

# Orangewood Wines

*Small Wineries, Great Wines*

## Orangewood Wines' Newsletter

Volume 4 Issue 34 November 24, 2013

### Introduction

We still have December ahead of us, but already we have exceeded last year's sales. Thank you to our suppliers, who made this possible, our customers who gave us the opportunity and our sales team who made it happen.

The year is winding down, so I am in time to wish you all the best for the holiday season. Remember to stay off the roads – it's when the amateur drunks and police DUI task forces are entertaining one another.

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### New Restaurants

#### Betty's Nosh

<http://bettysnosh.com/>

6685 West Beardsley Road  
Glendale, AZ 85308  
(623) 561-6674

#### Cottage Place

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

126 West Cottage Avenue  
Flagstaff, AZ 86001  
(928) 774-8431

#### Cuveé 928 Winebar and Cafe

<http://cuvee928winebar.com/>

6 East Aspen Ave #110  
Flagstaff, AZ 86001  
(928) 214-9463

### **Dakota Café**

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

6541 East Tanque Verde Road #7,  
Tucson, AZ 85715  
(520) 298-7188

### **Gusto Osteria**

<http://gustotucson.com/>

7153 East Tanque Verde Road  
Tucson, AZ 85715  
(520) 722-9487

### **My Wine Cellar**

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

5030 East Warner Road  
Ahwatukee, AZ 85044  
(480) 598-9463

### **Walkup Skydome**

<http://www.nauathletics.com/information/facilities/skydome>

1705 South San Francisco Street  
Flagstaff, AZ 86011

## **New Wine Stores/Wine Bars**

### **Beverage Place**

<http://www.beverageplace.net/>

111 East State Highway 260  
Payson, AZ 85541  
(928) 474-6300

### **City Wine and Spirits**

6671 E Baseline Rd #107  
Mesa, AZ 85209  
(480) 832-2188

## **New Wineries - Antawara**

Shelbi Elkins is the owner of Copa Fina Imports. She specializes in South American wines. We carry the Argentinean winery, Mi Terruño, from her portfolio. Shelbi spends a lot of time in South America, and she told us about her bus ride from Argentina to Chile. It took 12 hours to cover the 200 miles, as a crow would fly if it didn't know better than to fly over the Andes. One of the wineries in Chile that Shelbi has started representing is Antawara. Antawara is a term used by the Incas to describe the forces of the mountains and the colours of the sky just before dawn. After we tasted the wines we felt "forced" to represent them in Arizona.

## **Wine Topic of the Month: Port**

Portugal is the home of the Portuguese language, one of several languages in which I can order a beer (due to a visit to Brazil, the only other country in the world where Portuguese is spoken). Portugal is also home to the Douro Valley, the only place permitted by the European Union wine appellation police (EUWAP) to produce wine and call it "Port". Port wine is generally thought of as a wine fortified with brandy, but it is a little more complicated than that.

First, you might think the wine is named after Portugal, but you would be wrong. It's named after the Portuguese port town of Porto, the sole designated export path for Port, which is made in the Douro Valley – just up the river. They used to carry the Port from the valley in sailboats until big concrete structures got in the dam way.

Second, you might think that fortification comes after the wine is made. Actually, it is added partway through the fermentation. The high alcohol kills the yeast, thus leaving unfermented sugar to create the sticky sweetness of port.

Finally, you may have romantic notions that the added spirit is actually brandy. It is usually a much rougher spirit called Aguardente, which translates to "water with teeth".

Since 2006, the EUWAP has been more active in discouraging the use of the term "Port" for wine not produced in the Douro Valley. This has left wineries everywhere else with a challenge to come up with what to call such wines. Scott Harvey, of his eponymous winery, calls his "Forté". Vic Roberts, owner of Victor Hugo Winery, continued his literary references (he has a wine called The Hunchback) by calling his fortified wine "Quasi". Jim and Suzy Gullett, owners of Vino Noceto, whose forebears included an admiral (we don't know about the other three, perhaps they ate porridge), decided to call theirs "Almirante" - the Portuguese translation.

So, as you sit down with a glass of Port, or equivalent, and a chunk of Stilton cheese, remember what you just learned.

## Rambling

We were invited along to a party a few weeks ago and asked to do a wine tasting. We decided to do a blind tasting with a theme of “guess the varietal”. We labeled the bottles A, B, C, and D and told everyone that the varietals were Chardonnay, Pinot Noir, Tempranillo and Zinfandel. We picked wines costing \$20 - \$30 with no blending and were in my view varietally correct. The people at the party ranged from restaurant professionals to beer drinkers. The good news was that everybody knew that Chardonnay is a white wine, so they guessed that one. The rest were tough. Half of the group got them all right; the rest got them mostly wrong. For those of us tasting wines day in day out, it seemed like a no brainer; but most people are not familiar enough with one or two of the red wines to be able to spot them. We all need to practice more. If everyone would just drink a consistent amount of wine each week, say 3 or 4 bottles, they would be able to distinguish between Zinfandel and Pinot Noir. Practice, practice, practice.

The Rambler rambles on...

Cheers,

Richard

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

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