

# Volume 2, No. 9

## September 2, 2005

### KITSAP WINE SOCIETY

### NEWSLETTER

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

#### UPCOMING EVENTS

**September** – Have you ever wondered how some people can detect odors such as cherry, blackberry, fig, or even tobacco or leather in the bouquet of a glass of wine? Join us on Friday, September 16 for an educational evening and an "Essence of Wine" experience. Nick Tomassi and Charlie Morgan will lead us in detecting the aromas of four wonderful reds and Larry Sukut and Pamela Mayo will do the same for various whites. You will find that the bouquet of a wine is its most complex and fascinating characteristic as you learn to isolate and identify aromas just like the pros do.

Please note that seating is limited for this event: September 16, 7 pm, at the Kitsap Golf and Country Club. Cost for members is \$27, and for sponsored guests \$33. Mail your check to: KWS, "The Essence of Wine," PO Box 1684, Silverdale, WA 98383. **Payment must be received by September 12!**

**October** – The Harvest Moon Winemaker's Dinner will be co-chaired by Mary Earl and Pam Mayo October 8, with the time and place still undetermined, but the cost is expected to be around \$25. Billed as a "denim affair," Mike Scott of Lone Canary Winery, Spokane, will explain his regional vs varietal approach toward winemaking. A candlelight dinner will reflect the mood of the wines, with French, Italian, and American offerings; watch for the call for chefs as well as further details.

**November** – Kathy Hamlett and Marty Robbins, Co-Chairs, with culinary and wine ideas for the holidays.

**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 –

*Engage and Involve* ~ my mantra for the next three months.

The Program Committee, comprising three board and two members, is attempting to schedule events well in advance. We need your help. If you have not volunteered, now would be a particularly appropriate time.

*Call me.*

Your society is still earnestly seeking eager members to join the fly-by-the-seat-of-its-pants Program Committee. In addition, I am hoping for two energetic members to serve as co-chairs because we have found that it is too big an undertaking for just one person, notably since that person is also the president. Walk around in my slippers, and if guilt settles in, *give me a call.*

In order to keep our society affordable, all members ought to volunteer for one event a year in some capacity. The Program Committee approach is to actively *involve* all members with teams. With this strategy, we aim for all members to cultivate new friends, talents and wine knowledge. *Call me.*

Can't you just smell the September event? Co-chairs Charlie Morgan and Nick Tomassi will guide you through a sensory evaluation of wines using vials of aromas. You will learn to identify mushrooms, pencil lead, and gooseberry aromas like a connoisseur. Reserve your September 16<sup>th</sup> seat by sending your check today. Volunteers needed. *Call today.*

October's plans include winemaker Mike Scott of Lone Canary on Saturday the 8<sup>th</sup>. Pam Mayo and myself are planning a dinner to complement the diverse styles of wines to be served. Volunteer chefs are needed for this dinner. We plan to keep the cost around \$25. *Call us.*

November, the start of the holiday season, Kathy Hamlett and Marty Rogers plan an event focused on quintessential wine and food pairings for holiday dinners. Volunteers are needed. *Call them.*

My special thanks to Courtenay Havers for volunteering to be the next secretary. *She answered the call.*

Yours in wine,  
Mary Earl  
**698-0522**

**September Board Meeting: To be announced. Officers, board members, event chairs, and all members are welcome.**

#### **AUGUST EVENT REVIEW – (Includes some recipes)**

As the mercury climbed near the 90-degree mark August 13, attendees of the "Cool Summer Whites" event were glad they weren't drinking big, hearty reds!

Starting off the evening was a Cline Sonoma County Viognier 2004 (\$10) that was just what the doctor ordered. This relative newcomer to U.S. vineyards almost didn't have a chance to cross the great ocean. Between the small, yet very destructive, aphid called Phylloxera that spread across Europe in the mid-1800s and then the even more destructive World War I, the Viognier grape was reduced to a mere 30 acres in all of France by 1965.

The first flight of the night compared two completely different wines that are made from the Sauvignon Blanc grape and gave us a lesson on how the land can impact a grape. The Kim Crawford Marlborough Sauvignon Blanc 2004 (\$16) from New Zealand soil was tasted alongside the Sauvignon Sancerre 2003 (\$21), which exhibited the mineral aspects of the Central Loire. The Sancerre made a lot of new friends this night - especially when it was paired with the fabulous Shrimp Bruschetta that was prepared by volunteer chef Vicki Lebkeucher

The second flight compared how something as simple as an oak cask can affect taste. The Cantele Puglia Chardonnay (Italy) 2003 (\$10) demonstrated how keeping a Chardonnay away from oak can bring out soft "buttery" flavors that people do not usually associate with Chardonnay. This was compared to a traditional Chardonnay from one of the original wineries in California, Concannon. The soft oak and toasty flavor of the Concannon Central Coast Chardonnay 2003 was considered the bargain of the night at \$9 a bottle, and was a great complement to the Smoked Salmon and Dill Cream Cheese bagels prepared by Margie Mittet.

Capping off the night was a light sampling of Rieslings and a lesson in German. The Snoqualmie Nearly Naked Riesling 2004 (\$10) is a great example of the fine Rieslings that are being produced right in our own back yard. The Selbach Zeltinger Himmelriech Riesling Kabinett 2003 (\$12) had people commenting on how German Rieslings are not as sweet as they expected. We learned the classifications – in order of dryness to sweetness – Kabinett, Spatlese and Auslese. These two wines, together with the Raspberry Vinaigrette Spinach Salad with Candied Walnuts prepared by co-chair Tracy Chellis was the perfect way to send folks home.

A very special "Thank You" to our wine pourers Phil and Courtenay Havers. Without the help of all our volunteers the event would not have gone off as well as it did.

.....*Event Co-Chair Tom Devlin*

### **SMOKED SALMON, DILL CREAM CHEESE ON BAGEL**

(Serves 4)

4 plain bagels, sliced open, then cut in half	2 Tbsp lemon juice
8 oz light cream cheese, softened	2 tsp capers, drained and chopped
2 Tbsp finely chopped fresh dill	1/4 tsp black pepper
1 tsp finely grated lemon zest	1/2 lb thinly sliced smoked salmon

Mix cream cheese with dill, lemon zest, lemon juice, capers, and pepper. Spread on each half-moon of bagel and top with a slice of salmon.

### **SHRIMP BRUSCHETTA**

1 lb shrimp (36 to 42 ct), shelled and deveined	1 8-oz baguette
2 Tbsp olive oil	1 Roma tomato
2 Tbsp sherry vinegar or white wine vinegar	1/4 C minced green pepper
1 clove garlic, pressed or minced	1/4 C minced green onion
1 Tbsp drained capers, chopped	Salt
1/4 lb fresh goat cheese	

In a 4- or 5-qt pan over high heat, bring 2 qts water to a boil. Add shrimp, cover, and cook just until opaque in thickest part, about 2 minutes. Drain. In a bowl, mix oil, vinegar, garlic, capers, and shrimp. Cover and chill, stirring occasionally, at least 30 min or up to 1 day.

Trim tips from ends of baguette and cut remaining bread crosswise into 36 equal slices. Set slices on racks on a 14 x 17-inch baking sheet. Bake at 425° until golden, 6 to 8 min. If making ahead, store cooled slices airtight up to 4 hrs.

Seed and finely chop tomato. Combine tomato, bell pepper, and onion and add to shrimp mixture. Salt to taste. Spread cheese on toast, then place vegetables and 1 shrimp on each piece.

*P.S. We finally have our Second-Place-Tie Salad Recipe from July's Barbecue! Scott Menard apologizes for submitting it so late, but we all know that it was worth waiting for:*

### **SPINACH ARTICHOKE PASTA SALAD**

Coarse salt  
1 pkg fresh mushroom or chicken/prosciutto or spinach-filled tortellini  
½ lb baby spinach  
1 15-oz can artichoke hearts in water, drained and chopped

1 red roasted pepper, drained and chopped  
½ small red onion, chopped  
1-3 cloves garlic  
1 lemon, zested  
2 tsp lemon juice  
2 tsp red wine vinegar  
¼ C extra virgin olive oil  
1 Tbsp fresh thyme leaves (or half that if dried)  
Fresh ground black pepper  
A handful of sun-dried tomatoes packed in oil, coarsely chopped

Bring 5-6 inches of salted water to boil in a large pot; add pasta. Cook 3-4 min until just tender and floating. Drain, then cool by spreading in a single layer on a large plate or cookie sheet.

Coarsely chop spinach. Combine with artichoke pieces, roasted red pepper and red onion. Chop garlic, then add salt and mash it into a paste with the flat of your knife. Transfer garlic paste to a small bowl and combine it with lemon zest, lemon juice and red wine vinegar; whisk in oil, thyme, and pepper. Combine pasta, the artichoke mixture, and sun-dried tomatoes. Dress salad, gently tossing. Serve or refrigerate.

### **CHECK THIS OUT: OPPORTUNITIES –**

**no. 1:** On 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?

**NO. 2:** Kitsap Golf and Country Club will have its Harvest Wine and Art Show Saturday, October 22, at 6 pm. 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 an even 90.

### **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](http://www.kitsapwines.org)

*Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury by the first day of each month via [blounsbury@wavecable.com](mailto:blounsbury@wavecable.com)*

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**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 \_\_\_\_\_

Room Setup or Cleanup \_\_\_ Greeting/Guest Registration \_\_\_ Wine/Food Service \_\_\_

Newsletter/Publicity \_\_\_ Membership \_\_\_\_\_ Finance \_\_\_\_\_

Other: \_\_\_\_\_

I do not know \_\_\_\_\_ (have a KWS member call me)

**Annual dues for new members: Single, \$25 or Couple, \$45**

*Send coupon and payment made out to KWS to: Membership Chair, PO Box 1684, Silverdale, WA 98383;  
for questions call Tom Devlin at 360-394-2459 or [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)*