

Volume 2, No. 5

May 2, 2005

KITSAP WINE SOCIETY NEWSLETTER

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

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Membership Chair: Tom Devlin, 360-394-2459 or flop4@comcast.net

Publicity Chair: Janice Lounsbery, blounsbery@wavecable.com or 360-871-2066

Program Chair: _____(open)_____

UPCOMING EVENTS

May - Has Sideways got you curious about why Pinot Noir has suddenly surpassed Merlot in wine sales? The Santa Barbara Valley is a bit sideways - it transverses west to east rather than the normal north-south. In the movie Sideways, lead actor Miles' discourse on Pinot Noir was largely liable for a 22%+ growth in Pinot Noir sales nationwide.

Whether you are a long-time fan or new to the Pinot Noir grape, this tasting will be an eye opener. The long-established reputation of Pinot Noir is owed to Burgundy, France. A two-mile-wide, thirty-mile-long stretch of hills called the Côte d'Or is revered by wine professionals worldwide. Now, even wine consumer guide Robert Parker (see www.erobertparker.com), a lover of seductive Burgundian wines, said that he predicts California's Central Coast wines "will rule America."

Join us as we follow in the path of the Sideways phenomenon and become acquainted firsthand with the wines and wineries of Santa Barbara County. Bring your own glassware to taste one greeter and six Santa Barbara Pinots.

This event will be May 13 at 7 p.m. upstairs at the Waterfront Bakery, 3490 Byron St., Old Town Silverdale. Make your reservation by May 9 (or first 30) with a check for \$27 for members, \$35 for guests to: KWS Sideways, PO Box 1684, Silverdale, WA 98383. Sorry, no refunds after May 9. For questions or cancellations: Mary Earl, ggrapex@yahoo.com or 698-0522. Judith Rammel and Mary Earl will co-chair this event.

June - On Saturday, June 11, we will experience an introduction to South African wines with South African wine importer, Andre Potgieter. This event will be at the Kitsap Golf and Country Club and will begin at 7 p.m., according to Event Chair Phil Havers. Cost will be \$24 for members, \$30 for guests. Volunteer chefs are needed; recipes will be provided and chefs will be reimbursed for their ingredients. Contact Phil at phavers@yahoo.com.

July - The July event is scheduled for Saturday, July 9, at the Big Red Barn on Clear Creek in Silverdale. This casual outdoor get-together will be Kitsap Wine Society's 2nd Annual BBQ, and its theme is "An Italian Grill." The Best Salad Contest will return, with prizes awarded for first, second, and third place. Cost has yet to be determined, but we are aiming for around \$15 per person. There will be a knowledgeable guest speaker with expertise in Italian wines and food. Event chair Andy Campbell is looking for volunteers to prepare dishes, to set up, and to BBQ; they will join volunteers Rick Calvin and Cindy Coles. This promises to be more fun than last year's! To volunteer, contact Andy at 308-0911.

August - White wine tasting. Stay tuned for details.

September - "The Essence of Wine," co-chaired by Charlie Morgan and Nick Tomassi. Details to follow.

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 Valued Members,

Less than 30 days left to renew your membership at the current rate; after May 31st it jumps \$5. I am hoping this reminds Andy Campbell, Chris and Rick Endresen, Kathy Fletcher, Dean Frost, Vic Keranen, Marjie and Nigel Lines, Jim and Renee Manning, Peter Matty, Karlynn Haberly, Ted Oehlerking, Cece Grasso, and Diana and Mike Walker to renew. This month!

There has been a change of officers in the last month. Secretary Julie Newman has had some major life changes, one being a promotion that has her traveling. She has had to resign her position as our secretary. Laurie Sims AND Trinkka Day have graciously accepted the position. Program Chair Vic Keranen has also been handed more responsibilities at North Seattle Community College, where he works. Please contact me if you would consider the Program Committee as an extracurricular activity for an hour or so a month. It is lots of fun, light work and anyone, no matter their wine knowledge, can participate. I promise not to overwork anyone! In going through our Bylaws recently, I saw that I have been remiss in my election duties. I have been so consumed in the insurance, membership fees, programs, wines, and my other lives as wineseller and community activist, that I neglected to conduct the nominations and elections in April.

So, this is my plea for assistance to each and every KWS member, if you wish to be president of this great society or take any other board member position, please e-mail your desire to kitsapwines@yahoo.com If you wish to nominate your spouse, you may email the same address. If you wish to keep the status quo, please take a moment to indicate your choice. If you do nominate a member for a board position, you must first talk with that person about the nomination, even if that person is a reflection in the mirror.

Thanks in advance for your time,

Mary Earl

Next Board Meeting: Tuesday, May 17, 6:41 p.m. at Tony's Pizza, 4908 Kitsap Way (so we can all sit down!). Officers, board members, event chairs, and all members are welcome.

APRIL EVENT REVIEW

Kudos to Larry Sukut for coordinating our beautifully smooth tour of several unique small wineries in Woodinville on Saturday, 23 April - and to coach driver Bill Murtha. What a team! We visited Januik first, then Mark Ryan, DiStefano, Facelli, Woodhouse, and Silver Lake/Glen Fiona. The following is what some of the group had to say about it.

Charlie Morgan: "Overall, it was fantastic! Larry did a super job - it was obvious he had made a dry run to get everything set up." When we gathered in the parking lot of our first stop (Januik - closed and unmarked) for a photo showing us toasting the vintner with his own wine, it was "something else." As was partaking of our tasty box lunches in a lovely park across the street from Molbaks - so that many of us could do a little nursery shopping, too. Di Stefano Winery was Charlie's favorite, especially their 2001 cabernet sauvignon, which he plans to lay down for 2 years, to soften its tannin.

Jim Harney: "We had a wonderful time...everything was casual and low key." His favorite winery personality was the Woodhouse vintner: "He was very generous, and did an excellent job of hosting us." Jim claims he is not a connoisseur, but instead a beginner who makes his own wines. He bought a Silver Lake gewurtztraminer and a couple of other Silver Lake offerings. He was "very satisfied with the meals, too...It was a very positive, wonderful experience."

Patricia Grimes and husband Don: "We had a delightful time as guests, despite not knowing anybody...Everyone was outgoing, friendly and welcoming, and the weather was perfect, too. It was a marvelous introduction for us to the eastside closet wineries. We came home with just under two cases and it's been fun deciding which to save and which to drink. My husband felt it was an exciting way to be introduced to the Kitsap wine club; it certainly kindled our interest and desire to join."

ABOUT MEMBERSHIP RENEWALS - KWS membership stands at 91, with our newest member Iola Rohrer. Welcome!

WINE TASTINGS - CHECK 'EM OUT!

Bainbridge Island Vineyards and Winery, 8989 Day Road E, Bainbridge Island: Friday-Sunday, 11 a.m.-5 p.m.

Café Destino, 1223 McKenzie Ave., Bremerton: bimonthly tastings, call 360-782-0711 for information

Grape Expectations, 3594 NW Byron, Silverdale: Saturdays, beginning noon, with occasional reservations/fees

Hoodsport Winery, Highway 101, Hoodsport: Daily 10 a.m.-6 p.m.

Lighthouse Café & Wine Bar, 3388 NW Byron, Silverdale: Thursdays from 5 p.m., supper included \$15 for one, \$25 for two

Manette Wine Shop, 1102 Scott, East Bremerton: Saturdays, 1-5 p.m.

NEW - Olympic Wine Brokers, 19740 7th Ave. NE, #G, Poulsbo (next to Mitzel's Restaurant): 15% discount to KWS members. Call 360-697-9463 for tasting information.
Puget Sound Wine Cellar, at 120 Harrison Ave., Port Orchard, Thursday May 12, Ironstone and Sonoma Creek wines, 3-7 p.m.; May 19, Italian Banfi wines, 4-7 p.m.
The Keeping Room, 7811 Pioneer Way, Gig Harbor: Saturdays, 1-4 p.m.
The Wine Seller, 940 Water St., Port Townsend: October-June, 1st and 3rd Fridays, 5:30-7:30 p.m., \$10 (15% discount to KWS members)
Tony's Italian Restaurant and Pizzeria, 4908 Kitsap Way, Bremerton: Tuesdays 3-10 p.m.
Water to Wine, 3028 Harborview Drive, Gig Harbor: Designated Thursdays or Saturdays, 6-8 p.m.
Winslow Wine Shop, 278 Winslow Way, Bainbridge Island: Saturdays, noon-4 p.m. (\$0-5, depending upon day's offering)
If you know of additions or deletions, please let your editor know...

MEMBERS' TASTING NOTES --

Mark Ryan Winery, Woodinville, WA. 2002 Long Haul, Ciel du Cheval Vineyard: Full-bodied rich, dry red. (\$35)
Woodhouse Family Cellars, Woodinville, WA. 2001 Kennedy Shah Cabernet Sauvignon: Blend of 75% Cabernet Sauvignon, 15% Merlot, 10% Cabernet Franc; Bold, ripe flavor. (\$32)
2002 Kennedy Shah Syrah: Blend of 92% Syrah, 8% Cabernet Sauvignon; Powerful dark berry fruit. (\$35)
Glen Fiona, Walla Walla Valley, WA. 1999 Syrah Walla Walla Valley 'Puncheon-Aged': Fruity ripe blackberry-cocoa flavors, good with red meats and grilled offerings. (\$20)
2003 Syrah Bacchus-Sagemoor - Columbia Valley: 100% Syrah; Rich, dense, smooth texture. (\$12)

Janice Lounsbery (obviously a "notes" beginner!)

Chateau St. Michelle, Woodinville, WA. 2003 Chardonnay, Columbia Valley; 100% Chardonnay; Style: Dry white; Color: Light straw; Aromas: Pear, vanilla, hazelnut; Flavors: Ripe pear, stone fruit; Body: Medium; Finish: Soft, lush. Food: Crab, poultry, salmon, scallops. (\$13)
Pavin & Riley, Seattle, WA. 2002 Merlot; Blend: 84% Merlot, 10% Malbec, 3% Cabernet Sauvignon, 3% Lemberger; Style: Dry red; Color: Dark red; Aromas & Flavors: Juicy raspberries, allspice, hints of sweet oak; Body: Medium; Finish: Clean, soft. (\$12)

Nick Tomassi

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

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

Renewing member dues are: Single \$20, Couple \$35 until May 31, 2005

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