

# Orangewood Wines

*Small Wineries, Great Wines*

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## Introduction

As predicted last month, the Arizona thermometers have registered temperatures of over 110 Fahrenheit. But it's a dry heat! The dryness allows the temperatures to drop overnight, so that we in Cave Creek, at least, are able to open our windows for a time each morning.

Despite what the neo-prohibitionists manage to get published, the science continues to recommend one or two glasses of wine a day to protect your heart and improve your disposition. Leslie has recommendations for what those wines might be this summer.

Portfolio Notes - by Leslie Zellmer

## Refreshing Summer Wines

With Boomers retiring en masse, all eyes are on the generations that follow to step up their wine spending. Yet it seems Gen X, and more so Millennials, aren't up for wine buying as usual. They are adventurous, health conscious and looking for something unique. Below are a few wines that will quench a thirst and an adventurous spirit.

Txakolina/Txakoli (Chaco-leena/Chaco-lee) is a fresh summer sip from Spain's Basque Country. Coastal influences, lime and a bit of bubble add to the charm of this light white wine brought to us by Xabi and Garazi Urrozola, owners of the Bidaia winery. This is a perfect pairing for any light seafood, especially oysters.

Schiava is primarily grown in Northern Italy's Alto Adige region. This light red with low tannins and high acid has been my "go-to" for the last several summers. Put a chill on it, it's even more refreshing. Can you believe this has become Elena Walch's #1 selling wine in the U.S., next to Pinot Grigio? Charcuterie and vegetables will always work here, but my favorite pairing is a grilled Pork Chop with basil pesto.

How could I mention summer wine and leave out Rosé?! Turns out I can't! Rosé is so diverse it makes choosing just one quite difficult. In the theme of refreshing, I choose to highlight Avignonesi Cantaloro Rosato (pink). Avignonesi farms organically, uses natural yeast to ferment and makes classic Tuscan wines. I have found, after much research, this wine goes with just about anything. Prosciutto is a must! Grab some cantaloupe while you're at it.

## Rambling

I knew as soon as I mashed the send button on the last Newsletter I would get all the strong opinions on whether to use cork vs. screw cap vs. synthetic cork vs. whatever. I was right, and I thank you all for your insights. Sam Pillsbury was at a recent Orangewood sales meeting. His philosophy is simple: "Cork is biodegradable." I like simple.

Jim Wallace, a long time judge at wine competitions, sympathized with me on how difficult it is to detect TCA (cork) in wine. It seems, perhaps, that the description "cardboard" is insufficiently precise. As the person in our household who handles most of the recycling, I have become quite an aficionado of deconstructing cardboard boxes. "Please collapse all boxes." The wine boxes are the simplest. They start with a rectangular piece of cardboard; there is glue to complete the vertical seam; tape and sometimes staples to keep the bottom closed; and tape to close the top. Amazon does the same thing, but uses tape that appears more biodegradable. Fat Tire eschews the use of tape at all, relying instead on a minimal amount of glue. Some suppliers have developed techniques for avoiding tape and glue altogether. They use tabs and slats and creative folding to be able to have a box that is strong enough to hold the contents and survive the rigours of shipping and handling. Of course, there are many grades of cardboard. Some is newly made, some uses recycled paper and cardboard, some is thin, some has a corrugated layer, some is more likely to give me a "paper" cut as I flatten it. The new cardboard still has a little of the smell of chemicals used by the manufacturer. If you dampen this cardboard, it has a distinctive smell - kind of like corked wine.

The Rambler rambles on...

Cheers,

Richard and Laurie  
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