

Orangewood Wines

Small Wineries, Great Wines

Volume 6, Issue 7

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Introduction

August is drawing to a close. As expected we are seeing an uptick in business as the end of the summer approaches and some of our portfolio additions start to gain traction.

New Delivery Person: Steve Templeton

Laurie and I have known Steve for many years - we worked together at Honeywell. We know that his sense of humour and customer service is in line with Orangewood's.

New Importer: Grapex

Grapex, formerly know as Grape Expectations, hired Jeff Miller from another importer we deal with. One of Jeff's first actions on landing at the new company was to call Leslie and say he had some great Rhône wines. He knows we have been looking for such wines for a while, actually, since 2015, when our previous supplier went out of business. We will be representing Arnoux & Fils and Domaine le Clos de Lumières. We will be receiving our first shipment of Côtes de Rhône Villages and Gigondas tomorrow. In addition, we could not resist a wonderful Bordeaux Red from Chateau De Costis.

Swirl and Sniff

In 2011, in collaboration with Jim Wallace, we wrote about "[Clues from the Nose](#)". This somewhat lengthy piece touched on grape maturity, yeast selection and barrel characteristics. For some reason it did not discuss

In This Issue

[Introduction](#)

[New Delivery Person:](#)

[Steve Templeton](#)

[New Importer: Grapex](#)

[Swirl and Sniff](#)

[Rambling](#)

New Customers

Charlie's Drive In Liquor Store

5451 East Pima Street

Tucson, AZ 85712

(520) 326-0652

Crust - Simply Italian

8300 North Hayden

Scottsdale, AZ 85258

New location

swirling and sniffing, a necessary skill to have to get any aromas at all. I know you all are very adept at swirling the wine in a wine glass, but there are many who are nervous about it. For them, the first attempts should keep the glass firmly on the table and slowly move the base in a circular motion. Note I said slowly. Quick movements can result in some wine getting over the top. I probably should have also mentioned that it helps to have a large glass, so a 20 ounces glass and only a modicum of wine, say 4 ounces. That allows plenty of room for swirling and plenty of room for the aromas to accumulate in the space above the wine, which is the whole purpose of swirling. With practice, the use of the table top as training wheels can be skipped, and a slow gentle swirl can be done in midair.

With swirling complete it's time to put our noses to work. I suggest putting your nose perhaps two inches away from the top of the glass. Not that you will normally detect much, but if there is a problem with the wine, or someone poured whisky in you glass, it allows you to abandon further sniffing. If it is unpleasant for any reason, now would be a good time to ask your wine server if this is how the wine is supposed to smell. If there is nothing bad detected, put your nose into the glass and sniff cautiously. This is the time to start thinking about how the wine smells. Do you like it? Is it floral? If so what flowers? Is it fruity? If so what fruits? Does it have a wood smell? What type of tree? (We had a carpenter taste with us who opened our senses to wonderful wood scents.) Are there hints of spices, vanilla, bread, tobacco...?

Is that it? No. Put the glass down. Swirl some more, wait a minute or two. Try again. Our sense of smell adapts (ignores smells after a period of time) and the wine evolves, interacting with the air after being released from captivity in the bottle. Something else you can try is the "Dave Cofran manoeuvre". Dave was the winemaker at Silver Oak for many years. We represented his Strata Merlot for three years back in the naughties. He would put his nose in the glass and his mouth over the lower edge and breathe in though both his nose and mouth. I have found that a significant number of wine professionals sniff this way. I think it allows some of the aromas to dissolve in saliva adding to the overall olfactory

experience.

No one ever said that wine tasting is easy.
Practice, practice, practice.

Rambling

Our black Labrador Retriever, Lucy, has emerged from her bout with Valley Fever and a torn ACL. The Valley fever fungus, we believe, attacked her joints and made her susceptible to tearing and the ACL. As well as anti-fungal medicine and liver support to counter the effects of the anti-fungal medicine, she has been undergoing "rehab". "Rehab Deb" (rehabdeb.com), a friend of a friend, specializes in this approach to injuries. Laurie has been taking the lead and leash on walking Lucy up and down hills, steps and over cavalettis. After eight months, we are back to taking Lucy for an unrestricted walk. She has a little hitch in her giddyup, but so do we! Lucy is relearning why she should stay away from cholla cactus and we are remembering why we carry a comb with us to remove cholla chunks. (It's to allow us to remove the spikey balls with becoming attached to them ourselves.) Now she is free again, she is really enjoying taking her time smelling the smells in general and those left by other dogs (They call it Pmail.) Dogs apparently have a keener sense of smell than humans and Labradors, being related to bloodhounds, detect very subtle smells by drooling slightly on the site of it, kind of like the Dave Cofran manoeuvre. This, together with her inefficient lapping approach to drinking is why I don't share my wine with her.

The Rambler rambles on...

Cheers,

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

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