

Orangewood Wines

Small Wineries, Great Wines

Orangewood Wines' Newsletter

Volume 4 Issue 1
August 15, 2010

Introduction

Well it's come to this. After nine years of newsletters and email address lists handled entirely by yours truly, we are taking a modest step into the world of email blasting. No longer will the newsletters end with, "*This is **still** not an automatically generated mailing list.*" Instead you will see the latest in whizz-bang: "Click here to Unsubscribe," and so forth technology. Over the years I have built this mailing list I believe that all of you have asked to receive these newsletters. If not, my apologies to you. Please click the "unsubscribe" button and all will be well in the future.

All that said, while the delivery mechanisms move up to the state of the art, the content is still the gripping stuff to which you have become accustomed.

Box Score

New Restaurants:	4
New Retail/Wine Bar Outlets	0
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6 West Aspen Avenue, Suite 110,
Flagstaff, AZ 86001
(928) 214-9463

El Gato Azul (no link?)

316 West Goodwin Street,
Prescott, AZ 86305
(928) 445-1070

Firehouse Kitchen

218 West Goodwin Street, Suite 101 ·
Prescott, AZ 86303
(928) 776-4566

Pesto Brothers

104 North Leroux Street Suite 104 ·
Flagstaff, AZ 86001
(928) 774-3020

Wine Terminology of the Month - Cooperage revisited

Last month we talked about cooperage, and there is room for a little more on this topic. First, a copy of the Newsletter reached John Cooper, my rugby playing team mate. He said the only barrels that he inherited had been sawn in half and used as planters. He was happy that I remembered him and happy for me take his name in vain. Second, Jim and I did not reach a consensus on what a neutral barrel was. Rather, we both reached a consensus, but they were in conflict. So I asked a few winemakers what a neutral barrel was and, based on their feedback and Jim's opinion, I need to give a more nuanced description. Basically it is a barrel that imparts no value, good or otherwise to wine being aged in it. How old is such a barrel? "It depends," is the answer. Some grapes take a toll on the barrel; others not so much. One reference said that a barrel loses half its "stuff" with each use. So when we look at a twice-used barrel it has lost 50% the first use, half the remainder - 25% - the next time and then 12.5% the third time. So at that point it has used 87.5% of its stuff. One story I recall described the difference between a mathematician and an engineer. They are both asked to consider sitting at the opposite end of a bench to a beautiful girl. Every minute they are allowed to move half the distance to the girl. The mathematician considers the exercise a waste of time because it would take an infinite number of minutes to reach the girl. The engineer thinks that after a few minutes he will be close enough for all practical purposes. The same goes with the barrels. After being used 3 times, it is neutral for all practical purposes. Lastly I realized that I had not mentioned how big a barrel is. The most commonly used barrels around the wineries I have visited are 59 - 60 US Gallons (49 - 50 Imperial Gallons). Researching this subject on the web, it's easy to get lost in the all the weights and measures mumbo jumbo where a Wine Barrel would be 31.5 US gallons, not to be confused with a firkin, hogshead or butt (no jokes here or you may find yourself over a...never mind). Eventually I emailed Denise Sanders at Alysian (Gary Farrell's new winery) to ask what they actually use. She told me that their barrels are 59.5 US Gallons. Thanks, Denise. One barrel is equivalent to 25 cases of wine, with each case being 12 750 milliliter (millilitre) bottles.

Rambling

If you have been following Orangewood Wines on Facebook or Twitter you will know that I was in California last month. I visited Napa, Sonoma and the Sierra Foothills. I met up with and/or visited the winery or tasting room of 10 of the wineries that we represent. The list, in alphabetical order was Alysian, Balletto Vineyards, Barlow Vineyards, David Girard, Dutch Henry Winery, Frank Family Vineyards, Graziano Family of Wines, Mantra Wines, Scott Harvey Wines and Vino Noceto. I know that Graziano is really in Mendocino, I met with their national sales guy (Mark Adams) for coffee in Santa Rosa. I know everybody thinks this is such a fun job, but trying to spend time with all of these great winery people to learn more about them and their vineyards, wineries, hopes and aspirations so that I can convey their enthusiasm and dedication to our customers and general public is tough. OK, it is fun, I admit it. I could use a volunteer who is willing to drive!

The Rambler rambles on...

Contact Information

Richard (newsletter writer), Laurie (editor) and Jim Wallace (another editor)
Orangewood Wines
480.488.4794 or 602.410.3774
www.orangewoodwines.com