

Volume 6, No.4
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KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap Peninsula

Input to the KWS Newsletter is welcome and may be sent to Coreen Haydock Johnson by the last day of the month: corrاند1@wavecable.com. Really-- send me info/articles!

For More KWS news and information go to www.kitsapwines.org

SAVE THESE DATES!

Annual Meeting Saturday, Apr. 25, 2009 Date Change	We will be drinking wine! Watch for info on May	In June we will be drinking wine again! Watch for Info
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Upcoming Events

****Saturday, April 25th, 2009 – Winemaker Evening**

5-8pm at [Monica's Waterfront Bakery and Cafe, Old Town Silverdale](#)

\$25 members \$35 members of other wine societies, \$45 guests

Meet Victor Palencia, Winemaker for Jones of Washington. He will discuss his background and experience, history of the winery, types of wines produced, inspiration, process, grape growing and selection. We will be sampling their entire line of wines.

Jones of Washington is a family owned and operated winery that is committed to small-batch artisanal wines crafted with all the love and attention that people who are closely tied to the land can make. They have been receiving a lot of attention and awards lately in the local and national press. For more details, check out their website www.jonesofwashington.com.

The first 30 minutes will be the Annual Election for KWS members only. After the election, the event will start. We will be serving a full dinner for this event. KWS is subsidizing a portion of the cost as a Thank You to all of you for your membership. Full details of the menu will be posted on the website. Online registration is available for the event.

Two convenient ways to reserve and pay

Mail Checks to: Winemakers Evening
P.O. Box 1684
Silverdale, WA 98383

Or pay on line: <https://www.nwregistration.com/KWS/> (please indicate the event name)

Please note: When you receive your invoice, Northwest Registration Services will be the payee, not Kitsap Wine Society. KWS is using their services for online payments.

Please note: Grape Expectations no longer has a storefront so you can not pay at the wine shop.

Speaking of Wine and Elections (or Politics)

How about this book by Tyler Colman

"Wine Politics: How Governments, Environmentalists, Mobsters, and Critics Influence the Wines We Drink"

In this economic history of vino, writer, teacher and blogger Colman explains how the wines we drink-that is to say, the bottles that wind up on the shelves and on our tables-are shaped by politics: "not only which grapes grow where, what can be written on the label, which wines are exported or imported, which wines are available in local stores, and how much a wine costs, but, perhaps most importantly... affects the quality of the wine in the bottle." The author also examines the significance of terroir, wine critics and distribution networks, the alcohol laws of different states (some dating back to Prohibition) and other factors complicating the relationship between those who make wine and those who want to drink it. The author also examines the significance of terroir, wine critics and distribution networks, the alcohol laws of different states (some dating back to Prohibition) and other factors complicating the relationship between those who make wine and those who want to drink it.

[Available at Amazon.com](#) for \$18.15

-And-

Know Wine? Know Politics?

Put Them Together with the **White House Wine Quiz**

[Click to take this online quiz](#) from The Cork Jester's Wine Teasers site.

Get out and Vote for almost nothing! Annual Meeting and Elections

The Annual Meeting, which is for KWS members only, will be from 5:00pm to 5:30pm on Saturday April 25th at Monica's Waterfront Bakery and Cafe. The Slate of Officers for election is as follows:

****Vice President** - Nominated: Laurie Sims - 2 year term through April 2011

****Secretary** - Nominated: Sue Burns - 2 year term through April 2011

****Events Committee Chair** - Nominated: Debbie Seamans - 1 year term through April 2010

****Publicity Committee Chair** - Nominated: Nick Tomassi - 1 year term through April 2010

****Finance Committee Chair** - Nominated: Rick Calvin - 1 year term through April 2010

****Membership Committee Chair** - Nominated: Mary Earl - 1 year term through April 2010

If you can not attend the Annual Meeting, please email your vote to kitsapwines@yahoo.com. We do need a majority of votes of the total membership, so please don't let this slip by unnoticed!



Presidents Musings April 09

Hello Fellow Wine Lovers!

Hooray for Spring!! It's time for some warmer weather and wine tasting.

March 21st we were treated to a Blind Zin tasting chaired by Larry Sukut. The event was held at Ambrosia Catering. I heard the event was great. A big thanks to Larry and Inga for hosting the event.

April 25th will be our Annual Meeting and a Winemaker evening with Jones of Washington. The first 30 minutes will be devoted to the election of our new officers. After that, we will enjoy a full dinner and tasting of the Jones of Washington wines. See the website and newsletter for full details. The KWS board has decided to supplement some of the cost of this event for members as our way of thanking you for your membership.

The May event details are not finalized yet, but we are planning a Spanish wines and Tapas event. Should be fun.

Happy April! I look forward to seeing all of you April 25th at Monica's Waterfront Bakery and Café for the annual meeting and event.

Cheers!

Tami

March Event Review-Larry Sukut

On March 21st, 18 brave Kitsap Wine Society members attended the "Zin's Doing it Blind" tasting. The evening started with a greeter wine followed by a short talk about how to taste and evaluate wines during a blind tasting. The advantage of doing a blind tasting (i.e. the wine labels are covered) is that you can evaluate the wine and not be influenced by the cost of the wine or the great reputation of the winery. The gathered group was given about 45 minutes to evaluate the 8 poured wines and then a vote was taken to determine each persons first, second and third favorite wine of the evening. These individual votes were then weighted and added up to yield a group score.

Below you will find the wines tasted and the group's ranking of each wine. This tasting proved that, on at least that evening, the most expensive wine was not the best in the eyes of the group and that the experts' ratings were not a good indicator of how the group would rate them. The real surprise was the old Rosenblum Vintners Cuvee XXV purchased in 2000 or 2001. It should not have shown this well, but this bottle had a distinct seafood-oyster-like nose and interesting long cherry finish. A few people did not like the nose but 8 of the 18 attending voted it either their first, second or third favorite wine of the night. In my opinion, I think it got so many votes because it was distinctive and really stood out in this group of wines. The bottom line is these wines were interesting and everyone attending seemed to have a great time and most even learned a bit about how to evaluate a wine.

Rosenblum Zinfandel Paso Robles Richard Sauret Vineyards 2006 (\$25.99)

Wine Spectator score 87 **Group choice #1 Group's vote total = 32 points**

Rosenblum Vintners Cuvee XXV (\$10 in 2002)

Wine Spectator score 86 in 2000 (This was from Larry Sukut cellar) **Group choice #2 20 pts**

Seghesio Sonoma County 2007 (\$24.00)

Wine Spectator score 93 Number 10 on WS top 100 wines of 2008 **Group choice #3 15 pts**

Neyers Zinfandel Pato Vineyard 2006 (\$31.99)

90 Points Wine Advocate Group rank #4 13 pts

Ravenswood Zinfandel Dry Creek Valley Teldeschi 2006 (\$35.99)

Wine Spectator score 88 **Group rank #5 tie 12 pts**

Owen Roe Hillside 2005 (\$35.99)

.An Oregon Old Vine Zin **Group rank #6 tie 5 pts**

Renwood Zin Grandpere Vineyard Lodi 2004 (\$35.99)

Group rank #6 tie 5 pts

Bogle Zinfandel California Old Vine 2006 (\$10.99)

Wine Spectator score 85 **Group rank #7 0 pts**

During the writing of this newsletter, the editor (Coreen) was drinking LINDEMANS Bin 99 Pinot Noir. Concerned by the near-poisonous hard spirits of the early Australian colonies, Henry Lindeman became devoted to the social and medicinal benefits of quality wines. In 1843 he planted his first vineyard on his 330-acre property 'Cawarra' in the Hunter Valley of New South Wales. From the outset Henry Lindeman's winemaking philosophy was to craft wines for everyday enjoyment. This meant cellaring wines and not releasing them for sale until they had properly matured so that consumers could enjoy the wines immediately. This philosophy soon earned Henry Lindeman a reputation for producing wines of the highest quality and in 1858 he began exporting to the United Kingdom. Throughout the 1860's Dr Henry Lindeman exhibited his wines extensively and by 1862 Cawarra gained international recognition at the 1862 International Exhibition in London and the 1867 Paris Exhibition. In 1882, a year after Henry's death, LINDEMANS won its first major international award at Bordeaux for its Cawarra Claret.

Our hosts: [Monica's Waterfront Bakery](#) and [Ambrosia Catering](#)! What do you know about these two fine proprietors? Well....

The Team at Monica's is known for thinking globally and acting locally. Utilizing and supporting local farms and other businesses, offering you ingredients that are sustainable and responsible is extremely important to them. Monica Downen, had entertained the idea of opening a restaurant, but knew she had some research to do. The previous owner of the bakery agreed to become her mentor and soon they agreed that she would buy the restaurant. Mark Downen is the baker, her business partner and her husband.

Ambrosia Catering has been providing the finest foods and service to the Greater Kitsap Peninsula and surrounding areas for over a decade. Currently owned and operated by mother-daughter team Linda Meyers and Ronda O'Sullivan they have grown from a small catering company to a full service event planning company. In the early spring of 2006 Ambrosia moved from their small east Bremerton commercial kitchen to their new location near Fred Meyer. With nearly 5,000 sq. feet Ambrosia offers on site banquet / meeting facilities as well as continuing to specializing in off site catering.

KITSAP WINE SOCIETY MEMBERSHIP FORM

Learning about and enjoying good wines and good food ... *in good company!*

You must be 21 to attend KWS events. Pay with credit card, check or cash. Details below.

Name(s) _____

New Member(s) _____ Renewal(s) _____

Address _____

Phone(s) _____ E-mail(s) _____

The Kitsap Wine Society's Board has four standing committees - Program Planning, Publicity, Membership and Finance. Would you help? Check all that interest you and the committee chair will contact you.

Program Planning-Could include event planning, wine procurement, food preparation, event setup/cleanup, greeting & guest registration and/or food and wine service.

Finance-Could include event budgeting, supply procurement and inventory and/or auditing the books once a year.

Publicity-Includes the monthly newsletter, event promotion through distribution of monthly flyers, other website notices and newspaper notices.

Membership-Computer work including promoting and tracking membership, using spreadsheets, letters, membership cards and nametags.

Unsure, please call me! Annual Dues: Single \$25 _____ Couple \$45 _____

How to Transfer Funds

If you wish to use a *credit card* to pay your membership [click here](#).

Please note: When you receive your invoice, the payee will be Northwest Registration Services whose services the Kitsap Wine Society employs. Send completed form via snail or email.

If you wish to pay by *check*, send completed form and check to 'Kitsap Wine Society' to:

Membership Kitsap Wine Society

PO Box 1684,

Silverdale, WA 98383

There is also the option of attending an event to check us out and joining then. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee. Questions? kitsapwines@yahoo.com

Earn Wine Bucks

Bring a guest to an event and when the guest joins at that event, you are awarded a gift certificate worth \$5 for each sign up. Gift certificates can be used to offset members' fees at future events. The guest surcharge for the event will be applied to the membership fee. For instance, if a guest pays \$25 for an event, \$10 of that applies to the membership fee. Thus, the new member paid \$15 for the event, \$10 is applied to the membership fee.

For more information, contact Mary Earl or Tami Burns, Membership Committee

kitsapwines@yahoo.com