

# Orangewood Wines

*Small Wineries, Great Wines*

## Orangewood Wines' Newsletter

Volume 4 Issue 37 March 15, 2014

### Introduction

OK, I skipped February. No excuses. January broke all records and we were at white knuckle growth rates. Fortunately, sanity struck in February and we are overall at sustainable expansion.

### Contents

- Introduction
- New Restaurants
- New Wine Stores/Wine Bars
- Wine Topic of the Month – Wine Pairings
- Rambling

### New Restaurants

#### [The Asylum](#)

200 Hill Street,  
Jerome, AZ 86331  
(928) 639-3197

#### [Giuseppe's Ristorante Italiano](#)

6060 North Oracle Road ·  
Tucson, AZ 85704  
(520) 505-4187

#### [Hooligan's Pub](#)

112 South Montezuma Street,  
Prescott, AZ 86303  
(928) 771 0997

#### [Manzanita Restaurant](#)

11425 East Cornville Road,  
Cornville, AZ 86325  
(928) 634-8851

### **Olive & Ivy – Restaurant + Marketplace**

7135 East Camelback Road. #195  
Scottsdale AZ 85251  
(480) 751-2200

### **Paradise Valley Country Club**

7101 N Tatum Blvd,  
Paradise Valley, AZ 85253  
(602) 840-8100

### **Rendezvous in Old Town**

777 North Main Street,  
Cottonwood, AZ 86326  
(928) 634-3777

### **Z's Asian Fusion**

6554 East Cave Creek Road ·  
Cave Creek, AZ 85331  
(480) 489-7055

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

### **French Grocery**

5345 North 7th Avenue  
Phoenix, AZ 85013  
(602) 277-0101

### **Unplugged**

118 East Congress Street,  
Tucson, AZ 85701  
(520) 884-1800

### **The Whining Pig**

1612 E Bethany Home Rd  
Phoenix, AZ 85016  
(602) 633-2134

## Wine Topic of the Month: Wine Pairings

We are in the midst of wine maker dinner season, or so it seems. I have some thoughts about how food goes with wine, or vice versa, for those who like their vice that way.

One way to approach a wine maker dinner is to pick the courses from the regular menu that look as if they might fit with the wines being poured. Chardonnay with the lobster, Cabernet with the steak – that kind of thing. This is a pretty lazy way to go about it, and the restaurants we deal with try to tailor their meals to work well with the wines from the featured winery. The chefs will try the wines, identify the flavours and textures, and try to put together components of a course that will complement them. How do they do this? Beats me! Flavours and textures are their expertise. What I do know is that when they get it right, the combination is stunning. You try the wine...pretty good, you try the food...pretty good; then you try both and a miracle occurs in your mouth. I remember my first amazing pairing of a particular pinot noir with a little blue cheese. The fact that I remember my reaction from many years ago attests to the synergy of the wine and cheese. Kevin Binkley is a master of this type of wine dinner. We have been working with him, together with Julie Johnson of Tres Sabores, for several years. You just missed that dinner. Coming up shortly is the Binkley's Frank Family Vineyards 7<sup>th</sup> annual dinner. I'll see you there.

Another way to approach a dinner is what we tried at the recent First Press Arizona dinner. There were 30 tables, all with the same menu but with different wineries featured at each table. The goal of the menu selection was to have wine friendly components on each dish. Not bland food, but serious meats, vegetables and sauces. The wineries knew ahead of time what the menu was and could pick their best pairings. Then at the dinner it became an exploration of which components or combination of components of the dish worked, or did not work, with the selected wine, guided by the winemaker, who is also a flavour maven. At some tables the dinner prompted serious thoughts about the combinations. This wine works with the sauce, for example, but not so much with the asparagus.

Yet another way is to design a wine with a particular dish in mind. Mark Davidowski was the proprietor of a wine shop in San Diego for several years. He found customers coming in after they had picked up their groceries and asking for recommendations for wine to go with the planned meal. One challenge was what to pair with tri-tip. Eventually, he decided to make wine and set out to have a blend that went exactly with tri-tip. He has the same kind of targeted approach for all the wines from Hiatus Cellars. I am tempted to visit his wines first and the grocery second.

I have mentioned different ways of thinking about wine pairings, but what I am hoping is that you will *think* about wine pairing. Jim Wallace told me long ago that the difference between drinking and tasting is thinking. Wine can be so wonderful, and even more so with well chosen food. Experiment with your favourite wines and favourite foods, and I bet you will find some favourite pairings and have more adventurous thoughts about the possibilities, too. Yum!

## Rambling

We seem to be hiking the Grand Canyon every February. It's a bit of a rut, but what a great rut. Last year we were equipped with crampons and glad to have them. This year we hiked down in t-shirts and festive thongs because it was so warm. Well, maybe not that warm. We are a group of wine drinkers with a hiking problem so, as usual, we hiked down with some wine. For three evenings we explored wines from one winery (this year Jeff Runquist); wines of one type (red blends: Cornerstone, Hiatus Cellars, Jeff Runquist and Tres Sabores) and, of course, a selection of Cabernet Sauvignons (Bello Family, Brookdale, Frank Family and Ahnfeldt.) It is always fun to remind ourselves how different these wines are from one another.

The Rambler rambles on...

Cheers,

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

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