

**Volume 3, No. 11  
October 29, 2006**

**KITSAP WINE SOCIETY  
NEWSLETTER**

(See the KWS website at <http://www.kitsapwines.org/>)

**SAVE THESE DATES!**

	<b>Saturday, November 11</b>	<b>Saturday, December 2</b>	<b>Saturday, January 13</b>
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**UPCOMING EVENTS**

**November 11** – Four wonderful white Viogniers and four just-as-wonderful red Syrahs from Washington State will be showcased at this tasting, beginning 7 pm at the Clear Creek Community Club, Silverdale. Both varieties are gaining worldwide acclaim for our state's vintners. Recently a British wine magazine named a Washington Syrah the best in the world; considering that France and Australia are the prime growing sites for this grape, that's quite an honor.

Cost is \$25 for members, \$35 for nonmembers. Note these deadlines that are fast approaching: Postmark by November 3 a check to KWS November Event, PO Box 1684, Silverdale, WA 98383 – or, by November 4, deliver a check during normal business hours to Grape Expectations, 3594 N. Byron St., Silverdale. Limited to the first 24 reservations. Wine glasses will be provided.

For information or cancellations, call Larry Sukut, Chair, at 360-769-5458 or [l.sukut@usa.com](mailto:l.sukut@usa.com). Go to [www.kitsapwines.org/current\\_event.htm](http://www.kitsapwines.org/current_event.htm) for more event information.

**December 2** – Festive Holiday Wines. Tom Devlin, Chair.

**January 13** – Art and Wine in Poulsbo; Watch for details. Ann Randall, Chair.

**February 3** – “House Wine” tastings. Phil and Courtenay Havers, Co-Chairs.

**March** – Chilean Wines. Chair needed.

**April** – Annual Meeting; watch for updates! Chair needed.

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

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## **PRESIDENT 's MUSINGS –**

Hello Hello

Every year when November arrives I am dazzled by the rich colors of the changing leaves and, at the same time, a little depressed by the shortened daylight. My next thoughts then turn to warm fires, warm friends and, ah yes, the fact that gift-giving time is just around the corner.

If you have someone on your gift list that enjoys wine or wants to learn about wine, then consider giving them a **KWS membership**. It's easy to do – just go to our website, click the “Membership” button, and print the form. Fill it out and include it with your check and a note indicating that it is a gift, and we'll take it from there. You will provide that individual an opportunity to have a whole year of wine adventures with our interesting and congenial membership.

We have gotten several inputs for the February “House Wine” tasting, but we still need **yours**. The February 3 KWS event will feature several of the wines that **you and your fellow** KWS members are buying to drink with normal weeknight dinners, or with cheese and crackers while sitting in the cabin of your yacht or RV, etc., etc. See my musings in last month's newsletter for the list of suggested details (or just send the info you have) and then save the date, Feb. 3, for a really interesting tasting.

Having fun,

Larry

**Next Board Meeting will be Tuesday, November 14, 6:45 pm at Tony's Restaurant in Bremerton.**

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*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](mailto:blounsbery@wavecable.com)*

## **SEPTEMBER EVENT REVIEW**

Kitsap Wine Society attendees participated in a blind tasting of six Zinfandel wines on October 21. Six tastes of numbered Zins, and six of the scents most representative of this wine sat before each person. Program Chair Scott Menard organized and conducted this event.

Before we commenced the sniffing, swirling, and tasting, Scott informed us of the many forms Zins have taken, from fruity and light-medium weight to rich and powerful. The grape variety probably originated in the Balkans, and then in the 1850s came to California. In Italy it is known as Primitivo and is planted extensively in southern Italy, especially in Apulia.

Scott led us through the colors of our six Zins, all remarkably similar at deep reds, bordering on black. Some of the tastes commonly associated with this wine range from earth to various foods, herbs, vegetables, nuts, fruits, and spices. Pepper was a recurring taste, as was blackberry, raspberry, plum, and cherry.

Each taster seemed to have his or her own method of tasting: some in numeric order and others not; some tasting each quickly and going back to start over, some lingering on each. Others checked the color of each very carefully, then progressed to sampling the nose of each, and finally tasting.

Parker's 50-point scale wine rating form was used, and this group awarded the highest points to the **Seghesio Sonoma County '04** at \$14-\$20 and the **Kenwood '03** at \$10-\$16. Following closely behind were **Artezin '03** at \$16-\$20 and **Green & Red, Chiles Mill '01** at \$20-\$24. Between tastings bread cleared the palate, and then cheese and chocolate were offered to see how each might complement the taste.

*Jean Charneski*

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**FYI –**

**SEATTLE COOKS!! The Gourmet Food and Kitchen Event of the Year!! --  
AT Qwest Field Plaza, November 3,4,5, 2006**

If you love food, wine, kitchen equipment, kitchen improvement (who couldn't use a little of that?) and like to hear what chefs have to say, this is the event for you.

Listen to chefs like Tom Douglas, Jerry Traunfeld, Thierry Rautureau, Mauro Golmarvi, Jason Wilson, and others as they share their tips and techniques. Washington wines will be on hand for tasting (you have to have something to pair with those food samples!). And all kinds of food products will be available: chocolate cabernet sauce, herb-encrusted goat cheese, and more.

Tickets at the door are \$15, and discount tickets are available at QFC. Hours: Friday, noon - 6 pm; Saturday, 10 am - 6 pm; and Sunday, 10 am - 5 pm.

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**WINE DISCOUNTS** – In addition to the discounts from wine shops that are currently noted on our website, we have learned that certain select restaurants are offering great discounts on wine served with their meals. More info to follow next month.

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

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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 \_\_\_\_\_

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

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*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](mailto:kitsapwines@yahoo.com)*