



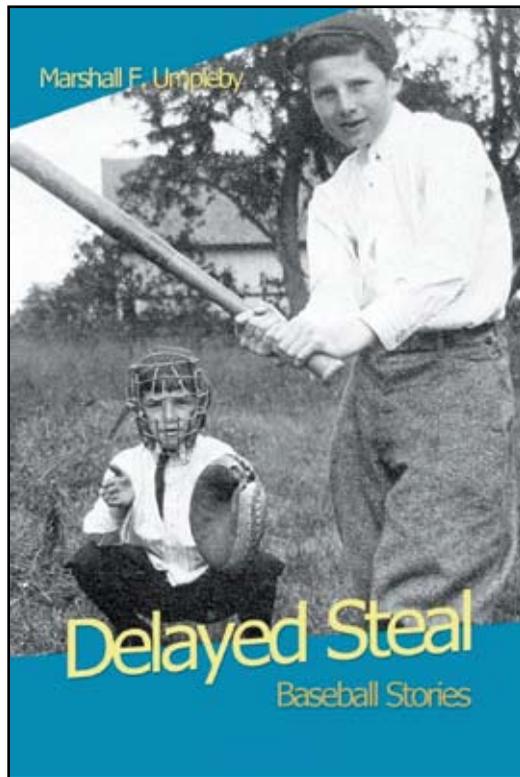
## Wild Wines

Locally Grown & Hand Harvested

By Shields Bialasik

Wild Wines is owned and operated by Carla David and Noah Dussell in the Little Applegate Valley. Established in 2007, Wild Wines is a small business producing less than 500 cases year of artisanal fruit, berry, and flower wines made from organic, locally grown and hand-harvested wildcrafted materials. Their mission is to create unusual and delicious wines from the bounty of the region in harmony with the environment and for the enjoyment of all who desire a natural, sulfite-free, microbrewed taste sensation. Some of the wine varieties produced include Dandelion, Lemon Balm, Linden Flower, Elderflower, Elderberry, Blackberry, Blueberry, Raspberry, Rosehip, Hawthorn, Ginger and Oregon Grape.

see **Wild Wines** Page 15



## Delayed Steal:

An Interview with Local Author Marshall Umpleby

By MJ Daspit

You don't have to love baseball to love baseball books. Just as Ray Kinsella found the ghost of Shoeless Joe Jackson in his Iowa cornfield, so skilled writers find poetry in the diamond's symmetry and the unforgiving mathematics of balls, strikes and outs. Local author Marshall Umpleby follows in this tradition with his new book *Delayed Steal*. In a recent discussion, he talked about how the book evolved and why baseball will always be close to his heart.

**MJ:** *Delayed Steal* is chock full of interesting 'what-do-you-knows': that your father played in the bush leagues of New England against future hall of famer Leo "Gabby" Hartnett, that Hartnett's sister Anna played alongside her brothers in the bush leagues, and that playing for Wesleyan University your father got a double off Columbia pitcher Lou Gehrig. Why did you decide to write your book as a novel instead of nonfiction?

**MU:** DS is definitely not a novel, nor is it non-fiction. My publisher insisted on calling it a memoir, but I won the battle and call it fiction. The original collection of short stories was written over a period of some 15 years. Most but not all of the stories concerned baseball, more or less. It was my daughter's idea to include only the "baseball" stories and link them via the father and the son. So I re-wrote the stories so that the names were consistent, hence it might seem to be a novel. Thus, much in the stories is true, but there is a great deal of fiction as well.

**MJ:** In the course of the narrative you recreate a lot of baseball games, sometimes pitch for pitch. How many years of score cards have you got in your attic?

see **Delayed Steal** Page 6

## Deux Chats Bakery

Special Interview with Michelle Furuichi

Baking has been a significant part of my family life as far back as my earliest memory allows. I had 2 grandmothers that were very capable and talented in the kitchen. An Austrian grandmother that made incredible pastries and a Dutch-Irish grandmother that made the best loaves of bread - her crusts were always crispy brown with the softest, creamiest crumb.

My parents were "foodie" people and so my upbringing centered around events involving food. My father enjoyed fine dining and he offered to my mother and I one day out of every month to choose any restaurant around south Florida - from Boca Raton to Miami - (I grew up in Ft. Lauderdale, Florida).

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Focaccia crackers paired with fruit & cheese. - Photo by Pam Lott

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## Movie Review

### Wall-e...

Wall-e is a great movie, see it!

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### New Online Members



# Wild Wine

from Page 1

## What exactly is a 'wild wine' how does this differ from a traditional grape based wine?

Traditional grape based wines are made from what is often considered the "perfect" winemaking fruit. They contain adequate natural sugars, the skins are full of tannins and yeasts, and the fruit has the right amount of juice and acidity to make a wine that is generally a pleasing balance of these critical tasting points—sweetness, acid and tannins. While grapes wines today are no longer or not necessarily as pure as this sounds, country wines or wild wines lack the necessary levels of these substances to create a balanced wine. With the aid of certain winemaking tools, the winemaker can determine how much tannins, sugars and acids need to be added and which yeast to produce the desired wine taste and alcohol content.

## How did you begin to learn about and become inspired to create your own wines?

Well, around 10 years ago I became engrossed with learning about plants—everything from botany to medicine-making, wild edibles, utilitarian uses of plants, gardening, etc. I participated in various apprenticeships with local herbalists and farmers and worked a lot with plants. Honestly, it was my favorite way to spend time—being with the plants, harvesting plants, learning about plants. Before long, my medicine chest of tinctures, syrups and teas and other collections had become overgrown and I tried making a business of herbal products but found that too many other people did that. When a friend and I made our first batch of plum wine together the idea got rolling and I began trying recipes I found for dandelion and elderberry wines, eventually getting so excited that I was making a different wine every month with whatever was in season and sounded like it would make a good tasting wine. With years of practice and experimentation and sampling with friends, I finally felt confident that I was on to something worth making a business out of!

## What is the difference between mead and country wines?

Meads are fermented with honey and country wines (which is what you'd call any wine not made from grapes) are fermented with any other type of sugar (brown sugar, white sugar, corn sugar, turbinado sugar, etc). We have a few beehives and I have made

some meads from honey we've extracted, but we haven't begun producing any honey meads for sale yet. While there is usually not much residual sugar left in our wines, since we ferment to dryness, the type of sugar, whether it be honey or other sugar will affect the taste of the finished product differently, depending on how much residual sugar is left.

## What is the most unusual wild wine you have created? Any surprising results?

Probably the most unusual wine has been an aronia berry wine I made a few years back. I've never seen an aronia bush (also known as black chokeberry) in its native environment (east of the Mississippi River) and most people have never heard of this fruit. They can be grown here though, and so I made a small batch from the very astringent fruits not sure what to expect. When it finished, the results were impressive! A full-bodied, deep red wine with a long finish and satisfying flavor. I think we only have 2 bottles left!

## Can you tell us a little about your wine club, how people can get involved. This seems like it might be a really great christmas gift for a wine lover.

The Wild Wines Wine-of-the-Month Club is a great way to try our best wines as they are released. While you can purchase our wines locally, not all our varieties are carried everywhere, so the club guarantees you get to try everything we make. Plus, you get a newsletter with winemaker's notes, recipes, photos, wine folklore and more. Wines can be shipped or other pickup arrangements for locals can be made. All it costs is \$204 for a year of wonderful wines (that's a savings of 15-22% over retail prices).

## Do you guys have a winery or offer tours? How can people get in touch with you if they want to learn more?

Currently, we are not open to the public. We are really just getting situated still on our new property, and I imagine, one day, we will have a tasting room. Until then, visit our website for any updates and news from us, or to see what local events we'll be attending. Our website is [www.enjoywildwines.com](http://www.enjoywildwines.com) and if you'd like to join our email list, please send an email to [info@enjoywildwines.com](mailto:info@enjoywildwines.com).

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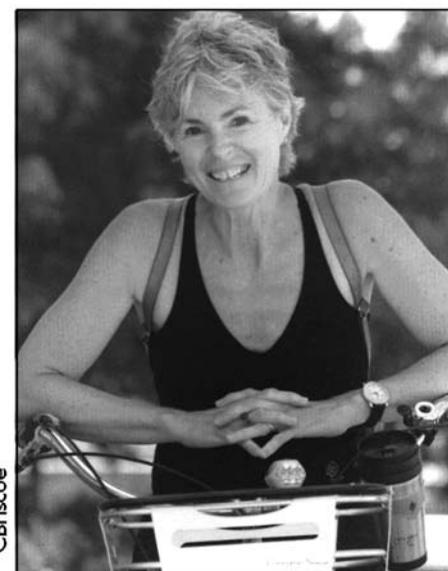
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