

Past Events

OPES #68

January at Ocean Crest
Saturday, January 17th

Ocean Crest in Moclips is a fantastic place to watch the waves and dine on the great food that they serve.

In January, OPES had a wine dinner with Townshend Cellar from Colville WA. This was a full dinner menu and featured 4 of the Townshend wines. Don Townshend, vintner, gave us some history of his winery and brought Sauvignon Blanc, Cabernet Sauvignon, Sangiovese and for the delicious chocolate soufflé desert we had a Huckleberry Port. The port was quite interesting and went very well with the chocolate..

We want to thank Stephen Pavletich, program director and Jess Owen and Nora Johnson, chefs, for a really great dinner.

Ocean Crest Resort offers monthly wine dinners from September thru June and we were fortunate to have the January event for OPES members. Please check the Resorts home page; www.oceancrestresort.com for information on these events. They are well worth the time and travel.

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* Annual Renewal Fees are due now so if you haven't paid yet please send you check to the PO Box.

OPES Membership Application/ Renewal Form

___ New Member

___ Renewal

Name1 _____

Name 2 _____

Address _____ City _____ State _____ Zip Code _____

Home Phone _____

Work Phone _____

Email _____

I am willing to be called to volunteer to help with an event.

Signature _____

Dues: ___ Individual- \$24 ___ Couple (same address)-\$42

Please send this form with your check to:

Olympic Peninsula Ecological Society

PO Box 4081

Sequim, WA 98382

OPES #70

Featuring the wines of Barrister Winery
C'est Si Bon
Sunday March 15th

Past Events Cont.

Our speaker for the evening was Greg Lipsker of Barrister winery in Spokane

The Greeter wine:

2007 Sauvignon Blanc – Klipsun Vineyard

Pale yellow color; closed at first then opens with warming to reveal complex, sweet fruit (think pears and granny smiths). It has a good mouth-feel, lush, medium-full body and good balance. The finish is crisp and clean, long and strong. This IS Sauvignon Blanc! It's a summertime party in a bottle.

Seafood Napoleon

The 2007 Sauvignon Blanc will be served with this course as well.

Salad



2006 Cabernet Franc—Columbia Valley 90pts

The signature wine made with 80% Cabernet Franc from the magical Chelle Den Pleasant and Sagemoor's Weinbau Vineyards blended with 20% Cabernet Sauvignon from the Bacchus and Seven Hills Vineyards. The wine has soft tannins, a rich berry nose, sweet toasted spices, mouth-filling flavors and a long, long finish. Served with Duck Breast with orange sauce

Rough Justice Tri-Cities Wine Festival – Gold Medal

This is a popular red blend assembled from some of the finest vineyards in Washington State including Cabernet Sauvignon from Seven Hills and Pepper Bridge, Syrah and Cabernet Franc from Bacchus and Merlot from the Killian and Dwelley vineyards. It is a fruit forward with spice notes, soft tannins and reveals surprising complexity as it opens up. Served with Filet with cognac sauce

2006 Merlot, Dwelley Vineyard, Walla Walla Valley 91pts

This is a small vineyard set in the foothills of the Blue Mountains. The complex nose of raspberry, sweet spices and berry custard gives way to juicy red fruits with soft tannins and firm acidity.

2005 Cabernet Sauvignon, Bacchus Vineyard

This wine is a classic study of the complex interplay of old vines, soil and French oak. The Cabernet from 35 year old vines, is purple-colored with a nose of cedar, spice box, cocoa, black currants and blackberry. The wine is smooth-textured and well-intergrated tannins, rich mouth-filling fruit, savory flavors and a long, lingering finish.

Flutting Island desert

2006 Syrah, Morrison Lane Vineyard, Walla Walla Valley 91pts

This is a stunning Syrah with a nose of dark plum, blackberry, exotic spices and a hint of violets. With each sip the thick lush fruit unfolds to yield yet another nuance. The long, rich finish gives you time to contemplate just how good life is.