

Volume 5, No.5  
May 2008



# KITSAP WINE SOCIETY NEWSLETTER

Enjoying fine wine on the beautiful Kitsap  
Peninsula

Input to the KWS Newsletter is welcome and may be sent to Coreen Haydock Johnson by the last day of the month: [corrاند1@wavecable.com](mailto:corrاند1@wavecable.com). Really-- send me info/articles!

For More KWS news and information go to [www.kitsapwines.org](http://www.kitsapwines.org)

SAVE THESE 2008 DATES!

Saturday, May 17, 2008	Saturday, June 21, 2008	Saturday, July 19, 2008
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## Upcoming Events Upcoming Events

**German Wines! Saturday, May 17<sup>th</sup>, 2008 at 7pm**

### **Ambrosia Catering**

At May's event, the Kitsap Wine Society will host a tasting of 9 German Varietal White Wines. The tasting will be an excellent selection of wines, from as many Distinctions within the Qualitatswein category (both Q.b.A. and Q.m.P.) at possible. Four of the thirteen Wine Regions of the country will be represented. **(Please read below for a listing of wines, as well as an article on the viticulture of Germany.)** This is possibly the best selection of German Varietals, available on the U.S. market that can be presented at an event of this nature. Turkey and Swiss wraps, as well as fruit will be served at the event. To fully appreciate the wonderful fruity aromas and bouquets of the wines, it is recommended you bring your own Riedel or bowl shaped wine glass. Otherwise stock wine glasses will be provided. This will be both a social/mixer and educational event. Shannon has arranged through the German Wine Information Bureau, pamphlets, brochures, and booklets on German wines, terminology, definitions, wine label reading, regional maps, events, etc. Consider inviting a friend, and sharing this social evening.

Cost: \$23 for members, and \$27 for nonmembers.

Event is limited to 28 attendees. Cutoff date for sign up will be Wednesday, May 14th.

Send checks to: KWS German Wines,  
P.O. Box 1684  
Silverdale, WA 98383

or drop off at: Grape Expectations  
3594 N.W. Byron St.  
Olde Town Silverdale.

For more information call Event Chairperson Shannon Jones at (360)638-2890  
or call Mary Earl at (360)698-0522.

**Auf wiedersehen!**

**\*\* Saturday, June 21, 2008 at 7pm at Ambrosia Catering**

Lloyd Anderson, winemaker from Walter Dacon will speak and will bring his full line of just released wines, including wines that can only be purchased at the winery. Walter Dacon is a small boutique winery in Shelton in **Rhône** style wines. Lloyd Anderson, after a successful career in the timber industry, decided to crank up his winemaking hobby into a full fledge business. He is getting rave reviews from the wine press and is considered by some to be the best wine maker on the Olympic Peninsula. It will be a real treat to hear Lloyd talk about his wines and his unique winemaking techniques!!

**\*\*Saturday, July 19, 2008 time to be determined.**

Join us as we visit five wineries and have a picnic lunch on Bainbridge Island. Watch for more information!

**Don't miss these specially selected wines by Shannon at our May German Wine event!!**

**1. A greeter wine of (2006) S.A. Prum, Essence Q.b.A. Riesling, from the Mosel-Saar-Ruwer (M-S-R) Region.** "Has scents of honey, ripe pears, and minerality, with tastes of crisp pears and citrus flavors".

**2. (2006) Villa Wolf, Q.b.A. Gewurztraminer from the Pfalz Region.** Had a high natural sugar content yet is slightly dry, with a bouquet of lychees and roses

**3. (2005) Charles W. Bernhard, Hackenheimer Kirchberg (vineyard of Kirchberg in the town of Hackenheim), Q.m.P. Scheurebe, from the Rheinhessen Region.** A cross between Silvaner and Riesling. It is a bit sweeter than Riesling and less acidic

**4. (2006) Castell-Castell, Q.b.A. Silvaner, from the Franken Region.** Is dry, high acid but quite sweet

**5. (2003) Ed. Weegmuller, Mussbacher Eselshaut (vineyard of Eselshaut in the town of Mussbach), Q.m.P. Kabinett Halbtrocken (semidry) Riesling, from the Pfalz Region**

**6. (2003) S.A. Prum, Wehlener Sonnenuhr (vineyard of Sonnenuhr in the town of Wehlen), Q.m.P. Kabinett (Cabinet) Riesling, from the M-S-R Region**

**7. (2005) Carl Schmitt-Wagner, Longuicher Maximiner Herrenberg (vineyard of Maximiner Herrenberg in the town Longuich), Q.m.P. Spatlese Riesling, from the M-S-R Region**

**8. (2003) Joh. Jos. Prum, Bernkasteler Badstrube (vineyard of Badstrube in the town of Bernkastel), Q.m.P. Auslese Riesling, from the M-S-R Region**

**9. Geheimrat J. Wegeler, Sekt (sparkling wine) Brut Riesling, from the M-S-R- Region**

Due to the high costs (typically over \$100 a bottle) the following Distinctions of wine cannot be offered at this event: Beerenauslese, Trockenbeerenauslese, and Eiswein. Please note that German white wines are traditionally lower in alcohol content than an equal volume of red wines. The average alcohol content for this selection is 10.5%; which if you do the math, means the alcohol consumed during this tasting of nine wines, is less than that consumed during a tasting of eight wines with an average alcohol content of 12.0%!

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**Speaking of Germany....**

**A rare bottle of Nazi wine dating back to World War II sold for nearly £4,000 at an auction in Devon in 2007.**

The bottle of red Fuhrerwein, thought to be from a collection given to Adolf Hitler's senior officers, has a picture of the dictator on the label. The wine is undrinkable because of its age. The successful bid came from an unnamed English collector on the phone. "We understand these bottles were given out to Hitler's top-ranking officers on his birthday." The bottle of wine was previously owned by a person from Ivybridge in Devon, after it was discovered by a friend in France.

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**Welcome! New Members**

Jan Rockas  
Jim Pyle

**Welcome Back Renewing Members!**

Oli Rohrer

**Up for Renewal in May**

Chris and Bart Bartholt  
Inga Carmack and Larry Sukut

Liz and Craig Blazina  
Mary Earl

Rick Calvin  
Andy Campbell

## Presidents Musings May 08

### Hello Fellow Wine Lovers,

As your newly elected President, I want to share my vision for our wine society and introduce our newly elected board. First, I'd like to thank all of you for allowing this newbie to KWS the privilege of the Presidency of KWS. The past 8 months of being a member of KWS have been fun filled and I have learned a lot about wine. I have gone from a die hard \$5.99 Gewürztraminer girl to purchasing cases of Cabernet and Pinot Noirs. Now that's growth! And practice and knowledge about wine paved the way there.

I would like to thank Larry for all he has done to captain this ship the last 2 years. He leaves me with very tough shoes to fill, but I am certain he will continue to help guide us while he remains on the board as Past President. I congratulate Chuck, Mary, and Rick for their re-election to the board. Congratulations to Debbie Seamans, Loren Loftus, and Nick Tomassi for their elections to the positions of Secretary, Event Chair and Publicity Chair, respectively. I have appointed Vic Keranen and Peter Barnett to the At Large positions on the board. Shannon Jones remains our Vice President; his two year term ends next April. Special thanks to Coreen Johnson for continuing on with the newsletter. All of you will have the opportunity to meet the members of our board at the various events we will have. I am sure you will feel as I do how very fortunate we are to have such knowledgeable and dynamic members on our board.

My vision for KWS over the next 2 years is simply for all of us to get the maximum enjoyment out of our membership, engage our members in all events, and growth of our membership. I encourage and welcome involvement of all those that are interested in volunteering to do so. I answered Mary Earl's call for assistance on the Membership Committee 4 months ago and now I am your President! For less than 4 hours a month, you can help us grow YOUR wine society. Our next event is May 17<sup>th</sup>. Shannon has planned a great night of sampling German wines. Be sure to attend. It's an opportunity to learn about the 1000 year old German wine industry.

I will end by thanking those involved in making our Annual Meeting on April 22<sup>nd</sup> such a great night. A big round of applause goes out to our nominating committee for organizing the election and the event planning. The nominating committee was lead by Laurie Sims and consisted of Loren Loftus and Vic Keranen. It was a fun night of socializing and enjoying great food and wine. Thanks to all involved!!!

**Cheers!**

**Tami**

### Welcome to our new KWS Board Members!

President Tami Burns  
Treasurer Chuck Tourville  
Secretary Debbie Seamans  
Directors: Events - Loren Loftus  
              Newsletter - Nick Tomassi  
              Membership - Mary Earl  
              Finance - Rick Calvin

At our April 22<sup>nd</sup> Annual meeting we enjoyed: Firestone Chard, Leasingham Riesling, Chateau St. Florin Rose, Vina Borgia Grenache, Carlos Basso Cab Merlot and Viano Contra Costa Zin, lots of meatballs and

other refreshments! Special thanks to Debbie Seamans for allowing her nomination from the floor! President Larry, turned over the gavel to New President Tami, remarking there was a “new team in place with great ideas” and Tami accepted it, commenting that her motto would be “we are gonna have fun!”

## German Viniculture —Shannon Jones

German wines are divided by the Wine Law (last revised in the 1990's) into four categories: *Tafelwein* (table wine), *Landwein* (country wine), *Qualitätswein Bestimmer Anbaugebeite* (quality wine from defined regions), abbreviated as Q.b.A. but usually shown on the wine label simply as *Qualitätswein*, and *Qualitätswein mit Pradikat* or *Pradikatswein* (wine distinction), Q.m.P. The majority of wines produced

Unlike the equivalent does distinguishes the grape *must. Kabinett*



French wine laws, its German not classify wines on a geographical basis, but between Q.b.A. only on the basis of the sugar content of The "distinctions" within the Qualitätswein category are: (cabinet), *Spatlese* (late harvest), *Auslese* (select harvest), *Beerenauslese* (select berry harvest), and *Trockenbeerenauslese* (T.B.A.) (select dried berry harvest), as well as the special case of *Eiswein* (Icewine).

Although many German wines are sold in the United States with proprietary or branded names, under German labeling laws they are officially identified and named in two fundamental ways:

1. By the ripeness of the grapes at harvest. 2. By their geographical origin (region, district, and vineyard site).

Germany is one of the most beautiful of the world's great wine producing nations. Its wine-land is threaded by the Mosel and Rhine rivers and their tributaries, dotted by stunning castles, picturesque villages, and breathtaking vineyards.

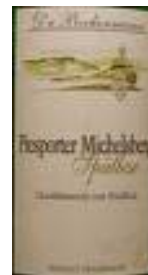
Germany is a nation with a rich and long viniculture history. Vines have been cultivated for winemaking along the Mosel and Rhine for about 2,000 years.

Approximately 88% of all German wine is in aroma acidity. The wines do however vary in style from one region to another, and from one grape variety to another.

This unique style of German wine is dictated by climate. Germany is the most northerly fine wine producing country in the world. The long growing season required to ripen its grapes preserves natural acidity and enhances delicate aromas and flavors.

The 12 most widely grown grape varieties in Germany are: Riesling (20.8%); Muller-Thurgau (18.4%); Spatburgunder (9.5%); Silvaner (6.2%); Kerner (5.8%); Portugieser (5.3%); Bacchus (4.9%); Scheurebe (2.9%); Dornfelder (2.8%); Grauburgunder (2.6%); Trollinger (2.5%); and Schwarzriesling (2.4%).

The thirteen vine growing regions arranged in order from the most, to the least, amount of annual production (in millions of gallons during the 1990's) are: Rheinhessen (67.4), Pfalz (63.9), Mosel-Saar-Ruwer (40.0), Baden (31.6), Württemberg (29.4), Franconia (13.3), Nahe (9.5), Rheingau (6.5), Mittelrhein (1.9), Ahr (1.15), Hessische Bergstrasse (.9), Saale-Unstrut (.4), and Saxony (.3).



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*During the writing of this newsletter, the author (Coreen) was drinking a 2005 Barton & Guestier Bistro Pinot Noir “soft and round on the palate and chock full of ripe, wild berry flavors and aromas that culminate in a long supple finish. The location of the vineyards at high altitude with a wide temperature range between warm days and cool nights is ideal for the maturation of Pinot Noir.” Barton & Guestier has been shipping wine from the Bordeaux region of France since 1725.*

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***Ponder this with your next glass of wine:***

**The origin of “Honeymoon”:** In ancient Babylon, the bride’s father would supply his son-in-law with all the mead (fermented honey beverage) he could drink for a month after the wedding. Because their calendar was lunar or moon-based, this period of free mead was called the “honey month,” or what we now call the “honeymoon.”

**Ancient Wine:** There is a 1600 year old bottle of wine on display in the Speyer Museum in Germany. (Remember this when you next take a trip to Germany!)

**Shipwrecked:** The wreck of the Titanic, holds the oldest wine cellar in the world and despite the depth and wreckage, the bottles are still intact.

**Wine disaster:** 30 million gallons of wine were lost in the 1906 San Francisco earthquake.

**Wine DNA:** Wine has so many organic chemical compounds it is considered more complex than blood serum.

**Ageing:** The average age of a French oak tree harvested for use in wine barrels is 170 years!

**WINE TASTINGS – FULL UPDATED LISTING ON OUR WEBSITE!**

**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)

**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