

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.

WHITE ROADER

YOUR WINES FOR MAY 2023

2022 PET NAT

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

2020 CHARDONAY LAYNE VINEYARD

Old Vine Chardonnay from the Applegate Valley's most celebrated source.

2020 VIOGNIER STEEL-OX

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

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

Wine Club Selections for the Whites Roader

The Mayans created beautiful, raised white roads, coated with plaster and limestone. These roads, called *sacbeob*, connected their temples, plazas, sources of water and sacred places.

Archaeologists do not know why the Mayans, who did not typically transport heavy loads between places, spent so much time and effort creating these beautiful roads, when smaller footpaths would probably have worked just as well. However, it seems obvious to me that connections themselves are sacred things. Wines have connections too. They can make connections between people, granting pleasure and interest, but they are also 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.

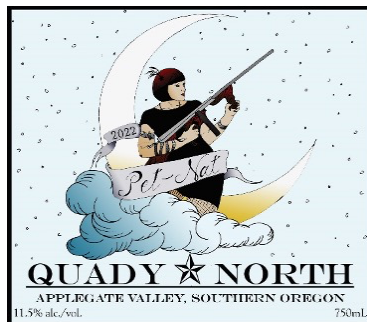


In the first month of this year, Roger passed away.³ He worked every harvest, including his last. He was always quick with a smile and a hug, a laugh, and words of encouragement. He was one of the really good ones.

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](#)

³ 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.

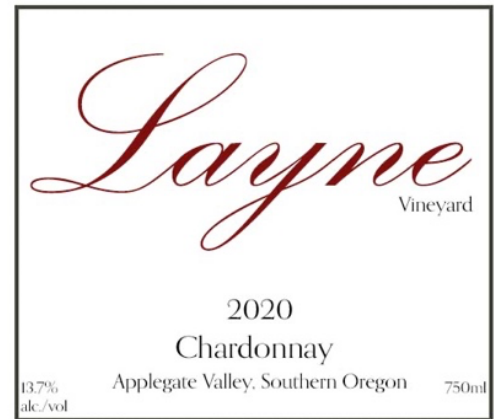
2020 Chardonnay, Layne Vineyard

When I was coming up in the wine world, the fashion, especially in California, was to ferment Chardonnay in 100% New French Oak, imparting on it a buttery sweetness that was irresistible to a certain segment of the wine drinking populace, but was also anathema to all of us who fancied ourselves to be winemaking purists, as well as enthusiasts of the ugly duckling, less popular varieties like Viognier, Cabernet Franc, and Syrah. "ABC" or "Anything But Chardonnay" was our motto, and I, for one, went so far as to start a winery founded on that very principle.

Thus, one could say that my connection to Chardonnay has been more than a bit complicated. It certainly didn't start out well. In my first year as a winemaker at Troon, tasked with making Chardonnay, I was doubtful and skeptical (remember- Saggiarius), and, unfortunately, the wine betrayed both my attitude and lack of experience. Later, when the Chardonnay vines at Troon were removed, we continued the program with Chardonnay from the old Layne Vineyard. This change was a blessing. The Layne Chardonnay had naturally high acidity, and this acidity tended to make it brighter and more lively than the Troon Chardonnay, as well as more forgiving. I made a couple of decent wines, and I began to change my mind about Chardonnay.

Ultimately, we dropped the program at Troon. However, years later, after starting Barrel 42 with Brian Gruber and Nichole Schulte, we decided to create the Layne Vineyard label and the opportunity was there to make Chardonnay from Layne again, this time with more knowledge and a new perspective. We had been fortunate enough to work with the highly regarded winemaker Robert Brittain, who was consulting for one of our clients. Robert had been a winemaker at Chateau Montelena in Napa, and had his own winery in the Willamette Valley.

Tasting with Robert we learned a lot, especially about barrel choices. I for one, truly gained an appreciation for the variety, especially when it's made in a balanced, vibrant style.



2020 Chardonnay, Layne
Vineyard

Applegate Valley, Southern
Oregon

\$35/28

Our Layne Chardonnay is one of my favorite wines that we make. I enjoy the juxtaposition between sweet richness and freshness. The 2020 has wonderful balance, gained from spending time in a mixture of carefully selected barrels, with the midpalate textured by contact with the yeast lees.

Like Viognier, Chardonnay ages very well. Our favorite window for enjoying Chardonnay is at least 4 years after the vintage, and I find it can last for six or seven easily.

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 from which we will release wines made under the Steelhead Run designation. ⁴

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.

⁴ 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.