, Wines of Washington

1924 Post Alley, Pike Place Market, Seattle, WA 98101

To register: Please call the CWU World Wine Program at 1-800-720-4503 or (509) 963-1504.

Payment must be made at the time of registration in order to secure your space. In accordance with CWU policy, refunds can only be granted if notice is received ten days prior to the course.

For questions or more information:

Tel: (509) 963-1754

Email: MummaA@cwu.edu

[www.cwu.edu/wine-education](http://www.cwu.edu/wine-education)

Saturday, October 22, at 6 PM

Kitsap Golf and Country Club will have its Harvest Wine and Art Show with over 50 wines to try and a script table to purchase expensive wines. A cigar room will be available, complete with a complimentary cigar. Contact the Club for tickets at (360) 377-0166 or call Diana Walker at Fred Meyer (360) 792-2800 or (360) 874-7140.

MEMBERSHIP – KWS membership stands at 96. Welcome to our new members Don and Patricia Grimes, Mike and Kathy Havers, and Jim and Ginger Shields.

WINE TASTINGS – FULL LISTING ON OUR WEBSITE!

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

MEMBERS' TASTING NOTES –

I attended the Rhone Ranger tasting in August at McCaw Hall, Seattle. It was the BEST wine-tasting event I have ever attended.

Over 100 wineries specializing in Rhone varietals gathered to pour and discuss their offerings. For the interested - the major grape varietals grown in the Rhone include Syrah, Grenache, Viognier, Rousanne & Marsanne. Most wines were actually represented and poured personally by their winemakers, which was a special treat. Running away with blue ribbons and gold medals for outstanding winemaking (in my humble and amateurish opinion!) were SOBON Winery and Owen Rowe.

Owen Rowe showed a Rhone Blend called Sinister Hand that was incredibly complex - subtle notes of mocha, tar, bacon fat, lush boysenberry fruit & hints of woody smoke & earth, the finish went on and on and on! This Rhone inspired wine is a fresh blend of the exuberant bright fruit of the grenache grape and the wild spice and big dark cherry fruit of Syrah. The wine is wild and gamey suggesting the wines of the Northern Rhone. The label shows the severed hand of Owen Roe.

O'Neil- the Irish patriot whose severed hand appears on the coat of arms of winemaker David O'Reilly's family. David is a viticultural genius. He is one of those guys who has taken the time to think through the high alcohol trend, and make adjustments (like no irrigation in the early part of the season, to delay veraison and harvest and get brix under control) thereby controlling the huge alcohols that Syrah can run away with.

This wine is a blend of grapes from the Columbia River Valley. The Grenache grapes and 75% of the Syrah grapes are from the Elerding vineyard in Alderdale, Washington. The remaining grapes are from the Lewis Vineyard near The Dalles, Oregon. It retails for around \$18. Go get some!

Sobon (totally organic viticultural practices, from Plymouth, CA) had a beautifully acidic, aromatic Viognier to die for! The Viognier Best of Show retails for \$16.

Everything by Tablas Creek, from Paso Robles, was outstanding - pricing from \$22 to \$32. Astounding winemaking, primal screaming Syrah. Delille Cellars (Woodinville) had some very spendy, snottily poured wines also (I like wine geeks better than wine snobs) - 2003 Doyenne Aix...Retail \$35, probably worth it. There wasn't a fly in the Rhone soup all day! Winner for best value was RH Phillips/EXP Wines. 2003 Syrah, 2002 Petite Syrah & Viognier with true varietal typicity & talented winemaking for about \$12. Delicious.

Also look to Rockblock Cellars for vineyard designate 100% varietal wines (\$40), RULO Winery for 100% varietals at around \$18 (balanced and beautiful), AND, if you like the hi-alcohol, bungee jumping fruit bombs (in the classic Parker style) you must look to Michael-David Phillips of Lodi - he exemplifies the genre, with all of the hi-energy hype and cool marketing to boot. Incognito White (Viognier) and Earthquake Red Syrah! Four course meals in themselves!

The Best of the Rhone to you all!

Pamela Mayo  
Rhone Cowgirl

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](http://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 [jlounsbery@wavecable.com](mailto:jlounsbery@wavecable.com)