

Subject: Oranewood Wines Newsletter - Volume 3, Issue 39 – June 19, 2010

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Introduction

This month the “Varietal of the Month” has morphed into the “Wine Terminology of the Month”. We hope that you enjoy the expanded definition.

We recently combed through the list of customers on our website, removing those that had not bought from us in a while. Two of those customers came back. They will go back on the website and they appear as New below. Welcome back.

Box Score

New Restaurants:	5
New Retail/Wine Bar Outlets	0
New Wineries	0
New Sales Consultants	1
New Delivery Person	1

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New Restaurants

[Crave Café at Montelucia](#)

4949 East Lincoln Drive,
Scottsdale, AZ 85253
(480) 627-3200

[Forest Highlands Golf](#)

657 Forest Highlands
Flagstaff, AZ 86001
(928) 525-5200

[Gianfranco Ristorante](#)

10434 East Jomax Road,
Scottsdale, AZ 85262
(480) 585-6969

[Olive and Ivy Restaurant](#)

7135 East Camelback Road Suite 195 ·
Scottsdale, AZ 85251
(480) 751-2200

[Sushi Roku](#)

7277 E Camelback Rd ·
Scottsdale, AZ 85251
(480) 970-2121

New Sales Person – Paula Argiropoulos

Paula is a graduate of the Amante-Divine collapse. While she is working on developing her newly formed brokerage business – Swirl Wine Marketing – she is providing advice and counsel and doing some selling for Orangewood.

New Delivery Person – Mandy Lobert-Skinner

I have known Mandy for a long time. She used to be with Paso Fino Distributors until they went under, then she was with Amante-Divine until recently. She has a lot of knowledge about the mechanics of the wine business and has the understanding of customer service that is a requirement for this business. I understand she is also a piano teacher, so if someone is in need of lessons... mandy@orangewoodwines.com

Wine Terminology of the Month – Yeast

We all know that if we take a packet of yeast, mix it up with some warm water and sugar, we'll soon see some bubbles. We may have seen this done in a science class or a bread making class. Wine making uses the same process: yeast, a single cell fungus, converts sugar into carbon dioxide and alcohol. In bread-making the alcohol evaporates, in wine making the carbon dioxide (CO₂) bubbles off – unless we are making champagne. In addition to the CO₂ and alcohol, the yeast doubles every few minutes. Wow.

That's the easy part. It turns out that yeast is not just yeast. It is a category of fungi that has perhaps 150,000 variations or "strains". And while all of them convert sugar to alcohol and CO₂, they have other characteristics that can be better or worse for wine making. So while making pizza dough requires a quick trip to your local grocery store to pick up a packet of yeast, making wine requires some thought on the part of the winemaker. First is whether to use the yeast that dusts the grape as it grows. That's right, take a bunch of grapes and stomp on them, there is enough yeast to allow the grapes to ferment and become alcoholic. Some winemakers do exactly that, well not the stomping part. They rely on what they call "native yeast". Many "native yeasts" make unpleasant wine. The winemakers call them "wild" yeast. Winemakers with unpleasant native yeasts have two problems: first, to select a strain of yeast that is suitable for the wine they are making, and, second, to inhibit the wild yeast. How do they select a strain of yeast? Over the years microbiologists have isolated certain yeast strains because they were found to have specific desirable traits. Some produced smoother fermentations; others were more tolerant of alcohol, acidity or CO₂ pressure. Some could grow at cold temperatures; some settled well and were easy to get rid of after fermentations finished. For example, a winemaker might choose the "Epernay" strain for a given fermentation. He or she believes it ferments smoothly at varying temperatures, adds a pleasant yeastiness to the wine and doesn't produce hydrogen sulfide (H₂S) off-flavors. Maybe the yeast settles to the bottom of the tank quickly when the fermentation is dry, making it easy to clarify the new wine. The winemaker goes to the catalogue or website of a commercial yeast supplier, selects a strain of yeast and orders some. Now the winemaker has the yeast they want to use, but what to do with the "wild" yeast. It turns out that yeast growth is initially inhibited by sulfur dioxide (SO₂), but within a few days it becomes acclimatized to it and can ferment normally. At the request of wine-makers, commercial yeast producers acclimatize their cultured wine yeasts to 50-60 parts per million (ppm) of SO₂. These commercial cultures are able to begin fermenting immediately even though SO₂ has been added to grapes during crushing. When grapes are crushed, 30-50 ppm SO₂ is added, which inhibits growth of the wild yeast and bacteria. While the wild yeast is in shock, the growth of the acclimated cultured yeast surges forward, doubling its population every few minutes. By the time the wild yeast recovers from the initial shock of the added SO₂, it finds itself overwhelmed by the massive amount of cultured yeast. The yeast is essential to fermentation which will continue, all things being equal, like temperature, until all the sugar is converted. No sugar in the wine – it's dry. The yeast still has some value. It is now called "the Lees". And for a moment at least the wine is sitting "Sur lee" on the dead yeast. But enough terminology for this month, I feel a ramble coming on!

Rambling

Jim and I reviewed the Varietal of the Month write ups that we had done over the last several issues and realized that while there are many more varieties we could describe, we are running out of the ones that either are main stream or at least within sight of the mainstream. Wanting to continue wine education, we have decided to broaden the category to try to demystify other aspects of wine and winemaking. We are thinking of such things as “barrels” and “yeast” and “racking” and “malolactic fermentation” that are tossed around casually, yet involve important aspects of wine making upon which we hope to shed a little light.

When Laurie and I were building a house, our contractor would send us off on missions each week to select door knobs, bathroom fixtures or whatever it was that was coming up in the construction. I guess I thought things like door knobs just showed up with the door. After some research we learned that there are catalogues of the things of all shapes, materials, colors – and costs. More interesting was that when I visited a place after that, I found I was interested in what door knobs were installed. My eyes were opened to the appreciation of the design details of buildings as well as the overall result. Our intention with the Terminology of the Month is to open your eyes to some of the aspects of winemaking, allowing you to appreciate the wine for more than its benefit to your heart, health and disposition. I suspect that’s what education is...

Laurie and I had an actual ramble in May. After several weeks of extended training we joined with 18 other people and headed to the North Rim of the Grand Canyon. We also took along 2 ½ cases of wine. Included in the cases were wines from Alysian, Frank Family, Scott and Jana Harvey, Icaria Creek, Kestrel, J. Kirkwood and Mantra. After a tasting at the North Rim, we took the remainder down for the 2 days at Phantom Ranch where we had two targeted tastings. This has become something of a tradition for this group. Swirling and sniffing beside the rushing Bright Angel Creek surrounded by mile high walls of the Grand Canyon in the company of friends is definitely worth the training and effort. Our exit was to the South Rim. Laurie and I took a new route, rather than the Kaibab ridge trail or the Bright Angel drainage trail. We started on Kaibab then hiked the Tonto trail to Bright Angel for the remainder. I had expected Tonto would be a contour trail since it crossed the Tonto Plateau. This plateau, however, does not qualify as flat in my book. This new route took an extra 2 hours for the extra 4 miles, but there was still beer at the Bright Angel Lodge when we got there.

...the rambler rambles on...

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