

Volume 2, No. 2
February 2, 2005
KITSAP WINE SOCIETY
NEWSLETTER

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UPCOMING EVENTS

Next - On Saturday, **February 19**, we present an evening of Wine and Chocolate. Guest chocolatier Greg Marquiss of **La La Land Chocolates and Tea Room** in Port Gamble, will match delectable chocolate truffles to a selection of two flights of outstanding red and sweet wines beginning 7 p.m. at the Kitsap Golf and Country Club.

This event is sure to fill up as quickly as last month's Syrah event, so be sure to mail in your paid reservation today! Send a check for \$26 (members) or \$31 (guests) made out to KWS to: KWS, PO Box 1684, Silverdale, WA 98383. Reservation deadline is February 14. Coreen Johnson and Vic Keranen are Co-Chairs for this event.

March - This event is under development and will be announced shortly.

April -As a reward for sending in your Federal taxes, take the time to relax with a road trip to the Woodinville wine country. We are exploring April 16th or 17th as the date for this adventure. Exact details will follow but the following is what we think we know at this point.

In addition to the big wine boys, Chateau Ste. Michelle and Columbia (about whom everyone knows and probably has visited), Woodinville has several small wine producers that are making some very good and award-winning wines. Many of these wineries have limited or zero tasting times, so we will hit as many of these little guys as we can pack into a day. At this point, we **will** visit Austin Robaire, Facelli, and DiStefano. We will likely visit Matthews Cellars, Januik and Novelty Hill and perhaps, if we are very lucky, Betz Family Winery and DeLille Cellars. If there is still some time left in the day we will add Silver Lake and perhaps one of the big boys.

We will board a 40-passenger bus at about 8:30 a.m. and arrive at the first tasting room at about 11:00. We will finish tasting about 5:30 or 6 p.m. and jump back on the bus for the return trip; we expect to be back in the Bremerton area by about 7:30 p.m. Lunch will be provided either at one of the tasting rooms or aboard the bus. We are still working on dinner arrangements, and will let you know more in the next newsletter.

The cost for our adventure is being finalized, but is expected to be around \$40 per person, and will be limited to the first 40 to get their checks to the KWS post office box. This cost will cover transportation, lunch, and wine. At some of the wineries **optional** premium wines will be available for purchase at additional cost.

(NOTE: This event was mistakenly announced at the Syrah tasting as being set for March; it will be in April.)

May - Under development.

June - Tentative proposal is for a tasting of South African wines; details to come.

July - Last year's Zinfandel and Barbecue event was such a success, it's been proposed as an annual event, complete with a recipe competition. Last year contestants whipped up potato salad for the judges; maybe this year we'll try cole slaw? Event Chair needed.

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....

Dear Kitsap Wine Lovers,

The Kitsap Wine Society has some awesome Officers and Board members that have been serving your society. These guys are just fantastic, and you, too, could be fantastic. Just pick up the phone or send them an e-mail and say, "Thank You; how can I help in my own time-constrained way?"

A fine example of this service is this newsletter, put together by Publicity Chair Janice Lounsbery. Articles by members are always welcome by the first of the month. Lending a helping hand could also include delivering flyers to locations all over Kitsap. The store you visit every other week on your way home from work might be an inconvenience to Janice. Every little bit helps. Another fine example is our Membership Chair, Tom Devlin. His campaign this month is to begin the membership renewal process. I shall quote a few lines from his wonderfully crafted letter, cause I couldn't have said it better:

"It's hard to believe that in just under a year, the Kitsap Wine Society has grown from a fledgling group of wine lovers back in February 2004 to being a recognized chapter of the Puget Sound Wine Society with over 115 members!

In the past year, we 'visited' France and Italy, held what is to become our annual barbeque, learned how New World and Old World Syrahs differ, and even had a small sampling of sparkling and dessert wines.

Without your participation and interest in signing on as charter members, we never would have made it this far. We hope you will continue your participation and support of KWS for the next year by renewing your **membership**..... only \$35 for a couple, or \$20 for an individual."

At-Large Member Larry Sukut is largely responsible for our website. To find out about events that the Kitsap Wine Society and other chapters are putting together, check it out at www.kitsapwines.org See the site's links to other chapters, where members enjoy reciprocal event privileges. Volunteers are always welcome and needed at such events.

News regarding a couple of other members: Vicky Lebkeucher is recovering from surgery last week and could use your prayers and healing thoughts. Former KWS Secretary Justine "Bubbles" Starr is rumoured to have paid for this month's Wine and Chocolate event on the 19th. Hope to see your smiling face there, too!

At your service,

Mary Earl

Next Board Meeting: Tuesday, February 22, 6:30, at Grape Expectations.

ABOUT MEMBERSHIP RENEWALS - KWS members who joined last February should have received a renewal e-mail from Membership Chair Tom Devlin. Dues for 2005 are due by the end of the month. Members who joined in March 2004 can expect an e-mail in the next couple of weeks.

JANUARY EVENT REVIEW -- Those of us who attended last month's event had quite a task before us: Tasting and identifying a dozen Syrahs and Shirazes from around the world! Only the label of the greeter was bared, an intriguing sparkling shiraz (a blend of shiraz, cabernet franc, and cabernet sauvignon under the Vixen label from Adelaide's Fox Creek). The rest were all blind tastings.

The wines were divided into four geographic flights, with one flight each devoted to France, the Pacific Northwest, California, and Argentina/Australia. Clues concerning color, nose, and flavors were provided, and wine lovers at six tables set about the serious and not-so-serious task of identifying the wines in each flight.

We tasted an '02 Deboeuf Vin de Pays D'oc (\$8), a '99 Guigal St. Joseph (\$21), and an '01 Durand St. Joseph (\$25) - all from France. Next, '00 Gordon Brothers (\$17) and '03 Barnard Griffen - both from Washington State, and '00 Sawtooth from Idaho (\$13). Flight 3 comprised California wines: an '02 Red Bud (\$7), an '02 McDowell (\$10), and an '02 Cline Los Carneros (\$17). Flight 4 included the best, to my rich fruit-loving taste buds: an '02 Simonassi from Argentina (\$10), and an '02 Kirralaa Bushvine (\$13) and an '03 Jim Barry (\$15) - both from Australia. (The Jim Barry turned out to be most members' winner.)

Volunteers who assisted Chair Rick Calvin included: Peter Riley and daughter Pam, for setup (Pam also helped serve throughout); Tom Devlin and his guest, Shawn Miller, organized the seating; Richard Eliason, Charlie Morgan, and Jim Harney produced the appetizer trays and bread; Charlie also helped set up the sound system; Megan Robinson and Mary Earl helped select the wines.

And a lovely time was had by all...

NEWEST MEMBERS OF KWS are: Ken and Dee McConnell, James & Diane Bilotta, Char Duey, Robin Maier, and Pamela Mayo. Our membership total is now 118. 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, 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.

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 --

Beaulieu Vineyards, Rutherford, CA. 2003 Chardonnay, Coastal Estates - Blend: Blend: 97% Chardonnay, 1% Pinot Gris, 1% Viognier, 1% Other; Style: Dry white; Color: yellow-gold; Aromas: Strong, fresh apple-citrus; Flavors: Round, succulent, juicy and creamy texture; Body: Medium full; Finish: Ripe apple fruit with hints of green almond, pear. Food: Fresh Dungeness crab, soft cheeses like Camembert, roast halibut steaks. (\$11)

2002 Shiraz, Coastal Estates - 100% Shiraz; Style: Dry red; Color: Vivid, dark ruby-purple; Aromas: Ripe, minty vanilla, blueberry and raspberry highlight the youthful, robust nature of this wine; Flavors: Intensely spicy, berry; Body: Medium full; Finish: Rich velvety texture, with soft tannins and lively acidity. Food: Grilled meat dishes, rich stews, or hard cheeses such as aged cheddar. (\$11)

2002 Merlot, Coastal Estates - Blend: 99% Merlot, 1% other red; Style: Dry red; Color: Dark ruby; Aromas & Flavors: hints of dark chocolate, subtle herbs and black cherry; Body: Medium full; Finish: Velvety texture and ripe, lush fruit balanced by subtle acidity and mild tannins. Food: Try with richer pasta dishes, pizza, grilled chicken and hard cheeses like Dry Jack. (\$11)

Columbia Winery, Woodinville, WA. 2001 Cabernet Sauvignon, Columbia Valley - 100% Cabernet Sauvignon; Style: Dry red; Color: Ruby red; Aromas & Flavors: Berry and cherry fruit, hints of herbs; Body: Full; Finish: Ripe tannins, sweet fruit. (\$15)

2000 Cabernet Sauvignon, Red Willow Vineyard - Blend: 94% Cabernet Sauvignon, 4% Merlot, 2% Malbec; Style: Dry red; Color: Deep, youthful, ruby red; Aromas & Flavors: cedar, plums, dark berry fruit; Body: Full; Finish: Lengthy, with velvety texture. (\$23)

1999 Cabernet Sauvignon, Otis Vineyard - 100% Cabernet Sauvignon; Style: Dry red; Color: Deep ruby red; Aromas & Flavors: Ripe black currant, cassis, sage; Body: Full; Finish: Smooth, lingering. (\$23)

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 Lounsbery by the first day of each month via blounsbery@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: Single, \$20 or Couple, \$35

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