

Volume 6, No.5
May 2009



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. Really-- send me info/articles!

For More KWS news and information go to www.kitsapwines.org

SAVE THESE DATES!

Saturday, May 2st	We will be drinking wine! Watch for info on June	In July we will be drinking wine again! Watch for Info
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Upcoming Events

****Saturday, May 21st, 2009 –Veintiuno de Mayo**

5:30-7:30pm at Monica's Waterfront Bakery and Cafe, Old Town Silverdale

\$25 members \$35 non-members

Join us for a Spanish wines and Tapas night. We will enjoy a variety of perfectly paired Tapas (finger foods) with the following wines

Vina Aljibes Blanco 2008 (80% Sauvignon Blanc, 20% Chardonnay)

Vina Aljibes Rose 2008 (100% Syrah)

Casa de Illana 2006 Joven-85% tempranillo/15% syrah

Casa de Illana 2006 Tradicion-45% bobal, 30% tempranillo, 25% syrah

Rejadorada 2006 Tinto Roble-100% tinto de toro (ie: tempranillo)

Rejadorada 2005 Temple-100% tinto de toro

There are two convenient ways to register:

Mail to: KWS May Event
PO Box 1684
Silverdale, WA 98383

or **Pay online:** www.nwregistration.com/kws (please indicate the event name)

Please note: When you receive your invoice, Northwest Registration Services will be the payee, not Kitsap Wine Society. KWS is using their services for online payments.

Please note: Grape Expectations no longer has a storefront so you can not pay at the wine shop.

Speaking of Spanish Wine and Tapas

A few Spanish Proverbs

"With wine and hope, anything is possible"

"Good wine ruins the purse; bad wine ruins the stomach"

"For a bad night, a mattress of wine."

-And-

The Meaning of the Word Tapas

A '*tapa*' is a 'lid' or 'cover'. In the early days of tapas, a slice of cheese or ham was given with your drink and placed over your drink. There is some debate over why exactly this was done:

-To keep out the flies.

-To hide the smell of the bad wine.

-To keep the wind from blowing your drink everywhere.

Some prefer the first explanation - a piece of ham will only hide the smell of the wine until you take it off to take a drink, while if there was a strong wind, surely the first thing to go flying would be the tapas! There is another explanation which differs from the above. It is said that there was once a sick king - which one exactly differs according to who is telling the story - who couldn't drink alcohol without taking some food with it. He issued a royal decree that insisted that everyone should take food with their drinks. A slight variation of this one is that the benevolent king simply insisted that food should be taken with any drink out of concerns for the health issues associated with drinking on an empty stomach.

-And-

For a few quick quizzes on Spanish Food and Wine

[Click here!](#)

Annual Meeting and Elections

And the Results are in!

Welcome to our new KWS Board Members!

Vice President Laurie Sims

Secretary Sue Burns

Directors: Events - Debbie Seamans

Newsletter - Nick Tomassi

Membership - Mary Earl

Finance - Rick Calvin

Presidents Musings May 09

Hello Fellow Wine Lovers!

Hooray for the sunshine and warm weather. Winter was far too long this year.

I'd like to start out by congratulating and welcoming the new members of the KWS board. Laurie Sims and Sue Burns will be joining the KWS board as Vice President and Secretary. Returning to the board in their current roles are Mary Earl, Rick Calvin and Nick Tomassi. Debbie Seamans will transition from the Secretary position to the Events Chair. Peter Barnett transitioned from an At Large member of the board to Treasurer. Vic Keranen, Larry Sukut and Coreen Johnson will also remain in their board positions.

I would like to thank Shannon Jones and Loren Loftus for their contributions to the board over the past year. Shannon held the Vice President position for the past 2 years and treated us to some fabulous events. Shannon's professionalism, support and guidance has been invaluable to me over the past year. I would also like to thank Loren Loftus for her hard work as Event Chair last year. Loren's enthusiasm is contagious and with her dynamic personality and charm she was able to organize many events last year.

April 25th we enjoyed the annual meeting and wonderful wines from Jones of Washington. The event was held at Monica's Waterfront Bakery and Café. Victor Palencia, winemaker for Jones of Washington discussed his background in winemaking, the wines, and most importantly the brix of each wine. We were treated to a full dinner that complimented the wines served. Many thanks to Victor and to Monica.

The May event is May 21st. Yes, that is a Thursday. We are having a Thursday evening event this month. It's a Spanish wines and Tapas event at Monica's Waterfront Bakery and Café. Full details are on the website and the newsletter.

Debbie Seamans' and the Events Committee are working out the details for the next year. The Events Committee members are: Duffy Hawes, Sue Burns, Linda Costello, Loren Loftus, and Kim Cushman. We are thrilled to have such an enthusiastic and dynamic committee and look forward to the future events.

Enjoy this gorgeous weather. I look forward to seeing all of you May 21st.

Cheers!

Tami

Whaling Days, July 24-26th Silverdale

Save the Date!!!! We will be assisting in the Wine and Beer Garden with wine pouring. More details and call for volunteers to follow. If you are interested in volunteering, send us an email at kitsapwines@yahoo.com

April Event Review-Larry Sukut

On April 25th, we were treated to a sampling of Jones of Washington wines and winemaker Victor Palencia. Victor shared with us the story of how he was the youngest winemaker since he graduated from school at the age of 20 and still was not able to taste the wines he was making. Here's a link to that story:

http://www.nytimes.com/2005/10/19/dining/19kid.html?_r=1&pagewanted=2.

We sampled 5 wines: 2008 Chardonnay, Riesling, Syrah Rose, 2006 Syrah, and 2006 not yet released Cabernet Sauvignon. At the 2009 Washington Wine Awards, the Cabernet Sauvignon was selected as the best under \$20. The 2006 Syrah won the Gold Medal at the 2009 San Diego International Wine Festival and the Silver Medal at the 2009 Dallas Wine Competition. The 2008 Chardonnay won the Silver Medal at the 2009 San Diego International Wine Festival.

Another treat was the full dinner served by Monica Downen and her team at Monica's Waterfront Bakery and Café. From appetizers to dessert, we enjoyed generous portions of scrumptious food that enhanced the wine.

Many thanks to Victor Palencia for sharing his knowledge, passion for winemaking and wines with us. Thank you to Monica for allowing us to have the event at her place and serving wonderful food. Thanks to Loren Loftus for helping with this event.

During the writing of this newsletter, the editor (Coreen) was drinking IRONY 2004 Napa Valley Merlot.

From the IRONY website: "The 2004 vintage was an interesting race. The season started fast due to a warm, dry spring, which prompted an early bud break. The season progressed with steady summer temperatures allowing for good flavor and acid development. Late summer "sprints," bursts of hotter weather, led to one of the earliest harvests in recent years. As a result, the grape crop was smaller than average, but of exceptional quality."

Brothers Chris and Jay who run the winery, have this to say about knowing what you are going to be when you grown up... "Most of us didn't imagine where we would be right now. Sure, we dreamed of being firemen, astronauts, rock stars and superheroes, but life often takes you where you didn't expect it to. My brother and I worked every harvest from the time we could ride our bikes. After college, our careers took us beyond the land our grandfather planted in 1924. Ironically, today we are more fulfilled, working side-by-side at the family vineyard & winery. We didn't plan it or expect it, but we are enjoying this strange twist in our lives. That's Irony - a bottle full of life's strange twists and a celebration of our family's life-long commitment to producing the finest quality wines"

KITSAP WINE SOCIETY MEMBERSHIP FORM

Learning about and enjoying good wines and good food ... *in good company!*

You must be 21 to attend KWS events. Pay with credit card, check or cash. Details below.

Name(s) _____

New Member(s) _____ Renewal(s) _____

Address _____

Phone(s) _____ E-mail(s) _____

The Kitsap Wine Society's Board has four standing committees - Program Planning, Publicity, Membership and Finance. Would you help? Check all that interest you and the committee chair will contact you.

Program Planning-Could include event planning, wine procurement, food preparation, event setup/cleanup, greeting & guest registration and/or food and wine service.

Finance-Could include event budgeting, supply procurement and inventory and/or auditing the books once a year.

Publicity-Includes the monthly newsletter, event promotion through distribution of monthly flyers, other website notices and newspaper notices.

Membership-Computer work including promoting and tracking membership, using spreadsheets, letters, membership cards and nametags.

Unsure, please call me! Annual Dues: Single \$25 _____ Couple \$45 _____

How to Transfer Funds

If you wish to use a *credit card* to pay your membership [click here](#).

Please note: When you receive your invoice, the payee will be Northwest Registration Services whose services the Kitsap Wine Society employs. Send completed form via snail or email.

If you wish to pay by *check*, send completed form and check to 'Kitsap Wine Society' to:

Membership Kitsap Wine Society

PO Box 1684,

Silverdale, WA 98383

There is also the option of attending an event to check us out and joining then. The guest surcharge - mainly to cover liquor liability - would then be applied to your membership fee. Questions? kitsapwines@yahoo.com

Earn Wine Bucks

Bring a guest to an event and when the guest joins at that event, you are awarded a gift certificate worth \$5 for each sign up. Gift certificates can be used to offset members' fees at future events. The guest surcharge for the event will be applied to the membership fee. For instance, if a guest pays \$25 for an event, \$10 of that applies to the membership fee. Thus, the new member paid \$15 for the event, \$10 is applied to the membership fee.

For more information, contact Mary Earl or Tami Burns, Membership Committee

kitsapwines@yahoo.com