Orangewood Wines

Small Wineries, Great Wines

Orangewood Wines' Newsletter

Volume 4 Issue 4 December 13, 2010

Introduction

I hope that you all had a Happy Thanksgiving and survived Black Friday and Cyber Monday. In lieu of actual cards, we at Orangewood Wines would like to wish you a Merry Christmas and a Happy, Healthy and Prosperous New Year.

Box Score

New Restaurants:	8
New Retail/Wine Bar Outlets	2
New Wineries/Importers	0
New Sales People	0

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New Restaurants

Arrowhead Country Club 19888 North 73rd Avenue Glendale, AZ 85308

(623) 561-9600

Ciao Bella

2255 South 4th Avenue Yuma, AZ 85364 (928) 783-3900

Maizie's Café & Bistro

4750 North Central Avenue Phoenix AZ 85012 (602) 274-2828

Monk's

123 North Cortez Street, Prescott, AZ 86301 (928) 443-8587

Monti's La Casa Vieja

100 South Mill Avenue, Tempe, AZ 85281 (480) 967-7594

Morton's

The Shops at the Esplanade 2501 E. Camelback Rd. Phoenix, AZ 85016 Phone: 602-955-9577

15233 N. Kierland Boulevard Scottsdale, AZ 85254 Phone: 480-951-4440

Oracle Inn

305 East American Avenue, Oracle, AZ 85623 (520) 896-3333

New Retail/Wine Bar Outlets

Liquor Barn

17257 East Spring Valley Road, Mayer, AZ 86333 (928) 632-4267

Time Market

444 East University Boulevard, Tucson, AZ 85705 (520) 622-0761

Wine Hint of the Month – Storing Glasses

I have been searching for a varietal or wine term that I could describe quickly. I thought I had one with "Corked" in the last issue, but I was way wrong. This month I will share something that I learned a couple of days ago when Patty Green (of Patricia Green Cellars) was here. We were setting up to do a stand up tasting. After opening the wine, she took an empty glass and sniffed it. This is a great idea. If the empty glass has a strange smell, it will not enhance your wine tasting experience one bit, and sniffing the empty glass shows a certain "je ne sais quoi" about your wine savvy. Patty then noted that she wished people did not store glasses upside down. This guarantees they will capture any smells from the box or shelf where they are stored. This was news to me. It's obvious when you think about it, but at least one person learned something – that would be me.

Rambling

You are probably not wondering why you didn't see a newsletter in November, but if you are, the answer is that I didn't write one. Well, I did write one, but I didn't get it in shape quickly enough to send in November. I have lots of excuses, but this is a ramble so I will let you know what I was up to.

One week I was in California catching up with people and places that I had not met and been to, respectively. I saw a small winery and a large custom crush facility. I heard of successful harvests and disastrous ones. I had conversations about the economy and where it might be and where it might be going. I watched my daughter, Debby, coach my Grandson, Calvin, in their final weekend of soccer; and watched my son-in-law, Mike, do the same with my other Grandson, Tobias. What else, oh yes, I drank a little wine here and there. Despite being there for a week, I went for quality visits. I stayed and visited in Napa, visited Sonoma another day and Mendocino the last day. I covered a total of 5 wineries. I know some of you can get to 10 wineries in a day, more power to you.

Thanksgiving Day also coincided with Iggy's (Laurie's Dad) 90th Birthday. We flew to Columbus, Ohio, to help him celebrate. To what do we attribute his longevity? We don't know for sure, but we took along a case of what we think may have contributed. Your mileage may vary.

The week of Thanksgiving also marked the admission of our warehouse manager and delivery guy to hospital. He had an undisclosed gland removed and is now fit, well and delivering wine again.

After Thanksgiving, Laurie and I drove to the frozen Tundra of Prescott to purchase another horse. This horse was introduced to the world by our man in Prescott's significant other, Miramae, seven years ago. Pistolero seems happy to be in the warmth of Cave Creek and is working to figure out his place in the herd's hierarchy.

Finally, looking back on the year at Orangewood...it has been a roller coaster. This was not the year of surviving that summarized 2009, but it was one for caution. We are doing better, though how much to attribute to our growth, the economic recovery or some of our competitors' demises is not clear.

...the rambler rambles on...

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