

October 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:

Our Enological Society, OPES, is all about wine education, good food and camaraderie. We accomplish these goals by participating in events put on by OPES members. I think I speak for all members of OPES when I say that our events have been excellent. However, they do not happen by magic. Somebody in the organization does a great deal of work to produce our fine events.

This year we have seen a number of folks volunteer to take a leadership role in organizing OPES events. But we need even more people to step up to the plate, or the wine glass, or whatever. It's not hard, but it does take a bit of organization.

So, in continuation of my list-making theme of the last newsletter, I would like to put forward another list: this one of things you do to make an event happen. And you will not be working alone; the chair-man of the events committee will be holding your hand all the way.

1. Decide on a wine theme.
2. Determine the kind of foods you'd like to have.
3. Locate a venue for the event.
4. Determine a date for the event and establish the official OPES event number.
5. Locate the wine (and perhaps a speaker).
6. Choose a caterer/cooks if the venue is not a restaurant.
7. Establish a price for the event. (This is based on the price of the wine, plus the food, plus room rental, plus liquor license, divided by the number of people to come.) Note: most events are limited to the number of participants that a specific venue can accommodate.
8. Write a description of your event. This will be the basis for the newsletter, newspaper, and e-mail publicity for your event.
9. Plan the scenario of your event. Pretend you're putting on a show, which you are. Who does what when etc.? Speaking as a retired school teacher, I'd say it's your lesson plan.
10. Prepare a written wine list and menu for the participants to reference during the event and to take home.

As I review this list I'm sure there are items I have forgotten. The old cliché, "the devil's in the details" does apply. Cause it's all details. But it's also a lot of fun and a terrific learning experience. I'm hoping to hear that lots of OPES members have plans for new events. Your contact people are Smitty (event chair) and Vicki Lebkeucher. And for those of you who have already produced events, my sincere thanks.

—Jane Floyd, President of OPES

+++ Upcoming OPES Events +++

NOTE:
THERE WILL BE NO OPES EVENT IN NOVEMBER

OPES #57***Harbinger Winery – A Local Treasure***

Hosted by: Ron & Jane Floyd

Date: Sunday, Dec. 2, 2007**Time:** 5:00 PM**Cost:** \$35 per person (members) and \$45 (guests)**Location:** Port Angeles Fine Arts Center, Port Angeles

This event will feature our own local winemaker (and OPES member) Sara Gagnon, co-owner and chief winemaker of Harbinger Winery. Sara's wines, made from grapes grown in eastern Washington, have become award winners, and are truly pleasing to the palette.

Accompanying the wines will be a buffet of hors d'oeuvres presented by Joy's Wine Bistro. The setting for the event is the Olympic Peninsula's premier art museum. Be sure to wear comfortable shoes, as this is a stand-up event. Besides tasting excellent wines and delicious food, one can view the current art exhibit and meet the director of the Port Angeles Fine Arts Center.

Attendance is limited to 50 persons.

Advanced reservations are required; mail check to:

OPES, PO Box 4081, Sequim, WA 98382.

The Port Angeles Fine Arts Center is located at 1203 E. Lauridsen Boulevard.

Directions: Coming in 101 from west of PA, take Lauridsen Blvd (just past Alberston's) and proceed east; it is signed. Or from east of PA, take Race Street south to Lauridsen Blvd, turn left, and proceed east. Then proceed either to Jones Street (turn left and park at curb) or to the driveway just past Jones, marked with a small brown sign: *Port Angeles Fine Arts Center*; follow the curving driveway to the parking area. Then walk to the lighted driveway that leads up the hill and on to the Arts Center building.

For further information please call Jane Floyd (360) 452-1096) or Carol Peet (360) 457-4318 and visit our web site at www.opes.info.

OPES #58***An Escape to Ocean Crest***

Hosted by: Smitty & Vicki Lebkeucher

Date: January 27, 2008.

This is not firmed up yet, but preliminary information suggests a per-couple cost for dinner and room in the vicinity of \$300.

OPES #59

Wine and Dinner at Michaels in Port Angeles

Hosted by: Elizabeth Borrone

This event is tentatively scheduled for February 10, 2008.

OPES #60

(Theme yet to be announced)

Hosted by: Russ and Arlene McClelland

This event is planned for March 2008 at Sunland in Sequim.

OPES #61

(Date yet to be announced)

Hosted by: Randy Riggins

This event, envisioned for April 2008, at Nemo's in Port Hadlock, is planning to feature Woodward Canyon wines.

+++ Reviews of Past OPES Events +++

**OPES #54 Walla Walla's Rock Star of Syrah—
Charles Smith of K Vintners**

On Friday, August 17, 2007, 80 OPES members and guests sat down to break bread and share wine with Charles Smith, "my wines are suave, kinda sexy. I want the wines to be feminine, but like a woman who knows what she wants. Something with a lot of finesse and depth and elegance. And I don't like oaky wines, blockbusters, or monster tannic wines; I like wines that are sophisticated." Charles was not only very informative about his and other Walla Walla wines, but also very entertaining. Norbert and Michelle Juhasz of C'est Si Bon in Port Angeles did not let us down in the quality of the food we paired with Charles' wines.

Admission was \$58.00 for OPES members and \$68.00 for sponsored guests and all attendees seemed to think they got their money's worth. The following represents the wine and food pairings:

Chilled vichyssoise served with delicious hors d'oeuvres trays buffet style served with 2005 Columbia Valley, The Magnificent Wine Company White "House Wine".

Mixed salad with cucumber and purple onion dressed in Michele's home-made vinaigrette served with 2006 Columbia Valley, Charles Smith Wines "Holy Cow" Chardonnay. This Chard is fresh, complex, silky, and an outstanding value at \$12.

Lamb chops in rosemary sauce and a mixed seafood Creole in parchment with red pepper sauce accompanied by roasted vegetables, mushrooms and orzo with 2003 Walla Walla Valley, K Vintners "Roma" from Randy's cellar. This 70% Cabernet Sauvignon and 30% Syrah was rated 92 by Wine Enthusiast and 90 by the Wine Spectator. A lovely, deep wine named for Charles' Mother Roma Jean. Also served beside the Roma was the 2005 Walla Walla Valley, K Vintners "Cougar Hills" Syrah. 100% Syrah from the Cougar Hills vineyard with flavors of black olive and anise. This wine was last produced in 2003 receiving a 93 rating from Wine Spectator. Although rather pricey at \$45, it would be well worth putting a few in the cellar.

And lastly Death by Chocolate served with 2005 Walla Walla Valley, K Vintners "The Creator". 60% Cabernet Sauvignon from En Cerise vineyard and 40% Syrah from the Morrison Lane vineyard. The aromas and flavors of earth, spice, and minerals were excellent although no one was, "brought to their knees singing Sweet Baby Jesus. Hallelujah." as Charles stated they might.

OPES #55 "September Treat"

What a treat. Our September event was in the home, or rather on the deck, of new board member Dale Wyngaert and his wife Lori. They served us several northwest favorites; many that they prepared themselves. They were assisted by friends Gayle Hosford and Vern Thomas.

We started with "Pearl" sake--I take responsibility for this! Just wanted to offer it--something that we would not buy just on a whim. Interestingly, though I think it does taste good--it is not the chosen drink to accompany sushi.

After a small sample of the sake, we got serious with freshwater eel and ahi tuna prepared by Dale with sushi rice and California Rolls. Followed by fresh-made crab cakes and finger salad. All of this was accompanied by Charles Smith's Magnificent Wine Company's Kung Fu Girl Riesling and from Italy, a sparkling wine, Prosecco.

For the entrée we had Dale's cedar-planked Salmon and an orzo salad with shrimp. To pair with this we chose Sauvignon Blanc from Kim Crawford. This Sauv is made from low-yield grapes grown in the Marlborough region of New Zealand.

Also served with the salmon was an Eyrie Pinot Noir. This '01 reserve is from the original grapes planted by David Lett. His Oregon Vineyards consistently produce award-winning wines.

Dessert was simple but a rather unusual pairing: Key Lime Sherbet with Sutter Homes Moscato.

We want to thank Dale and Lori for all their hard work in preparing the food and inviting us into their home! Thanks also to Gayle and Vern for helping and joining us in a great OPES event.

– Vicki Lebkeucher

OPES #56 Wines of the Okanagan

This wine event, hosted by Anne Davidson, Kaleden, B.C., and Don and Marilyn Brenner, Port Townsend, at Gardiner Community Center on Sunday, October 21, 2007, was an unqualified success.

Featured were wines, cheeses, and fruit from the Okanagan as well as a dessert treat, Nanaimo Bars that were first created in Nanaimo on Vancouver Island.

Anne described the history of vineyard and winery establishment in the Okanagan Valley of British Columbia as well as its growth and current status as a vacation and wine tasting destination.

Guests were greeted with Gray Monk Odyssey 25th Anniversary 2006 Pinot Gris. Gray Monk's 2006 unwooded Chardonnay was paired with Poplar Grove Winery Camembert and Tiger Blue cheese and a 5-year aged cheddar from Balderson Cheese Co, Ontario. Smoked salmon, Okanagan Concord grapes, Honey Crisp apples, Okanagan Fiesta Pear salsa, Terra Breads (Vancouver); fruit & nut crisps, and baguette slices completed the appetizer table. Volunteers prepared our 'Committee' Salad--baby greens, candied almonds, mandarin oranges, avocado---which was served with Little Straw 2006 Sauvignon Blanc, a Gold Medal wine, and a Lang 2006 Gewürztraminer.

Dinner highlighted roasted sea salt-, garlic-, and rosemary-rubbed pork tenderloin with Okanagan fruit confiture, a barley and wild/brown rice casserole, and a medley of roasted fall vegetables. Four reds served with the entrée were: a 2003 Arrowleaf Zweigelt (an Austrian varietal); a Hester Creek 2002 Cabernet Franc; Church and State's Churchmouse label 2004 Merlot and finally Church and State 2005 powerhouse Syrah. (While Church and State Winery is located in Brentwood Bay/Victoria area, the red grapes were from the Black Sage bench between Oliver and Osoyoos in the South Okanagan.) Bill Dyer (formerly of Burrowing Owl Winery where he was known for creating prize winning wines) is now winemaker at Church and State. Bill is a 27 year veteran Napa Valley winemaker whose credits include winemaking at Miramar Torres Estate (Russian River) and Frogs Leap in Napa. Our evening finished off with Mt. Boucherie's 2002 Pinot Noir Icewine paired with Nanaimo Bars and raspberry coulis.

All those who attended were complimentary of the food, the wines, and the pairings. We want especially to thank Vicki and Smitty Lebkeucher for decorations, setup, and guidance; Smitty, Roger Lyons and Don Brenner for wine pouring; Suzanne Rehder, Gardiner Community Center liaison; Roger and Kristen Lyons; our three volunteer salad makers; and all those who assisted with serving and clean up. Anne and Marilyn planned the event, developed the recipes and honed their cooking skills. Bill Loughridge assisted in food preparation, serving, and clean up. Anne, Don, and Marilyn tasted, selected, and transported all the wines from Canada (tough job but someone has to do it!). We wish to thank Terry and Cheryl at the VQA Arrowsmith Wine Shop in Parksville, Vancouver Island, for their assistance. And thank you, all who attended, for making the evening a great success!

Wine Prices in Canadian at the time of purchase:

Gray Monk 25 th Anniversary Pinot Gris 2006	\$22.00
Gray Monk Chardonnay 2006	\$16.50
Little Straw Sauvignon Blanc 2006	\$16.00
Lang Gewürztraminer 2006	\$17.00
Arrowleaf Zweigelt 2003	\$17.00
Churchmouse Merlot 2004	\$18.00
Hester Creek Cabernet Franc 2002	\$25.00
Church and State Syrah 2005	\$26.00
Mt. Boucherie Pinot Noir Ice Wine 2002 (375ml)	\$45.00

NOTE

OPES hopes you will note the business cards pictured on our back cover. These merchants and individuals are helping support your newsletter by renting the space. We hope you will thank and patronize them.

A new card to appear this month is from **Joy's Wine Bistro**. Joy will be catering the food at our OPES #57 event in December. Her Bistro is on East Front Street in Port Angeles, and is already a favorite dining venue for some OPES members.

Editor's Dregs

We have two quite unrelated subjects today: dimples and editors. In that order.

1. You are all familiar with the dimples found in the bottom of most wine bottles. I think their purpose is to confine sediment (dregs) in such a way as to allow the wine to be poured clear until nearly the end. In the old days, before modern filtration methods, this function was probably a lot more important than it is today. Well, this Spring, as I was visiting my daughters in Germany, one of them asked me, as a wine expert... (Isn't it amazing, how everything is relative? Most of us OPES folks, compared to the average population really are wine experts, but we don't think of ourselves that way, since we know people who actually are experts. But I digress.) ... she asked for my opinion on dimples. She was being told that the quality of a wine can be gauged by the depth of the dimple in the bottom of the bottle. The deeper the dimple, the better quality the wine. Did I agree? she wanted to know. Yikes!

To her credit, she was not at all surprised by my answer. But you can't imagine the fun Jane and I are now having every time we pick up a bottle and declare the relative quality of the untasted wine, based on the depth of the dimple. Needless to say, there are some real "surprises" out there.

2. This newsletter is again seeking an editor. I know, I haven't produced very many newsletters, but as current euphemism has it, "health issues" will prevent me from carrying on beyond this quarter's publication. It's been work, but it's also been fun, and rewarding. I urge anyone with an interest in doing this for OPES to contact me. I'm willing to pass on all that I have learned the hard way, to make the transition as easy as possible for the new editor. Think about it. OPES really appreciates having a regular newsletter, and members aren't reluctant to demonstrate that to you. And you don't have to be very computer savvy—I'm surely not. And Carol Peet does all the production work and more—promptly, efficiently, and cheerfully. So it's really not a bad job.

Email me, or give me a call.

Ron Floyd
elwhakid@tfon.com
360 452 1096

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.

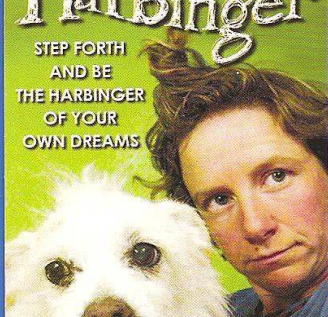
Dues: _____ Individual (**\$24**) ^(SIGNED) _____ Couple (same address) (**\$42**)

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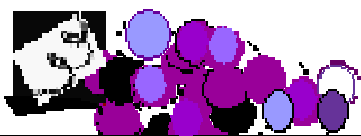
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