

# Orangewood Wines

*Small Wineries, Great Wines*

## Orangewood Wines' Newsletter

Volume 4 Issue 36 January 30, 2013

### Introduction

2013 is behind us and, looking back, it was a very good year. I think the Great Recession is also behind us. What a relief. Of course, it may be just that we are smarter or cuter or something, so we outgrew our competitors; but I know they are just as smart, if not quite as cute. January is continuing to show strong growth, but that is likely the cold weather in the eastern half of the country that is sending more people to Arizona.

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### New Restaurants

#### [Bice Ristorante](#)

7800 East Pinnacle Peak Road  
Scottsdale, AZ 85255  
(480) 421-2423

#### [Chloe's Corner](#)

50 W Jefferson St  
Phoenix, AZ 85003  
(602) 252-7600

#### [Gallery Golf Club](#)

14000 North Dove Mountain Boulevard  
Marana, AZ 85658  
(520) 744-7490

#### [Janey's Coffee House](#)

6602 East Cave Creek Road  
Cave Creek, AZ 85331  
(480) 575-6885

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

### **[La Grande Orange](#)**

4410 North 40th Street,  
Phoenix, AZ 85018  
(602) 840-7777

## **New Wineries**

### **[Fiddlehead Cellars](#)**

As most of you know, Orangewood Wines is a supporter of the KJZZ (NPR's Phoenix affiliate) First Press Arizona event that brings wine and winemakers to consumers and food. KJZZ was looking for wineries and approached Fiddlehead Cellars. Their response was to ask if KJZZ knew of any distributors who might be interested in Fiddlehead. This query was passed to me and, after finding that Fiddlehead Cellars is indeed the winery associated with Fiddlestix Vineyard and whose head fiddle is the notorious Kathy Joseph, I called them up. The winery specializes in Pinot Noir and Sauvignon Blanc. We look forward to introducing them to you.

### **[The Organic Wine Company](#)**

Jim Wallace, our sometime newsletter editor and salesman emeritus, was visiting California last year and came back talking about Véronique Raskin, The Organic Wine Company she founded in 1980, and the wines that OWC imports. (I don't know why it is that Jim finds all these wonderful ladies. I should ask Miramae about it.) My knee jerk reaction for adding any winery or importer to our portfolio is "no", but in this case I was interested in the raison d'être of a class of wines named Organic. The subject of "organic" wines is addressed as this month's Wine Topic, but a better description can be found at Véronique's website. The keys to being a wine in Véronique's portfolio are that it be made using grapes that are certified organically grown and that it be a good wine. Perfect.

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

Having agreed to represent The Organic Wine Company's wines in Arizona, I took a look at what is meant by "Organic Wine". Generally speaking the wineries we represent are owned by farmers who chose to make wine from their grapes. As such, they are very aware that this is not a one harvest undertaking, and they must plan to farm in a way that produces great grapes this year, next year and forever. I found that my knowledge of what "Organic" means in the wine industry was very limited. It's still very limited, but I thought I would give a brief consumer friendly "Readers' Digest" summary of what this is about and allow the interested student to pursue the topic further.

There are two building blocks to "organic". First is organic wine. This is wine that is "safe" to drink. You can be assured that there is nothing harmful in organic wine. Second is wine made from sustainably grown grapes. Not only is there nothing harmful to you in the wine, the vineyards and winery are striving to ensure they are farming in a way that will allow continued operation. The fields are not being depleted of nutrients, the surrounding flora and fauna are not affected by the production of grapes and wine. Third, wait, there's a third building block! Third is the notion of bio-dynamically produced grapes. Not only are the vines producing great grapes, but they are happy to do so because they get water when they are thirsty and are pruned when it is the best time for them to tolerate it. Vines have rhythms and bio-dynamics understand and respect them. Wow.

So how do we know this is happening? Certification. The certification agencies are working to ensure that wineries claiming any of the above are doing so properly. Organic Wine certification is the easiest. Various governments around the world have legislated the meaning of "organic wine", which simplifies discussion. Some wines are made from Certified Organically grown grapes and, as such, are able to put the certification on the bottle. Take a look at the bottle. If you see a certification it is really organic. Possible certifications are ECOCERT, CCOF, The Global Organic Alliance, Oregon Tilth and Agriculture Biologique.

Everything else is less clear. There are certifications of Low Input Viticulture and Enology (LIVE), Salmon Safe, and California's Waste Reductions Awards Program (WRAP), to mention just a few. I have not seen any bottles labeled with these certifications, but they may be coming. OK, time for you to start your search engines...

## Rambling

My son, Julian, graduated in Hotel and Restaurant Management and then, for 10 years or so, managed restaurants in the Phoenix area, as well as in Colorado and Pennsylvania. After that he experimented with packaging, insurance, financial advising and résumé writing, but did not get the job satisfaction he craved. Last year he bought part ownership in a bar and, though he was eventually bought out, he realized his first love is to run a restaurant and bar. What had been missing before was that he was not the owner. With those scales lifted from his eyes, he began his search and finished it a couple miles from where Laurie and I live – at Janey's Coffee House in Cave Creek. You will note from the new restaurants section, above, that wine is served.

The Rambler rambles to Janey's Coffee House for lunch...

Cheers,

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

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