

# Volume I, No. 9

## December 2, 2004

### KITSAP WINE SOCIETY

### NEWSLETTER

*Editor's note to the membership: During the incorporation process (see President's Message) the name of our organization was changed to Kitsap Wine Society. Otherwise, we're the same group that was formed in January 2004.*

**NEXT** -- Good Tidings to you!

On Wednesday, December 29, our Society will host a special tasting of bubbly and dessert wines to thank its members for their support in its inaugural year. We will start with a bubbly (two left over from our November event) and progress through Late Harvest Muscat, Sauterne, Madeira and Port. Sweet treats will accompany. Rule no. 1 in dessert wines: Make sure the wine is sweeter than the treat.

We will share our toast of holiday cheer to the first 30 members who reserve a spot by sending a check for \$12 to: P.O. Box 1684 OR who bring it to Grape Expectations Wine Shop in Old Town Silverdale. Proceeds of this cheery social will benefit the Clear Creek Trail Project. This will be a small stand-up affair (no room for tables and chairs) at the newly renovated Clear Creek Barn, which can no longer host larger groups except during the warmer and drier months; therefore, we must limit our attendance to 30.

Volunteers are needed - three - to decorate and set up, and four to clean up. We are also looking for four chefs to whip up appropriate matching dishes. We'll supply the recipe and reimburse the cost of ingredients. It'll be easy!

*Start: 7:00 p.m. Location: Clear Creek Barn Cost: \$12 members, \$17 guests*

Deadline: December 24 or the first 30 to the shop, whichever happens first

**Bring: Your own wine glasses**

Mail reservation payment to: KWS, PO Box 1684, Silverdale, WA 98383

Event Chair: Mary Earl, 698-0522 or [ggrapex@yahoo.com](mailto:ggrapex@yahoo.com); call her if you have reservation questions, changes, or cancellations. *There will be no refunds after December 24.*

Directions: Ridgetop to Levin Rd., then south on Levin to the last parking lot on the right. The barn is at the very western end of the parking lot, across Bucklin Hill Road from Crista Shores. Clear Creek is on the other side of the Barn.

Mary Earl, President

P.S. Jim H. - put the check in the mail today!

For further information [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)

Other upcoming KWS events include:

January - You are the judge and jury January 22 at the Kitsap Golf and Country Club from 7 to 9 p.m. Blind taste Old and New World Syrahs: Limited to 60 places. Reserve early or be left wondering...Cost is \$22 members, \$27 guests and the deadline is January 17, or the first 60 paid reservations, whichever comes first. Mail reservation payment to: KWS, PO Box 1684, Silverdale, WA 98383

Event Chair Rick Calvin needs 10 volunteers for setup, food and wine captains, chefs, and shoppers; for more information contact him via [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)

Setup will be at 6:30 p.m., with the event beginning at 7:00. Bring a pen and 6 Spiegelau glasses of the same size (optional).

Reservation questions, changes, or cancellations may be directed to Mary Earl at 698-0522. There will be no refunds after January 18.

February - Coreen Johnson and Vic Keranen will share Event Chair duties on February 19, for a red wine and chocolate event.

*Also* - That proposed joint OPES (Olympic Peninsula Enological Society)-KWS event idea at the Alderbrook Inn has been delayed until the fall. We'll keep you posted.

**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 PRESIDENT MARY (EARL)...--**

Dear Kitsap Wine Lovers,

The Kitsap Enological Society has been officially accepted into the Northwest Enological Society as the Kitsap Wine Society! We wrote a check for dues for 102 members.

KWS member Richard Eliason attended the 26th Annual Tri-Cities Wine Festival in Pasco in November, where he has been volunteering for over a decade. The Festival is a professionally judged competition that includes a public tasting of Pacific Northwest wines. The Tri-Cities Wine Society, a chapter of the Northwest Enological Society, is the sponsor. While there, Richard presented our corporate papers to the Northwest regional board, and they made him an offer he didn't refuse: he was appointed to the board. Congratulations, Richard.

Members of the Northwest Enological Society enjoy reciprocal privileges at each other's events, including the privilege to volunteer your help - which is always welcome. To find out about local and regional events, check out our website that board member Larry Sukut put together: [www.kitsapwines.org](http://www.kitsapwines.org) It has a link to the Seattle Wine Society and other regional chapters.

Would each of you please thank Larry for his efforts - and I am reminding you that his questionnaire posted in the November newsletter needs your input. The questionnaire concerns a proposed road trip in the spring.

My wish for you this holiday season is one great bottle of wine with a delicious dinner surrounded by the warmth of family and friends.

Peace and Happiness,

Mary Earl

**Next Board Meeting: Tuesday, January 25, 6:30 p.m., at Grape Expectations.**

---

**NOVEMBER EVENT REVIEW** -- Thirty-one members and guests turned out for the November 13 event, "The Vineyards of France," at the Kitsap Golf and Country Club.

Greeted by a lovely Rene Mure Cremant d'Alsace (methode champenoise, \$18), the evening progressed to tastes of Jayer-Gilles Aligote (2002, \$13) and a Rene Mure Pinot Blanc (2002, \$13), both with generous tastes of a Mousse au Crevettes prepared by Jim Harney. A 2003 St. Antoine Merlot (\$10) and Nagues Beaujolais (2002, \$12) nicely complemented Coq au Vin developed and served by Vicki Lebkeucher. Tom Devlin's Gateau de Pommes de Terre was served with a lovely Gaubert Graves Rouge (2000, \$22); a dessert wine, Beaumalric Muscat Beaume de Venise (2003, \$15) accompanied Crème Brulee brought by Janice Lounsbery. Mary Earl personally baked the delicious French baguettes served throughout. (See event recipes below.)

Speaker Carrie Omegna mixed the elegant theme with delightful background about certain selected French vintners and of the quality distributor she represents, Robert Kacher. Kacher has been called the "hottest importer" in the U.S. by The Wine Advocate for his knack in combining superlative quality with competitive pricing.

Kudos to all those who assisted, including Smitty Lebkeucher, Julie Newman, Reiko McNamee, Sue Zimbrick, Cynthia Blinkinsap, Dave Hill, and guests Gigi and Richard Weixler - to name a few. Event Co-Chairs were Bill Lounsbery and Mary Earl.

#### *MOUSSE AU CREVETTES*

8 oz cream cheese, softened 2 Tbsp Dijon mustard

¼ C margarine, softened Tabasco to taste

½ C mayonnaise 1 shallot chopped fine

8 oz cooked salad shrimp

Combine all ingredients in a food processor and mix to desired consistency. Serve on crackers or slices of baguette.

#### *COQ AU VIN*

(Originally designed to tenderize a tough old fowl)

One 4-4½ lb roasting chicken, cut in pieces

1 Tbsp vegetable oil

1 Tbsp butter

¼ lb bacon, cut in large dice

18-20 baby onions, peeled

1/2 lb mushrooms, quartered  
2 Tbsp all-purpose flour  
1-1/2 C chicken stock  
1 garlic clove, finely chopped  
2 shallots, chopped  
bouquet garni (tie sprigs of thyme & parsley to a stalk of celery)  
salt and pepper  
1 Tbsp chopped parsley  
Marinade: 1-1/2 C red wine 1 bouquet garni  
1 onion, thinly sliced 1 garlic clove, sliced  
1 carrot, thinly sliced 6 peppercorns  
1 celery stalk, thinly sliced 2 Tbsp olive oil

Place chicken pieces in a deep bowl. Add marinade ingredients to chicken, olive oil last.

Let stand 6 hours at room temperature or 10-12 hours in refrigerator; turn pieces occasionally. If using oven, preheat to 350 degrees.

Drain chicken, reserving liquid, and pat dry. Strain marinade and discard vegetables and seasonings. In a medium skillet heat the oil and butter together, then fry bacon until browned and remove from skillet. Saute onions until lightly browned and remove from skillet; saute the mushrooms until tender and remove from the skillet. Place the chicken pieces in the skillet, skin side down, and brown thoroughly for 5-10 minutes. Remove from skillet and discard all but 2 Tbsp of fat from pan. Stir the flour into the fat and cook until mixture foams. Stir in reserved marinade liquid, stock, garlic, shallots, bouquet garni (a new one) and a little salt and pepper. Return chicken to skillet; cover and bring to a boil. Reduce heat and simmer over medium heat or in the oven for 25-30 minutes - or until the chicken is almost tender, stirring occasionally to prevent flour from sticking. Add onions and simmer 10 more minutes.

Place the chicken pieces on a platter and cover them with foil to keep them warm, discarding the garni. Meanwhile, stir the mushrooms and bacon into the sauce. Heat sauce quickly until thick enough to coat spoon, then taste for seasonings and spoon over the chicken.

This recipe can be prepared 3 days ahead, then covered and either refrigerated in its sauce or frozen. Reheat slowly over medium heat, then transfer to platter. Sprinkle with parsley and serve.

### *POTATO AND CHEESE CAKE*

Serves 4-6

A little sunflower oil or melted butter

1-1/2 lb potatoes, peeled and very thinly sliced

1 large onion, thinly sliced

1-1/4 C grated hard cheese, such as aged cheddar, Tomme, or Cantal

Freshly grated nutmeg

Salt and ground black pepper

Mixed salad greens, to garnish

Preheat oven to 375 deg. Lightly grease the bottom of a shallow baking dish with the oil or butter. Layer the potatoes, onion and cheese in the dish, brushing the potatoes with the oil or butter and seasoning with nutmeg, salt and pepper. Finish with a layer of cheese. Bake 45 minutes, or until golden brown. Let stand 5 minutes, then serve in wedges, with a salad garnish.

French variation: Add a bit of diced bacon. Cheese is chopped, not sliced or grated. All ingredients are mixed and cooked slowly in a little lard in a pan on top of the stove.

### *CRÈME BRULÉE*

6 portions

2-1/3 C heavy cream

2/3 C milk

¼ C granulated sugar

3 whole eggs

3 egg yolks

1 tsp vanilla extract

¾ C light brown sugar

Preheat oven to 300 deg.

Heat cream, milk and sugar in a heavy saucepan to almost boiling. In a separate bowl beat whole eggs and yolks together well. Gradually whisk the heated mixture into the eggs, then return mixture to the saucepan. Cook over moderate heat, stirring constantly with a wooden spoon, until the custard coats the back of the spoon (3-4 minutes); remove from heat. Stir in vanilla.

Pour custard into 6 individual custard cups or into one shallow baking dish 9 inches across. Set dish or dishes in a large pan and place on the middle rack of the oven. Pour hot water into the outer pan to come level with the custard. Bake 35 to 45 minutes, until center of custard is set. When done, remove from water bath and cool. Cover and chill.

A few hours before serving, preheat broiler. Sift brown sugar evenly over top of custard, spreading to the edges. Set custard under broiler as close to heat as possible. Broil until browned but not burned, about 1-1/2 minutes - watch closely! Remove and chill.

**NEWEST MEMBERS OF KWS** are Carol and Peter Burger and Patrick Giebler.  
WELCOME!

**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

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 \$10

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

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

The Wine Cellar, 940 Water St., Port Townsend: October-June, 1<sup>st</sup> and 3<sup>rd</sup> Fridays, 5:30-7:30 p.m., \$10

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 others, please let your editor know...*

**NICK TOMASSI'S TASTING NOTES --**

*Chateau Ste Michelle Winery, Woodinville, WA. 2001 Artist Series. Blend: 68% Cabernet Sauvignon, 16% Merlot, 16% Malbec; Style: Bordeaux-dry red; Color: dark red; Aromas & Flavors: Cabernet provides the backbone, Merlot adds raspberry and richness, Malbec contributes the opulent, velvety character; Body: full; Finish: bright, lush mouthful. (\$48) (Three previous vintages rated 90 points or better by Wine Spectator.)*

*2001 Reserve Cabernet Sauvignon. Blend: 79% Cabernet Sauvignon, 9% Merlot, 2% Syrah; Style: dry red; Color: dark red; Aromas: anise, cassis, mocha; Flavors: blackberry, blueberry, pepper spice; Body: full; Finish: long, supple. Food: Prime rib, blue cheese, chocolate desserts; Herbs: rosemary, thyme. (\$33)*

*2001 Merlot, Cold Creek Vineyard. Blend: 90% Merlot, 10% Cabernet Sauvignon; Style: dry red; Color: dark red; Aromas: raspberry, vanilla, caramel, with hints of cinnamon and toast; Flavors: raspberries, plum, chocolate, cassis; Body: full; Finish: soft and elegant. Food: lamb, pasta, beef, fowl; Herbs: basil, oregano, rosemary. (\$33) (Three previous vintages rated 90 points or better by a variety of magazines.)*

2001 Merlot, Canoe Ridge Estate. Blend: 85% Merlot, 13% Cabernet Sauvignon, 2% Malbec; Style: dry red; Color: dark red; Aromas: chocolate, black cherries, vanilla; Flavors: chocolate covered cherries, plum, coffee, toast; Body: full; Finish: richly smooth. Food: lamb, pasta, beef, fowl. (\$24) (Previous two vintages rated 90 or better by Wine Spectator.)

**WINE LINKS** -- To learn more about wines and wine events, check out the following:

[www.enosoc.org](http://www.enosoc.org) Seattle Chapter - Northwest wine calendar with wine links

[www.opes.info](http://www.opes.info) Olympic Peninsula Enological Society events

[www.washingtonwine.org](http://www.washingtonwine.org) Washington Wine Commission

[www.winepressnw.com](http://www.winepressnw.com) Winepress Northwest Magazine

[www.vintners.net](http://www.vintners.net) Mikel's guide to Washington wineries

[www.travelenvoy.com](http://www.travelenvoy.com) Worldwide winery guide and directory

[www.winespectator.com](http://www.winespectator.com) Wine Spectator Magazine

[www.wine-searcher.com](http://www.wine-searcher.com) Wine prices for collectibles, older vintages

[www.silverlink.net/winecabinet](http://www.silverlink.net/winecabinet) Sun Wine Columnist/KWS charter member  
Nick Tomassi

*Inputs to the KWS Newsletter are welcome and may be sent to Janice Lounsbery by the first day of each month via [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)*

#### **CURRENT KES OFFICERS AND BOARD MEMBERS --**

Earl, Mary - President, [ggrapex@yahoo.com](mailto:ggrapex@yahoo.com) or 360-698-0522

Morgan, Charlie - Vice President, [redcharliem@yahoo.com](mailto:redcharliem@yahoo.com) or 360-779-4658

Newman, Julie - Secretary, [nemo13@msn.com](mailto:nemo13@msn.com) or 360-692-9673

Peter Taafe - Treasurer, 360-415-0952

Sukut, Larry - Member-at-Large, [l.sukut@usa.com](mailto:l.sukut@usa.com) or 360-769-5458

Devlin, Tom - Membership Chair, [flop4@comcast.net](mailto:flop4@comcast.net) or 360-394-2459

Lounsbery, Janice - Publicity Chair, [blounsbery@wavecable.com](mailto:blounsbery@wavecable.com) or 360-871-2066

Keranen, Vic - Program Chair, [vkeranen@sccd.ctc.edu](mailto:vkeranen@sccd.ctc.edu) or 360-286-3870

#### **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: Single, \$20 or Couple, \$35

Send coupon and payment to: Tom Devlin, c/o KWS, PO Box 1684, Silverdale,  
WA 98383; for questions contact him at 360-394-2459 or [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)