

The Trick & Traits of Organic Wines ~ A Symphony Explodes in Ambrosial Flavors & a Delicious Roule Rouge

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THE TRICK:

Is to drink them while they're young... Without the extra sulfites, these wines aren't meant for serious aging.

Now that we've got that out of the way, here's the real deal...



Check out this image above. On the right had side of the road are organically grown Pinot Noir grapes. While the ones on the left side are also Pinot grapes, all circumstances are the same with the exception of carefully keeping the ones on the right as organic. The left hand ones have been enhanced. And, how easy is it to see it... just as beef being raised are given growth hormones to fatten them up for more profit (and now our children are maturing at a quicker

rate). (See [Safe Life Tips](#) & [Sustainable Table](#).)

THE TRAITS:

Farmers who are growing organically know they're going to have much less fruit, much less tonnage, and therefore a lot less money at the end of the day. They grow on principle, with one of them being that we are what we eat. Thankfully, they shun inorganic (aka manufactured) chemicals for what they are, and for not being introduced into an organic organism. Our livers were never programmed to process these chemicals, and so they're toxic for us... Really, I mean come on...

Think about an embryo in a laboratory, and adding a microscopic drop of any of the crap that goes into our bodies from a fungicide or a pesticide. What would it do to that microcosm? What's the real organic difference between microcosms and macrocosms of the same being, except size?

Fortunately, the tide's been turning since the 1960s in the US, I'm happy to say. Since then, grape farmers like Paul Dolan are paying serious attention to sustainability, and are finally being rewarded (only fifty years later).

What's in it for us? *Delicious fruit.*

Have you ever had a tomato, let's say, from an organic garden? No chemical growth hormones, not dusted with chemicals to keep away insects, etc... Just a juicy, ripe tomato? You can't ever get those flavors from commodity, super market fruit. It's just not possible. Those flavors don't exist, because they weren't give the time to develop from natural means.

I'll also never forget having berries from a foreign country that tasted like chemicals... Sorry, commodity farmers, those flavors don't pass the "delicious" test. I've lived long enough to know when it's fabulously delicious, and when it's abominably lacking in flavor, texture, and freshness.

Why would it not be the same for wine grapes?

Someone once asked me if I can taste the difference between organic and non-organic fruit. To be a bit rude, yet demonstrative, "Hell yeah!"

There are many vineyard owners, by the way, who have told me that they're farming organically, but haven't gone through certification. They believe in the practice, but don't want to jump through government hoops, nor do they want to – at the final hour – be held hostage, if a mild dusting of sulfur (which is part and parcel of a grape's make up) is needed to save an entire crop. Ninety five percent of the time, they don't have to worry about that crop, and all of the juice comes in as organic, but not

certified. So, we don't necessarily know it about all organic fruit, but if they put that they're environmentally conscious into their marketing materials, it's very likely that they fall into this category.

This background gives you a bit of insight into the commitment of a company that's willing to take all of the risks, do all of the paperwork, and get themselves certified, too.

THE WINES:

Right now I'm tasting a **2010 Symphony German Riesling** from the Lorenz family. Their winery is located in the heart of Rheinhessen, which is regarded as the best vineyard region in Germany. Wines made from grapes grown in this region owe their fruitiness and rich bouquet to the mild climate and extraordinary soil in this area.

Organic producing means that we commit ourselves to responsible care of nature. We accomplish this by renouncing the use of synthetically produced insecticides, herbicides, fungicides and artificial fertilizers. In addition to these measures we ensure our vineyard maintains a natural and healthy balance by sowing a variety of wild herbs, legumes and by using organic humus fertilization. We are members of EcoVin, the "Bundesverband ökologischer Weinbau" (Federal Association of Ecologic Wine Producers), a regulated organic cooperation.

This wine is a blend of 85 percent Riesling and 15 percent Rivaner grapes. (Rivaner is a great variety for you [Wine Century Club](#) members). It's fabulously delicious, has no residual sugar, and delivers flavors that are bright and fresh, balanced with perfect acidity. The underlying fruitiness and floral notes make this wine a sensational wine for the upcoming holidays with turkey or ham. I'm happy to Highly Recommend this wine... At a \$16.99 Suggested Retail, this is a lot of wine for the price. You won't be disappointed.



Another wine from the Lorenz family is their **2010 Symphony German Red Wine**. This wine is a blend of 90 percent Dornfelder and 10 percent Cabernet grapes, and it's all 100 percent organically grown. [Wine Century Club](#) members... take note: Dornfelder. This variety is Germany's richest red wine grape. It has luscious aromas and beautiful color. It's a relatively new variety, which Germans believe has the potential to become one of the world's great red wines. This makes it a fun one to watch, because the wheels of progress turn very slowly, as I indicated above with turning the tide of organic growing (which used to just be "growing" fruits and vegetables when my grandparents were farming, and how it still remains in most of Europe today). It's a dry wine that still has lots of fruit flavors and soft tannins... It does sing a symphonic hymn for Germany with its ripe forest berries. what a delight to have in my possession.

These wines are imported by [Natural Merchant Selections](#). A leading importer and distributor of the finest natural and organic foods, organic and biodynamic wines, directly from the Mediterranean, wholesalers can source the best natural and organic products directly from the growers with them. It's a great concept/outfit. Another wine that is Highly Recommend.. Also with a suggested \$16.99 Suggested Retail, this is a great price for this wine.

My last selection for today is a **Non Vintage Roulé Rouge**... *Voulez vous Roulé Rouge?* Sorry, I just can't get that out of my head... It's so catchy and so reminds me of my teenage years in Lewiston, Maine, a French Canadian community... We sang that a lot back then with Abba... It still lyrically trips off my tongue, but now it's a wine called Roulé Rouge. This is a light red table wine that's recently hit the market, and is exclusively selling like hotcakes at Whole Foods.

THE LEGEND:

Marco so loved the fruit of his vine.
But he rolled from bed foggy all the time.
So in his vineyard he paced.
His Reds would no longer be laced
with sulfites or other grime.
So he went to work to fix it
And in a barrel did he mix it.
A table red refined! Organically inclined!
A taste sublime and quietly changing over time.
Roulé rouge! A perfect table red,
Smooth on the palate and easy on the noggin!
Organic with no sulfites added!*



*Produced and bottled by Roulé Vineyards, San Martin, CA. Certified organic by [California Certified Organic Farmers](#). It's a GREAT DEAL for only \$8.99.