Orangewood Wines

Small Wineries, Great Wines

Orangewood Wines' Newsletter

Volume 4 Issue 3 October 19, 2010

Introduction

This month we are going to exercise our editorial prerogative to revert to a Varietal rather than a Term for our monthly educational section. Our rambling is also more personal than business; you have been warned.

Box Score

New Restaurants: New Sales People New Wineries New Retail/Wine Bar Outlets	6 0 0 2
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Contents

New Restaurants

New Retail/Wine Bar Outlets

Wine Varietal of the Month - Moscato

Rambling

New Restaurants

129 1/2 An American Jazz Grille

129 1/2 North Cortez Street, Prescott, AZ 86301 (928) 443-9292

Lonesome Valley Bistro & Wine Bar

6546 East 2nd Street, Suite B Prescott Valley, AZ 86314 (928) 772-2726

Pine Cone Inn

1245 White Spar Road, Prescott, AZ 86303 (928) 445-2970

Rico's American Grill

Pointe Hilton at Squaw Peak 7677 North 16th Street, Phoenix, Arizona 85020 (602) 866-6350

Westin La Paloma

3800 East Sunrise Drive, Tucson, AZ 85718 (520) 742-6000

Zona 78

78 W. River Road, Tucson, AZ 85704 (520) 888-7878

New Retail/Wine Bar Outlets

Rincon Market

2513 East 6th Street, Tucson, AZ 85716 (520) 327-6653

Vino Loco

22 East Birch Street, Suite 1 Flagstaff, AZ 86001 (928) 226-1764

Wine Varietal of the Month - Moscato

Moscato is the Italian name of a grape found in many grape growing regions around the world. Elsewhere known as Muscat, Muscatel, Moscatel, Muskateller and Sárgamuskotály. And it comes in colours white, gold, orange, brown and black. So given all the name and color combinations it's a confusing subject. In Italy it is primarily found in the Piedmont (foot hills, remember) area in the north. The wine there is primarily Bianco and is made into a variety of styles of wine from syrupy dessert wines to light refreshing aperitivo. All the wines we have tried that include Moscato have a very floral nose. What flowers are they? We don't know, as we usually deal with fruit aromas, however, to me it smells exactly like the elderflower champagne my parents made when I was knee high to a grasshopper. That is, around 5 years old. I recall our weekend nature walk along the canals of Birmingham (England) looking for elderflowers. The flowers were soaked in a bucket of sugar water for a day or so then put in bottles. In a week this fizzy stuff that smells just like a Moscato was ready to be drunk. Which reminds me, more than a few Moscato wines have some frizzante (bubble) included. Moscato takes me back there every time. Wonderful. Wine as a memory jogger. But that's the next section. So a floral nose, fruit flavors and finish. The mouth feel will vary from wine to wine, viscous to light but always fruity.

Orangewood has two Moscato wines: Vino Noceto Frivolo. Enotria Moscato

Rambling

Recently Laurie and I celebrated our 25th Wedding Anniversary. Gosh, the time passes quickly. As we reflected on the 25 years, we were amazed that we had no inkling of where we would be and what we would be doing. Not a clue. Professionally, we were both engineers for a large corporation. Since then we have transitioned (voluntarily) to be self employed. We have consulted and started a wine business (and begun writing Newsletters). Recreationally, we have skied (mostly in Telluride), traveled (Hawaii, UK, Italy and Spain), hiked and rafted the Grand Canyon, run 3k, 5k, 10k and half marathons, ridden horses and now own 3 horses. Residentially, we have lived in 4 places. Two of them "we" built and our current place we extensively remodeled. Medically we have both survived serious illnesses (Laurie survived thyroid cancer, I survived polymyalgia rheumatica). Transportationally, we started with two vehicles, bought 12 more and currently have 4. This includes delivery vehicles. Accidentally, we survived one serious crash.

What does this tell us about the next 25 years? We haven't a clue!

The Rambler rambles on...

Contact Information

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