

Volume 3, No. 10

October 1, 2006

KITSAP WINE SOCIETY
NEWSLETTER

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

SAVE THESE DATES!

	Saturday, October 21	Saturday, November 11	Saturday, December 2
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UPCOMING EVENTS

October 21 – Enjoying Zinfandel. This event will feature a blind tasting of 6 wonderful Zins at the Clear Creek Community Center beginning 7 pm. Cost is \$25 for members, \$35 for nonmembers; and only the first 24 reservations will be accepted. Checks must be postmarked by October 13, addressed to: KWS Zinfandel Event, PO Box 1684, Silverdale, WA 98383 – OR by October 14 deliver a check during normal business hours to: Grape Expectations, 3594 N. Byron St., Silverdale.

If you have not yet tried a blind tasting, you must do so! They are a lot of fun and you will interact quite a bit with the other adventurers around you. We also hope to have the scent jars that correlate to the scents (nose) of the wines we will taste.

The Zinfandel grape is associated with the gold rush, the wild west, and rugged individualists riding through unexplored territory. There are restaurants named after Zinfandel, there are mushrooming numbers of chat rooms associated with this wine, and the mainstream media and pop culture have taken note of its magic.

Zinfandel was brought to the United States (to Long Island) from a varietal collection of the Imperial State Nursery of Vienna in the 1820s; it made its way to California in the 1930s. In cooler climates it was grown in greenhouses. Its popularity grew swiftly, so that by the end of the 19th century it was the most widespread variety in the U.S.

Today many of the oldest wineries in California grow Zinfandel, and the vines are treated almost like historic landmarks. “Zin” is grown by over 200 producers and now accounts for over 23% of the total vineyard territory. Its quality and character largely depend on the place of cultivation, the age of the vineyard, and the winemaking technology used. By 1991 the popularity of this wine inspired the founding of the association of Zinfandel Advocates and Producers (ZAP), with the objective to promote the varietal and wine, and to support scientific research – particularly concerning its origin.

For questions or cancellations: *Scott Menard*, 373-7620 or Kitsapwines@yahoo.com
or contact KWS President Larry Sukut: L.Sukut{{{at}}}{usa.com (360 769-5458)

Please replace the {{{at}}} in the e-mail address with the traditional @ sign. This is done to help foil spammers.

November 11 – Washington State: "A Red and White Wine Tasting." We will start with 4 Viogniers and finish with 4 Syrahs. Both varieties are gaining worldwide acclaim for Washington vintners. Recently a British wine magazine named a Washington Syrah the best in the world; considering that Australia is the

prime growing site for Syrah, that's quite an honor. We will compare them tonight, beginning 7 pm, at the Clear Creek Community Club, Silverdale. Wine glasses will be provided.

Cost is \$25 for members, \$35 for nonmembers. 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.

Larry Sukut, Chair. (Note: The wine label event previously planned for this date had to be postponed; watch for a reschedule.)

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

January 13 – Program under development. Chuck Tourville, Chair.

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

Go to www.kitsapwines.org/current_event.htm for more event information.

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.

AND NOW WORDS FROM YOUR PRESIDENT –

Help Help! We need your input. The February 3, 2007, KWS event will be a “house wine” tasting. (Wow!! We are already thinking '07 – where did '06 go??) We will taste the wines that **YOU and your fellow** KWS members are buying to drink with normal weeknight dinners, or with cheese and crackers sitting on the deck, etc., etc.

So far only a very few brave souls have sent me their inputs. There will be no judgment and you can remain anonymous if you wish, but **we need input regarding your current red and white house wines.** Please take a moment and send me your favorites, including the following info in your e-mail – or as much as you remember:

1. Red or white
2. Name of winery and any distinguishing region, valley, city, reserve, etc.
3. Vintage
4. Size of bottle or box
5. Where did you purchase it and how many bottles did you buy?
6. What did it cost?

Send your input to L.Sukut@usa.com Please replace the @ with the normal @ sign. This is done to slow down the spammers

For example, right now I am on a Shiraz kick and I am drinking 2001 Down Under Shiraz purchased from Tacoma Boys for \$5. When I am forced to drink white it will be the 2002 Dry Creek Sonoma County Chardonnay, which cost \$5 and was purchased at World Market in Seattle. I am running out of both, so please please send me your suggestions so I can restock my cellar with some good value wines. .

The object of this tasting will be to make us more educated wine-drinking consumers.

For those of you who missed the September art and wine tasting: WOW!! You missed an interesting event! I hope we can have more of this type of social event in the future. See below for the glowing review.

Having Fun,

Larry

Next Board Meeting will be Tuesday, October 24, 6:45 pm at Tony's Restaurant in Bremerton.

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

SEPTEMBER EVENT REVIEW

Scott and Suzanne Wisenburg did a first-rate job selecting the artists, the wines, and the food for our well-coordinated – and refreshingly different – September event, “Keep It Local.” Twenty-four members and guests visited the studios of four artists near Southworth for this sold-out event.

Our first stop was at James Kelsey's large industrial studio, surrounded by a quirky garden and many of his sculptures. Locally, his work may be seen at the Tacoma Police Station, Olympic College campus, and above the Port Orchard foot ferry entry. The artist described the production of his post-modern abstract works in steel bronze, stainless steel, and stone while we sipped a 2005 Viognier (\$20) from Walter Dacon Wines in Shelton. This winery dedicates itself to Rhone and Mediterranean style wines and sources grapes from select vineyards in the Yakima and Columbia Valleys (www.walterdaconwines.com).

Barely a hop, skip, and a jump away was the studio of Christopher Mathie and Chuck Gumpert, where the Wisenburgs had provided a thoughtful and delicious array of appetizers. Cozily squeezed into the color-popping studio, we sampled a 2004 Semillon (\$16) from Vashon Winery and a 2002 Cabernet Franc (\$22) from Lost Mountain Winery near Sequim. Vashon Winery is a tiny hands-on operation where owner Ron Irvine is the janitor, winemaker, salesman, accountant, and distributor. Its specialties are big, soft Cabernet Sauvignons and Merlots – and the crisp but smooth Semillon we sampled. Lost Mountain Winery is known for their delicious sulfite-free reds; it's a small family winery, located in the foothills above Sequim, and has produced robust red wines for over 25 years. The medium-bodied 2002 Cabernet Franc won a Silver Medal at the NW Wine Summit. (See www.vashonwinery.com and www.lostmountain.com.)

The Mathie/Gumpert studio, nestled beside a vintage farmhouse and pleasant garden, featured Christopher's Raku pottery and abstract _expressionist paintings by both artists. Christopher explained the ancient Raku process, which involves very high temperatures and metal oxide glazes. Chuck's graphic art background has him producing bright and bold paintings that were some of my favorites of the evening. Both artists exhibit nationally and have their work placed around the country.

The evening finale was a grand one! The sun set as we drank my favorite wine of the evening, a 2001 Cabernet Sauvignon (\$27) from Sorensen Cellars in Port Townsend. Established in 1998, the small family winery's philosophy is to seek out superior vineyards in Washington (www.sorensencellars.com). The velvety cab won a Gold Medal at a Wines of Washington Festival. It was a nice match for our introduction to Douglas Granum: artist, writer, and rather a renaissance man. He described his diverse artistic endeavors that include sculptures from stone, steel, cast and fabricated bronze, and wood – as well as gates, fountains, exquisite blown glass pieces, and paintings. He showed us some of his works on the park-like grounds of his 10 acres as well as his sculpture and painting studio. Unexpectedly, he invited us down a wonderland path to his incredible and uniquely situated and decorated home on 1500 feet of waterfront. There his wife, Kit, had prepared hors d'oeuvres, and Doug opened several more bottles of exceptional quality wines. As President Larry Sukut remarked, our invitation into the Granum home was “indeed dessert, topping off an absolutely wonderful evening.”

This was the first time the Wisenburgs had hosted an event, and it was outstanding; they said they would be happy to help others, too. So contact Program Chair Scott Menard at 373-7620 or kitsapwines@yahoo.com with your idea for a future program.

Coreen Haydock Johnson

(Note: Abstract _expressionist artist Chuck Gumpert is featured in a show titled “Inescapable” at the Two Vaults Gallery, 602 S. Fawcett (next to the Grand Theater), in Tacoma until October 14. The gallery calls Chuck its “best-selling artist” and describes his work at this show as part of his “standing on the shoulders of giants series...with a perspective on the world from a unique ‘elevation.’”)

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.kitsapwin