

Orangewood Wines

Small Wineries, Great Wines

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Introduction

Here in Arizona it seemed that summer had arrived. I was getting out shorts, polo shirts and Birkenstocks. This week we had some rain (thank you) and a cold spell (brrr) which delayed my wardrobe transition. However, good weather will soon be here for the season. Along with good weather, there is increasing consumer confidence, perhaps premature, but with vaccines going into arms at an increasing rate, there is light at the end of the tunnel.

This month Leslie writes about the Kindred Vines Import Company.

New Sales Person: Michael Muratore

Michael has been in the hospitality business for nearly thirty-five years including five with another wine distributor. He is adding our portfolio to his responsibilities, taking over from his girlfriend (Jacqui) in Northern Arizona. He brings knowledge as a Certified Specialist of Wine, a strong sense of the importance of relationships and a sense of humor. He fits right in.

New Importer: Kindred Vines

Portfolio Notes - by Leslie Zellmer

A while back, we learned that we would no longer have access to a wine we loved to sell (and drink): Ormanni Chianti Classico. This beauty comes from a Thirteenth Century estate that has been owned by the same family for the last 200 years. After we dried our tears, we stocked up to delay the pain. Fast-forward to mid-2020, when we were about to sell the last few cases from the stockpile. Not satisfied with the impending hole in our portfolio, I contacted Ormanni to see if they had any options for Orangewood. They connected us with their Michigan importer, Kindred Vines, and thought maybe they could help. Help they did.

On March 3rd, we received our shipment of Ormanni Chianti Classico and many other French and Italian offerings from Kindred Vines. Like Orangewood, their focus is on relationships. They have been working those relationships as an importer in Michigan since 1987. Kindred Vines imports wines from eight countries and represents over 95 brands. They believe that every bottle has a

story to tell. It will be our pleasure at Orangewood Wines to now tell these stories to our customers and the wine drinkers of Arizona.

Welcome to Arizona, Kindred Vines family of wines.

The Rambler

Over the last two or three years I have been trying fulfil a long time ambition to make pizza. I ran across a recipe for pizza dough that appeared within my capabilities. (I kneaded something straightforward.) I have succeeded in making quite few; we even ate most of them. After Leslie wrote about yeast in the last newsletter, I started wondering. Yeast and sugar are used to make the dough rise. The process is the same sugar conversion as in making wine. With dough, however, the important product is the carbon dioxide. But what, I wondered, happens to the alcohol that must also be produced? I seems to me that it will continue with the dough and be present when it's time to cook. Yes, some of it, as well as some of the water evaporates during cooking, but certainly there continues to be water in the cooked dough, why not some alcohol too? Perhaps this is the attraction of pizza. I can imagine the village constable knocking on your driver's window "'ello, 'ello, 'ello, wot's going on 'ere? 'ad one slice over the eight 'ave you?"



The Rambler rambles on...

Cheers,

Richard and Laurie
Orangewood Wines