

Volume 2, No. 4

April 3, 2005

KITSAP WINE SOCIETY NEWSLETTER

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

President: Mary Earl, ggrapex@yahoo.com or 360-698-0522

Vice President: Charlie Morgan, redcharliem@yahoo.com or 360-779-4658

Secretary: Julie Newman, julien@hotmail.com or 360-692-9673

Treasurer: Peter Taafe, peter.j.taafe@aexp.com or 360-415-0952

Members-at-Large: Larry Sukut, l.sukut@usa.com or 360-769-5458 and

Richard Eliason, dorothea@donobi.net or 360-698-0522

Membership Chair: Tom Devlin, 360-394-2459 or flop4@comcast.net

Publicity Chair: Janice Lounsbery, blounsbery@wavecable.com or 360-871-2066

Program Chair: Vic Keranen, vkeranen@scd.ctc.edu or 360-286-3870

UPCOMING EVENTS

April - Deadline for reservations for our Woodinville Winery Tour is April 15; the tour will be all day on Saturday, 23 April. This event will be limited to the first 40 people to mail their reservation checks **ALONG WITH** one name/lunch/dinner request form per person (print them from www.kitsapwines.org "Current Event.") Send form and **payment made out to KWS** to: Tom Devlin, PO Box 1684, Silverdale, WA 98383. If you have questions contact Larry Sukut at (360) 769-5458 or L.Sukut@usa.com.

Did you know that between Redmond and Woodinville there are 15 small (and two large) wineries pressing, aging and bottling wines year round? These small wineries, with their own unique character and special blends, typically have limited or no public tasting hours, but we have made special arrangements to visit 5 or 6 that are off the beaten path. If you go to the following link, you can check them out for yourself.

http://www.weekendwinery.com/Wineries/Wineries_WA_Seattle.htm

We will meet on the north side of the QFC parking lot in Bremerton (4207 Kitsap Way, across from Oyster Bay Inn). We'll board a 40-passenger bus and cruise in style and comfort to the Woodinville area to visit these unique little wineries. Boarding will start at 8:30 am, with departure promptly at 9.

Cost of this trip will be **\$43 for KWS members and \$48 for nonmembers**. It will include transportation, a wine glass, wine tastings at the wineries, a box lunch, a box dinner, and all taxes and tips. You will have a hard time beating such a deal. (There **may** be optional premium wines available for tasting at some of the wineries for an additional charge.) We will finish tasting at about 5:30 and jump back onto the bus to pick up our dinners, which we will use to entertain ourselves on our return trip. We will be back at the Bremerton QFC no later than 7:30 pm.

May - THIS JUST IN..... The Kitsap Wine Society's May Event has moved from Japan back to Santa Barbara! Even though Sake' is the hot new topic in trendy New York and San

Francisco's upper crusty wine bars and restaurants, we have morphed to a Pinot Noir tasting ala Sideways. (The one that was postponed in March)

Santa Barbara is a valley that is a bit sideways - the valley traverses west to east rather than the normal north to south. Taking our cue from the very cutting edge movie, we will serve predominantly Pinot Noir. Prepare to be intrigued! Event Co-chairs Judith Rammel and Mary Earl anticipate six pinots and light bites. The venue is yet to be firmed up. Around \$25 per member will insure six first-class wines. More details very soon.

June - On Saturday, June 11, we will experience an evening of South African wines with South African wine importer, Andre Potgieter. Details to follow, according to Event Chair Phil Havers.

July - The July event is scheduled for Saturday, July 9. This casual outdoor get-together will be Kitsap Wine Society's 2nd Annual BBQ, and its theme is "An Italian Grill." The Best Salad Contest will return, with prizes awarded for first, second, and third place. Cost has yet to be determined, but we are aiming for around \$15 per person. There will be a knowledgeable guest speaker with expertise in Italian wines and food. Event chair Andy Campbell is looking for volunteers to prepare dishes, to set up, and to BBQ; they will join volunteers Rick Calvin and Cindy Coles. This promises to be more fun than last year's! To volunteer, contact Andy at 308-0911.

Reminder: For the most part, 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

Hello Wine Lovers,

Have you renewed your membership yet? Of the 124 members, we expect to have an attrition rate of 12% and we've been successful so far. Almost 87% of KWS Members have renewed so far. Some of the folks we will miss are those who moved out of our area: Justine and Jack Starr, now in Virginia, John and Imelda Koptonak, now in Arizona and Robin and David Langford who moved to Oregon.

I'll always cherish the moment at our first meeting when a hush had settled over the attendees. All of a sudden this POP came from the back of the room. Robin had just uncorked one of her homemade wines. It was a defining moment for KWS. Thank you, Robin.

KWS has had to adjust our membership fees because of general and liquor liability. We expect this will cover the cost of insurance. We intend to pay the \$1800 bill over the next 12 months in small chunks rather than one big check. Our thoughts were to raise a little revenue from renewals over four to six months to cover the costs of the insurance and pay that over the next nine months.

Check out the events the Kitsap Wine Society and other chapters are putting together. The website, compiled by board member Larry Sukut, is just a click away... www.kitsapwines.org. Members of the Wine Society enjoy reciprocal privileges at other chapter events. The privilege to volunteer your help is always welcome and needed.

Peace and Happiness,

Mary Earl

KWS President

Next Board Meeting: Wednesday April 13, 6:30 PM at Grape Expectations.
ABOUT MEMBERSHIP RENEWALS - KWS membership renewal notices are being e-mailed as they become due. Watch for yours! Membership is holding steady, according to Membership Chair Tom Devlin

**MEMBER SUBMISSION -- EXCERPTS FROM PORT ORCHARD INDEPENDENT
STORY BY JEFF WILSON (With permission)**

(Submitted by Larry Sukut)

When Omana Korah moved from Florida to Port Orchard a few years ago, she noticed the town was without an all-purpose organic and health food store.

She decided to fill that need and opened Morning Harvest in the High Point Shopping Center on Bethel Road. The store opened June 19 and a grand opening is planned in late July.

Her certified organic items are produced without any chemical fertilizers, chemical pesticides, chemical growth regulators/hormones or antibiotics. She has organic produce delivered fresh each Friday morning and organic breads freshly baked from Essential Bakery in Seattle on Wednesdays and Saturdays. Other stock includes everything from breakfast cereals to frozen foods, beverages, baby food, pet food, household cleaning products and vitamins and supplements.

She also stocks organic wine and beer.

Wine selections include Merlots and Syrahs, Chardonnays and Rieslings, and more. They come from wineries in California, Washington, Idaho, France and Italy - and at reasonable prices.

Organic beer is on the way as well, and will be sold cold.

Korah also plans to add organic coffee and tea served in a reading area. And while she's still in the process of getting the store fully stocked, she wants input from customers to find out what they would like to see.

WINE TASTINGS - CHECK 'EM OUT!

Bainbridge Island Vineyards and Winery, 8989 Day Road E, Bainbridge Island: Friday-Sunday, 11 a.m.-5 p.m.

Café Destino, 1223 McKenzie Ave., Bremerton: bimonthly tastings, call 360-782-0711 for information

Grape Expectations, 3594 NW Byron, Silverdale: Saturdays, beginning noon, with occasional reservations/fees

Hoodsport Winery, Highway 101, Hoodsport: Daily 10 a.m.-6 p.m.

Lighthouse Café & Wine Bar, 3388 NW Byron, Silverdale: Thursdays from 5 p.m., supper included \$15 for one, \$25 for two

Manette Wine Shop, 1102 Scott, East Bremerton: Saturdays, 1-5 p.m.

NEW - Puget Sound Wine Cellar, at 120 Harrison Ave., Port Orchard, call 360-895-7717 for information

The Keeping Room, 7811 Pioneer Way, Gig Harbor: Saturdays, 1-4 p.m.

The Wine Seller, 940 Water St., Port Townsend: October-June, 1st and 3rd Fridays, 5:30-7:30 p.m., \$10 (15% discount to KWS members)

Tony's Italian Restaurant and Pizzeria, 4908 Kitsap Way, Bremerton: Tuesdays 3-10 p.m.

Water to Wine, 3028 Harborview Drive, Gig Harbor: Designated Thursdays or Saturdays, 6-8 p.m.

Winslow Wine Shop, 278 Winslow Way, Bainbridge Island: Saturdays, noon-4 p.m. (\$0-5, depending upon day's offering)

If you know of additions or deletions, please let your editor know...

NICK TOMASSI'S TASTING NOTES --

Kendall-Jackson, Fulton, CA. 2004 Riesling, Vintner's Reserve - Blend: 85% Riesling, 7% Gewurztraminer, 5% Viognier, 3% Other; Style: Off-dry white; Color: Light straw yellow; Aromas: Floral, fruity; Flavors: Apricot, peach, spice, d'Anjou pear, jasmine; Body: medium; Finish: crisp, floral. Food: Asian, spicy. (\$10)

2001 Cabernet Sauvignon, Vintner's Reserve - Blend: 97% Cabernet Sauvignon, 1.5% Cabernet Franc, 1.5% Merlot; Style: Dry red wine with dark berry red color; Aromas & Flavors: Wild blackberry, cassis, hints of vanilla, cedar, mocha; Body: Full; Finish: Smooth, powerful; Food: Grilled or roasted red meats. (\$16)

Monkey Bay, Marlborough, New Zealand -- 2004 100% Sauvignon Blanc; Style: dry white wine; Color: Pale lemon; Aroma: Citrus, tropical fruit, hints of cut grass, capsicum; Flavors: tropical fruit like grapefruit, lemon, pineapple, hints of herbs; Body: Medium; Finish: Crisp, balanced, lingering. (\$10)

Hoodsport Winery, Hoodsport, WA. 2002 Cabernet Sauvignon - Style: Dry red wine; Color: Dark cherry red; Aromas & Flavors: Cherry, plum; Body: Full; Finish: Lingering; Food: Roasted meat. (\$27)

Quivira Estate Vineyards and Winery, CA. 2001 Zinfandel, Wine Creek Ranch; -- 100% Zinfandel; Color: Dark red; Aromas of berry and currant fruit, oak, pepper; Flavors: Raspberry, spice, chocolate; Body: Full; Finish: Rich, spicy; Food: Grilled lamb and beef. (\$29)

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

Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbury by the first day of each month via blounsbury@wavecable.com

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

Renewing member dues are Single, \$20 or Couple, \$35 until May 31st.

*Send coupon and **payment made out to KWS** to: KWS, PO Box 1684, Silverdale, WA 98383; for questions contact Tom Devlin at 360-394-2459 or kitsapwines@yahoo.com*