

April 2007

O.P.E.S. NEWS

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OPES Website:
www.opes.info

Newsletter of the Olympic Peninsula Enological Society

The Prez Sez:

Pleadings from the President: "A Return to Basics"

Recapping this past year's events should bring smiles of satisfaction to all OPES members and especially those volunteers who have given generously of their time and energies to plan, coordinate, and do all the necessary tasks, however menial, that go to make each event a success--from hosting sponsored guests and speakers to preparing foods, setting up and taking down tables and equipment, decorating, managing reservations, even washing dishes when needed, etc., etc.

In keeping with our announced policy of offering a diversified array of events and settings, our year to date includes a variety of themes--from last summer's "Summer Wines and Foods" to "Pinot Noirs of the New World", a "German Oktoberfest" (ach, du Lieber!), a Walla-Walla winemaker dinner at C'Est Si Bon, and a "Champagne and Port" holiday dinner. Then, after the holidays, we conducted a "Viva Espana" Spanish wines event, a "Grenache with Panache" Aussie wine event this February, and a swell celebration of OPES' fifth anniversary with "The Irish Wine Geese heritage", a forthcoming "Wines of Southern Oregon" and, finally this year concludes with "Terroir--a Sense of Place" for our May event. We will return with some winemaker events for June and July with arrangements with Willakenzie and Woodward Canyon Wineries being finalized. That represents an array of settings; while prominent wineries and winemakers are one useful type of event as are our frequent use of our better restaurants on the Olypen, I particularly favor the participative, "team" concept event which involves more of our OPES members in what should be a team-building experience as well as providing a maximum cost-effectiveness for these events.

Along the way, we have picked up some new OPES members who have made immediate contributions as key volunteers, We need even more of that kind of support from the rest of our membership to enable a continuance of our five proven years of successful, meaningful and educational programs.

If we have some problems to resolve, I would say that we need to also revisit the by-laws that were so carefully developed when OPES began--again with the help of several of our earlier members. They provide an essential "constitution" to guide and maintain an effective organization with fair procedures, a maximum participation of members in the design and conduct of our activities--and, most of all, protect an atmosphere of

teamwork with which OPES began. I plan to ask our board to reaffirm and update as necessary these by-laws. We also have at least two board vacancies that need to be filled--and I see some new, vigorous and skilled OPES members who could assist us greatly by serving on our board. I encourage hearing from any of you who would be interested in serving to contact either me, VP, Jane Floyd, or any other board members for consideration. A new, invigorated board with open and selfless attitudes is necessary to maintain our five years of success and a continued rededication to our mission.

I wish also to thank Gary Terrell, Bill Hansen, and Jeanne Pfeiffer for their service on our OPES board. I wish also thank all who have served for giving our organization an established recognition in the wine industry and world of wine appreciation.

OPES is completely a team effort. Our success depends on participation and support by all of our members--both new and old (well, experienced or not!), not just by attending events, but by being a part of our team of volunteers in any way possible. Again, I thank all of you who have already been doing this so successfully for now over five years.

-Bob Bentley, OPES President

+++ Upcoming OPES Events +++

OPES #51 The Wines of Southern Oregon

Hosted by Ron and Jane Floyd; wine procurement and expertise: Bob Bentley, CWE

Date: Sunday, April 29, 2007

Time: 5:00 doors open

Cost: \$40 per person (members); \$45 (sponsored guests)

Location: Four Seasons Ranch Clubhouse (for directions, see below)

For many years one associated southern Oregon with fruit orchards: pears, nuts, etc. (Remember those fancy baskets at Christmas?) But land and climate suitable for orchards is also good for growing grapes (think of the Okanagan in BC). In recent years southern Oregon has emerged as a significant player in the Oregon wine industry. Besides the ubiquitous Pinot Noir, southern Oregon is producing some lesser-known varieties, such as Tempranillo, Albarino, and Grenache, among others.

OPES #51 will feature wines from all three southern Oregon AVAs: Rogue Valley, Umpqua Valley, and Applegate Valley, including the following wineries:

Abacela, Henry Estates, Foris, Spangler, and several boutique wineries.

The wines will be matched with a catered buffet dinner featuring Creole food. It will not be spicy hot, but it will be good!

Limited to 40 members and guests. Reservations are taken in the order received.

For more information and reservations, contact:

Carol Peet, 360-457-4318

Or: Jane Floyd, 360 452-1096

Remit to: OPES

P. O. Box 4081

Sequim WA 98382

Directions: Four Seasons Ranch is on Strait View Drive, going north from Hwy 101. From the west it is at the bottom of the hill after passing Wal-Mart and Koenig Motors; from the east it is at the bottom of the hill after passing Deer Park Cinema and C'est-Si-Bon Restaurant. The clubhouse is about 1/2 mile on the left after leaving 101.

OPES #52 "TERROIR" A SENSE OF PLACE

Presented by the Olympic Peninsula Enological Society and the Flying Sommelier.

Date: May 20, 2007

Time: 5:30 doors open

Cost: \$40 per person (members); \$45 (sponsored guests)

Location: Gardiner Community Center

Please join us for this special trip through the "terroirs". Foods will be paired with the wines for greater enjoyment. We will feature:

TORRONTES from the Mendoza Valley of Argentina

SAUVIGNON BLANC from Marlborough, New Zealand

RIESLING from the Mosel Saar Ruwer, Germany

CABERNET FRANC from the Loire Valley, France

MERLOT from Washington State

RIOJA RESERVA from Spain

SAUTHERNES from Bordeaux, France

Limited to 50 members and guests. Cut-off for reservations is May 15. Please bring two glasses per person.

Remit to: OPES

P. O. Box 4081

Sequim WA 98382

For more information contact: Vicki Lebkeucher, 360-698-0070/ Vickey123@msn.com

+++ Reviews of Past OPES Events +++
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OPES #48 "VIVA ESPANA"

Around forty OPES members and guests met Saturday, January 27th at Fort Worden Commons to enjoy a wine dinner program providing wines typical of the major wine regions of Spain, including Riojas, Ribero de Duero, Priorat, La Mancha, Galicia and Jerez de la Frontera. Equally typical Spanish foods also made this a highly entertaining and educational evening. Wine Educator Bob Bentley provided a Powerpoint slide program describing the wine culture and characteristics of the various wine regions and their international importance.

This was our first OPES event to be held at Fort Worden's magnificent new Commons facility. The foods included a first course of varied Spanish *tapas*, a second course of traditional *Paella a la Val* and concluded with a Spanish Sherry region favorite of rum raisin ice cream bathed in a delicious and rare Pedro Jimenez dessert wine.

The eight outstanding wines we tasted included the following:

Mont Marcel Cava Reserva 2003, Spanish sparkling wine made in traditional (Champagne-like) method

Hidalgo la Gitana Manzanillo 2006, Fino sherry, often served *de rigueur* as a bone dry, ethereal-light aperitif.; only drunk young to maintain its unique salt-air character.

Morgadio Albarino 2003 a delicious, refreshing seafood-friendly Spanish native varietal from the Atlantic coastal area of Galicia.

Martin Sancho Rueda 2005, Just a beautifully complex white wine, a more food-friendly grape than most Chardonnays!

Domino de Tares Exaltos 2003, A stunning red wine from the native mancia varietal grape--still unknown in the U.S. market--but watch out!

Pasanau la Planata 2001, One of the usually rather expensive and elegant blends typical of the newly renowned Priorat area in eastern Catalonia

Valenciso Rioja Reserva 2001, A traditionally renowned Rioja district great

Montecastro Tempranillo From Spain's lately famous Ribera de Duero

Don PX gran Reserva 1971, A very special, aged rendition of a sweet Spanish dessert wine, Pedro Jimenez--served over rum-raisin ice cream--a popular combination dessert served in Spain.

OPES #49 “Grenache with Panache”

OPES event #49, at Four Season's Ranch clubhouse, was a sellout a full week before the event. We had 42 attend, including two new members and 3 guests. Those attending had to give up seeing the Oscars. This event featured wines from Australia. Bill and Carol Peet were the hosts; this event was the result of their week stay in Australia. Every winery featured was visited by the Peet's. Joy's Bistro catered the event. Joy Siemion, owner of Joy's Bistro, and Benoit Murat, winemaker, helped with the main course and serving. Our dinner included deli trays and assorted fruits, cheeses and meats from Costco. These were paired with a 2005 Yalumba Y Series Viognier. The second course was a farro and goat cheese salad with tossed greens, accompanied by a Yalumba Bush Vine Grenache. Tomato mini tarts followed, paired with a 2003 Yangarra Estate GSM and a Rosemount GSM. The main course was rosemary skewered lamb kabobs and blue cheese potatoes. For the main course, we enjoyed a 2004 Samuels Gorge Grenache and a 2003 Yangarra Estate Grenache. Dessert, featured Tom's brownies topped with either cranberries or almonds. Our final wine was a Seppelt Tawny Port DP 30 NV.

All these wines were purchased locally and are what we consider “value” wines. And all received a Wine Spectator score of 88-91.

Bill and Carol want to thank Ron & Jane for use of the clubhouse and help with setup and tear down.

Suzanne Rehder and Vicki did a tremendous job traying up the fruits, cheeses, and meats as well as serving. Pat Nix also helped with serving. Smitty did an outstanding job of wine service as always. Chris Rehder and Russ McClelland assisted in pouring wine.

Un-opened bottles were auctioned off by Smitty, which helped create a profit of \$195.

OPES #50 St. Patrick's Day and “The Irish Wine Geese Heritage”

Well over forty green-clad OPES members and guests met Saturday, March 17th at the Gardiner Community Center in a festive atmosphere of shamrocks, Irish flags, ribbons, balloons, and spectacular green décor. There, our guest speaker, Patrick McElligott, assisted by host and event chair, Bob Bentley, regaled our “Irish for a Day” audience with the long and storied history of the Irish in the wine industry of Europe and, more lately, the new world. We tasted eight selected beautiful wines with Irish “roots” from right here in the Northwest as well as having the opportunity to taste two selected Grand Cru Bordeaux from Irish-founded and operated chateaus. The wines were served with foods provided by a talented team of OPES volunteers led by Suzanne Rehder and included Marilyn Brenner, Anne Davidson, Rosalie Preble, Vicki Lebkeucher, Jane Floyd and Karen Westwood. Other volunteers included Smitty Lebkeucher, Bill & Carol Peet, Ron Floyd and others--as always Chris Rehder got stuck dishwashing (a humongous job!) The wines and foods we tasted included the following:

O'Reilly Oregon Chardonnay 2005-as a greeter wine with appetizers, cheese and spinach pastries

White wines with grilled salmon and Nicoise salad (thanks Suzanne & Rosalie):

Ryan Patrick Sauvignon Blanc Columbia Valley Estate '05 and a delicious **Erin Glenn Viognier 2005** from the Dalles, Oregon.

This was followed by four red wines served with an outstandingly delicious Irish lamb stew (thanks , Marilyn and Anne!) served with Irish soda bread (courtesy of Jane); these included:

Shea Vineyards 2005 Oregon Pinot Noir

Owen Roe Oregon 2005 Abbot's Table (an improbable, but delicious blend of nine varietals!)

Sineann Cabernet Sauvignon 2003 "McDuffee Vineyard" from Columbia Valley, Oregon

Owen Roe Syrah: Ex Umbris 2005 from Oregon

The two special purchase Grand Cru level (the best) Bordeaux were then served, including:

Chateau Lynch-Bages Pauillac 2002 and **Chateau Langoa-Barton St. Julian 2003**

The evening concluded with two unusual, but great desserts--a "green grits" pie (very southern Irish, to be sure!) and really tasty crème de menthe brownies, both served with:

Owen Roe "Voce Populi" Grenache/Sangiovese late harvest blend 2004, also from Oregon.

Throughout the program, Patrick explained many common defects in wine and how to identify them. We quite thank him not just for his wine expertise, but his sense of history, and his Irish humor.

+++ Miscellaneous +++

Wine Happenings (by Bob Bentley):

Did you see the January issue of *Peninsula Life Magazine*, which features an article on Bainbridge Island Winery by Bob Bentley? This very photogenic magazine is available in major markets-QFC, etc., bookstores, and other local news outlets throughout the Western Washington area. (\$4.95)

In addition to his wine writing, Bob is serving as a wine judge in several Northwest Wine events including the prestigious Northwest Wine Summit 2007 held this April 22-24 at Timberline Lodge, Mt. Hood, Oregon. This is the twelfth anniversary of this largest of all Northwest Wine judgments. More good wine industry contacts for OPES!

OPES Area Restaurant Reviews (by Bob Bentley):

Recent reviews warrant recognition to these restaurants based on their food quality and their wine selections, pricings and corkage policies.

Ajax Cafe, Port Hadlock –this waterfront, funky, festive atmosphere favorite is known for both great seafood and steaks. The Northwest wine list is offered at a reasonable mark-up, close to retail. The corkage (bringing in your own wine) charge is a nominal \$5 (as a courtesy, though, don't bring wines that they offer).

Later in the week, music is offered in evenings--dinner only.

Galatea Cafe and Tapas Bar, Port Townsend 360 385 5225, moderately priced

This relatively new place is just across ("kitty corner") from the Rose Theater in downtown Port Townsend. Simply delicious *tapas* or entrees from Spain or Latin America (best empanadas north of Chile!) The wine list is small, but good--and again, a nominal, wine-friendly corkage.

Spruce Goose Restaurant, Port Townsend Airport, off Hwy 19, S. of rt. 20 -- 360 385-3185

This is a low-key, informal place, known to fliers throughout the Northwest, they now do dinners as well as breakfast and lunch. Small wine list, but very reasonable about bringing your own wines--corkage \$4 (if at all). This place will soon move to larger quarters in a new airport building, but maintain their traditional good foods and modest pricing.

Mor-Mor Bistro & Bar, downtown Poulsbo 360 697-3449- moderate cost

Although this fine establishment is over on Kitsap Peninsula, it's entirely worth noting--both for its fine, creative menu and an absolutely superb wine list compiled by Dorian Woodson, who is a bonafide, certified wine sommelier, master of the Court of Sommeliers. Ask for his recommendations, as he really knows his stuff! We found Argentine Torrontes, Malbecs, New Zealand Pinot Noirs, and much more in addition to our domestic favorites-and at reasonable mark-ups (really nice for a change!)

Coming Events

Please consult our Web site for updates and announcements of May, June, and later summer events. Thank you for your patience. www.OPES.info

Editor's Dregs

Volunteers—The continued viability of the organization depends on an influx of new blood on the Board and in the trenches. We need help organizing events, and assistance in various capacities to make them happen. This applies to old members as well as to new ones. It is in fact gradually becoming a prerequisite for membership, which seems only fair, since nobody gets paid for this.

And speaking of volunteers, I think I speak for all of us when I hereby extend an expression of real gratitude to Smitty Lebkeucher for taking on the hard part of producing this newsletter for the last three issues. While I was the nominal editor, it was Smitty who did all the actual demanding work of putting the pieces together into a coherent whole; then Carol Peet, bless her sweet heart, took it from there with copying, folding, labeling, stamping, and mailing. All I did was glorified proofreading. Now we are entering a new era. Guilt has caught up with me. Carol will continue doing her familiar part, but I have relieved Smitty of this task which he assumed only because nobody else would do it. Thank you Smitty! You're a champ!

New Format—So of course it should come as no surprise to our readers that the *OPES News* once again takes on a new look. Like Smitty before me, I have no experience in desktop publishing. I've plunged in with both feet, browbeaten computer-savvy friends (with a tip of the hat to Carolyn Schwiderski!), and learned just enough to make it go. Please forgive the obvious irregularities and general slop. I hope to improve with future issues.

Newsletter Numbering—You may notice that this issue of *OPES News* has a date but no Volume/Issue numbers. This is because the system is currently in disarray, and we are withholding action until we have a clear path to the correct remedy. Thank you for your understanding.

Flashlight—At the February OPES event at Four Seasons Ranch, somebody volunteered a flashlight to help us get power turned back on to illuminate the restrooms. Thank you. We still have the flashlight. It is small and red and quite cute. We would like to return it to its rightful owner. If it's yours, see us at the next event, or call Ron or Jane at 360 452 1096 (PA).

Submission of Copy—If you have any wine-related info, stories, questions, etc. that you'd like to share with the other OPES members, please submit your copy to me by mid-June. We welcome more participation from a wider segment of the OPES spectrum. Your contributions will be appreciated by all. Thank you.

Ron Floyd, editor
360 452 1096

elwhakid@tenforward.com

OPES Membership Application/Renewal Form

New Member Renewal

Name 1 _____

Name 2 _____

Address _____

Phone: Home _____ Work _____

E-Mail _____

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

(SIGNED)
Dues: Individual (**\$24**) Couple (same address) (**\$42**)

Send this form with your check to:

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PO Box 4081
Sequim, WA 98382**





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