

Volume 3, No. 9

August 25, 2006

KITSAP WINE SOCIETY NEWSLETTER

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

SAVE THESE DATES!

	Saturday, September 9	Saturday, October 21	Saturday, November 11
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UPCOMING EVENTS

September 9 – Keep it Local: Wines (and Artisans) from Our Side of the Sound. Join KWS as we discover and taste four great wines (two whites and two reds) produced in our own back yard – while we visit four nationally recognized artists of the Southworth Art Community.

Beginning 5 pm we will have the rare opportunity to visit the working studios of [James Kelsey](#), [Christopher Mathie](#), [Chuck Gumpert](#), and [Douglas Granum](#). All four artists are nationally recognized, yet conveniently tucked away in South Kitsap. As we tour each studio (not regularly opened to the public) we will view their art while we taste premium wines and socialize with fellow wine enthusiasts. Be sure to click on their name links above to visit their websites.

We will taste a Cabernet Franc from Lost Mountain Winery in Sequim, a Cabernet Sauvignon from Sorensen Cellars in Port Townsend, a Viognier from Walter Dacon in Shelton, and a Semillon from Vashon Winery on Vashon Island. Light appetizers will accompany the wines.

First stop will be at the studio of James Kelsey, 4761 Cottonwood Dr., Port Orchard. From Hwy 16, take the Sedgwick exit east toward the Southworth Ferry. After about 6 miles the studio will be on the left at the corner of Sedgwick and Cottonwood Dr. Park in the gravel driveway off Cottonwood or along Cottonwood Dr. From there, we will travel a short distance by car to the other studios (all within less than a mile of each other). Maps will be distributed at the first stop.

This event will be limited to 24 participants. Mail your check for \$20 (members) or \$25 (nonmembers) by September 4 to: KWS Keep it Local, PO Box 1684, Silverdale, WA 98383. **Please bring your own wine glass.**

For more information contact Scott and Suzanne Wisenburg at 360-769-0457 or scottandsuzanne@wavecable.com.

SPECIAL SEPTEMBER EVENT WITH OPES!

September 17 – Pinots of the New World – Sideways and Upside Down.

Sunday, September 17th, 2006, 4:30 to 6:30 PM Sequim Senior Center, Sequim, WA

Admission: \$30.00 FOR MEMBERS, \$35.00 FOR SPONSORED GUESTS. Go to WWW.OPES.info for full details.

October 21 – Enjoying Zinfandel. This event will feature a blind tasting of 6 wonderful Zins at the Clear Creek Community Center beginning 7 p.m. Cost is \$25 for members, \$35 for nonmembers; this event will be limited to the first 24 reservations. By October 13 mail a check 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.

For questions or cancellations: *Scott Menard*, 373-7620 or Kitsapwines@yahoo.com or contact KWS President Larry Sukut L.Sukut@usa.com (360 769-5458) Please replace the @ in the e-mail address with the traditional @ sign. This is done to help foil spammers.

November 11 – Ever wonder what all the words mean on wine bottles? Sure, you say, American bottles are easy; it's the European labels that are full of gibberish. Don't jump to conclusions; a guest speaker from Seattle will tell us what the labels actually say about the wine inside the bottles. Become a smarter consumer and make more knowledgeable wine choices.

December 2 – Program under development.

February 3 – “House Wine” tasting.

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 –

Well, well – the Hungarian Bull's Blood wine story is just that: a good marketing story. Turns out the battle for the Eger fortress occurred in 1552, but the furious warrior story did not originate until about 100 years later.

The wine itself was about what you would expect from a “local” wine, thin and without much character (and very cheap). We did find one or two Bull's Bloods that were enjoyable, and we saw signs that the Hungarian wine industry is trying very hard to move up to western wine standards. We had the most fun, however, exploring this country's Tokaji wines. As their production increases and their marketing improves, you will see more Tokajis in the US.

On the home front, the dinner at Cosmo's was cancelled because we did not have enough people sign up. Just too many KWS members were out of town to make this event a go in August. We have talked to the restaurant and will reschedule this fabulous dinner during the winter.

The next event (as Monty Python would say, “and now for something completely different”) will be a stand-up progressive wine tasting of local wines combined with visits to local artist's studios. The wines and the art are both outstanding, so this is a not-to-be-missed event.

Having fun,
Larry

Next Board Meeting will be Sunday, September 10, 2 pm at the Sukut residence.

FYI –

Going Vertical! Sept. 1-4. The Yakima Valley's newest vineyard event features various vertical series of wines, beginning at Klipsun Vineyard on Red Mountain. There will be food, demonstrations, vineyard tours, live music, and discounts on purchases throughout the weekend. Hours: Kickoff Party 5 pm to dusk. Cost: Complimentary. Call 509-965-5201, e-mail info@wineyakimavalley.org or go to www.wineyakimavalley.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*

JULY BBQ EVENT SALAD RECIPE

First-Place Winner: Kathy's Spring Greens

Roast in a wok until caramelized: 2 Granny Smith apples, 2 large white onions (chopped), and 1 cup halved walnuts in a mixture of ¼ C olive oil, 2 cloves minced garlic, 1/8 C balsamic vinegar, a touch of brown sugar, and salt and pepper to taste.

Meanwhile, for the dressing, place in a food processor ½ C balsamic vinegar, 3 tsp brown sugar, 3 cloves garlic, ¼ C sliced onion; process. Gradually add 1 C canola oil until emulsified.

Add the roasted mixture to 7 C of spring greens, then add 1 C of fresh gorgonzola cheese, crumbled. Toss with dressing and serve immediately. Serves 6.

Kathy Hamlett

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