

# EcoVine EcoEsprit™



side and cut through two feet of stone wall to gain access. In building the tiered shelving system in the winery for gravity racking protocol, Casa Barranca owners used local craftsmen who employed Old World skills like “mortis and tenon” and “scarf joinery” and finished the walls in a “board and batten” style. The press “hopper” (the funnel used to dump the fermented grapes into the press) is crafted of oak, and was inspired by the Greene & Greene design of the craftsman styled home built in 1909. Both the estate and winery draw their water from an artesian spring and are powered by solar power.

## ORGANIC ESTATE VINEYARDS IN OJAI

### CASA BARRANCA'S CERTIFIED WINERY



**At Casa Barranca**, owners Mike Moses and his family's life goal was to find a synthesis of the finest Old World traditions with appropriate contemporary tools and techniques to handcraft extraordinary wine. They believe in natural, sustainable practices and strive for an optimal balance in their approach to making their organic wine.

The certified organic vineyard consists of Syrah, Grenache, and Semillon grapes which thrive in the hot Mediterranean like climate of the Ojai Valley – akin to the Rhone

region in the south of France. Casa Barranca uses natural, organic nutrients (like the squeezed grape matter left over after pressing) to fertilize their vines, which helps to make the ultimate in organic wine.

The winery facility is the first certified organic winery on the Central Coast. It was converted from a century-old subterranean stone water cistern which was excavated 15 feet down one

### A note from the Vintner - “I found my passion



for winemaking while schooling in the South of France, where I lived with a family at their small farm and vineyard. My ethos as a winegrower was further developed as I steeped myself in the philosophy and lifestyle of the American Arts and Crafts Movement. Under

these standards I employ environmentally sustainable practices as a method to grow the highest quality wine grapes and weave all of these influences together into my grape growing, wine making and land stewarding protocol. From hand-picked organic and sustainably farmed grapes and using gravity for a gentle racking of the wine, to cleaning with earth friendly solutions and redistributing the crushed grapes back to the vineyard to nourish the vines, I fashion the wine with the same deep respect and love as I have for this beautiful earth we call home. I trust you will taste the devotion to detail in every glass”.

-William Moses

## Enhance Your Wine with Temperature

The best temperature for serving wine varies based on the type of wine. Most people in the United States tend to drink their white wines too cold and their red wines too warm. In general, people have heard that red wines should be served at room temperature, but that really refers to cellar temperature. Cellar temperature is usually about 55 degrees which is perfect for storing wine.

The reason that red wines are best enjoyed at slight reduced temperatures is that alcohol will produce an unpleasant bite on the palate when served at normal room temperature. For the most enhanced flavor, drink red wines including Cabernet Sauvignon, Barbera, Merlot, Bordeaux, Zinfandel, Rhones and Syrah/Shiraz at about 60° F. Full bodied, high quality white wines and light red wines should be consumed at 50° F. Most white wines and “everyday” Chardonnay’s should be served at 45° F. If they are served colder, the aromas and flavors will be minimized and you will not get full enjoyment of the wine.

## Basic Food & Wine Pairing Tips

Foods and wines have changed over the years. Life has moved on from simply white wine with fish and red wine with meat. Not anything goes, though. A bad clash can spoil the taste of the wine completely.

The most basic rule is to balance the weight of the meal with the weight of the wine. The bolder the flavor of the dish, the bolder the wine must be to stand up to it.

If you are planning to serve more than one wine in a meal, serve lighter wines before the full-bodied wines, and drier wines before sweeter wines. Also consider if the sauce is served with a dish and the way something is cooked. Steaming fish results in a far more delicate flavor than the sweet caramelized flavors that emerge when it is broiled.

Additional factors to consider are acidity, sweetness, and tannins of the wine. An acidic wine will cut through fat, making a dish seem less rich. Acidity, on the other hand, can heighten the flavor of a dish. As for any dish packed with citrus fruits or vinegar, the accompanying wine must have equal acidity or it will taste flat.

This generally means use a white wine here, but there are a few reds that have high acid levels. You could also choose a red with low tannins because tannin clashes with acidic food. Try a Pinot Noir or Beaujolais. Some roses work well, too.

As a rule of thumb, wine should contain as much sweetness as the food you are serving and can even be sweeter. If you get it the wrong way around, the wine will taste tart and thin. Pairing sweet and savory flavors is more of a challenge.

The best pairing for a chewy, tannic wine is meat. It smooths out the tannins perfectly. But be careful, cheese and eggs in a meat dish can be a bad combination for a tannic wine. Forget fish!

After all of this is said, the true basics are pair whatever food and wine that tastes best to you. Bon Appetit!

## Food and Wine Suggestions

Wines are pleasurable to drink on their own but can be enhanced by food. A diverse range of wine types are available, encompassing a spectrum of flavors and a variety of styles. Below see a breakdown of their general character by weight and a general list of good food-match for each category:

**Pinot Blanc** – Delicate fish such as Sole, Flounder, Snapper, Halibut.

**Pinot Gris/Pinot Grigio** – Cold cuts or pâtés

**Sauvignon Blanc** – Chèvre or other fresh cheeses

**Sangiovese** – Veal scallopini

**Pinot Noir** – Swiss or other mild, firm cheeses

**Malbec** – Stews

**Merlot** – Game birds, and meats

**Zinfandel** – Roast veal or pork

**Cabernet Sauvignon** – Bean-based dishes with hearty vegetables. Filet Mignon and other cuts of red meats.

**Shiraz/Syrah** – Parmigiano or other hard cheeses, spicy entrees, even Chinese.

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