

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 educational services and ecology with appreciation, enjoyment, knowledge and proper use of water.

Volume 2 Number 3

January 2017

The Pres Sez

Well, we appear to have survived the holidays in spite of some unusually bad weather for our area. OPES members did, however, celebrate with a quite enjoyable Christmas holiday event. We always seem to have a cadre of folks who don't travel at the holidays—or who, with enough notice, can plan to attend our annual holiday events when we schedule them early enough. However this does often pose a problem for resuming normal activities in January when we have occasionally taken a bye until February when we can find volunteers, work our logistics better, etc. Fortunately, this year we did have a very nice event scheduled at Fort Worden Commons on January 27th with a Spanish wine dinner theme, "Viva España" The wines were a marvelous selections from our old friend at Classical Wines importers in Seattle.

We now have more excellent events scheduled for the remainder of our planning year—including an Australian "Down Under" event in February hosted by Bill and Carol Peet who recently returned from a trip this past year to that far area. Our fifth OPES anniversary event for March 17th (St Patrick's Day) is also to be held in the Port Townsend area, hosted by yours truly, followed by a return to the PA area for an event on Southern Oregon Wines, hosted by Jane and Ron Floyd. This is an area growing by leaps and bounds in wine world prominence. The excellent wines of Abacela Winery will be a main feature. May will cap off our efforts for the year with our annual meeting with a wine theme guided appropriately by our Program Chair Smitty Lebkeucher. However, from there we are already planning more events and tours over the summer and into the next year as well. Several good winemakers are most interested in visiting with us, adding that element to our wine educational efforts.

This brings me to an ongoing need to encourage your support and participation. At present, we have two OPES board openings due to turnovers. Gary Terrell who was our past treasurer for some two years and then served on the board has recently resigned and Pat Sekor, who has served for several years both on the Board and as our Publicity Chair specialist has also resigned. While we do now have a very good Treasurer, the role of Publicity chair is vital to our activities and programs. We thank both Gary and Pat for their efforts and contributions. Now, we need some good members to step forward and help continue that work. We encourage any members—whether new or "seasoned", to consider joining the Board. We need and welcome new ideas and fresh exposures, and you, in turn, can really find some great satisfaction and enjoyment in helping direct the ongoing progress of our organization. Please feel free to call any Board member, and certainly, I am available to discuss your possible interests.

Bob Bentley

President: Bob Bentley Vice President: Jane Floyd Secretary: Carol Peet Treasurer: Arthur McClelland Past President: Randy Riggs Board Members at large: Elizabeth Berrowe Sandi Hartmann Ralph Howard Smitty Lebkeucher Jane Pfeiffer DiAnne Pickering Chris Rehder Ron Floyd newsletter editor Larry Sakur webmaster

Coming Events: "Grenache with Panache": See page 3

OPES Membership Preference Survey, 2006

1a. Fixed Costs: Dues should be set to cover fixed costs.	Yes	52	No	9
1b. In order to keep dues from rising, OPES engage in money-making...	Yes	39	No	20
1c. If you chose option "b" above, will you help with these events?	Yes	33	No	8

2. Different kinds of events featuring a variety of wines, prices, and places- Average of 1-10

a. Restaurant meal with accompanying wines	8.11
b. Winemaker presentations	7.94
c. Blind tastings	6.45
d. Theme meal and wine, i.e. picnic food and wine	7.00
e. Minimal snacks or palate cleansers with the wines	5.58
f. Potluck dinners with wines	6.03

3. What amount is the maximum you would be willing to pay for an OPES event?		\$55.16
4. Would you be willing to travel to attend an OPES event	Yes 35	No 24
5. Will you work to put on an event?	Yes 43	No 14
6. Would you be willing to serve on the OPES board?	Yes 14	No 46
7. Would you be willing to serve on an OPES committee?	Yes 42	No 11

Please choose your choices:

Program Planning	7	Room Setup or Cleanup	25	Membership	4
Newsletter/Publicity	5	Wine Procurement	10	Food Preparation	16
Wine/Food Service	22	Greet & Guest Registration	21	Finance	1

Pour Spout Use and Cleaning

GENERAL

Prior to use at an event, run cool water into both ends of the pour spout and rock it back and forth until running water into the bottle end of the spout delivers a measured amount of water from the spout end.

Insert the spouts into your bottles while they are still wet. A moistened stem is easier to get into the bottle and makes for a better seal than a dry stem.

Clean the pour spouts as soon after an event as possible, using the procedure detailed below.

CLEANING

Simple maintenance ensures peak performance and extends the life of your pour spouts. All measured-pour spouts are vulnerable to sugar build-up on the ball valves which will affect the accuracy of the pour. This problem is easily remedied by regular cleaning of the pour spouts. Cleaning pour spouts is fast and simple, here's what we recommend.

Soaking and Detergents Soaking your spouts in a mild dishwashing detergent for approximately fifteen minutes is all that is required to effectively remove sugar build-up on the ball valves. Strong detergents, sanitizers and glass cleaners should not be used. Also, do not soak the spouts overnight, as this actually allows

the sugars that were removed from the ball valves during the preliminary soak to re-affix to the ball valves.

Water Temperature: Our rule of thumb is that if the water is too hot to touch, it's too hot for the pour spouts. The spouts are predominately plastic, and water that is too hot can damage the spout. Because of this, we do not recommend cleaning your pours in a dishwasher. Thus, do not clean the pour spouts in water that is too hot for your hands.

Rinsing After soaking the spouts, simply rinse them in cool water, dry and store in a zip lock bag for the next event.

South Australian Wines “Grenache with Panache” OPES 49

Date: February 25, 2007

Time: 5:30 – 8:30 PM

Cost: \$35.00 members \$40.00 sponsored guests

Location: Four Seasons Ranch, Port Angeles, WA

Bill and Carol Peet will present wines from Australia that were tasted on a recent visit to the Adelaide area. The varietal Grenache will be emphasized, and there will be one white and one dessert wine, for a total of seven wines. These wines will be paired with catered food on small plates, tapas style. This will not be a formal sit down dinner.

The featured wines are from quality wineries in the McLaren Vale and Barossa regions of South Australia.

These are high quality wines that are available locally at a reasonable price. The wineries that we have included are Yalumba, Rosemount, Yangarra Estate, Samuels Gorge and Seppelt.

Four Season Ranch is a small venue at Morse Creek. This event will be limited to 42 people.

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-Ci-Bon Resturant. The clubhouse is about ½ mile on the left after leaving 101

OPES 48 “Viva Espana”

This wine dinner program provided wines typical of the major wine regions of Spain, including Riojas, Ribero de Duero, Priorat, La Mancha, Galicia and Jerez de la Fontera. Equally typical Spanish foods were served and made this a highly entertaining and educational evening. Bob Bentley provided a slide program describing the wine culture and characteristics of the various wine regions and their international importance.

This was the first OPES event held at Fort Worden's magnificent new Commons facility. And we look forward to more events in this prime location for our members from the Port Townsend and Port Ludlow areas.

OPES 47 “Christmas in Gardiner” *By Vicki Lebkeucher*

Since the OPES Christmas event was a potluck for food, we were able to taste a variety of wines with different foods. I am not sure which was better, the food or the wine. It was all great. The Gardiner Community Center was beautifully decorated. There were stars hanging from the ceiling and a beautiful tree. Thank you all who helped taste and choose wine, set up for the event and clean up afterwards. This was truly a “pitch –in” event. I was embarrassed when we had the drawing for the basket. With a bottle of MOET Champagne in the center and many tasty nuts, pates, chocolates, crackers and cookies around it, it was very nice basket. I won it! Maybe I am going to join the Floyds!

Following is a list of the sparkling wines and ports that we enjoyed. All are available locally. Except where noted, these wines are from the state liquor store or Safeway.

Seaview Brute—An Australian Sparkling Wine

Full bodied with complex fruit characters over a creamy maturation texture. The finish is soft, crisp and dry. \$10.00--\$14.00

Cava Segura Viudas—from Spain

Done in the traditional Champagne method and fermented in the bottle. Highly recommended by the Flying Sommelier (Pam Mayo) and Nick Tomasi in the *Kitsap Sun*—a great pairing with turkey Regal in presentation, with its faux metal label and broad-based bottle. It is one of Spain's more elegant, serious cavas. Look for slightly toasted, charcoal-based aromas backed by ripe apple and sweet citrus flavors with a very good feel and length. One of Spain's truly consistent high-end bubblied. \$19.00--\$22.00, New World Market at the Kitsap Mall

Louis Perdrier—from France

This is a Pinot Noir sparkling wine from France made in the Champagne style. Always called rose' –not pink! Great buy. \$8.00--\$10.00

Korbel “Rouge”—Sonoma County, USA

This very delicious and unique limited addition “red” Champagne bridges the gap between the flavors of a red wine and the pop of Champagne. Rouge combines the dark cherry flavors of Sonoma County Pinot Noir with the cedar and spicy notes of Cabernet Sauvignon. \$14.00—\$18.00

“Eleven” YES! A pinot Gris White Port

Sweet, light and delicious, these grapes are from Oregon but fermented and bottled on Bainbridge Island. This is great with creamy desserts that might be overpowered by the late harvest or ice wines. \$18.00--\$21.00 from the winery on Bainbridge Island.

John's Yakima Valley Vintage Port

A 100% Merlot Port made and bottled by Yakima River Winery. Aged for 24 months in oak barrels, this classic port drinks well now and will age for many years to come. \$13.00--\$16-00

Hardy's Whiskers Blake Classic Tawny Port

Southern Australia—Succulent and smooth, this tremendously complex tawny is layered with caramel, walnut, coffee, almond and orange peel flavors. Long, elegant and spicy in the mouth. Great buy at \$12.00--\$14.00

OPES 46

WALLA WALLA VINTNERS

Randy Riggins gave us a wonderful and informative evening at the *C'est Si Bon* restaurant with the wine makers from Walla Walla Vintners. Not only did chef Michele out do herself with the offerings, she out performed herself with the quantity of the servings.

Winemakers **Myles Anderson** and **Gordy Venneri** presented an informative and interesting program about their wines and their winery. In a letter to Randy Riggins we were told that they too enjoyed the food and the evening with OPES.

A **Rulo Viognier** was the greeter wine. Which everyone certainly seemed to enjoy.

A **2004 Cabernet Franc** from Walla Walla Vintners made up of 88% Cabernet franc from Cold Creek, Kendall and Weinbau Vineyards and 12% Merlot from Killian, Sagemoor and Spring Creek Vineyards.

A **2003 Cabernet Franc** that is a blend of 88% Cabernet Franc from Dwelley Jones; Dennis Pleasant, and Spring Valley Vineyards with 12% Merlot from Dwelley Jones and Seven Hills Vineyards.

A **2004 Merlot** that is 88% Merlot from Goose Ridge, Killian and Spring Creek Vineyards with 9% Cold Creek and Kendall Cabernet Franc rounded out with 3% Cabernet Sauvignon from Cold Creek Vineyards.

Thank you Randy for a wonderful and successful event.

OPES Membership Renewal

Name1 _____

Name2 _____

Address _____

Phone #1 _____

Phone #2 _____

E-Mail _____

I volunteer to participate on an event committee for the following month(s): _____

_____ Individual (\$24) _____ Couple(\$42) (same address)

Send payment and this coupon to:

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Correction: March event is going to be at Gardiner Community Center



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