

Volume 6, No.1
Jan. 2009



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, Jan. 17, 2009	Saturday, Feb. 21, 2009	Tentatively: Mar. 21, 2009
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Upcoming Events Upcoming Events

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

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

Please note Early Bird Reservations/Pricing below on this event

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

**** Early Bird Reservations/Pricing For This Event--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

****Saturday, February 21st, 2009 – Pinot From the Willamette Valley of Oregon
5-7:30pm at Monica's Waterfront Bakery, Old Town Silverdale**

Join us for a sampling of Pinot wines from the Willamette Valley of Oregon. Perfectly paired tasty morsels of food will be provided. *Watch for more details.*

Three convenient ways to reserve and pay

Mail Checks to: KWS Pinots from Willamette
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

Speaking of New Year's....

New Year's Day is every man's birthday. ~ Charles Lamb
-AND-

Ring out the old, ring in the new, Ring, happy bells, across the snow: The year is going, let him go; Ring out the false, ring in the true. ~ Lord Alfred Tennyson

**And in honor of our upcoming Taste of Italy Event--
from a couple of renowned Italians**

Wine is sunlight, held together by water.
Galileo Galilei, Italian scientist and mathematician, (1564-1642)
-AND-

The discovery of a good wine is increasingly better for mankind
than the discovery of a new star.
Leonardo da Vinci, Italian artist, (1452-1519)

Welcome New Members: Steve and Duffy Hawes

How to enjoy a Cellar Dive Let me count the ways. Mary Earl

December's event was quite the evening. There were so many special wines and so little time! Many thanks to Table Captains Peter Barnett and Nick Tomassi. Thanks also, to Vic Keranen, Vicky and Smitty Lebkuecher, Andy Campbell, Peter and Ellen Barnett for help in setting up and picking up afterwards.

Our chefs for the evening also deserve my thanks. Laurie Sims, Debbie Seamans, Andy Campbell, Coreen Johnson Jen Threadgold and Vic Keranen. Thank you, thank you and great job all!

Excerpts from Vic Keranen's tasting notes:

*1991 Caymus Special Select Cab 13% current value 225.00

Wow! What a nose! Still plenty of fruit like dark berries, a little cranberry, light chocolate, light aromatic spices. Long, smooth finish. More subdued integrated nose over an hour later.

*1992 Leonetti Columbia Cab 13% current value 145.00

Oxidized note up front, along with dark berries and a pip or woody tannin note. Very bright on the palate, plenty of acidity and fruit that just explodes on the palate. Oxidized note doesn't go away with airing but the wine tastes very different from the aroma.

*1993 Quilceda Creek 12% current value 120.00

Kaolin note up front. Herbs and some fruit to maybe Brett. Some sweetish notes. A lot of fruit on the palate, fairly bright acids. Long finish. Nice with the Wensleydate.

*1997 BV George Latour	13.5%	current value 130.00
Lightest, most Bordeaux-like nose so far. Extremely light TCA note? Subdued fruit in the most but there. Smooth body, plenty of fruit but not bright, more integrated. Light alcoholic finish, very long and nice.		
*1997 Heitz Bella Oaks	13.5%	current value 125.00
lightest colored so far. Lightest nose. Light sassafras and or licorice not. Gets more pronounced as it opens.		
*2001 Turley Zin Hayne Vynds.	14.5%	current value 155.00
odd kind of weird herby nose at first. Vegetal matter, woody. After a few minutes starts to be replaced with dark fruits. Jammy according to others at the table. Jammy with dark berries and stone fruits, i.e. plum.		
*1999 Chateau Clerc Milon	12.5%	current value 155.00
Earthy, mineral nose. Dirt and fruit, dry, lean fruit on the palate. Works well with the black olive tapenade.		
*2000 Chateau Clerc Milon	12.5%	current value 155.00
Dense and still youthful. with black fruits. Full-bodied, mouth filling, an impressive wine. Smooth acids, nice black fruits, with a caramel edge. Others worth mentioning that I tasted but didn't take notes on were the Lan Rioja Reserva and the Domino de Taro Bierzio Mencia both from 2001. New members Duffy and Steve Hawes introduced the group to the 2000 Beckmen Vineyard Mt. Veeder Cab and that was a very pleasant acquaintance.		

Presidents Musings January 09

Hello Fellow Wine Lovers!

I hope everyone had a wonderful Christmas and New Year! It was definitely a white Christmas this year. I'm enjoying the 70 degree weather in Maryland right now. It was the perfect weather to be at the stadium to watch my Ravens earn their playoff spot.

We kicked off the holiday season at the Cellar Dive on December 6th. It was a lot of fun for all those that attended. Thanks Mary and all the volunteers for putting on such a wonderful event.

We will be bringing in the New Year on January 17th with Italian Wines at Olympic Wine Brokers in Poulsbo. The complete listing of wines to be sampled, is in this newsletter and on 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 wishing 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 New Year! I look forward to seeing you January 17th at the Taste of Italy!

Cheers!

Tami

During the writing of this newsletter, the author (Coreen) was drinking 2005 Excelsior Paddock Shiraz from South Africa. The Excelsior Estate has been owned by the de Wet family since 1870. The current owners are Freddie de Wet and his son Peter de Wet. The de Wet family has a proud winemaking tradition dating back to 1697 It is the philosophy at Excelsior that good wine is made in the vineyards and the winemaker can only succeed if he has good basic ingredients with which to work. His delicious Shiraz is deep burgundy red in colour with inviting aromas of vanilla and mocha and lingering flavors of licorice and ripe black cherries.

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

The Origins of Alicante Bouschet- Nick Tomassi

It is highly probable that you have never heard of, let alone tasted, Alicante Bouschet. If you like a good story, this wine fits the bill. You may wonder if it is Italian, French or Spanish. If you picked French, pour yourself a glass. "Bouschet" is actually the surname of the man who bred this variety back in the early 1800s. But, if it sounds suspiciously Italian to you, that is because it also grew in Calabria in southern Italy and this was the grape of choice for Italian immigrants home winemakers, particularly during Prohibition. They grew up with wine at the table and didn't let an ill-advised law stop their cultural tradition.



Agostino Coppola, Francis Coppola's grandfather, was a home winemaker and crafted his table wine in the basement of his Lexington Avenue apartment. Trainloads of grapes would come from California and neighborhood families would divide them up. Francis fondly remembers stories of his father and uncles shenanigans trying to steal the grapes-only to end up with bottoms as red as the grapes. So a few years back, Francis asked Corey Beck to see if good quality Alicante Bouschet could still be found. After combing the Central Valley, Beck found 300 acres of 85 year old vines that were low yielding, deeply concentrated in color and loaded with rich, jammy fruit.

Tasting notes: Francis Ford Coppola Diamond Collection Magenta Label Alicante Bouschet 2007 is a wine steeped in history and memories. This is a wine for drinking, not for aging-it is smooth, medium bodied, richly textured and long on the finish. Aromas of raspberry, blueberry, cinnamon, dark chocolate and violets explode from the glass followed by flavors of red plums, cassis, cranberry and spice.

Source: Francis Ford Coppola Presents, LLC· 620 Airpark Road, Napa, CA 94558 . P (707) 251-3200· Phone: (707) 251-3290' info@ffcpresents.com www.ffcpresents.com

Favorite Events of 2008

What KWS event did you most enjoy? Which event taught you something new? Was there a particular food match that really made your eyes light up? Fifteen unique events in twelve months brought a total of 299 attendees. Other wine society members came 14 times and 47 guests attended. A majority of those guests joined KWS. There were thirty new members this year!

The August Paella Party at the Hyde's was the event of the year when Spanish wines accompanied Tom Hyde's magnificent paella for sixty. June's tasting with Walter Dacon Winery was another hot event when winemaker Lloyd Anderson talked about his passion for the Rhone varietals. Also in the top three, January's Australian tasting at the Olympic Wine Brokers in Poulsbo where 8 guests became members at that event alone.

Our April Annual meeting at Ambrosia Catering was fun and free. Many members showed up to elect their new board and enjoy good food and good wine in good company. March's Oregon Pinot Noir tasting was also a hit judging by attendance. That event pitted Oregon against California. December's Cellar Dive and the October Bubbly tasting at Grape Expectations Wine Shop both tied for sixth place. Both were an incredible learning experience for all.

Other events:

February	Fruit wines with Vic's famous flank steak in a chocolate coffee sauce.
July	B.I. Winery Tour – Did you know there are six wineries on Bainbridge Island ?
May	German Riesling, Silvaner and Gewurztraminer in a variety of styles from Qba to Auslese
April	California Cabs with a bit of age to them
October	Southern Hemisphere with more unusual grape varieties like Bonarda, Pinotage and Chenin Blanc
September	Oktoberfest was German beer and wine
September	Malbec - another obscure but up-and-coming grape varietal followed by the movie, Bottle Shock.
November	Unfortunately, the bus trip to Woodinville did not get off the ground. Maybe next Year? Mary Earl

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

**Our Thanks to these Merchants who assist us in Promoting our Events and KWS.
Support them with your spending dollars!**

BREMERTON

Fred Meyer, East Bremerton
WA Liquor Store - 6th Ave., Bremerton
Olympic Brewing Supplies, East Side Ambrosia Restaurant
CAPRI

SILVERDALE

Kitsap Physical Therapy, Myhre St.
WA Liquor Store - Silverdale
Safeway
Grape Expectations, Silverdale

POULSBO

WA Liquor Store - Poulsbo
Olympic Wine Brokers, Poulsbo
That's-A-Some-Italian Restaurant

BAINBRIDGEISLAND

Eleven & Perennial Wine Shop
Town & Country Wine Shop -Winslow
Bainbridge Is. Vyds & Winery
Harbor Square

PORT ORCHARD

Fred Meyers
Puget Sound Wine Shop, John & Ann Ready
WA Liquor Store

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 _____