

# Volume 2, No. 6

## June 4, 2005

### KITSAP WINE SOCIETY NEWSLETTER

(See the KWS website at [www.kitsapwines.org](http://www.kitsapwines.org))

#### UPCOMING EVENTS

**June** – On Saturday, June 11, we will experience an introduction to emerging quality South African wines with South African wine importer, Andre Potgieter. This event will be at the Kitsap Golf and Country Club and will begin at 7 p.m., according to Event Chair Phil Havers. Cost will be \$24 for members, \$30 for guests, with a new deadline for reservations on **June 8**. Volunteer chefs are needed; several authentic South African recipes will be provided (all with ingredients available locally, we are promised!) and chefs will be reimbursed for their ingredients. To help out, contact Phil and Courtenay at 360-779-3342 or send them an e-mail: [nikanb@hotmail.com](mailto:nikanb@hotmail.com) or [phavers@yahoo.com](mailto:phavers@yahoo.com).

**July** – The July event is scheduled for Saturday, July 9, at the Big Red Barn on Clear Creek in Silverdale. This casual outdoor get-together will be Kitsap Wine Society's 2<sup>nd</sup> 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.

**August** – Beat the August heat with cool white wines on August 13 (tentative) with Tom Devlin and Tracy Chellis. Not only will this event highlight refreshing white wines, but you will be able to compare an "oaked" chardonnay with an "unoaked" and see how the Sauvignon Blanc grape is a multi-headed hydra!

**September** – "The Essence of Wine," co-chaired by Charlie Morgan and Nick Tomassi. This educational event is targeted for the date of September 9. Attendance is expected to be very limited. More details will follow.

**October** – Possible Winemaker's Dinner with Lone Canary Winery. Details to follow.

**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,

This month's event on Saturday, June 11, is all about South Africa. Importer Andre Potgeiter first traveled to Kitsap County back when the Wines of the World Tasting at Bangor was still only \$15 and all you could drink. Here is a guy with a droll sense of humor and immense knowledge of South African wines.

I hope that you will consider our annual BBQ on July 9 at the Clear Creek Barn. If you have a canopy that we could use, please call me. The theme this year is Italian Grill, and there will be a salad contest, with prizes for First, Second and Third places. Be Creative!

Kitsap Wine Society events are now officially insured, a complicated and confusing process that has been underway since we started organizing in January of 2004. After much research by numerous board members, a total of \$1,783 of our funds go to insurance annually – hence the recent small boost in dues and event costs.

Hearty thanks to the following volunteers who generate the momentum of this society: Smitty and Vicky Lebkeucher, Larry Sukut, Bill and Janice Lounsbery, Nick Tomassi, Tom Devlin, Charlie Morgan, Julie Newman, Peter Taafe, Laurie Sims, Trinkka Day, Audrey Newell, Phil Havers, Peter Riley, Pat Nyswonger, Cindy Cole, Rick Calvin, and ...You? Volunteer today! You really can help – Contact one of your hard-working board members and ask what you can do. Every little bit takes that much weight off of them. Tell them how much time you can spare – an hour, a few minutes here and there, the next event – whatever. It's that kind of support that keeps an organization like ours in existence. Thanks!

**Mary Earl**

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**Next Board Meeting: Tuesday, June 14, 6:41 p.m. at Tony's Pizza, 4908 Kitsap Way. Officers, board members, event chairs, and all members are welcome.**

\*\*\*\*\*PLEASE NOTE: KWS EVENT REFUND POLICY\*\*\*\*\*

Reason for a refund policy:, Food and wine are purchased in advance of the actual event, and in some cases we are required to provide a "final number" to restaurants and caterers for which we are billed. They charge extra for – or do not allow – additions, and they charge for no-shows. As a nonprofit organization, our events are planned to break even, and there are no extra funds to cover late cancellations or no-shows.

When refunds are available: If a conflict arises after you have sent in your check – but at least 24 hours *before* the cutoff date – give the Event Chair a call. The Event Chair must acknowledge he/she has received your communication in order for you be eligible for a refund by mail.

When refunds are conditionally available:

a. If a conflict arises after you have sent in your check – but *less than* 24 hours before the cutoff date – give the Event Chair a call. In this case, there may not be time to respond to your request. Only if you get a confirmation, will you be eligible for a refund.

b. If something comes up *after* the cutoff date, call or e-mail the Event Chair. If there is a waiting list and someone can successfully take your place, you can generally get a refund. If there is no waiting list or no one can successfully take your place, there will be no refund. (Another alternative would be to send another member(s) or nonmember(s) in your place and have them pay you the amount of the event.)

When refunds are not available: If something comes up *after* the cutoff date and there is no waiting list – or if there is a waiting list but we do not succeed in finding someone to take your place(s), there will be no refund.

"No-shows": No-shows on the day of the event *cannot be refunded* because our events are planned to break even; therefore wine, food, and facility costs have already been expended.

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### **MAY EVENT REVIEW –**

The Kitsap Wine Society took a virtual wine tour of Santa Barbara Pinot Noirs at the Sideways Wine Tour on Friday the 13th of May at the Waterfront Bakery in Old Town Silverdale. Attendance was intimate - just 18 people including four from OPES.

Father Junipero Serra first brought grapevine cuttings to Santa Barbara in 1782. Later U.C. Davis researchers found that Santa Barbara County was cooler than most wine regions of Northern California. And cooler means a more conducive climate for those burgundy grapes - Chardonnay and Pinot Noir.

Within Santa Barbara County there are three distinct appellations: Santa Maria Valley, Santa Ynez Valley, and Santa Rita Hills. Wines were tasted in flights comparing two wines from each district and then a couple from specific and old vineyards.

From the Santa Barbara region, the Gainey was a clear winner, soft as silk and very complex aromas with flavors of cherries and herbs compared to the young monster Taz.

Taz Santa Barbara 02 25.

Gainey Santa Barbara 00 45.

The next region was Santa Maria. The Cambria was light with hints of cherries in the aroma and flavors of cherries, blueberries and a hint of cranberry. The Fess Parker was more cherries and acidic. Best with food. Cambria 03 Santa Maria Julia's Vineyard 18.

Fess Parker 03 Santa Maria 29.

From the Santa Rita Hills area, we found the Santa Barbara was cherries and tannin while the Melville was nicely balanced with flavors of cherries and a bit of tar.

Santa Barbara Winery 02 Santa Rita 18.

Melville 03 Santa Rita Hills 30.

These single vineyard wines are from the Santa Rita Hills region. They are two of the oldest vineyards planted to Pinot Noir. The Sanford was by far the most complex of the two. The Taz needed about three more years to tame it.

Sanford 01 Sanford & Benedict Vynd. 26.

Taz 02 Fiddlestix Vynd. 35.

Many thanks to Judith and Patrick Rammel and to Nick Tomassi for their help in setting up and cleaning up.

In addition to bread, roasted garlic, and strawberries for this event, the menu included: a Mushroom Almond Pate', and an Onion and Chevre Tart, the recipes for which follow.

### **Mushroom Almond Pate**

(Makes 1 cup)

**1 C whole almonds**

2 cloves garlic, minced  
3 shallots, minced  
3/4 lb mushrooms, coarsely chopped  
1/4 C. butter  
3/4 tsp salt  
1/2 tsp fresh thyme  
1/2 tsp fresh cracked pepper  
2 tbsp salad oil

Toast almonds in a frying pan, stirring frequently, until lightly browned. Cool.

Melt butter over medium high heat. Add garlic, shallots, mushrooms, salt, thyme, and pepper. Cook, stirring occasionally, until most of the liquid has evaporated.

In a blender or food processor, process almonds until coarsely chopped; set aside 2 tbsp. Process remaining nuts into a paste. Stream oil down the feed tube until mixture is creamy. Add mushroom mixture and process until fairly smooth. Add the reserved nuts, lightly incorporating. Cover and chill.

### **Onion and Chevre Tart**

4 yellow onions, thinly sliced  
olive oil  
salt and pepper  
1 pkg puff pastry sheets, defrosted  
4 oz chevre cheese  
2 oz parmesan cheese, shredded  
2 tbsp olive oil  
2 tbsp lemon juice  
1/2 C crisp bacon, crumbled (about 5 slices)  
1 tbsp fresh thyme, chopped

Preheat the oven to 375 degrees. Cook onions in a frying pan with a coating of olive oil until they have given up their juices and are slightly brown. Salt and pepper to taste.

Roll out dough to a thinness of about an eighth of an inch.

Blend together the two cheeses with the 2 tbsp olive oil and lemon juice until you have a spreadable paste. Add more olive oil or lemon juice until the consistency is perfect. Add the chopped thyme.

Cut dough into desired number of tarts or leave whole. Spread cheese mixture onto the rolled pastry and top with the cooked onions. Sprinkle bacon on top.

Place the tarts on a baking sheet and bake for 8-10 minutes, or until golden brown. Cut into pieces while still hot from the oven.

**MEMBERSHIP** – KWS membership stands at 93, with our newest members: Mike and Ann Flanery, Jeff and Janet Riley, and Kathy Fletcher. Welcome!

**WINE TASTINGS** – **CHECK ‘EM OUT ON OUR WEBSITE!** But note also the new Bainbridge winery and the latest tasting schedule from Port Orchard:

Puget Sound Wine Cellar, at 120 Harrison Ave., Port Orchard, Saturday, June 4, 2-6 p.m., Sebastiani wines; Saturday, June 11, 2-6 p.m., Eleven Winery wines; Thursday, June 23, 4-7 p.m., Cline Cellar wines.

Eleven Winery, Bainbridge Island – Tastings by appointment only (ph 206-780-0905; e-mail [info@elevenwinery.com](mailto:info@elevenwinery.com); website [www.elevenwinery.com](http://www.elevenwinery.com))

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

#### **MEMBERS' TASTING NOTES --**

*Seghesio Winery, Healdsburg, CA. 2002 Sonoma Zinfandel; Aroma: Berry; Color: deep red; Flavor: Dry red berry (\$16)*

2002 Old Vine Zinfandel; Color: Deeper red; Flavor: Deep and round (\$25)

2002 Home Ranch – Aroma: Musty; Color: Dark red; Flavor: Dry, rich and round (\$29)  
*Janice Lounsbury (Anybody else 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](http://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](mailto: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**

*Send coupon and **payment made out to KWS** to: KWS Membership Chair, PO Box 1684, Silverdale, WA 98383; for questions call 360-394-2459 or [kitsapwines@yahoo.com](mailto:kitsapwines@yahoo.com)*

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