

Volume 3, No. 3

March 2, 2006

KITSAP WINE SOCIETY NEWSLETTER

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

UPCOMING EVENTS

March 25 – A Sensory Evaluation with Kitsap Wine Society

We invite you to attend a (somewhat) disciplined approach to Wine Tasting! Join us in comparing Old and New World wine styles in an entertaining environment within a (somewhat) academic setting. Combine pleasure and serious appreciation techniques while exploring the varietal typicality of six familiar grapes and assessing the components of wine from clues provided by the influence of the fruit itself, but also by the earth and wood involved. Investigate the terms “terroir,” “body,” “length,” “finish,” and “overall quality.” We promise that your enjoyment of future wine experiences will benefit by developing these skills!

This event will be March 25, 7 pm, at the Clear Creek Community Center, 12641 Clear Creek Rd., NW, Silverdale. Mail reservation checks (\$25 members, \$35 guests) by March 18 to: Sensory Evaluation, PO Box 1684, Silverdale, WA 98383. For questions or cancellations e-mail Pam Mayo at holdthemayo2000@wavecable.com or Coreen Johnson at corrاند1@wavecable.com

April 22 – Spanish Tapas and Wine – and Annual Meeting.

May 24 – South American Malbec.

June 17 – Australian Shiraz.

July 9 – Annual Barbecue.

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 –

Dear Wine Lovers,

The coming months have much to offer to wine lovers. So many opportunities to sharpen your wine knowledge!

March 18 - Australian Wine and Food Adventure*

March 21 - Washington Syrah at Salty's on Alki

March 25 - Sensory Evaluation by KWS

April 12 - Wines from Portugal*

April 22 - KWS Annual Meeting with Tapas and Spanish wine

May - South American Malbec by KWS

May 1 - WA Rose and Pinot Gris at the Islander, Seattle

May 10 - Tri Cities Wine Festival*

May 15 - Yakima Valley Wineries at the Palace Ballroom, Seattle

July 9 – KWS Annual Barbeque goes Down Under

**for more information go to seattlewinesociety.org*

Nick Tomassi and Coreen Johnson are in the final stages of their Nominating Committee duties. Ballots will be mailed March 20, and the new board installed at the April 22 Annual Meeting. The Secretary position is still vacant, and the new President can appoint two at-large members. Please let us know if you are a teeny bit curious about any of these positions.

Also, committee members are needed to support these committees. A few hours a month is all it takes. The four standing committees are Publicity, chaired by Janice Lounsbery; Membership, chaired by Tom Devlin; Finance, chaired by Rick Calvin; and Events, soon to be chaired by Scott Menard. Committee Chairs need assistance. Volunteers are always welcome and needed. Without your participation and interest, we would have never made it this far.

Vino Veritas,

Mary Earl,
President

Next Board Meeting will be April 1, after 6:41 pm, at 3025 NW Mountain View, Silverdale.

FEBRUARY EVENT REVIEW

The February event was held at the Clear Creek Community Center, which turned out to be a very nice and cozy venue. We began with a blind chocolate tasting, so each person was given eight small numbered containers – each containing a half ounce of tastes of one of eight different chocolates, totalling a quarter-pound chocolate challenge per person; room-temperature water and pretzels served as palate cleansers between tastes. The room fell silent as everyone nibbled (in some cases gobbled!) chocolate looking for nuances of flavor, and made their notes.

The chocolates that were tasted, and our attendees' most favorite to the least included: No. 1- Santander Dark Chocolate, 2- Lindt Excellence Extra Fine, 3- New Tree Pleasure, 4- Valrhona Grand Cru Noir Manjari, 5- Hershey's Special Dark, 6- Trader Joe's Pound Plus Dark Chocolate, 7- Ghirardelli Dark Chocolate, and 8- Scharffen Berger. All were good, but the Santander was the hands-down winner.

Next the wines and our surprise beverage, a Stout, were poured. Now the chocolates were tasted to see which beverage went best with the chocolate. There was a sparkling wine from Italy, Brachetto d'Acqui Pineto; a fortified wine from France, Rasteau Signature 2000 Vin Doux Naturel; a Lodi, CA, Zinfandel, 2003 Earthquake Zin, from the Michael & David Phillips Vineyards; and an English Stout, Young's Double Chocolate Stout.

An informal poll of the best chocolate and beverage pairings concluded that the Rasteau was for sure the winner. Second-best was the sparkling wine. The Chocolate Stout was a wonderful surprise for being a great match. The other big surprise was the Zin; while it was a wonderful Zin, it did not come anywhere near the WoW!! flavor matches that the other three beverages produced. In the past I have enjoyed Cabernets with chocolate, but now I am beginning to think that they are just "OK" – because I hadn't had the opportunity to compare with some of these "made in heaven" matchups.

.....*Larry Sukut, Event Chair*

FYI –

A member suggests that when you get your income tax refund go to http://www.monogram.com/selectionguide/wine_vault/ and check out the PERFECT home improvement for your family room!!!!"

ALSO FYI – (From our Friends on the Olympic Peninsula)

OPES wishes to congratulate our local wineries:

The opening of a dream, Sara Gagnon's **Harbinger Winery** just east of Port Angeles on Hwy 101. Call (360) 452-4262 for info. BTW thanks to Camaraderie Cellars, many friends and family for getting the first fruit to bottle.

Camaraderie Cellars on its success at the 2005 San Francisco International Wine Competition. Don's 2002 Grace won a double gold in this prestigious competition. This is a big deal!

Olympic Cellars has taken a giant step forward in its quest to bring recognition to one of the Northwest's best-kept secrets – the Lemberger grape. Winemaker Benoit Murat's 2004 Dungeness Red Lemberger wine received the esteemed Jefferson Cup Award at the 2005 Jefferson Cup Invitational Dec. 1-2 in Kansas City, Mo. Described as the Olympics of wine competitions, the Jefferson Cup honors the best of the best from all of America's wine regions. The award is Murat's first since becoming head winemaker at Olympic Cellars in 2004, and pays tribute to his debut Lemberger wine.

Seattle Homes & Lifestyles magazine has selected Olympic Cellars' Working Girl® White wine label as one of the "100 People, Places and Things that Define Seattle Design." The magazine's staff and contributors found that the laid-back "vintage contemporary" caricature of a woman relaxing with a glass of wine after a long day in pantyhose and pumps exemplifies a style that is "distinctly Northwest"; furthermore, it is an innovative example of how Washington wine labels lead in design. Working Girl White is the first in a series of Working Girl wine labels created for Olympic Cellars in 2003 by artist Stephanie Mallon, formerly of Port Angeles.

MEMBERSHIP –

Our newest members are Daryn Swisher and Matt and Merrilee Kennedy. Welcome! Membership is at 96.

Also new is the availability of Gift Memberships; contact Membership Chair Tom Devlin.

COMING SOON -- In the near future you will be able to pay for Kitsap Wine Society events and membership renewals with your credit/debit card or via PayPal. PayPal is a method of electronic payment directly from your bank account that millions use to pay for eBay auctions and bills or to transfer money to friends and family. It is secure, easy to use and free! Stay tuned for more information.

WINE TASTINGS – FULL 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

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

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