

# O.P.E.S NEWS

## Newsletter of Olympic Peninsula Ecological Society

The Olympic Peninsula Ecological Society is a not-for-profit organization chartered by the Ecological Society of the Pacific Northwest, providing education in viticulture and enology with appreciation, enjoyment, knowledge and proper uses of wine.

President  
Bob Bentley  
Vice President  
Jane Floyd  
Secretary  
Carol Peet  
Treasurer  
Arlene McClelland

Past President  
Randy Riggins

Board Members at Large  
Elizabeth Barone  
Bill Hansen  
Sandi Hartmann  
Ralph Howard  
Smitty Lebkeucher  
Jean Pfeiffer  
Dianne Pickering  
Chris Rehder  
Pat Sekor  
Gary Terrell

### Special assignments

Jean Pfeiffer  
Club equipment

Smitty Lebkeucher  
Event chair and Newsletter

Dianne Pickering  
Membership chair

Pat Sekor  
Publicity

Ron Floyd  
Newsletter Editor

Larry Sukut  
Webmaster

Chris Rehder  
Liaison Gardiner Center

Event #46 page 5-sign up now!  
Event #47 page 9 Christmas party at Gardiner  
Editors Dregs- page 2  
OPES #42 page 2  
OPES #43 page 4  
OPES #44 page 6  
Restaurant review page 3  
Recommendations page 8

### The Pres Sez: "The Plan What Am"

With a new board and a rebirth of our mission and purpose, OPES began this year's Activity, having several excellent events to start, but more importantly, finally producing a program plan for the entire forthcoming year. It addresses many of the objectives we expressed as guidelines for developing a variety of activities and events that vary in cost, type of venue, and clearly defined wine educational purposes.

Our last event at Sequim was an introduction to another nice location, the Sequim Senior Center, including the use of a good on-site caterer. The program compared Pinot Noirs of the New World and featured some very high quality samples of four countries and three U.S. states that illustrated the many styles and terroir possibilities of this most glamorous of all grapes( at least as portrayed in the movie *Sideways*).

Best of all, we now have more excellent events scheduled for the remainder of our planning year—all the way through May. Many thanks go to the leadership of our VP Jane Floyd and Program Chair Smitty Lebkeucher which has enabled and stimulated our Programs to be developed well in advance—a real progress that allows us all to schedule and promote attendance, and promote a diversity of interests. We will have had a German "Octoberfest" event for Halloween, held in October in Sequim, to be followed by a winemaker event for November at our old favorite, C'Est Si Bon restaurant in Port Angeles; then celebrate the holidays this December with a Champagne and Port dinner at our old bandstand at Gardiner. January will return with a winemaker dinner theme, probably held in either Port Ludlow or Port Townsend. February brings us back to the P.A. area with an Australian "Down Under" theme. For March, I have the honor to host a celebration of OPES' Fifth anniversary with a "Rhone Ranger Comes to Washington" theme, featuring Walter Dacon Winery, which I recently wrote about in *Peninsula Lifestyles Magazine*.

April has a theme on "Wines of Southern Oregon", an area growing by leaps and bounds in wine world prominence. As before, may will culminate our efforts for the year with another annual meeting, only this time with a wine theme guided appropriately by our Program Chair Smitty, which will cap off a year's program. From there we forecast we will have already projected more events and tours for the following year as well. Watch for announcements and details of all these activities on our website: [www.opes.info](http://www.opes.info).

All this portends a real year of accomplishment, but we cannot rest on our laurels. We invite and need the volunteer support and efforts of all our members to sustain and even improve this renewed momentum. And we still invite more wine event ideas for the future with many topics to present and wine making experts to host.

We are not without problems and decisions that must be made. The perpetuation of our good program efforts and activities requires adequate financial support. Thus, we have moved to slightly increase our dues for membership—still at a quite reasonable level. We necessarily incur large expenses for liability insurance, newsletter and communications, etc. Our events are priced at a lowest possible level to enable us to cover these expenses and still offer high quality events. One way to help us control cost is by more and greater volunteer support.

OPES is a team effort. Our success depends on participation and support by all of our members, not just by attending events, but by being a part of our team in any way possible. Thanks to all who have been doing this so successfully. — Bob Bentley

## Editor's Dregs – Ron Floyd

So this issue is the second effort by your new newsletter staff. We apologize for the, ah, “imperfections” evident in our first issue. We have changed many things and learned from our mistakes. Let’s hope this one is better.

I don’t have much to contribute to this issue, but I would like to call your attention to the following:

### Survey/Questionnaire

Elsewhere in this issue you will find our member survey form. By filling this out, you will help yourself and all of us worker bees fine tune the offerings of the organization to meet your specific preferences. Of course, if you have already filled out this form at a recent event, it won’t be necessary to repeat it. Note that you can simply remove that sheet from the newsletter, fold it, tape it, and stamp it for mailing—no envelope necessary.

### Dues Increase

As mentioned by our Prez in his column, the Board voted recently to raise the annual membership dues. This is a modest increase, but deemed necessary to maintain the functioning of the organization without adding to the cost of events beyond the amount needed to present them.

The new dues, effective next year, are: Single: \$24: Double: \$42.

### Submissions to the Newsletter

As mentioned in the previous newsletter (and doubtless in all future newsletters as well), the Board and I encourage you, the general membership, to submit articles, letters, questions, comments, etc. for inclusion in future newsletters.

OPES Newsletter  
% Ron Floyd  
93 Sea View Drive  
Port Angeles, WA 98362

Or: [elwhakid@tenforward.com](mailto:elwhakid@tenforward.com)

**OPES #42 “The Wines Of Summer”** was held at Pioneer Park on Sunday July 30, 2006, Sequim

OPES launched its fifth year schedule of events and activities with a great picnic environment (with good shelter) showing how an array of fine wines can enhance some typical, popular summer foods.

Many people labor under the impression that “hot” spicier picnic foods simply overpower really good wines—and that a cold beverage like beer or using cheap “picnic” caliber wines are the only way to simply cool off in summer heat. That just ain’t so!

There were some great food matches that showed how summer grill dishes and some good salads are actually enhanced by proper matching with some very good quality wines, from heavier reds that stand up to BBQ, to some light, cold refreshing white and rose wines and nice Pinots that actually complement summer salads and salmon from the grill.

Bob Bentley provided some great matching wines and demonstrated how many good quality wines are now increasingly produced in Stelvin screw caps, making corked tainted wines more a thing of the past. Chief wine pourer Smitty Lebkeucher shows how the new caps make ease of serving a new wine trend.

The following wines were served:

**Willakenzie 2005 Oregon Pinot Blanc** (corkless) Powerful aromas of stone fruits and pear are followed by hints of orange blossom and honeysuckle. The flavors follow the aromas, with the initial impression of ripe peach, apricot and pear, beautifully balanced by a pleasing minerality and bright acidity. (*Est retail \$18*)

**Willakenzie Valley 2002 Pinot Blanc** A slightly drier version of this Alsatian varietal with nice fruit aromas, some mineral flavors and sharper finish. (*Est retail \$17*)

*Continued on page 3*

**Willakenzie 2005 Pinot Gris** (*corkless*) This Pinot Gris offers generous aromatics of honeydew melon, pear and tropical fruit. The pleasingly rich mouth feel is dominated by flavors of ripe pear and peach, mango, papaya, pineapple and a hint of grapefruit.

**Secret House 1999 (Willamette Valley, Oregon) Reserve Pinot Noir** Oregon pioneer, Adam Doerner, built this prune brandy distillery, Bonded Winery #7, in 1888. Over one hundred years later the Doerner family is producing the lush fruit that gives Secret house Pinot Noir its rich flavor of ripe black cherry, blackberry and subtle hints of chocolate. It has an unusual depth, complexity, and a long, lingering finish. (*Est retail 20*)

**Susana deBalbo “Crios” 2005 Rose’ of Malbec-Bodega Dominio Del Plato Mendoza, Argentina.** A drier style of rose is found down in Argentina with this 2005 Lujan de Cuyo Malbec Rose. Crafted by quickly draining the pink juice from the red skins of Malbec grapes after crushing, this rose is full and overtly fruity. Even if you don’t drink pink, you might want to try this one when the weather is hot. It can match a wide range of summer foods including BBQ. (*Est. retail \$12*)

**Griffin Creek 2001 Syrah (S. Oregon)** Winemaker Joe Dobbles made this wine for Quail Run/Griffin winery in Rogue River before moving to Willamette Vineyards. Lush, jammy fruit style with juicy mouth feel; has aromas of loganberries, black cherries, strawberries, brown sugar, white pepper; flavors of spice-cinnamon, clove, chocolate, caramel tones and graham cracker; ends with a long, lingering berry/butter finish. (*Est retail \$35*)

**A. Rafanelli 2003 Zinfandel** Now a rare library-and high auction-value wine; sold out at issue @\$30; Est. value now \$60-125. The Dry Creek area is famous for Zinfandel and Rafanelli is considered one of the best of the area. No white Zinfandel here! Rafanelli is deep in color with strawberry and jammy blackberry that characterizes Zinfandel at its best. A highly coveted small production wine from this Dry Creek master of Zin, the 2003 is big and brambly but never over the top, showing sweet blackberry fruit and lots of spice. Perfect with roast pork loin or ribs. Traditionally Zinfandel has been made with American oak, but Rafanelli uses toasted French oak for a touch of elegance. At 14% alcohol, it is intense but still a table wine. I find it perfect for a sandwich of dry Italian sausage and provolone cheese. The only problem is one bottle leads to another, and a picnic lunch can last well into late afternoon.

The wines were selected and described by Bob Bentley. Bob and Dianne also provided fresh grilled salmon in a dill sauce. Chris Rehder furnished a mixed variety of Texas tamales. These foods and others provided by attendees were served to match with appropriate wines. Vicki and Smitty, as usual, deftly managed the pouring system. Thanks to all who assisted with an enjoyable dinner and learning experience.

*Bob & Dianne Bentley, event chairs.*

## **OPES Area Restaurant Reviews**

**By Bob Bentley**

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

*Continued on page 4*

**Ajax Café, 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 (*bring your own wine*) charge is a nominal \$5 (*but as a courtesy, don't bring wines that they offer*). Later in the week, music is offered in the evenings—dinner only.

**Galetea Café and Tapas Bar, Port Townsend** (360) 385 5225 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, friendly \$5 corkage.

**Possible revision: Cedar Creek Cuisine, Sequim** This restaurant simply closed suddenly during Lavender Festival with apparent mgt. owner problems. It's now reopened under new mgt. by Fins (Port Townsend) staff. We invite any comments from OPES reviewers who try this establishment. The promise is there.

## **Event Review: OPES #43 “Pinots of the New World-Sideways and Upside Down”**

**By Bob Bentley**

Around forty OPES members and guests met Sunday, September 17<sup>th</sup>; at the Sequim Senior center where Bob Bentley conducted a comparative tasting of Pinots representing Australia, New Zealand, Chile and the US states of California and Oregon.

Bob also explained “Using the Four Senses to Taste Wine” and a Wine Evaluation Sheet for participants, using the 100 point *Robert Parker* scale. Following the ratings of all wines, a quick survey of the audience clearly identified both New Zealand wines and the Chilean “EQ” as the favorites with the Felton Road; block #3 topping the list. This showed that our members do indeed possess some obvious tasting abilities.

The wines we tasted included the following nine Pinot Noirs;

**Eyrie Reserve, Willamette Valley, Oregon—1999**

**Estancia Winery, Stonewall Ranch, Monterey County, California 2004**

**Foley's Winery Santa Rita Hills AVA, Rancho Santa Rosa, Santa Maria Valley, Calif 2004**

**Chehalem Winery, Willamette; Valley, Oregon—2003**

**Pipersbrook Reserve, Tasmania, Australia—1999**

**Coldstream Hills, Yarra Valley, Victoria, Australia—2005**

**Matetic EQ, San Antonio Valley, Chile—2—3**

**Akarua Reserve, Central Otago, S Island, New Zealand—2004**

**Felton Road Block #3 Central Otago, S. Island, New Zealand—2004**

Just to add a white pinot family wine, we also tasted a **2005 Pinot Gris from Chehalem Winery, Willamette Valley, Oregon**, which was served later with a very nice buffet light dinner catered by *Elements Café* which is also located at the Sequim Senior Center.

*Continued on page 5*

*Special thanks go to volunteers Ron and Jane Floyd, Larry and Inga Sukut (visiting from Kitsap Wine Society), Bill and Carol Peet, Russ and Arlene McClelland, who all helped both before and during the event with logistics, making place mat menus, setting up, wine pouring and clean up, all necessary to making this an enjoyable event and a learning experience about the many faces of pinot.*

Also: watch for the October/November issue of *Peninsula Lifestyles Magazine*, which features articles on **Camaraderie Cellars** and Holiday Food and Wine Pairings by Bob Bentley. This attractive magazine is available in major markets—QFC, etc., bookstores and other local news outlets throughout the Western Washington area. (4.95)

## **O.P.E.S. No 46**

### **Walla Walla Vintners, Washington's Bordeaux Style Masters**

Friday, November 17, 2005, 5:30 to 8:30 pm

OPES is privileged to present a wine dinner program with Walla Walla Vintners. Your host and past OPES President, Randy Riggins has arranged a memorable evening with Gordy Venneri and Myles Anderson, owners and pioneer Walla Walla winemakers. Gordy and Myles make only red wines, specializing in crafting world class Cabernet Fran, Cabernet Sauvignon, Cuvee, Merlot, and Sangiovese. Their quality wines are barreled in small lots featuring Walla Walla and Columbia Valley Appellation grapes. These guys have been making wine in Walla Walla for over 21 years and I find their wines to be consistently excellent, with rich flavor and wonderful complexity. Walla Walla Vintners wines are some of the best-valued wines in the world and are among the very best reds Washington has to offer. But don't just take my word on it, *Wine Spectator* and *Wine Enthusiast* consistently rate their wine 90 and above with a good many in that magic 92-94 range. See <http://www.wallawallavintners.com>

Our evening will feature Cabernet Franc and other Bordeaux varietals. Six reds in all with a surprise Walla Walla winemaker Viognier blend as our greeter wine.

*C'est Si Bon* is The Peninsulas's premier French Restaurant with beautiful gardens, spacious European décor, and a warm ambiance on a par with any fine restaurant in the Northwest. Owners Norbert and Michelle Juhasz' classic French cuisine has been featured and highly rated in *Sunset Magazine*. See [www.cestsibonfrenchcuisine.com](http://www.cestsibonfrenchcuisine.com) The amazing five-course menu for this event includes: hors d'oeuvres of Pate de Champagne along with figs and marcaponi in phyllo dough, a salad of butter lettuce and endives with shredded duck breast, Veal Gremolata (large prawn with a veal wrap), Beef Medallions Sur Canape, and crepes with chestnut cream, raspberry couli and chocolate sauce---Wow.

Admission is \$59.00 for OPES members and \$65.00 for sponsored guests. We will seat 90. Advanced reservations are required, mail check to:

**OPES, PO Box 4081, Sequim, WA 98382**

*C'est Si Bon* is located east of Port Angeles on Hwy 101, directly across from the Deer Park Cinema. For further information please call Randy Riggins (360) 457-8596 or Carol Peet (360) 457-4318.

### **OPES # 44 HALLO-FEST**

Under the direction of event organizer Pat Nix, on Sunday, Oct. 22 at the Olympic Theater Arts building in Sequim, OPES celebrated Halloween and scary things that go bump in the night. There were costumes, masks, and general high spirits.

And speaking of Spirits, we tasted German and German inspired wines paired with German food. Five courses highlighted different regions of Germany with a nod to how Dr. Ernst Loosen has influenced a NW winery. And we finished with a generous sampling of Asbach Uralt—an exquisite German brandy.

The first course greeter wine was a German Pinot Grigio (Kloster 2005 Pinot Grigio-*Seattle Times* Pick of the Week). Yes, Pinot Grigio now has a foothold in Riesling land!

The second wine, accompanying the salad, was Scholb Vollards 2005 (Rheingau) Riesling.

The third “wine” was billed as a “very special German tradition”. It was removed, still bubbling, from a vat at Harbinger Winery, and served fresh and murky with beet salad and bratwurst.

The fourth and fifth wines, served with roast chicken and garlic potatoes, were a Saint M 2004 Riesling (Pfalz) and an Eroica 2005 Riesling, Dr. Loosen from Chateau St Michelle.

The dessert accompanying the Asbach Uralt (der Geist des Weines) was gingerbread with whipped cream.

A delightful Texas goodies basket provided by Jim & Mary Beltcher was raffled off, with the lucky ticket holders being Felix Nidzgorski and Connie Alexander.

And then, last but not least, there was the costume contest. Most of the officiating was conducted by Smitty Lebkeucher, dressed as King Arthur who also took Best Overall. The prize for Most Scary went to two contestants, locked in a tie that could not be broken: Jim Sekor (a pirate) and Susan Parker (Morticia). Vicki Lebkeucher took Most Beautiful in her flowing period costume as a medieval court lady (Arthur’s queen, Genevieve). The prize (by the way, all the prizes were bottles of wine—what else??) for Good Grief! Went to a cute little gray bunny with pink trim and black whiskers: our Vice President, Jane Floyd.

At the end, Pat Nix was treated to a rousing round of applause, as a committee of one who made it all happen. It was fun. (In fact, it was Boo-tiful!)

## **SEPTEMBER EVENT REVIEW**

### **From Kitsap Wine Society**

Scott and Suzanne Wisenburg did a first-rate job selecting the artist, the wines and the food for our well coordinated -and refreshingly different -September event, “Keeping It Local”. Twenty four members and guests visited the studio of four artist near Southworth for this sold-out event.

Our first stop was at James Kelsey’s large industrial studio, surrounded by a quirky garden and many of his sculptures. Locally, his work may be seen at the Tacoma Police Station, Olympic College campus, and above the Port Orchard foot ferry entry. The artist described the production of his post-modern abstract works in steel bronze, stainless steel, and stone while we sipped a 2005 Viognier (\$20) from Walter Dacon Wines in Shelton. This winery dedicates itself to Rhone and Mediterranean style wines and sources grapes from select vineyards in the Yakima and Columbia Valleys. ([www.walterdaconwines.com](http://www.walterdaconwines.com))

*Continued on page 7*

Barely a hop, skip, and a jump away was the studio of Christopher Mathie and Chuck Gumpert, where the Wisenburgs had provided a thoughtful and delicious array of appetizers. Cozily squeezed into the color popping studio, we sampled a 2004 Semillon (\$16) from Vashon Winery and a 2002 Cabernet Franc (\$22) from Lost Mountain Winery near Sequim. Vashon Winery is a tiny hands-on operation where owner Ron Irvine is the janitor, winemaker, salesman, accountant, and distributor. Its specialties are big, soft Cabernet Sauvignons and Merlots-and the crisp but smooth Semillon we sampled. Lost Mountain Winery is know for their delicious sulfite-free reds; it's a small family winery, located in the foothills above Sequim, and has produced robust red wines for over 25 years. The medium-bodied 2002 Cabernet Franc won a Silver Medal at the NW Wine Summit. ([www.lostmountain.com](http://www.lostmountain.com)) ([www.vashonwinery.com](http://www.vashonwinery.com))

The Mathie/Gumpert studio, nestled beside a vintage farmhouse and pleasant garden, featured Christopher's raku pottery and abstract expressionist paintings by both artists. Christopher explained the ancient raku process, which involves very high temperatures and metal oxide glazes. Chuck's graphic art background has him producing bright and bold paintings that were some of my favorites of the evening. Both artists exhibit nationally and have their work placed around the country.

The evening finale was a grand one! The sun set as we drank my favorite wine of the evening, a 2001 Cabernet Sauvignon (\$27) from Sorensen Cellars in Port Townsend. Established in 1998, the small family winery's philosophy is to seek out superior vineyards in Washington. ([www.sorensencellars.com](http://www.sorensencellars.com)) The velvety cab won a Gold Medal at a Wines of Washington Festival. It was a nice match for our introduction to Douglas Granum: artist, writer, and rather a renaissance man. He described his diverse artistic endeavors that include sculptures from stone, steel, cast and fabricated bronze and wood-as well as gated, fountains, exquisite blown glass pieces and paintings. He showed us some of his works on the park-like grounds of his 10 acres as well as his sculpture and painting studio. Unexpectedly, he invited us down a wonderland path to his incredible and uniquely situated and decorated home on 1500 feet of waterfront. There his wife, Kit, had prepared hors d'oeuvres, and Doug opened several more bottles of exceptional quality wines. As President Larry Sukut remarked, our invitation into the Granum home was "indeed dessert, topping off an absolutely wonderful evening".

Reprinted by permission of *Kitsap Wine Society* and Coreen Johnson

## **Wine Recommendations**

The following wines were served at the Northwest Wildlife Arts Conference Dinner & Wine program held at Fort Worden on Oct. 7<sup>th</sup> with Wine Educator Bob Bentley:

---

### ***Chateau St. Michelle 2005 "Eroica" Riesling***

*-Made from grapes grown at Canoe Ridge Estates and Cold Creek Vineyards (Horse Heaven AVA). Crisp acidity, peach aromas accent this wine made under the guidance of Dr. Hans Loosen, Germany's winemaker authority and consultant. It has received consistently high ratings--90+ over the last several years it's been produced for St. Michelle, With 18,000 cases produced, it's widely available at est. \$20-22 retail.*

### ***L'Ecole No.41 2004 Columbia Valley Merlot***

*This is a rich & spicy wine with aromas of nutmeg, clove, cinnamon with black plum, blackberry flavors and a peppery, chocolate, black cherry finish. Made from 80% Merlot, 12% Cabernet Franc, 6% Cabernet Sauvignon, 2% Petit Verdot from several choice vineyard sources: Canoe Ridge, Wahluke Slopes, Estate Seven Hills, Goose Ridge & Candy Mt. It's aged for 18 mo (40%new oak) in small oak barrels. Rated 90-91 and named "Wine of the Week" by Wine press Northwest. Retails est. \$28-32 in this area.*

***Three Rivers 2003 Columbia Valley Syrah from Walla Walla***

*Made from grapes grown in the Sundance, Weinbau, Ahler, and Patina vineyards in Columbia Valley, this wine has cherry tastes with aromas of oak, vanilla, leather and cedar, rich black cherries, blackberries, blueberries, anise. A complex, penetrating wine. It's aged in 35% French oak, and blended with 15% Cab.*

*It's another Wine press NW Wine of the week--2006 with 90-91 WS ratings .*

*This wine particularly went well with our dinner entrée of roasted Elk. Retails range at about \$28-35.*

Other recommendations include (from OPES #43):

***Estancia Winery, Stonewall Ranch Pinot Noir, Monterey County, California 2004***

*This is a very pleasant 89-rated wine with superior fruit, cherry flavors and a little spice. A bargain at about \$20 retail.*

***Foley's Winery 2004 Pinot Noir--Santa Rita Hills AVA, Rancho Santa Rosa, Santa Maria Valley, California***

*A true "Sideways" veteran winery and a "Miles" favorite! It has fruit forward, but still complex style--rates very well at about 91-92. Retails at about \$37-40.*

***Chehalem Winery, Ridgecrest Vineyard 2003 Pinot Noir, Willamette Valley, Oregon***

*A very earthy, Burgundian style, with subtle fruit flavors, pinot made by noted winemaker Harry Nedry-Petersen who founded the Oregon Pinot Camp. This is a rich and complex, well-balanced product of Harry's oldest, most notable vineyard. Ratings are 91-92. Retails at about \$38-40.*

***Matetic EQ, San Antonio Valley, Chile-2003 Pinot Noir***

*This is a more California style, fruit-forward, fuller-bodied pinot. Well rounded, possessing great finish. Rated 91-92 by WS, others. It retails where found at est. \$27--a great value at that price!*

***Akarua Reserve 2003 Pinot Noir, Central Otago, S. Island, New Zealand***

*Another NZ blockbuster! Yet it's lighter bodied, with earth tones and aromas, nice fruit and great complexity. It rates at 92-93 by W.S. and others. Not badly priced, if you can find it at \$45.*

***Felton Road Block#3, 2004 Pinot Noir-Central Otago, S. Island, New Zealand***

*This is simply a great wine with 95-96 ratings that competes with anything out of Burgundy! It will spoil you forever with its balance, great depth and finish. Simply as good as it gets in New Zealand and of world stature. A bit pricey at about \$70, but worth it! May well be the best wine served at an OPES event.*

## **Ocean Crest Resort**

### **Winemaker dinners**

Ocean Crest has their schedule set for this year's winemaker dinners. They are now ready to take reservations. You also get 20% off the room rate if you attend the dinner. They are still in the process of pricing them, but they will range from about \$100 to \$150 per person excluding tax and gratuity.

Here is the Schedule:

November 3, 2006—Camaraderie Cellars

December 8, 2006—Woodward Canyon

January 12, 2007—Owen Roe

February 9, 2007—Andrew Will

March 9, 2007—Ken Wright Cellars

April 13, 2007—Walla Walla Cellars

May 11, 2007—McCrea Cellars

June 8, 2007—Domaine Serene (tentative)

J. Miles Batchelder, Wine Steward  
Ocean Crest Resort  
4651 SR 109, PO Box 7  
Moclips, Washington 98562  
1-360-276-4465  
fax 1-360-276-4149  
[miles@oceancrestresort.com](mailto:miles@oceancrestresort.com)

(Just a note from the publisher: My wife and I have eaten in this restaurant and found the food to be more than excellent. Their wine list is 13 pages long and has many of the Oregon and Washington wines on it. The prices of the lower end wines is rather high but the better, normally higher priced, wines are marked up only a little.)

**Christmas Event at Gardiner!      December 10, 2006**

**We will feature Champagne and Port--we will introduce you to a very interesting Pinot Gris Port!**

Since these wines tend to run in the higher dollar amounts, this will be a "bring a dish" affair-also bring a glass suitable for Champagne and one for Port.

Cost: \$30.00 for members \$35.00 for sponsored guests. Gardiner Community Center, December 10, 2006--5:30 p.m.

 <p><b>Bella Italia</b></p>	<p><b>Authentic Italian Cuisine</b></p> <p>118 East First Street - Port Angeles, WA 98362          360.457.5442 - Fax 457.6172  <a href="http://www.bellaitalia.com">www.bellaitalia.com</a></p>	 <p><b>J. RANDY RIGGINS</b>          BUSINESS/FINANCE DIRECTOR  <a href="mailto:JRRBUS@EARTHLINK.NET">JRRBUS@EARTHLINK.NET</a></p> <p>P.O. BOX 2196 · PORT ANGELES, WASHINGTON 98362-2196          360-457-8596 · CELL 602-881-3990 · <a href="http://WWW.CRABFESTIVAL.ORG">WWW.CRABFESTIVAL.ORG</a></p>
<p><b>State Farm®</b>          Providing Insurance and Financial Services          Home Office, Bloomington, Illinois 61710</p> <p><b>Steve Methner</b>          Agent</p> <p>611 E. Front Street, Port Angeles, WA 98362          Phone 360 457 6456 Fax 360 452 1950  <a href="mailto:steve@stevemethner.com">steve@stevemethner.com</a></p>		 <p><b>OLD TOWN BISTRO</b>          MARTINI &amp; WINE BAR</p> <p>3388 NW BYRON STREET          OLD TOWN SILVERDALE, WA 98383</p> <p>360.698.WINE  <a href="http://OLDTOWNBISTRO.NET">OLDTOWNBISTRO.NET</a></p>
 <p><b>Landing's Restaurant</b>  <b>Dockside Lounge</b>  <i>Ports of Call Gifts</i></p> <p><b>Sandi Hartmann</b>          Owner</p> <p>Restaurant (360) 457-6768          Cell (360) 460-3392          Fax (360) 457-5661          Catering Available  <a href="mailto:sandihartmann@wavecable.com">sandihartmann@wavecable.com</a>          L018 802 421 156</p> <p>Serving Breakfast, Lunch &amp; Dinner          On the Waterfront Next to Victoria Ferries          115 East Railroad Ave. #101          Port Angeles, WA. 98362</p>		

**OPES**  
**P.O. Box 4081**  
**Sequim, WA 98382**