

Volume 2, No. 7

July 6, 2005

KITSAP WINE SOCIETY

NEWSLETTER

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

UPCOMING EVENTS

July - Deadline has been extended to July 6 for the July 9, 5 p.m., "Italian Grill" at the Big Red Barn on Clear Creek in Silverdale. This casual outdoor get-together will be Kitsap Wine Society's 2nd Annual BBQ. Check out this menu: Primi - Clams in broth with tomatoes, olives, and garlic; Grilled polenta with caramelized onions and parmesan. Secundi: Grilled Italian sausage; Grilled stuffed chicken breasts. An Italian wine tasting presented by wine importer Chosen Grapes should be a big hit.

The Best Salad Contest will return, with prizes awarded for first, second, and third place. Cost is \$20 for members, \$27 for guests. Event chair Andy Campbell is looking for a few good members to prepare dishes, to set up, and to BBQ - along with volunteers Rick Calvin and Cindy Coles. This promises to be more fun than last year's! To volunteer, contact Andy at 308-0911.

P.S. Bring your own wine glass and seats - and a serving spoon if you enter the salad contest.

August - Look for a refreshing summer white wines tasting August 13, 7 p.m., at the Kitsap Golf and Country Club. Beat the heat while you compare Washington State and German Rieslings, an oaked Chardonnay with a nonoaked version, and other whites. Accompanying foods include bagels with smoked salmon and dill cream cheese, and a raspberry vinaigrette spinach salad with candied walnuts. This event will be chaired by Tom Devlin and Tracy Chellis and costs are \$23 for members and \$29 for guests

September - "The Essence of Wine," co-chaired by Charlie Morgan and Nick Tomassi, September 16, 7 p.m., at the Kitsap Golf and Country Club.

As Charlie explains: "We learn about wine by focusing four of our five senses. We see the color and clarity, we feel the texture and the weight, we taste the intriguing array of flavors. But probably the most important sense we use to understand wine is the sense of SMELL. The bouquet of a wine is its most complex and fascinating characteristic.

"Experts wax poetic about the variety and nuances of aromas in a wine. How these revered wine tasters are able to find such a myriad of scents in a single wine is very mysterious, or mystical, to most of us. The explanation is that the experts have a well-honed scent memory that they've carefully developed and then draw upon when it comes time to taste and describe a wine. But, hey, the good news is we don't have to be experts to have an exceptional scent memory. We can

learn to isolate and identify aromas in a glass of wine just like the pros do. And, if you attend the September Wine Event you will learn how to do that, or at least begin to learn."

Attendance is expected to be limited to four tables at this educational event. Watch for a call for chefs.

October - "Winemaker's Dinner" Co-Chaired by Mary Earl and Charlie Morgan. Watch for details.

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 -

With seventeen under our belt, KWS is getting better every time an event is presented. June's event was, by all accounts, a fabulous time to learn about South African foods and wines. Please take the time to thank Phil and Courtenay Havers for the fine job they did.

Our society is in its early stages, and as a result, we still have to fine-tune event planning. From the observations of the Haverses, the board decided that a Program Chair is too big an undertaking for just one member. We are actively seeking two members to co-chair this board position.

The Program Committee is also taking steps to improve event procedures with a strategy that will involve all members and unfold in the coming months.

In order to keep our society affordable, all members must volunteer time for one event a year in some capacity. The Program Committee plans to actively involve all members into teams. With this strategy, we aspire for all members to cultivate new friends, talents, and wine knowledge. This is a good time to reach out and make new friends!

At July's 2nd Annual BBQ, event chair Andy Campbell is taking our theme to Italy. The much-loved salad contest will return. I think the categories are garlic, lots of garlic, and MORE GARLIC - with plenty of fresh basil!

August event co-chairs are Tracy Chellis and her husband, Membership Chair Tom Devlin. Comparison flights of white wines will be featured at this Hot August Night event at the Kitsap Golf and Country Club.

Can you just smell the September event? Co-chairs Charlie Morgan and Nick Tomassi will guide you through a sensory evaluation of wines using vials of aromas. This will help you identify mushrooms, pencil lead, and gooseberry aromas like a connoisseur.

October's plans include a winemaker dinner about mid-month. I am firming up the details, currently talking with a couple of Washington winemakers. Any volunteers for this event? It promises to be more fun than helping your friend move...Please contact me.

Mary Earl
President

Next Board Meeting: July 12, 6:39 p.m., at Tony's Pizza, 4908 Kitsap Way. Officers, board members, event chairs, and all members are welcome.

JUNE EVENT REVIEW - (Includes a link to the authentic South African recipes)

Last month's South African wine event was a great success, with 6 different wines that included two very different Pinotages tasted by the 35 attendees. South African importer Andre Potgeiter gave a great presentation on the wines, wineries, and their history.

Did you know that the favorite wine of Napoleon and King Louis XIV of France was the South African Groot Constantia Pinotage? We tasted the Constantia and it was the overwhelming favorite of the evening. A complete list of the wines follows: KWV Steen Chenin Blanc 2003, Boschendal Grand Cuvee Sauvignon Blanc 2003, Clos Malverne Pinotage 2000, Groot Constantia Pinotage 2001, KWV Roodeberg Red Blend 2001, and Tumara Titan Red Blend 2001.

Special thanks to Jeff Benson of Poulsbo's Olympic Wine Brokers, who generously supplied the wines to the club at wholesale cost, which allowed us to try some more interesting (and expensive) wines than we otherwise would have.

-- Phil and Courtenay Havers, Co-Chairs

We've added the recipes from the South African event on our website. Check them out at http://www.kitsapwines.org/event_recipes.htm

MEMBERSHIP - KWS membership stands at 92, with our newest members: Kathy Hamlett , Marty Parker, Tom and Judy Parks, Jeff and Sara Pulse, and Jeff and Janet Reiner. Welcome!

WINE TASTINGS - CHECK 'EM OUT ON OUR WEBSITE!

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

MEMBERS' TASTING NOTES --

This space is available if you want to describe your discoveries?

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