

QUADY ★ NORTH



Card Carrier

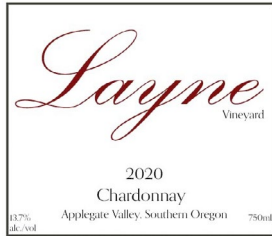
December 2022

Wine Club Selections for the Card Carrier

The 2022 Harvest is in. Most lots are pressed and off to barrel. In the cellar, an air of resolute calm has replaced the frenetic pace that was the norm only a few weeks before. October 21st was the day. On that day, we brought in the last of the fruit just ahead of the year's first winter storm. (This is, by the way, entirely in keeping with typical Oregon harvest drama. I'll never forget 2011, where we harvested the Troon Front Zinfandel just ahead of a small snowstorm). The vintage was an unqualified success. If there are any regrets, I regret that we didn't have more of it. Spring frosts and consecutive years of drought certainly took a toll on yields, but I think we lost more to the pair of black bears that shared a fondness for Viognier and Cabernet Franc. Next week, we give our thanks. As I sit here writing and reflecting on the vintage, I find much to be thankful for. It takes a lot to bring in a harvest – planning, logistics, tools, trucks, equipment. However, in the end, it's about people. Why do we make great wine? It's because we have the best people. We have Avelino Camacho, who in his 65th year, is always in the vines before dawn. We have Kevin Breck, "Master of the Press", with his razor sharp wit. We have Bryan Schelander, flatbed driver plus, who hauled over 200 tons back and forth across the valley and up and down the state. And, we have great growers, like the Laynes, Hedges and Jim Castellano, who'll troubleshoot the electronics on your shaker table on the same day he brings in your Syrah. There are so many more, I am grateful for each one.

Enjoy,
Herb Quady

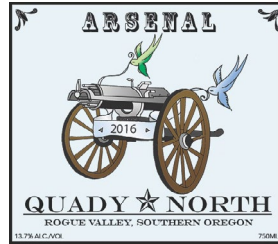
Your Wines



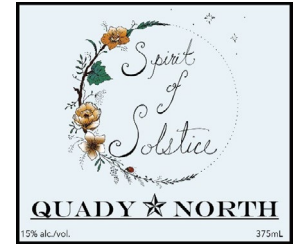
Chardonnay
Layne Vineyard



Brut Sparkling
Layne Vineyard



Arsenal
Rogue Valley



Spirit of Solstice
Applegate Valley

2020 Chardonnay Layne Vineyard

Applegate Valley, Southern Oregon

\$35/\$28 (Underground)



“Glass of Layne Chardonnay?”

This is how Jorden Williams, tasting room associate, has begun greeting me in the times that I’m in the tasting room, where I’ll occasionally have a glass while meeting with a client or a guest. Apparently I’ve got a “usual” now, and it’s this wine. Here’s the thing. I’m all about floral Viognier, fun and complex white Rhōnes and racy Rieslings, but I guess I’m a sucker for a really good Chardonnay. The 2020 Layne Chardonnay has it going on. Super sexy barrels, old vine pedigree, sur lie action, yada yada yada.... Basically, let’s just say we did everything right and it shows. The fancy oak is doing its part, but it’s so well integrated, the only reason I know that there’s fancy oak is because I saw the bill from the coo-perage. All the edges are soft. There’s a slight oiliness, like the type you get when soft butter meets warm bread. But, the finish, the finish is tight. Nothing is forced here, it’s just working, on many levels. All I can say is, you’re welcome, and I’m making sure that there’s plenty set aside for me.

2019 Sparkling Wine, Layne Vineyard

Applegate Valley, Southern Oregon
\$39.00/\$31.20

Meloney and I have begun to enjoy sparkling wine on afternoons and evenings of days that are not listed as holidays on any official calendars. This is decadence at a very high level, I realize, but it's a habit that I'm inclined to maintain at the expense of other budget line items, like streaming services or automobile maintenance.

With this release, you have the privilege to enjoy the fruit of 5 years of effort, beginning with the grafting of Pinot Meunier and Pinot Noir at Layne in 2017, which led to that first harvest in 2019, and the ultimate release of this wine, our first made in the style of Champagne. I can tell you, that Meloney and I have been sampling this along the way, all in your best interest of course, making sure



Cheese & bits procured at the Oregon Cheese Cave in Phoenix.

Mélodie has a wide range of offerings, custom platters, breads prepared by Philippe the Baker, and so much more. Go visit and enjoy!

that things were truly progressing along according to plan. With foil and label diligently applied in time for the holidays, this wine is truly ready and guaranteed to please. Make sure to secure enough not just for New Year's eve, but for the third Tuesday in March and the last Monday in August, when it will truly be appreciated.

2016 Arsenal

Rogue Valley, Southern Oregon
\$42/\$33.60

You can assault the battlements, tear apart our lineup of wines, but we'll always have the Arsenal, our big gun, in reserve. This is a wine that would resist any siege of time, built to perform under duress. The Arsenal is our blend of Cabernet Franc, Merlot, Malbec and Cabernet Sauvignon. It starts out rich and tannic and ends pretty and polished.

We call 2016 the “golden” vintage. It was neither too warm nor too cool. It was dry, even, and extended late into October. Everything got ripe. 2016 was a great year for the Arsenal. Even the British soccer team of the same name won the FA cup, for a record 13th time...not that we're a fan.

We don't always pull out the Arsenal. Our Syrahs, Rose's, and blends certainly see a lot more time in glasses, but this is a wine that is near to the heart and one that generates a lot of pride. I like to think of this wine as one that lingers in cellars for some time, pulled out at Christmas dinner or Thanksgiving, alongside other very worthy bottlings. I'd like to think that it would impress more than one skeptic, would go well with stuffing, and live up to the lamb.



Look out for Library offerings of Arsenal.

Spirit of Solstice, NV

Applegate Valley, Southern Oregon

\$22/\$17.60

Our Quince tree, usually the most reliable producer in our small orchard, gave all of 5 quinces this year, another victim of that late spring frost.* We picked those a couple weeks ago so that we could make membrillo, one of our annual holiday traditions.

Firmer than Quince paste, and maybe slightly sweeter, it joins the ranks of homemade winter delicacies like pumpkin empanadas that are strong favorites in our home. Both membrillo and pumpkin empanadas are delicious with the Solstice.

Our Spirit of Solstice is an infused wine made with cinnamon, cassia, clove, orange peel and ginger. It was inspired by a wine that I made for friends and family when I was a student at Fresno State. This year, on the Saturday after Thanksgiving, I had one of my favorite moments of the holiday, with my oldest daughters home from university, we enjoyed a glass of Solstice, and ate cheese, pie, and membrillo late into the evening over a highly contentious game of Catan.



Quince harvest from prior years.

*Props to Evan Short, farmer, neighbor and harvest crew member, who donated his own Quinces to the cause this year.

A gift for you

A pair of cork coasters. Leave them on the end table, your Mom will be impressed. We tried them out and they will keep you golden, from bubbles to your favorite Vya vermouth cocktail, straight on to dinner and through to Starboard. Cheers, you're welcome.

Predictably, winemakers obsess about every detail of the process. This is especially true about “closures”, the mechanism by which we seal the wine at the point of bottling. (Assuming one chooses to bottle, of course, since bags and cans are also viable choices). Aluminum screwcaps have many advantages, the primary one being a zero chance of TCA, (tri-chloro-anisole, the compound responsible for cork taint). However, at the end of the day, cork remains the preferred choice for most fine red wines. Why has cork persisted in popularity, despite the risk of cork taint? There are a couple of reasons. First, cork is a renewable resource, sustainably harvested from trees in Portugal, Spain, Corsica and Northern Africa.

Second, corks allow for the transfer of oxygen through the bottle to the wine over time. When the cork is compressed and inserted into the bottle at bottling, oxygen in the cork cells are literally squeezed out into the headspace of the wine, and ultimately absorbed into the wine. In the short term, this can give the wine a “shock,” but in bigger red wines, like Syrah, it's also needed to maintain a certain oxygen balance in the wine, encouraging pleasant aromas to form over unpleasant aromas and for tannins to chain up and soften. Cork: good for a lot of stuff, wine, coasters, sandals...

