

Orangewood Wines

Small Wineries, Great Wines

Volume 5, Issue 6

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Introduction

Depending on which desk I am sitting at, the view from my office window is dominated either by a large Saguaro cactus that is starting to grow a fourth arm or by the Seven Sisters range of hills that are between me and the Cave Creek regional park. It's hot but coolness will be upon us in another six weeks. Meanwhile I guess I am easily distracted from writing a newsletter!

I am relieved to let you know that all the areas in which I needed sales people are once again covered - just in time for the season to begin.

Topic of the Month - Another Winery Visit

I had been talking to Danny Keefe, owner of Curious Cork Imports, prior to going to Italy. He was insistent that we visit the Baracchi Winery in Cortona - near to where we stayed. This winery used to be a hunting lodge, with the hunting done with trained falcons. While the Baracchi family has been growing grapes since 1860, it is only recently that Riccardo and Silvia Baracchi and their son, Benedetto, started making wine from their grapes. In addition to the winery, the old hunting lodge has evolved into the resort and restaurant called Il Falconiere. Silvia is a Michelin rated chef and the restaurant has one star in their guide.

Laurie and I visited close to the end of our time in Tuscany. We arrived mid morning and were offered breakfast, but we settled on a cappuccino while waiting for Benedetto. Some of the guests were finishing their late breakfasts, the sun was shining through the trees, a slight breeze kept us cool. A falcon, who we later learned is called Lillo, was tethered by the main building. It was so peaceful and relaxing that I had to pause in my typing here as the calmness returned to me. Benedetto took us to the winery and the riddling room. They produce two sparkling wines from Trebbiano and Sangiovese, traditional Tuscan grapes. It turns out these



Benedetto watches Laurie sabre a bottle of Brut Rosé

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New Customers

[Hitching Post Café](#)

269 North Highway 89a
Sedona, AZ 86336
(928) 282-7761

[Wild Garlic Grill](#)

2530 North First Avenue
Tucson, AZ 85719
(520) 206.0017

New Sales People

Ryan DeWitt moved to Arizona from Iowa earlier this year with the thought that he would like to become part of the wine distribution system rather than the hospitality end of the wine business. In addition to working at various restaurants around the country, he has also worked on oil rigs. Ryan will be focusing on the Central Phoenix area.

David Torkko is a Certified Sommelier and has been in Arizona for almost 30 years, living in Phoenix and Tucson. He has an extensive background in the fields

are great grapes to be vinified this way. Following the winery tour, Benedetto ordered up some antipasto and taught Laurie how to open a bottle of the Brut Rosé using a sabre. One benefit to opening sparkling wine that way is that there is no question about saving some for later, so it was a couple of glasses later that lunch began to appear along with selections of their wines. All of them are named after types of Falcons except for O'Lillo which is named after their own falcon. It is fortunate that the wines taste just as good when brought to the United States, they are now part of our portfolio.

New Wineries

[Baracchi Winery - Cortona](#)

Please see the topic of the month above.

[Frances Mayes's Tuscan Sun](#)

Everyone has read the book or seen the movie "Under the Tuscan Sun" by Frances Mayes. The basic purpose of both book and movie is to allow us all to enjoy the Tuscan life vicariously. One of Frances' pleasures is drinking good wines, so it occurred to her that we all could enjoy them directly. She has worked with wine producers to create a selection of great wines. We tried one of these wines at Trattoria Dardano in Cortona. Paolo, the owner of the Trattoria, gave us a bottle of Tuscan Sun Sangiovese called "Tondo Tondo", meaning "Just Perfect", to go with our porcini mushroom appetizer and Cinghiale primo. We definitely wanted the sales team to try these wines.

[Faire la Fête](#)

"To make a festival" is how my schoolboy French translates this. It's an appropriate name for sparkling made in Crémant De Limoux style. This wine is made for Curious Cork in the south of France. Limoux has 4 distinct areas (terroirs) where grapes are grown. This particular wine is a blend of Chardonnay, Chenin Blanc and Pinot Noir. Overall this allows the winemaker to produce a delicious and versatile sparkling wine in the traditional way (we can't say "like Champagne" anymore).

[Croze/Smith Wooton Wines](#)

Croze is actually a French word describing the groove inside a barrel where the lid fits. It is also a homophone for a common bird, so even though Croze is French, you don't have to sweat the pronunciation. These guys called me a month ago looking for representation.

of hospitality and wine sales and is looking forward to growing Orangewood's presence in Southern Arizona.

Emma Schraner is taking over the Flagstaff market from Diane. While still an undergraduate, she has been evaluating wine aromas since she was 11 years old - her parents are wine enthusiasts. Recently she has been working in wine bars in Flagstaff and is expanding her wine knowledge and training her palate as well as her nose.

Note on the Pictures

I have put a web page with larger versions of the pictures [here](#).

After I had said "no" a couple of times, they twisted my arm and said we may be from Napa Valley, but we are more Old World Style. They also gave me Ryan DeWitt's name as a possible sales consultant. OK, so we did try their wines and it was the most Olde Worlde in the line up - we tasted them blind.



Showing Croze and Smith Wooton wines plus the 9 other Napa Cabs that we tasted.

Rambling

I did wonder, as I started the introduction, whether that was going to be my ramble for the month. It may still be if I my fingers don't have an inspiration soon.

The Rambler rambles on...perhaps too much this month!

Cheers,

Richard (newsletter writer) and Laurie (editor)
Orangewood Wines