

# 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.

## PINKO CLUB

### 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*

#### 2020 ROSÉ of CABERNET FRANC

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

#### 2020 VIOGNIER STEEL-OX

The Steelhead Run and Ox Blocks come together to make a delicious wine with the best parts of each.

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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 Cunoise 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.

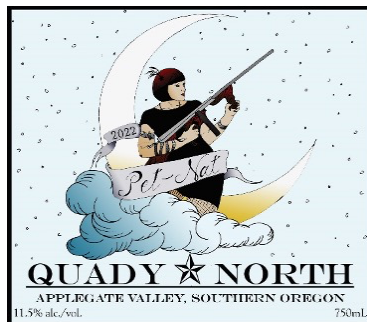


In the first month of this year, Roger passed away.<sup>3</sup> He worked every harvest, including his last. He was always quick with a smile and a hug, a laugh, and words of encouragement. He was one of the really good ones.

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.

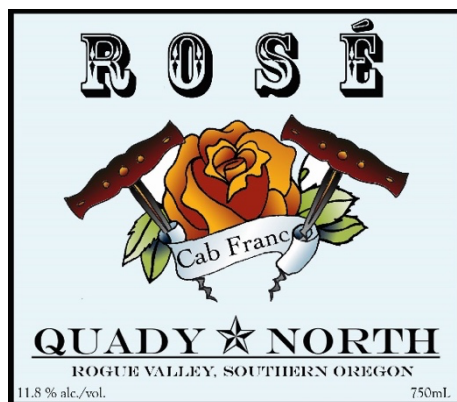
This site, farmed by Richard Kelly near Eagle Point, is trellised in the "V" style that I am so fond of. The catch wires are spread apart at the top of the trellis, by about 24", allowing some shading of the fruit. This shading is very important for both sparkling and Rosé as it prevents skins from thickening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

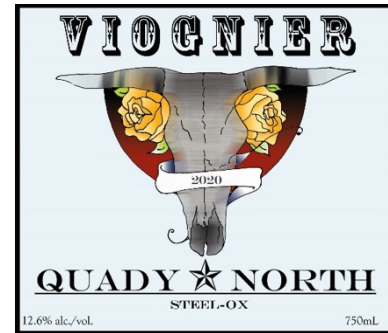
## 2019 Viognier, Steel-Ox

In this small valley, on the edge of the West Coast wine world, I have been privileged to make strong connections with growers and fellow winemakers. I am always reminded about just how important relationships are when it comes to the process.

2020 was the last full year that Ron and Laura Burley, the first to plant Viognier in Oregon, farmed the famed Steelhead Run Vineyard. They sold the vineyard in mid-2021, electing to take a well-deserved second retirement. We continued to farm and make wine from the vineyard in 2021 and 2022, but, for a variety of reasons, 2020 was the last vintage that we will release wines made under the Steelhead Run designation.<sup>5</sup>

Ron Burley walked his vineyard nearly every day, and each time I met with him he had some detail to communicate to me, or something he had already found and addressed. It wasn't always easy to work together, but I knew that he and Laura had laid out, planted, and tended those vines for decades. They knew the vineyard intimately, made their own wines from the vineyard, and knew the wines that their customers made. While Ron wanted the vineyard farmed well and would tell me if he thought it should be done differently (and he often did), he also understood how hard it was to farm, and I knew that he appreciated the work that we did, both in the vineyard and in the winery. With this balance between the two of us, based on mutual respect and understanding, we fostered a connection that lasted for over 15 years, and made some of Oregon's finest wines, including a Top 100 Viognier in 2015.

It seems somewhat fitting that the last Viognier we release with Steelhead Run fruit is the one we made that is a blend of fruit from that site and our own Ox Block at Mae's Vineyard. It doesn't happen every year, but in some years, the best wine is a blend of those two sites. Ox Block Viognier is rich, citrusy, and sometimes a little flamboyant. Steelhead Run is bright, fresh and floral. Working together, the two lots bring out the best in each other, each making a little room for the other and creating a delicious wine.



2020 Viognier, "Steel-Ox"  
Applegate Valley,  
Southern Oregon

\$25/\$20

### On Viognier

One legend says that the name Viognier comes from an old Roman pronunciation of *via Gehennae*, which means "Road to the Valley of Hell." This is probably an allusion to the difficulties of growing the variety, which is prone to frost, mildew and uneven yields. It can ripen quickly, losing acidity and aromatics when overripe. If picked too early, it tends to not be aromatic at all. In the winery, it benefits from the texture of lees contact, and yet can lose freshness and aroma if exposed to oxygen.

If making great Viognier were easy, everyone would do it.

In fact, there are only a select few places in the world where conditions exist that favor the growing of great Viognier. One is the small region of *Condrieu* in the Northern Rhône valley. Another is the Applegate. In both places, windy afternoons, and cool nighttime temperatures in the fall slow down ripening and allow a harvest window.

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<sup>5</sup> As of this year, Alan Oneal, former Assistant Viticulturist at Applegate Vineyard Management, has taken over management of the vineyard under his own management service. We wish him all the best in this and his other endeavors.