

# QUADY NORTH

## VINEYARDS AND WINERY

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## Back to the land

There's nothing like the springtime sensation of watching your grass grow in real time to spur one into action. After a long and wet winter, I saw bud break across the vineyard on April 29<sup>th</sup>, almost three weeks later than last year, and about 11 days later than average. In the future, the winter of 2022-2023 will certainly have names like "miracle" attached to it, as it ended a five-year drought in just one season and refilled reservoirs across the West Coast. Last night, I could hear the usually quiet and lazy Applegate River rushing in the distance, as managers released water from Applegate Lake to make room for record snow melt.

Between a rainy Oregon winter and a busy bottling season, there was little opportunity to work the estate until now. Last week, with the coming of warmer weather and longer days, I felt like I needed to start all pending projects at once. Drip system maintenance? Check. Spring fertilization? Check. Mow, till, sucker....the list goes on.

The most exciting project of the year is the replanting of Eevee's Vineyard. We removed the vineyard after the 2021 harvest, having realized that the Red Blotch virus, which came in with infected nursery stock, had established itself to a point where I could not effectively fight back against it by removing infected vines. The only cure, for the long term, was to remove the whole vineyard, let it go fallow for a year, and then replant with tested material. The hardest day was the day that I made the decision to remove the vineyard. We had planted it on the day that Serafina Eevee was born, after all. Each successive day was a little easier, as it was closer to the point when we would replant. Now, we are in the last stages of preparation, with forty tons of Dolomite<sup>1</sup> and 80 yards of organic dairy manure<sup>2</sup>, ready to spread.

## FELLOW TRAVELER

### YOUR WINES FOR MAY 2023

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#### 2022 PET-NAT

A naturally sparkling wine from Vermentino and Orange Muscat. Made a la *Methodo Ancienne*

#### 2022 ROSÉ OF CABERNET FRANC

Bright and fresh, equal parts geeky and sublime, quirky and comforting.

#### 2019 MALBEC

Plush and approachable with lots of dark fruit.

#### 2019 CABERNET FRANC of MAE'S VINEYARD

Textured and rich, with notes of black plum. A rare offering from the Estate Vineyard.

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<sup>1</sup> Calcium Magnesium Carbonate, a form of limestone. Dolomite raises soil pH and helps make nutrients more available to the plant. Vines use calcium to help in water and nutrient transport.

<sup>2</sup> Inoculated with Bokashi, a type of bacteria that ferments organic material instead of decomposing. This makes nutrients more available. Neighbor Evan Short of Southern Oregon Bokashi, created the inoculation and made the addition.

## *The Return of Eevee's Vineyard*

Eevee's will be replanted to support our growing Rhône programs, including our Syrah, GSM, Pistoleta and Rosé. We'll get Counoise and Grenache Blanc back in the mix, and add a new variety for us, Grenache Gris. Grenache Gris is a lightly colored variant of Grenache Noir, and can be used for white or rosé. Visitors to the winery will be able to watch the vineyard develop over time, and in just three years, we'll be harvesting fruit again, with wines from the vineyard ready before Serafina Eevee comes of age.



Photo Credit: Ross Maloof

## *Wine Club Selections for the Fellow Traveler and Card Carrier*

I'm not a big believer in signs from the universe, or Astrology (after all, I'm a Sagittarius, and we're skeptical). However, I can appreciate the power of connections. A good wine can make a connection with the drinker, or between people, granting pleasure and interest, and stimulating conversation. Aromas and flavors in wine can also bring back powerful sensory memories. My own relationship with wine began in my childhood, where my father grew many types of fruits and vegetables and loved to cook and pair meals with wine. Over the years, working in this small valley, on the edge of the West Coast wine world, I have been privileged to make strong connections with many growers and fellow winemakers. I've learned that wines are the product of the people who made them, and their own connections to each other.

Enjoy,

Herb Quady

## 2022 Chelsea Rose Pet-Nat

Our "Chelsea Rose" *Petillant-Naturel* has, from the beginning, been a blend of Orange Muscat from our own Mae's Vineyard and Vermentino from the Layne Vineyard. Roger and Barrie Layne planted their first vines in 1973, ultimately establishing one of Oregon's finest vineyards. I first met the Layne's in 2004 and have been working with the family ever since. Roger was a consistent supporter of mine, but he also gave me lots of advice, perspective, and, as someone who gained his enjoyment by creating and repairing things, rather than by consuming them, he was a fantastic example to me of a life well lived.

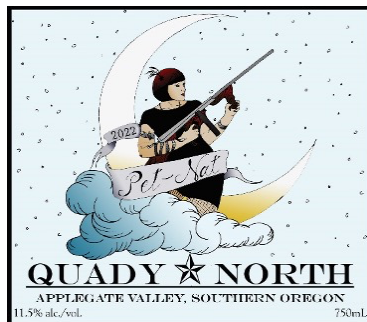


In the first month of this year, Roger passed away.<sup>3</sup> He worked every harvest, including his last. He was always quick with a smile and a hug, a laugh, and words of encouragement. He was one of the really good ones.

We have created a line of wines under the Layne Vineyard, honoring that initial planting. I'm glad we have those wines, but I'm equally glad that we produce this wine, made with fruit from both our vineyards. It's one more thing that I have that connects us. Our *Pet-Nat* captures the effervescence made by the initial primary fermentation, in the style of the first sparkling wines. Lively, and bursting with fruit, it never fails to bring a smile to anyone who tries it.

2022 Chelsea Rose Pet-Nat  
Applegate Valley, Southern  
Oregon

\$29/\$23.20



## Pet-Nat vs. Methode



Pet-Nat is American shorthand for *Petillant Naturel* (naturally sparkling). This method (also called *Methode Ancienne*) of making sparkling wine differs from the more common *Methode Champenoise*.

The bubbles in Pet-Nat are made during primary fermentation, as yeast consume the sugar naturally present in the grape juice at harvest. We simply bottle the juice before the fermentation is completely finished, so that the final bubbles are made under pressure in the bottle. In *Methode Champenoise*, the wine is allowed to go completely dry, and aged in barrel, sometimes for years, before the fermentation is restarted by adding sugar and yeast and carefully building up a culture.

We disgorge our Pet-Nat, removing some of the yeast and sediment, but it is normal for some sediment to remain. Simply leave it in the bottom of the bottle after pouring.

## Fun Fact

Chelsea Rose, a historical archeologist and research faculty member at Southern Oregon University has a JPR podcast! Check it out [here](#)

<sup>3</sup> Roger is survived by his sons Courtney and Cameron, who both grew up in the vineyard. Cameron has taken over the management of the estate and we are fortunate to be able to continue our partnership with him and his Aunt Annie.



## 2022 Rosé of Cabernet Franc

Back in the lineup, after a 10 year hiatus, is our Rosé of Cabernet Franc. We made this wine in 2011 and 2012, part of a long line of small lot alternate Rosé offerings that have included single varietal Counoise, Grenache, and even Mourvèdre.<sup>4</sup>

Why the gap? In 2013, because of Meloney's love of pink sparkling wines, I diverted our Franc to make our first Methode Champenoise wine, the "Q-Vée." It wasn't until 2022 that a new source of fruit, grafted over specifically for Rosé and sparkling, came into bearing.

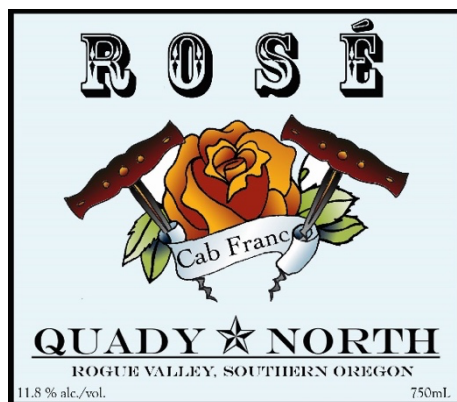
This site, farmed by Richard Kelly near Eagle Point, is trellised in the "V" style that I am so fond of. The catch wires are spread apart at the top of the trellis, by about 24", allowing some shading of the fruit. This shading is very important for both sparkling and Rosé as it prevents skins from thickening and developing excess tannin, which can be a problem in Rosés made from Bordeaux varieties.

Although not specifically named, Malbec plays an important role in this Rosé. Co-fermented with the Franc, the Malbec adds color and some mid-palate fleshiness that offsets Franc's natural raciness. Like the Grenache and Counoise before, this is definitely the house favorite. It's equal parts geeky and sublime, quirky and comforting.

2022 Rosé of  
Cabernet Franc

Rogue Valley,  
Southern Oregon

\$19.50/\$15.60



### Fun Fact

As a student at Cal State University Fresno, Herb was in charge of the University Winery's Rosé project. The final blend had 12 different varieties, and was mostly Zinfandel and Barbera. It was awarded "Best Rosé" at the New World International Wine Festival in 2002.

## The War of the Rosés

A very short history of Pink Wine in  
America

Americans came relatively late to the Rosé game, with the first popular pink wine made from Zinfandel by Bob Trinchero at Sutter Home in the mid 1970's. The story goes that Bob's main goal was not to make a rosé, but rather to make a richer Zinfandel by removing some of the juice from the skins after harvest. With less juice on the same skins, the juice would be richer and darker. The resulting pink wine didn't quite finish fermenting, and was a little sweet. They called it "White Zinfandel," and it became extremely popular. Eventually, there wasn't enough Zinfandel planted, and other varieties were used. Once marketers got involved, they came up with a new name for the wine style: "Blush."

Most Rosés were sweet until the 1990's, when Tony Soter of Etude and Randall Graham of Bonny Doon, among others, first started releasing dry versions of the wine, more in the style of the wines they had enjoyed in France. Many others followed suit, and Americans began to appreciate this more delicate style.

We first made Rosé in 2007 because we enjoyed the wines we tried while visiting the South of France. Our first vintage was only 20 cases. It's now our most popular wine.

<sup>4</sup> This was released keg only to a set of restaurants in Portland. Kind of like a B-side that was only published in Japan.

## 2019 Malbec

Consuelo Holguin is both my mother-in-law and the crew manager at Applegate Vineyard Management. When we first planted Mae's Vineyard in 2006, I realized immediately that she had a unique ability to connect with the vineyard crew. Growing up in a Spanish speaking household, she had the language skills, but more importantly, she could joke, tease, and relate. Without her, we never would have been able to start our vineyard management company, AVM, which has been so instrumental in creating and maintaining a set of crucial sources of great fruit.

When things line up between all the schedules, I get to join her for a glass of wine in the evening. While she's always game to give something a try, I know she loves red wine, especially Malbec, especially Quady North. Here's to hoping for a positive review from her on this 2019 release. Rich and supple, there's notes of chocolate and dark fruit.

2019 Malbec

Rogue Valley,  
Southern Oregon

\$32/\$25.60



## Consuelo Holguin

Vineyard Liason - Quady North  
Crew Leader - Applegate Vyd Mgmt



Drop off a grandkid at school, move a tractor, make lunch for the bottling crew, this is all in a day's work for Consuelo. For 20 years Consuelo has been in the Applegate, involved in the planting and/or care of most vineyard sites in the valley. She maintains the relationships between our vineyard crew, vineyard owners, grafting crews, and so much more.

When we first began Applegate Vineyard Management, Consuelo and Daniel would deliver grapes to small wineries outside of Southern Oregon, sometimes managing drop offs in downtown Portland and steep back roads in the Willamette.

It's with great thanks to Consuelo and the AVM crew that we're able to ensure the highest degree of quality fruit for Quady North.

## Malbec Tasting Notes

Malbec generally tends towards the ripe, round and plush, with dark fruit, violets and chocolate being frequent descriptors. It does well on less fertile soils, since it can tend to overproduce where soils are rich.

Cool nights are important for Malbec, which can lose acidity in warmer conditions.

## 2019 Cabernet Franc, Mae's Vineyard

In the years between 2013 and 2015, we had enough Cabernet Franc harvested from the Estate that we were able to make both the Sparkling, and a single vineyard Mae's Cabernet Franc. Unfortunately, due to a variety of factors, including drought, frost and Red Blotch virus<sup>5</sup>, Franc has been hard to come by in recent years.

2019 was a rare year in this period where we were able to peel off enough fruit from Mae's vineyard to make a single vineyard version of our beloved Cabernet Franc. Needless to say, this release has been highly anticipated. Our best Franc lots in the winery always come from our small block at Mae's Vineyard. It seems to reliably show the qualities most traditionally associated with the variety.

Wine writer Jancis Robinson writes that the Franc made in the Loire Valley has always reminded her of "pencil shavings." I have always noticed this myself in Mae's Franc, associating it with memory of sharpening #2 pencils on the old crank sharpener at Howard School. Personally, I always find the aroma of tobacco leaf and sweet red pepper in Mae's Cabernet Franc, two of my favorite scents. They always remind me of home. My father had a small humidor, and smoked cigars on rare occasions. I used to crack it open, savoring the odor, slightly green, but at the same time sweet and spicy. Another favorite sensory memory comes from long Central Valley summers. The smell of sweet red peppers hitting a hot pan would mean that dinner was on its way. A favorite dish was always ratatouille, that Southern French classic, made with fresh tomato, squash, garlic, onion and sweet peppers, all harvested from the garden. Wine, of course, was always part of the meal, adding yet another layer of connections.

2019 Cabernet Franc,  
Mae's Vineyard

Applegate Valley,  
Southern Oregon

\$39.00/\$31.20



## Mae's Vineyard



We planted Mae's Vineyard in the Spring of 2006. It was truly a family effort. My parents, Andy and Laurie, did all the surveying, laying out the fence lines and every end post. My sister, Allie, helped to clear out the pasture the summer before. Margaux Mae, at 6 years old, was given the job of watering the vines before planting. My in-laws, Consuelo and Daniel pounded every end post and installed the sturdiest vineyard deer fence I've seen yet, using posts and fencing that Meloney purchased and hauled from the Grange Co-Op on our old 1996 Ford F250.

With all the love and effort that went into planting, perhaps it's not a surprise that the vineyard has earned some recognition. Several other wineries have made delicious wines from the site, especially from Cabernet Franc. Wines made from Mae's tend to have a "purity of fruit", plus balance and concentration. The site is tended well, surely, but I give credit to the preparation and all the intent that went into it.

<sup>5</sup> We ultimately had to remove 4 acres of Cabernet Franc that we planted in our Eevee's vineyard because the nursery stock was infected with this virus. This reduced our plantings by more than half.