

Orangewood Wines

Small Wineries, Great Wines

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Introduction

Last month I was talking about keeping windows open at night to cool the house down. Now we have them closed with the blinds up during the day to allow sunshine to warm the house as we try to avoid using heating! What this means elsewhere in the Northern Hemisphere is that harvest is now in and fermenting grape juice is bubbling along. Wine makers are available to help us sell wine at dinners and other events. Be on the look out for them.

Portfolio Notes - by Leslie Zellmer

New Winery - Lingua Franca

In the Middle Ages there was a common language used between Mediterranean and Arabic traders known as the Lingua Franca. Larry Stone, a Master Sommelier turned winery owner, chose Lingua Franca as the name for his winery after years of having worked in the finest restaurants and having tasted the finest wines the world had to offer. It is clear to Larry that food and wine bring people together in pursuit of pleasure and peace, like a Lingua Franca.

Larry, who grew up in Seattle, has returned to the Pacific Northwest to grow grapes in what he deems the best place to grow Pinot Noir and Chardonnay: the Eola-Amity Hills in Willamette Valley, Oregon. The location is very close to the latitude of Burgundy; it is far enough north to have days long enough to provide plenty of sunshine for the vines, but not so far north that the growing season is too short. Larry found a location with well-drained soils, a perfect position to the sun on its east facing slope, and a built-in cooling system known as the Van Duzer Corridor. (The Van Duzer Corridor funnels Pacific Ocean breezes through a gap in the Oregon Coast Range to moderate summer temperatures in the vineyard.) The vines are dry farmed organically, with appropriate biodynamic practices and a strict "no-till" policy.

Larry believes wine is made in the vineyard. The winemaking takes the same gentle and natural approach, using naturally occurring yeasts to ferment the wine and aging in mostly neutral oak to let the fruit be the star. These wines show a sense of place and are stunningly beautiful.

Orangewood is honored and delighted to represent Larry's wines in Arizona.

Rambling

As Lucy (our black labrador) and I headed out on our pre-dawn ramble this morning, the remnants of the old moon shone brightly and the dark side of the moon was faintly visible in earthlight. We had nearly four inches of rain this week and our wash ran, leaving new sediment, pathways and scents - to Lucy's delight. We stumbled along waiting for dawn to shed a little more light on our activity. Lucy is strictly carpe diem - that's a good thing.

Thanksgiving and the end of year holiday season is upon us. It's my time to remind you to take care. My philosophy on major holidays is to stay home. Stay off the roads which will be populated with amateur drunks. Roads are dangerous enough with rush hour traffic and cell phones. Adult beverages do not help. I don't expect that you will all stay home, but you can be prudent. Uber, Lyft, even taxis, can put the driving in the hands of a professional. Designated drivers are also a good option. For those who insist on a glass or two, personal breathalyzers are small enough to be on a key chain these days. I recommend that you take control of your drinking. Don't let an over zealous host over pour your drink. I just re-read what I [wrote](#) in December 2015. It's still good advice.

On the morning of January 1st, Lucy and I will again be seeing a waning crescent moon, and looking back at 2019 with perfect hindsight.

The Rambler rambles on...

Cheers,

Richard and Laurie
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