

Volume 2, No. 3
March 2, 2005

KITSAP WINE SOCIETY NEWSLETTER

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

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UPCOMING EVENTS

March – Event Chair Mary Earl promises to pour as many of the wines introduced in the movie “Sideways” as she can get her hands on. The date is **Friday, March 11, 7 p.m.**, at the Waterfront Bakery in Old Town Silverdale. **Postponed!** Don't miss this event. Follow in the path of Miles and Jack who sample the wines of Santa Barbara County.

Be sure to mail in your paid reservation today by sending a check for \$26 (members) or \$32 (guests) made out to KWS to: KWS, PO Box 1684, Silverdale, WA 98383. Reservation deadline is March 7 – or the first 30 reservations. For questions or cancellations, contact Mary at ggrapex@yahoo.com, or 698-0522, or www.kitsapwines.org.

April – 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 for yourself.

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

On Saturday the 23rd of April, 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 guy wineries. Boarding will start at 8:30 a.m., with departure promptly at 9 a.m. (**Note:** This date is different than mentioned in previous notices. The date was changed so it does not conflict with an OPES event.)

The cost of this trip will be **\$43 for KWS members and \$48 for nonmembers.** This cost 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 about 5:30 p.m. 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 to the Bremerton QFC parking lot no later than 7:30 p.m.

This event will be limited to the first 40 people to get their checks to the KWS post office box **ALONG WITH** the filled-out name/lunch/dinner request form below.

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.

Deadline for reservations is **April 1!**

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KITSAP WINE SOCIETY WOODINVILLE WINE TRIP FORM, April 23rd
To help make sure you get your lunch and dinner selections please make a copy of this form (just the information between # lines) for each person going on this trip

Name _____

(**KWS** member \$43 _____ ; **NOT** a KWS member \$48 _____)

Address _____

Phone _____ E-mail _____

Note one lunch and one dinner selection on the lines below:

LUNCH choice _____

DINNER choice _____

Send form(s) and **payment made out to KWS** before April 1st to: Tom Devlin, PO Box 1684, Silverdale, WA 98383. If you have questions contact Larry Sukut at 360 769-5458.

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Lunch consists of your choice of one of the following croissant sandwiches plus a bag of chips, an Ambrosia Catering Co. sweet surprise, and a bottle of water.

Enter your lunch sandwich choice on the form above (e.g., enter L5 on the lunch line).	
L1	Chicken Deluxe Club - Oven Roasted Chicken Breast, Bacon, Cheddar, Lettuce, Tomato, Red Onion and Mayonnaise
L2	Ham and Cheddar- Honey Smoked Ham, Cheddar, Lettuce, Tomato, Sweet Mustard Sauce and Mayonnaise
L3	Pepper Jack Chicken- Crispy Chicken Tenders, Pepper Jack Cheese, Lettuce, Tomato, Red Onion and Mayonnaise
L4	Very Veggie- Herb Cream Cheese, Tomatoes, Cucumbers, Mushrooms, Olives, Lettuce
L5	Roasted Turkey- Tender Herb Roasted Turkey, Cream Cheese, Cranberry Chutney, Lettuce
L6	Chicken Dill Salad- Diced Tender Roasted Chicken Breast, Celery, Mixed in Fresh Dill Mayonnaise and Topped with Lettuce

Dinner consists of your choice of one of the following World Wrapps plus chips and salsa and a bottle of water.

Enter your dinner Wrapp choice on the form above (e.g., enter D6 on the dinner line).	
D1	Teriyaki Chicken Grilled chicken with sautéed broccoli, asparagus, red bell peppers, carrots and Bermuda onions, our teriyaki sauce, jasmine rice and toasted sesame seeds in a flour tortilla
D2	Thai Chicken Grilled chicken with our Thai peanut sauce, jasmine rice, ginger slaw, cucumbers, scallions and toasted sesame seeds in a spinach tortilla
D3	Chicken Caesar Romaine lettuce with grilled chicken, Parmesan cheese and crisp seasoned croutons with our homemade Caesar dressing in a flour tortilla
D4	Mexican Grill Chicken Grilled chicken, Spanish rice, black beans, our tomato corn salsa, avocado, jack cheese and fat-free sour cream in a flour tortilla
D5	Chicken Parmesan Grilled marinated chicken with Parmesan cheese, polenta, our marinara sauce, baby spinach, Portobello mushrooms and fresh basil in a tomato tortilla
D6	Bombay Curry Chicken Grilled chicken with curried potatoes, onions, carrots, chickpeas, jasmine rice, scallions and our mango-tamarind chutney in a tomato tortilla
D7	Texas Roadhouse BBQ Chicken Grilled chicken, mashed potatoes, crisp slaw, scallions, our tomato corn salsa and our hot and tangy BBQ sauce in a tomato tortilla
D8	Mexican Grill Steak Grilled steak, Spanish rice, black beans, our tomato corn salsa, avocado, jack cheese & sour cream in a flour tortilla
D9	Texas Roadhouse BBQ Steak Grilled steak, mashed potatoes, crisp slaw, scallions, tomato corn salsa and our hot and tangy BBQ sauce in a tomato tortilla
D10	Teriyaki Steak Grilled Steak with sautéed broccoli, asparagus, red bell peppers, carrots and Bermuda onions, our teriyaki sauce, jasmine rice and toasted sesame seeds in a flour tortilla
D11	Portobello Mushroom & Goat Cheese Sautéed Portobello mushrooms, goat cheese, baby spinach, fresh basil and our marinara sauce served over polenta in a tomato tortilla
D12	Baja Veggie Sautéed garden vegetables, fat-free black beans, Spanish rice, our tomato corn salsa, avocado, jack cheese and fat-free sour cream in a flour tortilla
D13	Tofu & Mushroom Teriyaki Sautéed tofu, mushrooms, broccoli, asparagus, red bell peppers, carrots and Bermuda onions with our teriyaki sauce, jasmine rice and toasted sesame seeds in a flour tortilla
D14	Bean & Cheese Fat-free black beans, Spanish rice, jack cheese, our tomato corn salsa, avocado & fat-free sour cream in a flour tortilla
D15	Bombay Curry Veggie Fresh vegetables, curried potatoes, onions, carrots, chickpeas, jasmine rice, scallions and our mango-tamarind chutney in a tomato tortilla

May – Celebrate and taste the ancient Japanese "drink of the Gods," sake. Learn how it's made and discover the complex etiquette that goes with drinking it. Get a few pointers on selecting a bottle labeled in Japanese. Of the more than 3,000 kinds of sake, we'll taste a wide variety of styles and types and explore pairing this distinctive Japanese drink with various food selections. Kampai!! Doug and Audrey Newel will chair this event.

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 – 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 just keeps getting better and better every day. I am not a fan of red wine with chocolate but our last event surely opened my eyes. My thanks to Co-Chairs Coreen and Vic for the fabulous program.

Membership Chair Tom Devlin has begun our renewal process. 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.

As always, this club is only as good as its members. My heartfelt thanks to the volunteers who put together a program this past year. Everyone learns and benefits from these events. Please seek out and thank Carolyn Dankers, Marjie Lines, Megan Robinson, Dave Hill, Bill Lounsbery, Andy Campbell, Rick Calvin, Coreen Johnson, and Vic Keranen for their contributions. It would be an honor if you could join these volunteers and chair an event in the coming year, specifically August, September, October, November and December programs. Remember: The more you put into an effort, the more you get out of it.

To find out about events that the Kitsap Wine Society and other chapters are putting together, check out 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.

At your service, Mary Earl

Next Board Meeting: Wednesday, April 13, 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 were due by February 28. Members who joined in March 2004 can expect a renewal e-mail next.

FEBRUARY EVENT REVIEW – On Saturday, February 19, Co-Chairs Coreen Johnson and Vic Keranen gave us an evening of Wine and Chocolate at the Kitsap Golf and Country Club. Guest chocolatier Greg Marquiss of La La Land Chocolates and Tea Room in Port Gamble introduced us to three types of chocolate bean flavors and to his own delectable chocolate truffles. (Small cups of French Pralus chocolate were from www.chefshop.com in Seattle.)

Six chocolate samples were matched to a flight of dry wines that included Domaine Couron Merlot 2003, France (\$8); Windmill Zinfandel 2003, American (\$11); and a Leasingham Cab Shiraz 2001, Australia (\$10-11). Then a duplicate set of the six chocolates was tasted with the second flight, which consisted of fortified sweet wines: Graham's LBV Port 1998, Portugal (\$20); Barbadillo Pedro Ximenez, Spain NV (\$18); and Trentadue Petite Syrah Port 2001, American (\$25 for a 500 ml bottle). The evening's greeter wine was Spain's Vina Borja Grenache 2002 (\$7).

So many people assisted in pouring the wine and setting out the chocolates that night, that we hesitate to name names for fear of leaving someone out. It was great to see everyone just respond when they saw a need – that's what makes this organization work!

To wind up the evening Coreen gave a pop quiz to see what we learned about chocolate and the wines that go well with it. Jean Charneski won the *The Cook's Encyclopedia of Chocolate* and a chocolate-covered bottle of Frambiose went to Bill Lounsbery.

Chocoholic's Guide to Wine Matching

(Courtesy of Extensive Research by Vic Keranen)

Best All-Round Solution:

Brut Champagne
Cognac/Armagnac
Coffee Liqueur
Orange liqueur
Fruit eaux-de-vie

Milk Chocolate:

Black Muscat
Orange Muscat
Samos Muscat
Ruby/LBV Port

White Chocolate:

Ruby Port
Recioto della Valpolicella
Late Harvest Zinfandel
Banyuls
Cream Sherry

Dark Chocolate:

Sauternes
Ice Wine
Merlot
Zinfandel
Petite Syrah

Note: See Recipes section below for Coreen's Chocolate Truffle Cakes that made up part of our February chocolate samples.

NEWEST MEMBERS OF KWS are: Gerald and Margaret Mittet and Scott Menard and Marie Rodgers. That brings us up to 122 members. WELCOME!

FACTS EVERY WINEMAKER SHOULD KNOW

From the web site www.grapes2wine.com

(Submitted by Larry Sukut)

One Acre of Land Averages:	One Case of Wine Contains:
Five (5) tons or 10,000 pounds of grapes	30 pounds of grapes
13.51 Barrels of wine at 7,552 ounces each	307.2 ounces of wine
797 gallons of wine at 128 ounces each	12 bottles of wine
3,958 bottles of wine at 25.6 ounces each	48 glasses of wine
15,940 glasses of wine at 6.4 ounces each	
One Barrel of Wine Contains:	One Bottle of Wine Contains:
740 pounds of grapes	2.4 pounds of grapes
59 gallons of wine	25.6 ounces of wine (or 4/5 quart)
24.6 cases of wine	4 glasses of wine
295 bottles of wine	One Glass of Wine Contains:
1,180 glasses of wine	6.4 ounces of wine

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; watch for news of tasting schedule and grand opening.
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 --

Black Swan, Riverland, Australia. 2003 Chardonnay – Blend: 96% Chardonnay, 2% Verdehlo, 2% Other; Style: Fruit-forward dry white; Color: Light straw; Aromas: Melon, tropical fruit; Flavors: Pineapple, tropical fruit, soft oak; Body: Medium; Finish: Crisp, fruity. Food: seafood, poultry. (\$8)

Chateau Ste. Michelle Winery, Woodinville, WA. 2002 Sauvignon Blanc, Columbia Valley – Blend: 80% Sauvignon Blanc, 20% Semillon; Style: Dry white; Color: Light straw; Aromas: Honeydew melon, lemon meringue; Flavors: Sweet lime; Body: Medium; Finish: Crisp, long. Food: Chicken, clams, halibut, oysters; Herbs: basil, garlic, oregano, rosemary. (\$10)

Avery Lane, Woodinville, WA. 2003 Gewürztraminer, Columbia Valley – Blend: 100% Gewürztraminer; Style: Off-dry; Color: Light straw; Aromas: Floral, lemon; Flavors: Lychee and spice; Body: Light; Finish: Clean and crisp. (\$7)

Bodegas Valdubon, Milegros, Spain. 1999 Valdubon Reserva – Blend: 100% Tempranillo; Style: Dry red; Color: Dark red; Aromas & Flavors: Smooth plum fruit and chocolate notes; Body: Full; Finish: Balanced, silky. Food: Roast turkey or pork loin. (\$24)

Beaulieu Vineyards, Rutherford, CA. 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)

Alice White, Southeast Australia. 2002 Shiraz – Blend: 100% Shiraz; Style: Dry red;
Color: Deep ruby red; Aromas & Flavors: Plum, berry; Body: Full; Finish: Bright,
fresh fruit. Food: barbequed or grilled meats, pizza. (\$7)

RECIPES

Chocolate Truffle Cakes

(Makes about 6 full-size muffins or 24 minis)

5 Tbsp unsalted butter, plus more for muffin tins
1 Tbsp flour, plus more for dusting
14 oz semisweet chocolate (good quality), chopped
2 Tbsp sugar
2 large eggs
1/4 tsp salt

Preheat oven to 375. Generously butter muffin tins, then dust with flour, tapping out excess; set aside.

Put chocolate, butter and 1 Tbsp sugar in a medium heat-proof bowl set over a pan of simmering water; whisk occasionally until smooth. Remove from heat, and let stand until cool and thickened, 3 to 5 minutes. Process eggs and remaining 1 Tbsp sugar in a food processor until pale and doubled in volume, about 2 minutes. Sift flour and salt into egg mixture; pulse to combine. Add chocolate mixture 1/4 cup at a time, pulsing each addition until combined, about 10 times. (Batter will be thick)

Spoon mixture into the prepared muffin tins, filling cups 3/4 full. Bake until tops are springy to the touch, 18 to 20 minutes for a full-size tin, 8 to 10 for minis. Immediately turn out onto wire racks; reinvert and let cool. Wrap well in plastic wrap and refrigerate. Serve chilled or at room temperature.

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*