

Orangewood Wines

Small Wineries, Great Wines

Orangewood Wines' Newsletter

Volume 4 Issue 45 November 25, 2014

Introduction

The holidays are upon us, and this is Laurie and my chance to wish you all the best for Thanksgiving and Christmas. We will be back with news and whimsy in the New Year.

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New Customers

[D'Vine Gourmet](#)

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Chandler, AZ 85248
(480) 275-5320

[The Highlands Bar & Grill](#)

4949 West Heritage Club Boulevard,
Marana, AZ 85658
(520) 579.9574

[Mod](#)

2828 North Central Avenue, Suite 100,
Phoenix, AZ 85004
(602) 687-9417

[The Upton](#)

7216 East Shoeman Lane,
Scottsdale, AZ 85251
(480) 991-6887

[The Vig](#)

6015 North 16th Street
Phoenix, AZ 85014
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Topic of the Month - Volume 5?

I have been struggling a little each month to find a topic that would entertain and inform at least some of you. I have also been wondering about how many issues one should have before starting a new volume. This is issue 45 of Volume 4. With those thoughts in mind I have decided that in January we will start volume 5 with some changes that warrant a volume change. One that I am mulling is to transform the Topic of the month into a Wine Personality of the Month. There are many wonderful people we work with at our wineries and customer locations. They are the folk that add interesting background that turns a good wine into a reminder that wine is not just wine. Another thought brewing in my mind is to include a photograph or two in each issue. This has been suggested to me many times since the first issue in June 2001. I have resisted because I did not want to hog anyone's bandwidth. Many people still had dial up with 28 kilobits per second. With megabits per second now the unit of internet speed, it hurts my argument. (Were you getting bored?) If you have any suggestions about how to take this newsletter to the next level please let me know. I will put your ideas with mine and see what ferments.

Rambling

It's 40 degrees F and windy, but I am wearing skimpy shorts, a light shirt and a large plastic bag that is supposed to make me look like a pumpkin. My legs are turning into blue popsicles, which does not add value to the overall sartorial effect. Am I having fun? Actually, I was. I was in New Orleans the morning after Halloween, about to run a half marathon I had been training for a couple of months (attentive readers of this Newsletter may have noted this a couple of issues back). Closer to the starting line, my son, Julian, and his friends are about to start the 36th half marathon in their quest to run one in every state. One of the benefits of the cold is that it motivates me to run to warm up. After 5 miles the sun is up and I discard the pumpkin disguise. The wind, however, continues to blow in my face no matter which direction I am running. I had trained by running up and down New River Road. It seems pretty flat but actually rises about 100 feet over its nearly 1 mile length. The lofty altitude of Cave Creek is 2000 feet. Not very significant, but with New Orleans being largely below sea level and flatter than week old champagne, I had a considerable psychological advantage. Julian and his friends crossed the start line about a minute ahead of me and were about an hour ahead at the finish line. None the less, I did finish first in my age and gender group...of people who live in Cave Creek.

More recently I was "officiating" at a wine paired dinner. I was the lead-off speaker and expected to make a few remarks about the winery and the first wine. I figured the first course would arrive while I was talking. As I reached the end of my remarks there was no sign of food. All the guests were quiet - unusual after champagne and hors d'oeuvres - so I figured I needed to keep talking, and I wondered what my mouth would ramble about next. Fortunately, I listened, because I found it interesting. The gist was that normally when you go out to dinner, or stay home and make dinner, you then wonder what will go with the chosen food. Wine dinners are the other way around. The wines are chosen and then the meal is chosen to match the wine. In general, professional chefs

whose skills include flavor selections do a good job of creating some wonderful combinations. The evening bore this out - the slight smokiness of the squab brought out a hint of smokiness in the Pinot Noir that I had not noticed before and was my favorite pairing of the evening. It occurs to me that this approach to cooking at home would also be interesting. Along the lines of, I have this bottle of wine that I like a lot, what could we prepare for dinner (or lunch or breakfast) that would complement that wine? Something for you to think about...

The Rambler rambles on...

Cheers,

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