

Orangewood Wines

Small Wineries, Great Wines

Volume 6 Issue 26 - - May 17, 2020

Introduction

Here we are, half past May, and what do we know? In Arizona this week restaurants began to provide sit down service again. I ramble about the state of our pandemic and how government, business and individual actions relate. So, I try to cut through all the speculative news pieces to find where we are.

One of our big assumptions at Orangewood is that wine drinkers will continue to drink wine. The evidence suggests they will drink a little more than they did before. With temperatures here already over 100 degrees Fahrenheit, Leslie shares her thoughts on floral wines to consider for the rest of May and June.

Spring-Time Floral White Wines

Portfolio Notes - by Leslie Zellmer

May flowers in Arizona creep up despite no April showers, thankfully. It is the perfect time to start reaching for the very refreshing floral white wines. Floral whites are a treat with spring weather. They are great to drink alone and are fun wines to pair with food. When in doubt, pair them with spicy Asian food - works (almost) every time.

Let's explore the varietals. Here are aromatics and flavors to expect, along with examples from our portfolio.

1. Albariño is generally fresh and vibrant, with aromas of citrus, stone fruit and white flowers. Typically, this varietal has a medium to high level of acidity and a weightier mid-palate, making it perfect for pairing with food. We offer one from Spain, Condes de Albarei, and one from Napa Valley, Hendry.
2. Chenin Blanc can be so many things. It can be still, sparkling, bone dry and even sweet! Aromas and flavors to expect are almond, mango, ginger, mandarin orange, apple and, very often, floral characteristics with high acidity. Most known as hailing from the Loire region, Vouvray, it is grown all over the world. We offer three from three different regions: Chile, Mendocino and Vouvray. They are Glup, Husch and Monmousseau, respectively.
3. Moscatel/Moscato wines can have honeyed mouthfeel full of orange blossom on the palate and nose, lychee fruit, elderflower, rose petals and beautiful acidity that leads to a long finish. We carry one Moscatel that we recently added to the offerings: J.A. Joffré, Puñao del Ittata from Chile. We

- carry two Moscato's from Northern California: Enotria from Mendocino and Vino Noceto's Frivolo from Amador County.
4. Viognier is one of the first wines I think of when I think of a floral white. It can be big and full or light and dry. It can even be sweet or oaked. You are likely to find peach, honeysuckle, tangerine and gingerbread in this wine. We are offering only one these days, Pillsbury from Wilcox, Arizona. Sam Pillsbury is known for his aromatic whites. He is the king of them in our state (in my opinion)!
 5. Riesling is known for its high levels of acidity, but also its floral qualities. Those can be lilies, orange blossoms and even rose petals. Other aromas that can be noted are stone fruit, tropical fruit, minerality and citrus. We offer several Rieslings: Lone Birch from Yakima Valley, Washington, Hahn Piesporter Michelsburg and Maringer-Rief Piesporter Michelsburg from Mosel, Germany, and Brandborg from Umpqua Valley, Oregon.
 6. Gewürztraminer is floral and spicy. The name translates to "the spicy grape of Tramin". Tramin is a town in Alto Adige (Northern Italy). The floral notes you find on a Gewürztraminer are almost always rose petals. This combined with lychee, and sometimes stone fruit, make these wines enticing to the nose and honeyed, almost oily, on the palate. We have two, one from Elena Walch in Alto Adige, and one from Brandborg in Umpqua Valley, Oregon.

I hope you find one or six that suit your palate for this hotter spring weather we have been having. Just be sure to share with me which ones and what you paired with them. Salud!

The Rambler

Last month I bemoaned all the speculations based on models that had little factual basis. Since then I have not seen anything that would provide the models with a firm foundation. There are lots of interesting news articles such as "the race for a vaccine is showing promise", translation "we don't have one"; or "similar viruses allow humans to develop an immunity", translation "we don't know about this one".

What do we know? We have a virus that is quite infectious, and we can count or infer how many people have died from it. (The Economist has a very interesting [analysis](#) that explains what I mean by "infer".) We also know that we can slow, or even stop, the spread of the virus by foregoing many of the activities involving being close to other people. This is what we have been doing here for the last nine weeks. The goal had been to avoid overloading hospitals. That goal has been achieved. Now what? With a two week gap between infection and showing any symptoms, we have what is referred to as a system with a dead time. This is different from a normal control problem. Think about turning on a tap. There is instant feedback about how fast the water comes out and it can be increased or decreased immediately. Now, think about getting into an unfamiliar shower. We start the flow of water with a guess about what temperature will come out. Five seconds later, wow, that's hot. Turn it down a bit, five seconds,

still too hot. Better make a bigger turn on the temperature control, five seconds, too much, it's icy cold. You get the idea.

This is the basis for the current round of easing restrictions. Plenty of space in the hospitals, so we can relax a bit. How much is too much. No one knows.

What does all this mean to you and me. First, let's be clear, relaxing the constraints does not mean there is a cure or a vaccine. It means there is room in the hospitals, if you need it. What happens now is up to us.

- If you feel that you are at risk if you catch this virus, stay at home. Order food and groceries to be delivered.
- If you feel like a little more risk, go get your own groceries, pick up your own take out food. Laurie and I are about here. We order food from our nearby favorite restaurants because we want them to stay in business and keep their employees employed. And we like their food.
- If you are missing socialization and are prepared for a little more risk, you can eat at restaurants that have chosen to open. They will be mostly following CDC guidelines for mask wearing and surface cleaning.

This is all very personal. Read what you trust and decide what works for you.

Best wishes to you as we move, mostly blindfolded, into the next phase of this Pandemic. Ouch, that water is scalding.

I think it's time for a beer - maybe a Corona!

Cheers,

Richard and Laurie
Orangewood Wines