Orangewood Wines

Small Wineries, Great Wines

Introduction

A Happy Easter to you and yours. These are especially trying times, but Easter and Spring are a time for renewal. While we can't yet see how that renewal will happen, it will come into view in the next few months. You are probably bracing for a pun - I hope this makes you eggstatic.

Last month I rambled about the COVID-19 pandemic. I recommended keeping your social distance, sneezing into your elbow and worrying about the virus on surfaces touched by others. Within a week restaurants were closed and workers laid off. It is a whole new world in prospect. I ramble some more about this below.

As I prepare for a ramble and you prepare to read it, you should look at Leslie's take on Rosé wines. This category of wine barely existed 10 years ago, and now it's a major, affordable and delicious alternative.

Rosé Colored (Wine) Glasses

Portfolio Notes - by Leslie Zellmer

Regardless of what is happening in society, the Earth continues to hum along, and Spring has sprung. Flowers are blooming, temperatures are rising, and Rosés are arriving. What better way to spend the evenings than looking through Rosé colored (wine) glasses? I, for one, have been finding great pleasure in dining al fresco with a dry Rosé in hand. They are refreshing and pair well with so many flavors of food. They even pair well with another glass!

Here are some of my favorites (so far) this year. Fun fact: the first four are all from female winemakers.

- Elena Walch 2019 Rosé is from the Alpine region of Northern Italy: Alto Adige. This wine has taken a different direction this vintage with less skin contact (less color and extraction) than ever before. It is light pink and full of minerality and freshness. It is comprised of Merlot, Lagrein and Pinot Noir. This one will leave you pondering all of the subtle nuances found in the glass.
- J Dusi 2019 Rosé is from Paso Robles, California. Carignane and Grenache are the stars here, making this light pink wine flush with strawberry, rhubarb, minerality and a touch of cream on the finish. This wine is certain to please most palates.

- Yamhill 2019 Rosé of Pinot Noir is from Willamette Valley, Oregon. This beauty is fresh and fruity! Strawberries with a dollop of cream and plenty of acidity to make your mouth water and reach for another sip. This wins the "Pool Wine" title again this year.
- Middle Earth 2019 Rosé is from Nelson, New Zealand. Nelson is at the top of the South Island, hence the name, Middle Earth. This wine is made from 100% Pinot Meunier - how cool is that!? With flavors of pomegranate and melon, it feels so fresh and so clean on the palate. I think it's time to smoke some salmon and have a picnic in the backyard with this one.
- Zinke 2019 Rosé from the Central Coast of California is made from 100% Grenache. You will find zippy acidity, watermelon, hibiscus and a palate that has a little volume due to some aging in concrete eggs and neutral oak barrels. Michael Zinke suggests pairing with Oysters, Fried Chicken (heck, yes!), Crab cakes, shrimp and pickled watermelon rind.

The Rambler

One of the benefits of modeling systems is that they allow us to predict what is going to happen.

We take for granted that when a space craft is launched, it will arrive at its expected destination. The modelling behind space craft is based on the laws of physics.

We are used to having some idea what the weather will be a few days from now. The modelling here is based on a huge number of weather stations around the world, many satellites dedicated to observing weather from above and a knowledge of the earth's topology and the position of the sun and moon. All this data is tied together with fluid dynamic and thermodynamic models. It's a complex task that is not as precise as we would like, but it helps with planning.

The modelling of the COVID-19 pandemic produces results that look authoritative and are presented as such - because it's all we have. Climbing into the "official model", I can drill down to find a prediction that the Arizona peak death rate will be 28 per day on April 27, with an expected total death rate of 974. Yesterday the rate was 19 with a total of 108. The problem with the modelling is that it is based on so little data. We don't know how many people have it or how many people have had it. Four weeks ago I expected that we would know more. We don't. Better modelling does not make up for its shaky foundation.

What to do? For now, everything is tactical.
- Worry about overloading hospitals. Sneeze or cough into your elbow, wash your hands a lot, and now, CDC guidelines suggest wearing a face mask (a bandana will do) when outside of your house.
- If you are sick, stay home, warn everyone you had contact with.

- If you are out of toilet paper, you may have luck buying some when you do take out food. Restaurants have commercial rolls not supplied to supermarkets and it's not getting much use at the moment.
- Take an empty carafe or growler when you go to pick up food. If there is wine or beer on tap - take out is the only way for them to sell it.

This is scary. Like clinging to a tree branch that is being swept down a swollen river. Try not to spill your drink!

Here's to having more facts in the next month.

Cheers,

Richard and Laurie
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