

Orangewood Wines

Small Wineries, Great Wines

Orangewood Wines' Newsletter

Volume 4 Issue 12 September 17, 2011

Introduction

I officially declare the summer over. Temperatures have now dropped into the 70's overnight which means we can air out our house in the early mornings.

August was about as expected, with some modest improvement over the wine sales of June and July. Some of this was thanks to the folks in Flagstaff in particular Frank and Mary, who hosted me while I ran one wine tasting, and Robert who supported me for another event.

A couple of months ago we had a section on "Clues from the Colour". Jim Wallace has submitted the second of these called "Clues from the Aromas".

Box Score

New Restaurants:	1
New Retail/Wine Bar Outlets	2
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New Sales People	0

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New Wineries

Jocelyn Lonen Winery – Napa Valley California

Lonen Curtis began planting vines and planning this winery in 1996. He and his wife Susan had a vision of “Golf and Grapes”. He subsequently worked with his daughter, Brandi Jocelyn Pack to develop and grow the winery that bears their names. Lonen passed away in 2004 but Brandi continues to lead the venture. Wines are currently made at the Laird Family Vineyard by resident winemaker Alison Doran. To Susan Curtis is the ambassador for the winery, visiting distributors and customers where ever golf is played.

We learned about Jocelyn Lonen from two other wineries we represent. They had praised the wines and attitudes of Susan and Brandi. We appreciate them too.

New Restaurants

Casa Vicente

375 South Stone Avenue,
Tucson, AZ 85701
(520) 884-5253

<http://www.casavicente.com/>

New Wine Stores/Wine Bars

Liquor Vault

9301 East Shea Boulevard, Suite 133
Scottsdale, AZ 85260
(480) 860-0982

Village Chevron

6416 State Route 179
Village of Oak Creek, AZ 86351
(928) 284-2912

Wine Terminology of the Month – Clues from the Aroma

Every step of the tasting will add more information to the equation, modifying the conclusions you're drawing about the wine. Aroma is the most complex element, and the most revealing to the experienced taster. Some experts divide the aromatic components into several classes: those produced by the grapes themselves, those introduced by the chemical processes of winemaking and, finally, those that result from the evolution of the wine over time in the bottle. Sometimes the first two classes, which are most distinctive when the wine is young, are called the "aroma," while the third, which emerges only in maturity, is called the "bouquet."

As with color, grape variety and growing season are powerful determinants of aroma. Pinot Noir typically smells of red fruits like cherries and

strawberries. Cabernet Sauvignon, like its color, tends to have darker aromas, typically black cherries or plums. Winemaking techniques dramatically affect aromas. The yeasts that cause fermentation are sometimes chosen by the winemakers and added to the juice specifically because of the aromatic and flavor nuances they create. Cool fermentations yield vibrant, fruity aromas; warmer ones give more spicy and earthy notes.

The biggest aromatic impact comes after fermentation, when the wine is racked off the skins and held for clarification and maturation before bottling. Some Cabs are simply pumped into large vats, generally made of stainless steel, epoxied concrete or old wood. The large volume of the liquid and the neutral character of the container emphasize the fruit character inherent in the wine. Other (generally more ambitious and expensive) wines are racked into small (60-gallon) oak barrels. If the barrels are old, they too will be basically neutral, adding little in the way of flavor or aroma. If they are new, however, the wine absorbs elements from the wood that can add aromas (and flavors) of vanilla, smoke, toast, coffee, even chocolate. These aromas will vary in character and intensity depending on whether the oak is French or American in origin, how much the inside of the barrels have been charred, or "toasted," and what percentage of the barrels are new.

Time in bottle also influences aromas. Young red wines smell of fruit; but as they age, their bouquet evolves into complex perfumes that mingle cedar, tobacco, tea, mushrooms and spices. Different cultures prefer one stage over the other; the French drink their reds vigorous and fruity, while the English favor the softer, more earthy aromas of mature wines. Young wines can be delicious, but a great wine aged to perfect maturity is a glorious experience, and once sniffed will never be forgotten.

So when you smell our hypothetical Cabernet and find scents that remind you of plums or blackberries, joined by aromas of vanilla and toast, you can reasonably assume the wine is young, made from ripe grapes and aged in a high percentage of new barrels which is the "formula" that most often results in concentrated, age-worthy wines. If there are herbal, vegetal or other "green" notes, you may suspect the growing season was cool or short, preventing the grapes from achieving complete maturity. If the fruit smells "cooked," ripe and sweet like jam or even raisins, overripe fruit from a long, hot summer is a likely cause.

Rambling

In September, 2001, Orangewood was in its fourth month of selling wine. In addition to selling Vino Noceto we had begun selling wine from Il Poggiolino, a small Tuscan winery. The first two weeks of September a group of 10 of us had rented a villa in Tuscany, coincidentally not far from Il Poggiolino. Of course we visited. We drank wine and ate cheese at 10:00 in the morning. It was really just after midnight in Arizona. Our second week was punctuated by the events of 9/11, which left us glued to BBC World service to understand what was happening. The Italians were very sympathetic and helpful to us. It was a strange time. The ten of us had rather different thoughts and conversations than

planned. All of those ten receive this newsletter and Laurie and I thought about you all last weekend. Fortunately, the world got itself back together in time for us to fly home close to schedule. Back in Arizona, fledgling Orangewood failed to sell a single bottle of wine in September. Ten years on, we are doing better than that and it seems the rest of the country is too.

The Rambler rambles on...

Richard (newsletter writer), Laurie (editor) and Jim Wallace (another writer and editor)

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