

QUADY NORTH

VINEYARDS AND WINERY



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 29th, 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 Dolomite¹ and 80 yards of organic dairy manure², ready to spread.

RED BRIGADE

**YOUR WINES
FOR
MAY 2023**

2019 MOURVÈDRE

Structured and rich with earth and game notes.

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.

¹ 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.

² 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

Other projects in the works include the start of a small (literally) livestock herd. We purchased a pair of Valois/Babydoll lambs, due to arrive in a few weeks. These lambs top out at around 28" tall. In addition to providing fiber for weaving and knitting projects, we plan to let them graze in the vineyards when vines are dormant.

I am very optimistic about this year's vintage. It will be late, I'm sure, and it may make for some apprehension late in the year, but the end of the drought and the mild Spring have given me much to be excited about. There is hope that fire risk will be down, and it will be fun to make cool climate Syrah again. Here's to the revitalizing power of rain, the promise of the season, and the chance to begin again.

Wine Club Selections for the Red Brigade

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.

Herb Quady

2019 Mourvèdre

Once, not too long after we met, Meloney and I visited the South of France, staying for a little while in the town of St. Cyr sur Mer, in Bandol. This area is known for bouilliabaise, lavender, pesto, petanque, and a set of delicious wines, predominately made from the rare variety Mourvèdre. In the town square is a replica of the Statue of Liberty, a model that Bertholdi made in preparation for the real thing. I can't remember why it's there, but I remember that the torch was illuminated, and we once danced in the square below, on a warm summer night in July, many years ago.

We also love Mourvèdre. Wines made from that variety are not smooth and polished. Mourvèdre is funky, literally. It is known for tannic structure and a barnyardy character that seems typical of the variety. However, it's also an extremely ageable wine, that seems to just get better after years in the bottle, softening the edges while maintaining an intensity rare with older wines. When we open up bottles from our favorite Bandol producer, *Gausсен*, it always impresses, and always stirs some strong emotions.

We make only a very small amount of this variety on its own, and not even every year. It's wonderful with big dishes, like *oso buco*, or lamb. I always snatch up cases, so don't be surprised if it's a little short on supply.

2019 Mourvèdre

Rogue Valley,
Southern Oregon

\$32/\$25.60



Mourvèdre

The most enigmatic grape variety

Kintsugi is the ancient Japanese philosophy that embraces imperfection. The perfect thing is not that interesting. It is the fault in the thing, and the incorporation and embellishment of that fault that makes the thing unique, and thus something to be appreciated. When a Kimono is torn, the repair is not hidden, it's decorated, and the mend makes the thing all the more beautiful.

I have tried many a well-made Oregon Pinot Noir. The best examples are seamless, silky, expressions with a combination of subtle forest floor and dark fruit. Mourvèdre, even at its best, is decidedly not that. Notes of barnyard corner, saddle leather, and earth are commonly ascribed to the variety. However, what would be faults in any other wine are charming in Mourvèdre. It is Kintsugi. Those aroma characters and tannic profile aren't a blemish, rather they are the definition of the wine.

As I write this, I am enjoying our 2017 Mourvèdre. At six years of age, it certainly seems like it has many years of life left. If you can be patient, I would recommend acquiring and laying down a few bottles so you can appreciate whatever faults may be left, at some point down the road.

Fun Fact

Meloney and I fell in love with St. Cyr. We formed a connection with the area that continues today. We play boules in the evenings during the summer, love rosé, and can prodigious amounts of ratatouille and pesto so we can enjoy them in the middle of winter.

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 virus³, 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.

³ 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.