

Orangewood Wines

Small Wineries, Great Wines

Volume 5, Issue 8

September 30, 2015

Introduction

We are just past the Equinox, and those of you who have been paying attention know that I will be advising you to lower your wine cellars by a degree or two to mimic the winter temperatures of real cellars (in the Northern hemisphere).

We are hitting the time when wineries feel the urge to send people to help us sell their wines. This, for winemakers, coincides with harvest being complete and the must fermenting happily. Our dance card is filling up.

Topic of the Month - Nouveau Beaujolais

I grew up in England, and with only two television channels, you would think there would be plenty of interesting things to broadcast. However, there was always time in the news programs to cover the arrival of Nouveau Beaujolais. This fresh fruity wine was released at midnight on some specific day in November and the London restaurants would have races to see which could get the wine to their customers the fastest. If I remember correctly they had trains and boats and helicopters and single engine private planes and hovercraft, and all had lots of fun rushing a few cases to the restaurants.

The wine itself is interesting. It comes from the Beaujolais region of France which is part of Burgundy. If this is not helpful, it's 100 or so miles north of Marseilles, the port on the Mediterranean. If that doesn't help, it's time to dust off that old atlas. Burgundy itself is busy growing Pinot Noir and looks down its nose at the Gamay grape used for this wine. The Gamay grape happens to include Pinot in its ancestry, but its other forebears make it easier to grow and quicker to ripen. The winemaking is all about speed. It is fermented for 3 - 4 days and perhaps a secondary (malolactic) fermentation is allowed. Then it's off to the races.

Nowadays the hoopla is gone, but this fresh fruity wine is still a fun quaff. We will be getting a little from a small producer in time for the third Thursday in November official release. We are trying this on the

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New Customers

[Amalour Revival Lounge](#)

4340 North Campbell Avenue
Suite 164
Tucson, AZ 85718
(520) 395-1387

[Arizona Inn](#)

2200 East Elm Street Tucson,
AZ 85719
(520) 325-154

[Bar Viñedo](#)

7215 South Power Road
Suite B-107
Queen Creek, AZ 85142
(480) 840-9709

[Coach House Tavern](#)

7011 East Indian School Road
Scottsdale, AZ 85251
(480) 990-3433

[El Rancho Restaurant](#)

200 South Beeline Highway
Payson, AZ 85541
(928) 474-3111

[Food Conspiracy Coop](#)

412 North 4th Avenue
Tucson, AZ 85705
(520) 624-4821

[Ocotillo Restaurant](#)

3243 North 3rd Street
Phoenix, AZ 85012
(480) 390-7794

[Roadhouse Cinemas](#)

4811 East Grant Road
Tucson, AZ 85712
(520) 327-7067

basis of "if we can't sell it, we will drink it ourselves". This time with a time constraint. It has to be drunk young. Vieux Nouveau Beaujolais is not recommended.

New Winery

Vik - Chile

Shelbi Herring is the owner of Copa Fina, our importer of South American wines. She has been very enthusiastic about a project started by Alexander and Carrie Vik. They had the notion that South America has the terroir to produce wines to compete with the top wines from any other continent. The Viks put together a world class team to locate the terroir, and acquire, plant and nurture grapevines to achieve this vision.... after a two year search, they purchased 11,000 acres in the heart of Chile's Rapel Valley (about two hours south of Santiago).

On this vast property, they meticulously planted 1,000 acres, extending through seven distinct valleys - all red Bordeaux varietals, plus a little Syrah. Each harvest is managed plot by plot, handled with delicate care throughout the year, and then harvested, fermented and aged separately. The final wine is the finest blend of these components that the team can produce. We are now releasing the 2011 - the first "official" vintage of the winery (earlier vintages were limited in distribution, and most of the grapes were sold to other producers). The hard work and foresight is paying off. The wine is named eponymously: Vik. We tasted it recently - no wonder Shelbi is excited. You can be, too.

Rambling

When we renovated our Cave Creek house 12 years ago we had Saltillo tiles laid throughout. About 2 years ago we started talking about getting the tile refinished. We knew it would be a logistical nightmare and kept putting it off until recently it was the number one priority item on our TO DO list. We tried to make it as easy as possible on ourselves by packing everything in boxes and moving everything out to the garage and living somewhere else while the stripping and refinishing process was underway. This all went fine. Kind of inconvenient, but manageable. Then came the tough part. All the furniture was moved back and we were surrounded by boxes and boxes of stuff. Laurie has been brave and ruthless in unpacking her boxes and deciding that perhaps after 20 years all her notes from her MBA classes were not important and the recycler could make good use. We also looked at our book selection and decided that many of the books we would not reread and that our local Goodwill would appreciate them more. The sweaters we had not worn in 15 years, those suits from

St Charles Tavern

1632 South 4th Avenue
Tucson, AZ 85713
(520) 888-5925

[Up the Creek Grill & Bar](#)

1975 North Page Springs
Road
Cornville, AZ 86325

[Vermillion Cliffs Bar & Grill](#)

Lees Ferry Lodge
Marble Canyon, AZ 86036

Note on the Pictures

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

way back, those shoes with a millimeter of dust. Some things are more difficult. Our collection of 35mm cameras and a series of digital camera are still on our shelves. My business correspondence going back 40 years, surely my biographer will appreciate it. We did not, of course, address things like 15 years of emails with barely a deletion, photos of ourselves when we were kids, dohickeys that our great grandfathers left us. You might be thinking I am leading to something here, or maybe hoping the end is in sight. I was working up to an excuse for the late newsletter, but I am going to blame it on the eclipse of the supermoon on Sunday. Now the end is in sight!

The Rambler rambles on...

Cheers,

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