



11. JUN, 2010 0 COMMENTS

You've seen her at the growers markets, smiling behind bottles of wine with dandelions and blackberries on the label. Carla David of Wild Wines in Ashland, however, is never able to have inquiring customers like you taste her wine at these open-air markets. But this weekend, you can.

Carla will be pouring her Ginger and Peach wines from 4 to 7 p.m. today at Tark's Market in downtown Talent.

She'll also be opening bottles of Ginger, Dandelion and Elderberry for all to try from 11 a.m. to 4 p.m. this Saturday at the Harry and David's Country Village Store in Medford.

And next Saturday, June 19, at the Ashland Food Coop, she'll pour Dandelion, Rosehip and Elderberry wines from 2 to 5 p.m.

Thankfully, she'll be meeting the public a little later than usual. The growers markets open early and as Carla notes, "Most people aren't thinking about wine at 8:30 in the morning!" No matter how healthy fruit wines may be.

Carla started Wild Wines in 2002. She makes them using organic, wild craft methods without sulfites or preservatives or even grapes. She and partner Noah Dussell hand harvest native and locally available botanicals, and rely on traditional folk recipes.

Almost a pound of ripe raspberries go into each bottle of her bright red Raspberry wine. And thousands of dandelion petals go into one bottle of what Carla calls "golden sunshine." Wines ferment and age for a minimum of one year, bringing out their distinct flavors.

She suggests the Dandelion wine be chilled and served with chicken or fish. She likes her Blue Elderberry, which has hints of cinnamon and clove, with venison, pasta and cheesecake. The winemaker gives other suggestions and information about each wine on her website www.enjoywildwines.

If people are unfamiliar with drinking wines made of flowers, fruits and herbs, and can't decide between sweet or tart, Carla suggests thinking of the flavors this way: "The best way we've found to help people decide is to encourage them to pick the one that calls out to them. What plants do you find an affinity with; which plants are your allies?"



THIS POST WAS WRITTEN BY JANET EASTMAN WHO HAS WRITTEN 170 POSTS ON PASSPORT2 SOUTHERN OREGON BLOG.

Janet Eastman is a newspaper journalist, magazine writer, travel writer, book author, ghostwriter and newspaper and magazine editor who loves living in Ashland and covering the Southern Oregon wine scene. Visit OpenWine Consortium

- The Best Burger in Town
Mt. Ashland
Wines sweeten the Oregon Chocolate Festival
S.O.B. S.O.B.
Wine, music, movies: Welcome 2010

There is no cost for the wine tastings. Bottle prices vary from store to store, typically in the \$20 range. If you like something, buy it. Carla produces only small lots of these distinctive wines.

Wild Wines are available at:

ASHLAND

The Ashland Food Cooperative, <http://www.ashlandfood.coop>
Market of Choice, www.marketofchoice.com
Shop n' Kart, <http://ashlandshopkart.com>

CENTRAL POINT

The Rogue Creamery, www.roguecreamery.com

EUGENE

The Kiva, www.kivagrocery.com
New Frontier Market, www.newfrontiermarket.com
Sundance Natural Foods, sundancenaturalfoods.com

GRANTS PASS

Elegance, www.valleyoftherogue.com
Gooseberries Real Foods Market, parkwayvillagellc.com/gooseberries

JACKSONVILLE

Gary West Meats, www.garywest.com
McCully House Inn, www.mccullyhouseinn.com

KLAMATH FALLS

The Oregon Gift Store, theoregongiftstore.com

MEDFORD

Harry and David Country Village, www.harryanddavid.com
Health Food Mart, www.healthfoodmartinc.com

PHOENIX

Rising Sun Farms Tasting Room, www.risingsunfarms.com

PORTLAND

Alberta Street Co-op, www.albertagrocery.coop
People's Food Co-op, www.peoples.coop

TALENT

Tark's Market, www.tarksmarket.com

For more information: Carla David, (541) 899-1565, info@enjoywildwines.com or www.enjoywildwines.com

Share



Southern Oregon Wine

[The Breadboard: Momma on a plate](#)

[Inexpensively indulging Dad this Father's Day weekend \(Part I\)](#)

- Mall Schmall...Ashland is the happs.
- Coffee Traditions from Around the Globe
- I Heart Ashland contest, sponsored by the Stratford Inn
- Oregon Shakespeare Festival Is Almost Upon Us
- Segway of Jacksonville

- Art and Culture
- Food and Wine
- Local Highlights
- Oregon Beer
- Outdoors & Active
- Southern Oregon Wine
- Travel Tips
- Uncategorized

Art Art Walk **Ashland** Ashland Art
Center Ashland Enoteca **Ashland Oregon**
Restaurants Ashland Parcel Post Bar
Burger Burgers **Chocolate Chocolate and**
Wine featured First Friday First Friday
Artwalk **Food** Fries Illahe Jacksonville Inn jelly
Local Beer Local Breweries Max McCalman
McMinnville Wine and Food Classic Mt. Ashland
Omars **Oregon Oregon Cheese**
Festival **Oregon**
Shakespeare Festival
OSF play review Project Art
Kids Rogue Creamery Shakes
shakespeare Shopping SOU
Southern Oregon Brewing **Southern**
Oregon University South Stage Cellars