

Volume 5, No.7
July 2008



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 2008 DATES!

Saturday, July 12, 2008	Sunday, August 10, 2008	September, Date TBA
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Upcoming Events Upcoming Events

**** **Saturday, July 12, 2008 Bainbridge Wine Tour & BYO Picnic!!**

Don't miss this great summer event hosted by Loren Loftus! Four wineries and 18 wines to taste. And a BYOP!!! Bring your Own Picnic lunch!!

**11am to 11:30- 2 private tastings at the Tasting Room at 278 Winslow Way. We will taste 4 *Eleven Wines* and 4 *Eagle Harbor Wines*

**11:30 to 12:00 *Perennial Vintners* full tasting at their winery

**12:30 *Bainbridge Island Vineyards*. We will have a private 2 hour wine growers tour with full tastings. At the Bainbridge Island vineyards we will eat our BYOP's (Bring your own Picnic) Basket on the grassy hill.

Total cost is \$23 for members and \$28 for
Bainbridge Wine Tour & Picnic
P.O. Box 1684
Silverdale, WA 98383

or drop off at: Grape Expectations
3594 N.W. Byron St.
Olde Town Silverdale.

For more information www.kitsapwines.org or Call 360-769-5458 or Mary Earl at (360)698-0522.

Read on in this newsletter for a list of wines for this event!

****Sunday, August 10, 2008 Paella Party!**

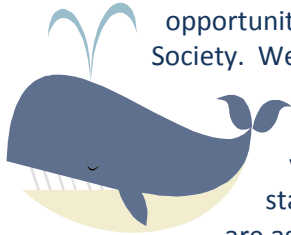
Join KWS members Tom & Betty Hyde as they host a **Paella Party!** Tom has a paella pan big enough to serve 50! **Ole!** In addition to paella, there will be a call for chefs to whip up some tapas to cover our glasses of Sherry, Cava & Rueda. Reds from Navarra, Rioja and Ribera del Duero will round out this Sunday afternoon.

The cost is \$28 for members, \$38 for non-members.

Cutoff date is Monday, August 4th unless you're on the waiting list. **Slutz!**

Let's all Whale in Silverdale! Whaling Days July 25-27th Silverdale

We have been asked to assist in the Wine and Beer Garden with wine pouring. This is a great opportunity to promote and educate members of our community about Kitsap Wine Society. We can hand-out fliers for upcoming events and membership registration forms. I'm thrilled to be given this opportunity to entice new people to our organization and get more guests to our events. This is a call for volunteers. Please email kitsapwines@yahoo.com if you are interested in staffing the wine booth and days/times available. The hours of serving wine are as follows:



Friday 5pm-10:30pm
Saturday 11am-10pm
Sunday 12pm-6pm

Wine bucks will be given for each new member that is registered during this weekend. I hope to see a huge response to this call out for volunteers.

Speaking of whales....

A quick search uncovered not one, not two, but at least five different wine and whales tours in Cape Town South Africa, Christchurch New Zealand and Sydney Australia, including one wine and whales golf tour.

And on a similar note....

"Fish, to taste good, must swim three times: in water, in butter, and in wine"

Check out these wines (and more) at our July 12th Bainbridge Wine Event

Bainbridge Island Winery

2003 Pinot Noir

2003 Müller-Thurgau-dry

2006 Pinot Gris

2006 Madeleine Angevine

2006 Müller-Thurgau-traditional

2006 Ferryboat White

2008 Strawberry Wine

2007 Raspberry Wine

2006 late harvest - botrytised Siegerrebe

Eleven Winery

2006 Pinot Gris Port, Oregon

2005 Cabernet Sauvignon Port

2006 Sauvignon Blanc, Artz Vineyard / Red Mountain

2006 Pinot Gris, Oregon

2006 Sweet Sarah, Washington

2005 Malbec Windy Ridge Vineyard/Horse Heaven hills

2005 La Ronde, Yakima Valley

Presidents Musings July 08

Hello Fellow Wine Lovers,

I hope all of you are enjoying this heat wave. Being an East Coast girl, this doesn't feel hot to me. I am enjoying the sunshine and the mountain views. Last night I got together with friends for dinner, we enjoyed some wonderful Rieslings. This is perfect weather for a crisp, cool sweet white wine.

Our June event was great fun! Ann and Lloyd Anderson were quite entertaining and I learned a lot about the winemaking industry. We enjoyed the entire line of Walter Dacon wines. Lloyd provided us with tasting notes for each wine and asked for feedback on what we thought of the wine. We gained 2 new members!!!! We welcomed June Sheek and Ken Zurn to the wine society. Thank you Larry and Inga for putting together such a special evening!!!!

Our next event is July 12th. Loren Loftus has planned a wine tour and tasting of Bainbridge Island wineries and wine shop. We will visit Perennial Vinters and The Tasting Room in 2 different groups and come together at Bainbridge Island Vineyards for a picnic and winegrowers tour. This is an opportunity to experience, sample and support our local wine makers and industry.

Our August event is also shaping up nicely. The Hyde's are hosting Spanish Wines with Paella and a Tapas contest on August 10th. I personally thank Tom and Betty for volunteering to host this event. Our newest member June Sheek has already predicted her victory in the Tapas contest. I encourage all of you cooks to rise to the challenge and enter the contest.

Our board met this week. We will have the dates set next week for the September thru December events. Be sure to check the website for the dates and details to be posted. We agreed to trial a monthly wine tasting event to be held at our local wine shops in addition to our monthly formal events. This will start in September. Loren Loftus is busy putting the details together. Our vision is to sponsor the tasting and have it be an informal lower cost tasting mid week (Wednesday or Thursday). We also are actively moving towards an online membership and event registration system. For those of you that would prefer to register for events and renew membership electronically, this will give you the opportunity to do so. It will be done via a link from our website. Northwest Registration Services will be our vendor for this system. Our secretary, Debbie Seamans is the owner of this business. THANK YOU Debbie for offering this service to us. I'll keep you posted as we progress to this system.

Anyone that has ideas for events or that wishes to volunteer to help with any of our committees or event planning, please let us know. You can email your ideas or volunteering opportunities to our email address kitsapwines@yahoo.com. We will facilitate the contact with the appropriate board member. I look forward to seeing all of you July 12th!

Cheers!

Tami

Event Reviews- Did you miss the June Event? Read on!!

June EVENT-- Larry Sukut

Lloyd and Ann Anderson of Walter Dacon winery brought their entire line of just released wines to be tasted. Lloyd then poured each wine in succession and gave details of its making and in some cases gave secrets of how he treats the Rhone grapes like the Oregon wineries gingerly treat the Pinot Noir grapes. This makes for very intense wines!! For me he answered a nagging age-old question --- why do French oak barrels and American oak barrels add such different qualities to the wine. He was a lumberman so he knew right off!!!

They are two different species of oak and the French oak can be split so the barrel staves are smooth. The American oaks cannot be split so they must be sawn which gives many more microscopic surfaces for the wine to be exposed to. Amazing what you can learn from a KWS tasting. Interspersed in Lloyd's explanations were Ann's background stories or helpful explanations. Over all the evening featured wonderful wines and they were a very informative and entertaining team. If you missed this tasting you can drive to Shelton and catch them at their winery.

An invitation from Walter Dacon Wines.....

Celebrate the **Red**, **White** and **Blues**!

Please join us for an afternoon of wine, friends, food and great music.

Lloyd & Ann Anderson

Walter Dacon Wines

50 SE Skookum Inlet Rd.

Shelton, WA 98584

360 426-5913

July 4th through the 6th, Friday, Saturday & Sunday

Noon to Six PM each day

Enjoy live blues & soft jazz with "**Teacher**" (Paul & Ron) on the patio while sampling Walter Dacon wines. The fare for this three day event:

Everything on a stick!

❖ Grilled Shrimp Kabobs

❖ Fruit Kabobs

❖ Grilled Vegetable Kabobs

❖ Grilled Bread Kabobs

\$17.00/person ~ Wine Club Members- complimentary

During the writing of this newsletter, the author (Coreen) was drinking a 2006 California Smoking Loon Merlot- another inexpensively priced wine \$10.99. "Be your own loon" This Merlot is dark garnet in color and has aromas of fresh basil, blueberries, and Bing cherries. With good richness without being too heavy on the palate, the flavors of fresh cherry pie, sweet plum, and soft cinnamon spiked cranberry dressing finishing with notes of rich, vanilla French oak and delicate cherry and strawberry flavors. Smoking Loon is produced by Don Sebastiani & sons—who bill themselves as the Next Generation in Wine"

Welcome! New Members

June Sheek

Ken Zurn

Sorry to see you leave

Bart and Chris Bartholdt

Liz and Craig Blazina

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

Kitsap Wine Society Membership Coupon

Share the excitement of wines, food, and good company with someone you know.

Name(s) _____

New Member _____ Membership Renewal _____

Address _____

Phone _____ E-mail _____

I would like to help with (check all that apply):

Program Planning _____ Wine Procurement _____ Food Preparation _____

Other: _____

Room Setup or Cleanup ___ Greeting/Guest Registration ___ Wine/Food Service ___

Newsletter/Publicity ___ Membership ___ Finance _____

Annual dues for new members: Single, \$25 or Couple, \$45

*Send coupon and **payment made out to KWS** to: Membership Chair, PO Box 1684,
Silverdale, WA 98383; for questions kitsapwines@yahoo.com*