

Volume 4, No.10
October 2007



KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter are welcome and may be sent to Coreen Haydock Johnson no later than first day of the month: corrاند1@wavecable.com. Really-- send me info/articles!

For More KWS news and information go to www.kitsapwines.org

SAVE THESE DATES!

Saturday, October 20th	Saturday, November 17th	December date to be determined
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UPCOMING EVENTS~~

- ◆ **October 20th "Oktoberfest with Pacific Northwest Micro-brews."** Hello Wine aficionados, Event chair Shannon Jones is offering us a first time event for the KWS, because it will **feature the best of N. W. microbrews, instead of wine**. The event will feature a special, light hops microbrew and homemade sausage, both made by KWS's own brewmeister Vic Keranen, as well as 8-10 other Oktoberfest and selected Northwest Microbrews, a potluck dinner of German foods, authentic oom-papa music, a guest speaker, and friendly conversation. Speaking of food, Shannon is requesting help. If you plan on attending, please consider bringing something, a main course, side dish, or dessert. Your favorite German Strudel Grandma used to make, something from your recipe book, or try this site: <http://www.germanfoods.org/consumer/OktoberfestRecipeMenu.cfm> . Or search Oktoberfest and German foods on the web! Contact Shannon by email if you can prepare food and what your top two considerations might be, and he will e-mail you back after October 1st to coordinate the recipes. Put Oktoberfest 07 on your social calendar, bring a guest or two, and enjoy the evening. The event will be limited to 30 attendees. *Auf Wiedersehen*, Shannon - Email: jones_and_jones@msn.com

OOM-PAPA!!

Oktoberfest with Pacific Northwest Micro-Brews

Date: October 20, 2007

Time: 7:00 PM

Location: Clear Creek Community Club

Cost: \$22 members, \$27 non-members

Cutoff date: Saturday, October 13th

To make a reservation send check postmarked on or before October 13th:

KWS Oktoberfest

PO Box 1684

Silverdale, WA 98383.

Or you may drop off your reservation at

Grape Expectations, 3594 N. Byron St., Silverdale, WA 98383

- ◆ **November 17th A Very Special Vertical Tasting.** November's event will be A vertical tasting of a cabernet-based blend called Cinq Cepages from the **Chateau St Jean Winery**. Chuck Tourville, Event Chair. This will be a once-in-a-lifetime occasion!!! Chuck has opened his cellar for a vertical tasting of California's, Chateau Ste. Jean for the years 1996 to 2001. **The price has been set at \$37 for members and \$47 nonmembers.** This price is one of the biggest bargains you will likely get this year. As a point of interest the current **Chateau St Jean Winery** web site www.chateautstjean.com lists the 2001 vintage at \$125 per bottle. WOW!! (information on the 2001 vintage can be found later in this newsletter). This is the kind of tasting you only read about. We will be able to taste wines from the same chateau/vineyard for 6 years in succession. WOW AGAIN!!! Cinq Cepages literally translated means "Five grape varieties". In this case the wine is a blend of the five red Bordeaux grapes, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petite Verdot. **NOTE:** The 1996 vintage was ranked No. 1 in Wine Spectators "The Top 100 Wines of 1999". Can't wait to see if I agree!!!

VERTICAL TASTING of Chateau St. Jean- Cinc Cepages

DATE: November 17th

TIME: 7pm

Cost: \$37 members, \$47 non-members

Cutoff date: When we reach capacity don't delay

To make a reservation send check:

KWS, P.O. Box 1684, Silverdale WA 98383

Reminder: Except when noted, events are designed as a learning experience and are set up just for tasting. Please have dinner or a late lunch beforehand.

Hello Hello:

Oompapa music, a full German dinner, up to 12 local micro beers and a brewmaster speaker will make the Oct 20th KWS event a very interesting evening.

I plan to bring my 1940's era stein, if you have a stein how about bringing yours as well?? Did you know that a beer stein, in Germany, is usually called a Steinkrug, if it is stoneware, or Glaskrug if it is made of glass?? The popular term "beer stein" is actually incorrect, literally meaning "beer stone". The term derives from "Steinkrug", meaning "Earthenware (stone) mug", which was shortened by English speakers to "Stein" and combined with "Bier" to approximate the English "Beer mug". The overly decorated "bierstein" is mostly a tourist novelty and is rarely used for drinking. The lid started out as a sanitary measure. During the summers of the late 1400s, central Europe was repeatedly overwhelmed with swarms of flies. This soon led several principalities in what is now Germany to pass laws requiring food and beverage containers to be covered. By adding a hinged lid with a thumb lift on the lid within reach of the mug handle, it was possible to keep a beverage covered and yet open it with the same hand by which it was held. The primary purpose of the lid these days is to keep the beer from spilling while vigorously cheering. It is amazing what you can learn working on an a KWS event!

Don't forget the November 20th once in a lifetime, at least for most of us, vertical tasting of **Chateau St Jean Winery's** Cinq Cepages. This event will be limited to 24 people so get your reservations in early. The price has been set at \$37 for members and \$47 non members. More details will follow

Larry Sukut

PS don't forget about the Logo contest, the deadline has been extended for one more month. – Find the details in this newsletter.

Next Board meeting will be:

Tuesday, October 23rd, at 6:45 pm at Hacienda Grande, 3329 Kitsap Way in Bremerton (479-6398). Coming from Hwy 3, it's on the right, just past Burger King.

“NEVER UNDERSTOOD A SINGLE WORD HE SAID BUT I HELPED HIM DRINK HIS WINE.....

AND HE ALWAYS HAD SOME MIGHTY FINE WINE”

THREE DOG NIGHT

SEPTEMBER EVENT REVIEW— High Ends Wines at Affordable Prices

On Saturday September 22nd, Kitsap Wine Society teamed up with Puget Sound Wine Cellar for an evening spotlighting the wines of Christine Andrew. This new brand of wine is rich in history and is the latest product from the Kautz Family, owners and operators of Ironstone Vineyards out of Lodi California. Christine Andrew is targeting the experienced wine consumer and offers wines under \$20.00.

We tasted eight different wines from Christine Andrew: Chardonnay-Sonoma, Viognier-California, Cabernet Sauvignon-Sonoma, Malbec-Lodi, Merlot-Sonoma, Tempranillo-Lodi, Old Vine Zinfandel-Lodi, and Petite Sirah-Lodi. All the wines were priced at about \$15. All the wines were decent but many commented that they lacked the depth and/or complexity of the high-end wines they intend to compete with. It was a good showing for a new wine but not remarkable. On the other hand, with so many varietals to taste and choose from, each member seemed to have a different “best in show” which speaks well of the winery’s ability to create a competitive wine in so many different varietals.

It was a very enjoyable evening thanks to our hosts, Dennis at Puget Sound Wine Cellar and Scott and Suzanne Wisenburg, KWS event chairs. Dennis provided some interesting background on the winery and the Wisenburg’s provided some tasty appetizers. We had a few guests join us for the event and also signed on a new member. —**Anne Scea**

KWS Logo contest

The Kitsap Wine Society (KWS) needs a Logo. This original logo has to be representative of the group. It has to be a strong graphic that looks great small as in a letterhead as well as large, like perhaps on a t-shirt. It can have some color but must also look great in black and white. **This contest is open to KWS members as well as non-members. Deadline for entries is Nov. 2nd 2007.** Post mark your entries on or before the deadline and send them to “LOGO Contest, PO Box 1684, Silverdale, WA 98383” or deliver them during normal business hours to Grape Expectations Wine Shop, 3594 NW Byron, Silverdale.

If your logo is selected as the KWS logo, in addition to the bragging rights forever there are fabulous prizes that will include a wine basket, a gourmet dinner for four, etc etc!! Get your creative juices flowing and send in your entries.



2001 Cabernet Sauvignon Cinq Cépages

The Vineyards

Fruit for this Cabernet Sauvignon was selected from the finest Bordeaux variety vineyards in Sonoma County: 59% from Alexander Valley, 29% from Sonoma Valley, 7% from Knights Valley, 3% from Dry Creek Valley and 2% from Russian River Valley to assemble a wine that showcases Sonoma County. The Alexander Valley grapes highlight bright berry with back notes of dried herbs, while the Sonoma Valley fruit is from our home vineyard – the St. Jean Estate Vineyard - and brings black and dense mountain fruit to the blend. The Knights Valley fruit adds a firm mouthfeel and pronounced tannins and the Dry Creek Valley grapes tend toward dark, dense black cherry and berry fruit flavors with a rich mouthfeel. The Russian River Valley brings exotic aromas and lush textures to complete the blend.

Winemaking

Cinq Cépages (“Five Varieties”) is a Bordeaux-style blend consisting of Cabernet Sauvignon (76%), Merlot (10%), Cabernet Franc (8%),

Malbec (4%), and Petit Verdot (2%). Each component is aged separately for two years in small French oak barrels before blending. Once the wine is assembled, it spends six months in the bottle before release.

Winetasting Comments

The signature mocha and black cherry aromas showcase this classic Cabernet Sauvignon blend. Deep, dense and highly extracted, this wine begins with rich black flavors of blackberries, roasted coffee beans and cocoa. Complex layers of bittersweet chocolate, hibiscus and lavender surround big chewy tannins in the mid-palate. Flavors of sweet oak and spice combined with tobacco and blueberries linger throughout a lengthy finish.

It IS that time of year again. Christmas gifts!

Check out Wine Spectator School www.winespectatorschool.com . Whether someone is starting to learn about wine or has been collecting for years, their on-line courses take an individual's wine education to the next level. The courses teach how to get more out of each sip and share step-by-step tastings with friends. Ten courses are available ranging from \$39 to \$195 a person and range from 1 lesson to 10 lessons each.

Homework was never this much fun!

During the writing of this newsletter, the author (Coreen) was drinking Crane Lake 2005 Sangiovese from California. Not a hearty Sangiovese, but enjoyable and drinkable for a very inexpensive wine- \$5 at Grape Expectations.

WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!

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

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

Member News: Welcome! New members:

**Tami Burns
Elaine Graham**

Renewing Members:

**Andy Campbell
Shannon & Liz Jones
Vic Keranen
Oli Rohrer**

We want you back!!! Stay with us!!

**John & Kristen Cage
Kathy Hamlett
Scott & Marie Menard
Carrie Ray
Marylou & Dan Zimmerman**

Annual Dues:

**Single \$25
Couple \$45**

For questions call 360-698-0522 or kitsapwines@yahoo.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, PO Box 1684, Silverdale, WA 98383; for questions call 360-394-2459 or kitsapwines@yahoo.com*