



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!

Saturday, Dec. 6 th , 2008	Saturday, Jan. 17, 2009	Saturday, Feb. 21, 2009
---------------------------------------	-------------------------	-------------------------

Upcoming Events Upcoming Events

**** Saturday, December 6th, 2008- A Cellar Dive (don't miss Mary Earl's article to follow below on guidelines for tasting wine at this event)**

7-10pm at Ambrosia Catering, East Bremerton It's not too late!

For those special bottles of wine we have the special event! This holiday season is the perfect occasion to share that mature wine with other wine lovers and taste their bottles of mature wine. Uncork a gem from your cellar (at least 7 years old) and share with other wine lovers who are opening special bottles. Share a table with 6 to 8 others bringing comparably valued wines. Discuss the attributes, tasting order, and decanting. Wine glasses will be provided, but bringing your own is highly recommended, especially if you want to taste several while the wines open up in your glass. This special evening will feature heavy hor d'ouvres and artisan cheeses. Seven volunteers needed, for organizing, cooking, setup and cleanup. Contact Event Chair Mary Earl at grapex@yahoo.com

Members: \$24 plus a bottle of wine*

Non-Members \$34 plus a bottle of wine*

Three convenient ways to reserve and pay **by Dec. 4th!!!** (cut off date)

Mail checks to: KWS Cellar Dive
P.O. Box 1684
Silverdale , WA 98383

Or pay on line: <https://www.nwregistration.com/KWS/>

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.

Or pay in person: Grape Expectations Wine Shop
3594 N.W. Byron Street, #102 , Silverdale WA 98383

****Need wine? Before surfing the web for that older bottle, check out Grape Expectations Wine Shop in Silverdale and the Wine Cellar in Port Townsend. Both of these wine society member wine shops have been in business over 20 years and have a large selection of aged wines at affordable prices.***

For more info: 360-698-0522 or kitsapwines@yahoo.com

****Saturday, January 17th, 2009 – Taste of Italy**

7-9:30pm at Olympic Wine Shop, Poulsbo (see address below)

The KWS will present a tasting of 8 Italian wines, with Italian Hors d'oeuvres served. This event will feature a quality cross section of 6 red and 2 white Italian wines. **A list of the wines to be served is listed further in this newsletter.**

Three convenient ways to reserve and pay

Mail Checks to: KWS Taste of Italy
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.

Or pay in person: Grape Expectations Wine Shop
3594 N.W. Byron Street, #102, Silverdale WA 98383

** After January 3rd, Jeff Benson owner of the Olympic Wine Shop, will advertise this event to his list members, and sign up will be open to all interested persons at the non member price of \$24. KWS members must be reserved and paid by Jan. 3rd. Attendance will initially be limited to the first 22 (KWS member and guest) attendees. A reserve list of 8 additional paid attendees (members, guests, and any nonmembers from Jeff's list), will be accepted. The maximum number of attendees will be 30.

Olympic Wine Shop is located at 19740 7th Ave. N.E., Poulsbo (next to Tap Rock Restaurant in the Poulsbo Shopping Village). KWS members are always eligible for a 15% discount on wines purchased at the Olympic Wine Shop.

For more information: Contact Keyperson Shannon Jones at (360)638-2890, or visit www.kitsapwines.org

Speaking of Wine Cellars....

The very best of vineyards is the cellar- Lord Byron
-OR-

Whenever I find myself in the cellar of affliction, I always look about for the wine - Anonymous

And the world's largest wine cellar of any restaurant in the world.....

How about half a million bottles at [Bern's Steakhouse](#) in Tampa Bay Florida! [The owner Bern Laxer has been collecting since 1960](#). According to Wine Decanter magazine, Bern's nearest rival is the Tour d'Argent in Paris, which has about 450,000 bottles. Our own Pacific NW The Herb Farm in Woodinville, has 25,500 bottles in their cellar of 4200 selections.

Getting Educated About Older Wines-Mary Earl

Many times over the last twenty years, I have been asked how I learned so much about wine. Did I attend classes? What books have I read? The answer can be summed up in three words, practice, practice, and practice. It's like riding a bike. You can read about it all day long; you can talk to other bike riders for tips, hints and personal stories but you can't really do it until you're in the saddle.

While you may already know how to drink wine, tasting and evaluating an older wine is different. You can certainly taste and assess wine without extensive education, but you'll be better able to communicate results to others if you do some preparation.

This Saturday is a unique opportunity to try mature wines. I offer some guidelines to maximize the pleasure and knowledge you will gain from this experience.

Wine tasting is the sensory examination and evaluation of wine. The formal practice of wine tasting uses a terminology to describe the aromas, color and flavors of a wine. A wine's assessment, based on evaluation of these aspects with other wines in its price range, will establish a baseline for you.

Serving temperature

The serving temperature can greatly affect the way it will taste and smell. Lower temperatures emphasize sweetness, acidity and tannins while muting the aromatics and nuances. Higher temperatures will minimize acidity and tannins while increasing the nuances and aromatics. Most red wines should be served at about 66 degrees. Most white wines should be served a little above refrigerator temperature, about 44 degrees.

Sedimental Journey

With older wines, some preparation is needed. Part of the process of fermentation and aging is the precipitation of solids called sediment. Young wines are bright and clear. Older wines, after a period of aging, will sometimes "throw a sediment". Although edible, sediment is gritty-feeling, so it's removed before consuming.

To remove the sediment from an older wine, a wine is decanted. To be effective, decanting takes some preparation. The chosen bottle should be stood up in a cool place for a minimum of 24 hours. This will help move any loose sediment to the bottom of the bottle. Be careful to not disturb the sediment by any sudden movement. When ready, the bottle should be carefully transported, cushioned against vibration and bumps in the road, maintaining its upright position.

The Order of Tasting

When seated with your tablemates with their bottles of wine, determine the tasting order. Arrange the wines in this order:

- Residual Sugar – Less before More

Dry wines tend to higher acidity than sweet wines. And the acidity gives brightness to a wine making it more refreshing. Sweet, low acid wines tend to deaden the palate. Dry wines may be fruity but they lack the residual sugar of sweet wines. Residual sugar is what is leftover after the fermentation process. The alcohol content will tell how dry or sweet a wine is. A wine with 13% alcohol will have very little residual sugar. So, it's considered dry. A wine with 8% alcohol has residual sugar and sweetness.

- Alcohol - Lower before Higher

This may seem contradictory to the last paragraph, but it's a necessary order-the-tasting tool. This is the next order because higher alcohol dry wines makes lower alcohol dry wines taste thin and watery. The higher levels of glycerin or "legs" will increase the feeling of fatness in a wine. Glycerin, a product of the fermentation process, is more pronounced in high alcohol wines.

- Body – Light before Heavy

Although the color of the wines usually dictates the order, exceptions can be the level of tannic acid and the overall intensity of the wine. Thicker skinned grapes such as Cabernet and Syrah have more backbone than Pinot Noir or Tempranillo.

- Age - Oldest to Youngest

This is contrary to the common wine dogma that suggests saving the best, the most complex, until last. Every wine experience I have had with older more complex and nuanced wines led me to this conclusion. Younger wines are generally more fruity, more intense, more tannic, and crisper than older wines and can overpower your palate. Give maturity first place and you'll be better able to assess the complexity, grace, elegance, and length.

Corkscrew Time!

Open the bottle. Older wines have older corks. Be careful not to bend the cork. It will break. When the cork is removed, take care not to disturb the sediment. A clean cloth or napkin should be used

to remove any sediment or tartrates that cling inside the bottleneck and to wipe the bottle lip. Smell the wine, not the cork.

How to Decant

- Light the candle.
- Hold the bottle of wine so that the candle shines through the base of the neck of the wine bottle.
- Pour the wine very slowly into the decanter being careful not to disturb the sediment.
- When you have poured out about half of the wine, begin looking for sediment in the neck.
- Stop pouring when any sediment appears in the neck of the bottle.
- If this is a very old wine, you'll want to begin the tasting as soon as you've decanted the wine, as its character will change and evolve rapidly when exposed to the air.
- Pour a small amount of wine into each glass

Glassware

The shape of a wine glass can impact your perception of wine, especially its bouquet. Typically, the ideal shape is considered to be wider toward the bottom, with a narrower aperture at the top. On Saturday, glassware will be provided but you are encouraged to bring special glassware.

Older is better! Can hardly wait for Saturday's adventure!

The How, What & When to Say

Wine has its own language. Here are some wine terms to think about, evaluate and use on Saturday.

Aroma is the smell of a wine. The *bouquet* is the total aromatic experience of the wine. The aromatics of the wine, in my opinion, are half the pleasure of wine. Older wines tend to have better aromatics because they have had time to integrate. You will smell more spice, leather, pencil lead, cigar box, earth and more complexity. A wine's bouquet also reveals off condition wines.

The bouquet of wine is best revealed by gently swirling the wine in a wine glass to expose it to more oxygen and release more etheric, ester, and aldehydes that comprise the components of a wine's bouquet.

Color can tell you a lot about a wine. As a red wine matures, it becomes lighter in color. It will progress from a black purple to ruby to brick to orange. White wines are just the opposite. They become darker in color, perhaps from a straw to gold to caramel to orange.

Balance, in older wines, is the integration of the wine's components: fruit, acid, tannin, and alcohol. In older wines, acidity and astringency rounds out, and the fruit also evolves. Tasting older wines involves an array of textures, flavors, weight and structure in harmony.

Body is the sense of fullness a wine gives in the mouth. For example, think of the differences in weight of 2%, whole milk, half and half and cream.

Finish is the taste left in the mouth after the wine has been swallowed. A wine with a finish that lasts for a while is said to be long. And that is the best kind.

Don't hesitate. If you're the first to describe an aspect of the wine, you plant the seed in everyone else's mind. Nazdrovie!

To my enemies....toast is derived from the Greek word tostus, which referred to the drink itself. The Greeks were the first in the custom of lifting the glass. It all started when they invited their enemies over for a dinner party with a hidden agenda. They would invariably slip some poison into the drink of the unwanted one. When the survivors got wise to this, a new practice of pouring wine from a communal vessel was established. The host would pour from a pitcher into both wineglasses, & take the first drink. He would then lift his glass to show that he was still alive.

Presidents Musings December 08

Hello Fellow Wine Lovers!

I hope everyone enjoyed their Thanksgiving weekend.

The Cellar Dive is December 6th. This event is shaping up nicely with a good turnout. I hope to see you all there.

Our next event will be January 17th. Italian Wines at Olympic Wine Brokers in Poulsbo. To see the complete listing of wines to be sampled, see the website. This is the first event that we are initiating Early Bird registration so sign up early to take advantage.

February 21st will be Pinot from the Willamette Valley of Oregon. This event will be held at Monica's Waterfront Bakery in Silverdale. Be sure to check the website for the updates.

We have open positions on the Events and Membership Committees. Anyone who wishes to volunteer and participate in these committees, please send an email to kitsapwines@yahoo.com. We will facilitate the contact with the appropriate board member.

Happy Holidays!

Cheers!

Tami

During the writing of this newsletter, the author (Coreen) was drinking Edna Valley Vineyard 2007 Chardonnay, Paragon from San Luis Obispo CA. Edna Valley Chardonnay is known for conveying a distinctive sense of place. As is typical of good Chardonnays, they use techniques like barrel fermentation, malolactic fermentation, less stirring and aging in new oak barrels. "Smoky aromas of vanillin oak and sweet spice balanced by white peach, pineapple and citrus notes. On the palate, full, round flavors of white peach and citrus are accompanied by a subtle minerality on the long finish"

Taste of Italy Wines for January Event

From the Piedmont Region:

1. 2007 Paolo Sarraco- Moscato d'Asti D.O.C.G. (100% Moscato Bianco) (*not to be confused with Spumante*);
2. 2007 Fontanafredda- Briccotondo D.O.C. (100% Barbara);
3. 2006 Damilano- Nebbiolo D'Alba D.O.C. (100% Nebbiolo).

From the Veneto Region:

1. 2006 Coffele Ca Visco- Soave Classico D.O.C. (80% Garganega, 20% Trebbiano di Soave);
2. 2005 Negrar- Amarone della Valpolicella Classico D.O.C. (70% Corvina Veronese, 15% Corvinone, 15% Rondinella).

From the Campania Region:

- 1997 Tomas & Geisen- Taurasi di Avellino Reserva D.O.C.G. (100% Aglianico).

From the Sardinia Region:

- 2003 Sella & Mosca- Tanca Farra D.O.C. (50% Cannonau, 50% Cabernet Sauvignon).

From the Tuscany Region:

- 2005 Poggio Salvi- Rosso di Montalcino D.O.C. (100% Sangiovese Grosso). (seen to the right)



Piedmont Vineyards



WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!

WINE LINKS -- To learn more about wines and wine events, check out the wine links noted at the KWS website: www.kitsapwines.org

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.

For questions, call 360-698-0522 or e-mail 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

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 that includes promoting and tracking membership using spreadsheets, letters, membership cards and nametags.

Unsure, please call me!

Annual Dues: Single \$25 _____ Couple \$45 _____