

**Transcript Episode Twenty-Two : Intravino**  
**Out of Touch: A Hall and Oates Podcast**  
**Naomi Schoenfeld + Mary Kay Holmes + Jeremy Campbell**

00;00;00;04 - 00;00;06;20

Speaker 1

I need to redeem myself. Who are these Laughing Boys computer today?

00;00;07;00 - 00;00;09;14

Speaker 2

Oh, that's fun.

00;00;10;11 - 00;00;26;01

Speaker 1

It is, but I'll see. Feeling like he's doing fine. He is better here. He had the mild COVID. He had a mild COVID, and he did not get to participate in adding his voice to a discussion on Andrew Dice Clay.

00;00;26;21 - 00;00;28;15

Speaker 2

That's a colossal bummer.

00;00;29;06 - 00;00;39;06

Speaker 1

It is, but it may be like one of those blessing and disguises, you know, because I'm like Andrew Dice Clay is so offensive.

00;00;40;22 - 00;00;44;16

Speaker 2

Yeah. I have not been following his career. Where has he been?

00;00;44;25 - 00;00;52;28

Speaker 1

I don't know. And not just because he was going to be on a panel that Andrew Dice Clay doesn't mean that I did any research about Andrew to say if he did.

00;00;53;24 - 00;00;56;20

Speaker 2

What's a panel about Andrew Dice Clay is like a roast.

00;00;57;29 - 00;01;22;24

Speaker 1

I don't even know. I shouldn't be talking that much because all I know is that he didn't whatever he was going to do about Andrew Dice Clay or say about Andrew Dice Clay. He didn't. But I did make it clear that I didn't think he should come out in favor of Andrew Dice Clay. I think I think he was already you know, he already had things to say and they were not like necessarily in favor of Andrew Dice Clay, so.

00;01;22;25 - 00;01;23;07

Speaker 1

Well.

00;01;23;19 - 00;01;28;17

Speaker 2

Most importantly, I'd like for you to see what I'm drinking tonight. This is my very classy wine.

00;01;28;27 - 00;01;30;08

Speaker 1

Is it a red babe or babe? Red.

00;01;30;29 - 00;01;32;12

Speaker 2

It's I'm going to say it's red babe.

00;01;32;23 - 00;01;34;13

Speaker 1

Or is it about red.

00;01;34;25 - 00;01;41;05

Speaker 2

With bubbles, which a very delightful friend of mine in the Bay Area. Oh, shit. Gave to me. Oops, sorry. Language.

00;01;42;07 - 00;01;43;17

Speaker 1

Wait, is that friend me?

00;01;43;26 - 00;01;44;27

Speaker 2

Yeah. That friend is you.

00;01;45;10 - 00;01;46;08

Speaker 1

I gave it to you.

00;01;46;21 - 00;01;49;28

Speaker 2

You sent me this was this. Was it my birthday? This is.

00;01;49;29 - 00;01;54;08

Speaker 1

Your birthday. You haven't drank yet? No, that was like because I.

00;01;54;08 - 00;01;55;02

Speaker 3

Had an old.

00;01;55;04 - 00;02;01;24

Speaker 1

Long time ago. Is this your first time drinking? Are you celebrating intervenor when creating.

00;02;01;27 - 00;02;04;27

Speaker 2

Intervenor with a can of wine? Don't tell Jeremy.

00;02;05;02 - 00;02;13;21

Speaker 1

Okay, so we are going to tell her because we're going to ask him questions. But I hope that you have put, like, some kind of an acid protector on your stomach.

00;02;14;20 - 00;02;16;04

Speaker 2

Is Pepcid an acid protector?

00;02;16;05 - 00;02;18;29

Speaker 1

It is way to go. You've done.

00;02;18;29 - 00;02;26;12

Speaker 2

It. I did it. I also took a ginger pill. And something else, when I remember those probiotic.

00;02;27;02 - 00;02;28;19

Speaker 1

Oh, that was good. All right.

00;02;28;28 - 00;02;29;09

Speaker 2

Cheers.

00;02;31;00 - 00;02;34;28

Speaker 1

Well, I want to tell Jeremy about it. I'm going to wait. I'm going to wait on that.

00;02;35;08 - 00;02;38;00

Speaker 2

I have never had red wine with bubbles.

00;02;38;24 - 00;02;39;14

Speaker 1

It's pretty good.

00;02;40;00 - 00;02;41;21

Speaker 2

It's pretty good. All right, I'm gonna.

00;02;41;26 - 00;02;42;17

Speaker 1

Bring up this.

00;02;43;24 - 00;02;47;18

Speaker 2

I'm pretty excited about the song. They're going to talk about today.

00;02;48;04 - 00;02;55;05

Speaker 1

Yeah, what a good find that, you know, you came across this deep cut, so.

00;02;55;12 - 00;03;10;09

Speaker 2

It's a weird one, but I. I found some interesting things related to the song and not related to the song this week. And so I'm kind of interested to to get into all of that.

00;03;10;24 - 00;03;34;25

Speaker 1

You know, it's kind of cool that we have so many different kinds of experts in our lives. I was going to say we did it like all the pride stuff this weekend, everything. And on Friday was like the sort of transit day. Dolores Park and the Trans March. And there was I was on the lookout, but I did not see stuff dry, actually.

00;03;34;25 - 00;04;00;19

Speaker 1

But I did see one of the organizations that she's been involved in called T.G.I., which I forget what it stands for, but they do really seem to do really good, like sort of legal like policy stuff for gender nonconforming folks. And I just thought that was great. And and I also saw one of our other and upcoming guests over the weekend and I'm excited to have them on.

00;04;01;16 - 00;04;07;06

Speaker 1

In fact, we need to schedule that, and that's for. What's that song I told you about.

00;04;08;08 - 00;04;09;16

Speaker 2

I don't know.

00;04;09;17 - 00;04;11;00

Speaker 1

Your imagination.

00;04;11;24 - 00;04;13;03

Speaker 2

Or imagination.

00;04;13;15 - 00;04;18;09

Speaker 1

We are. We are. We are definitely finding the obscure songs because.

00;04;18;26 - 00;04;19;28

Speaker 2

I'm loving it, though.

00;04;20;06 - 00;04;50;18

Speaker 1

That's good. I mean, I like it, too, you know, it's like these deep cuts are really interesting. And especially, like, some of them have just very different feels to them, like, yeah, this one has a really different feel to it. I mean, I was looking at this is ecstatic, right? 1979 And I want to say that this is maybe like their crossover album, like where they're crossing in for the first time from more like the folk rock girl, soul Rocky.

00;04;50;18 - 00;04;57;10

Speaker 1

I don't know. They're crossing in there. They're inching into the, inching into something.  
I don't know what.

00;04;57;20 - 00;04;59;01

Speaker 2

They're inching into something.

00;04;59;04 - 00;05;01;26

Speaker 1

Well, I was going to say Pop, but I'm not even sure if it's there yet.

00;05;02;03 - 00;05;20;15

Speaker 2

I watched this video again right before we got on this call and all I could hear in my head was our dear friend Alexandra Friedman, when we were talking about what good sports they are and especially what good what a good sport. John Otis, because this video really.

00;05;21;00 - 00;05;22;21

Speaker 1

Really think about that with her.

00;05;22;22 - 00;05;35;27

Speaker 2

We were talking about the good sports, our watch. We're talking about sex. Quite. And and Alex said that it proves that John Oates is a good sport and I agree with her.  
Jeremy's here.

00;05;36;07 - 00;05;37;09

Speaker 1

Oh, yeah.



00;05;37;19 - 00;05;38;09

Speaker 2

Let him in.

00;05;38;11 - 00;05;39;17

Speaker 1

You better let him in.

00;05;41;09 - 00;05;41;28

Speaker 2

Here comes.

00;05;42;27 - 00;05;46;06

Speaker 1

Jeremy Campbell's coming on.

00;05;47;06 - 00;05;49;10

Speaker 2

Me. J me.

00;05;50;02 - 00;05;51;11

Speaker 1

Yeah, me.

00;05;53;06 - 00;05;54;16

Speaker 2

Do focus on when he gets on.

00;05;54;27 - 00;05;57;28

Speaker 1

I Oh, man, things are going wrong on my zoom.

00;05;58;18 - 00;05;59;22

Speaker 2

What's happening with your zoom?

00;05;59;22 - 00;06;00;16

Speaker 1

I don't know.

00;06;01;07 - 00;06;01;28

Speaker 2

I know.

00;06;01;29 - 00;06;06;19

Speaker 1

Naomi okay. It's all good. You know what? I just realized I should pull up his bio.

00;06;07;06 - 00;06;07;22

Speaker 2

You should.

00;06;08;12 - 00;06;15;24

Speaker 1

I'm going to do it is a very opaque bio. Jeremy, you there?

00;06;18;03 - 00;06;21;11

Speaker 2

Hello, Jeremy? Jeremy.

00;06;21;13 - 00;06;27;11

Speaker 1

Kyle, just get. I'll just rehearse. Rehearse the bio here. I'll say it in my head.

00;06;27;16 - 00;06;28;20

Speaker 2

First practice.

00;06;28;20 - 00;06;30;06

Speaker 1

It's it's it it already.

00;06;30;06 - 00;06;31;25

Speaker 2

It's very extensive.

00;06;32;24 - 00;06;35;21

Speaker 1

Yeah. And there are acronyms in here that.

00;06;36;03 - 00;06;36;29

Speaker 2

I had to look them up.

00;06;37;08 - 00;06;46;08

Speaker 1

I didn't look them up. I there you are. A hearing is going. Jeremy Campbell.

00;06;46;20 - 00;06;48;03

Speaker 3

It's going good. How are you?

00;06;48;12 - 00;06;55;00

Speaker 1

Good. You're like, are you, like, hiding somewhere? Like, I see, like a ceiling over you.  
What's going on?

00;06;55;09 - 00;06;55;22

Speaker 2

Radio.

00;06;56;07 - 00;06;57;02

Speaker 3

Yeah, I'm on the patio.

00;06;57;14 - 00;07;01;10

Speaker 1

Oh. Are you enjoying you? Are you still in the Chicago area?

00;07;01;27 - 00;07;04;18

Speaker 3

Yeah. Insulin Palatine, just outside of Chicago.

00;07;05;08 - 00;07;18;06

Speaker 1

Okay, that's excellent. I think about the last time I saw you, we were in some suburb of Chicago, and I know I could tell how long ago because my kids weren't even one yet, so that was probably, like, 13 years ago. Yeah.

00;07;18;16 - 00;07;22;11

Speaker 3

Sounds right. Yeah. You were in Northbrook. I remember. That was good to see you.

00;07;22;21 - 00;07;29;18

Speaker 1

It was very good to see you. It's been way too long, and I can't believe that it's taken holidays to bring us back together.

00;07;30;04 - 00;07;30;11

Speaker 3

I think.

00;07;30;13 - 00;07;39;15

Speaker 2

Did I still haven't seen Jeremy since high school. So this is for real? Yeah. Oh, my wrong. I think this is the first time I've seen you since high school.

00;07;40;15 - 00;07;44;00

Speaker 3

Yeah, because I think you moved right after high school. I remember. Frankly.

00;07;44;10 - 00;07;45;13

Speaker 2

I bailed. I was out.

00;07;45;29 - 00;07;48;21

Speaker 1

Well, you're actually in Albuquerque for a couple of years.

00;07;48;21 - 00;07;50;17

Speaker 2

Yeah, I was there for a couple of years, and then.

00;07;50;17 - 00;07;52;07

Speaker 1

I just like, in a parallel universe.

00;07;52;07 - 00;08;02;01

Speaker 2

I was in a parallel universe because I left high school year early and started college. So I was I was out of the out of the crew for a while. So that was actually.

00;08;02;01 - 00;08;09;12

Speaker 3

I think the last time I saw you was at Super Salads. I was a vegetarian oh.

00;08;09;26 - 00;08;18;08

Speaker 2

I was just talking about super salads the other day. I love super salads. I actually missed it. The super salad still exists. In Albuquerque. I think it does.

00;08;19;01 - 00;08;25;28

Speaker 1

I, I don't know. I think it got replaced with a place called like Fresh Tomatoes or something like that.

00;08;25;28 - 00;08;27;10

Speaker 2

Fresh tomatoes was.

00;08;27;26 - 00;08;28;27

Speaker 1

Yeah, right.

00;08;29;10 - 00;08;31;29

Speaker 2

That's a good name for a salad bar. Fresh tomatoes.

00;08;31;29 - 00;08;55;18

Speaker 1

We're going to go have to go down to, you know, Wyoming and Academy or like down on Central and like to scout out these, these locales and see if it's still, you know, what I loved about Super Salad, my very favorite thing was of course, the honey butter and bread. Well, I was more partial. I mean, the gingerbread was good, but the blueberry cornbread, Zach was very good.

00;08;55;21 - 00;09;10;23

Speaker 1

And the tiny pickled corn. So those were my favorite things. I'd forgotten anything. Well, okay, we have a doing this holiday. It's podcast. Jeremy, I'm sure you've listened to every episode and have no doubt about that, but I've.

00;09;10;23 - 00;09;11;25

Speaker 3

Listened with you. They're great.

00;09;14;18 - 00;09;24;04

Speaker 1

Well, we. Mary Kay found this song, and, you know, we had already, for some reason mentioned you on the podcast.

00;09;26;14 - 00;09;29;18

Speaker 2

I think it had to do with our Spanish class.

00;09;30;06 - 00;09;43;22

Speaker 1

It did. It had to do with our Spanish class. And we were a this was with Liz, right? I don't know even how it came up, but we were remembering when you decided to smoke a cigaret in Spanish class.

00;09;46;12 - 00;09;53;00

Speaker 2

And how it pushed her right over the edge. Just right over the edge, and she left class. But no.

00;09;53;02 - 00;10;13;17

Speaker 1

If that was the thing, she was leaving class a lot we were just talking about. Maybe it was because Liz is a middle school teacher or something like that, just the, you know, just being a teacher. But at any rate, when we talked about intervened and we thought about who are the wine experts, we know, you know, it was just like this is obviously a great opportunity to, you know, to bring you on.

00;10;13;17 - 00;10;22;21

Speaker 1

So pressure. But you are like one of the funniest people I've ever met. So I'm assuming you've only gotten funnier with age, but no pressure.

00;10;22;22 - 00;10;23;22

Speaker 2

No pressure.

00;10;24;25 - 00;10;25;04

Speaker 3

All right.



00;10;26;20 - 00;10;27;23

Speaker 2

Naomi, you should introduce them.

00;10;27;23 - 00;11;05;27

Speaker 1

So let me introduce Jeremy Campbell. He is okay. Well, I want to say he's a wine expert with 25 years of as an independent wine retailer in Illinois. And furthermore, he has traveled to France, Chile, Argentina, Italy, Spain and Portugal to learn what producers are doing in their vineyards and wineries to produce great wines. He also happens to be, in case anyone's wondering, DSW and WCT Level three certified so I think we better start with what the hell is that?

00;11;08;00 - 00;11;15;01

Speaker 3

Well, they're just the six W's only recognized in the U.S. And then WCT level three is recognized internationally.

00;11;15;13 - 00;11;16;07

Speaker 1

What does it stand for?

00;11;18;03 - 00;11;19;27

Speaker 3

Should you know, I knew you were going to ask that.

00;11;21;14 - 00;11;31;16

Speaker 2

Wait, I have it here. Hold on. I'll tell you, wine and spirit, education, trust that's it. And certified specialist of wine.

00;11;35;03 - 00;11;47;00

Speaker 1

So I had in my mind and please correct me if I'm wrong that you had what I refer to as a super nose and I'm not sure if that's true. I'm not even sure if that's a thing.

00;11;49;03 - 00;11;53;11

Speaker 3

I mean, it does help for sure, but I wouldn't I wouldn't say I have a super nose.

00;11;53;11 - 00;11;59;09

Speaker 1

So is that is that what it's called, super nose or I feel like your palate.

00;11;59;27 - 00;12;08;16

Speaker 3

But it's kind of all encompassing because it's you know, you need both to be able to your first impression is, is the aromatics.

00;12;09;00 - 00;12;10;21

Speaker 1

So oh.

00;12;11;06 - 00;12;20;13

Speaker 3

I don't know if I have a super nose, but I do pretty good. I have I have one at least one competition where poor tasting wine is blind.

00;12;21;05 - 00;12;33;15

Speaker 2

But how does a wine competition work? Do they give you like multiple glasses and you have to say what type of wine it is? Like how detailed do you have to get about the glass of wine?

00;12;34;24 - 00;13;01;09

Speaker 3

It's usually you get points for each segment, so you get points for you get points for varietal and you get a lot of points for that. And then if you can name the country of origin, the appellation, the vintage, those, and then it tastes usually it's like five or six wines. And then they they tell you own producer.

00;13;01;09 - 00;13;04;28

Speaker 3

So if you can actually nail the entire wine, you can, you can get a lot of points.

00;13;05;06 - 00;13;10;05

Speaker 1

That sounds like so hard and so impossible. What are the prizes.

00;13;11;15 - 00;13;16;23

Speaker 3

From that one? I got a trip to I ended up getting to go to Bordeaux for that one.

00;13;17;06 - 00;13;19;06

Speaker 1

How about a sweet?

00;13;19;07 - 00;13;26;19

Speaker 2

Okay. Well, then it's worth it. Like that. They're not just like giving you like a ribbon or a trophy or something. Like you get a sweet prize.

00;13;28;01 - 00;13;29;09

Speaker 3

It's about bragging rights. Really?

00;13;29;19 - 00;13;34;05

Speaker 2

How often? How often do you have to identify a wine such as this.

00;13;34;28 - 00;13;35;15

Speaker 1

In this country?

00;13;35;20 - 00;13;52;18

Speaker 3

It's actually funny. Why not? No, but I would say it was. It's about assessing quality of wine. So it's not. It's not just about, you know, being able to name a wine or a variety. It's about assessing quality.

00;13;52;27 - 00;14;07;20

Speaker 1

So when you see a can of wine that says Red Bay, what's your immediate you know, what's your first pass on assessment bear in mind, this is a gift for me to marry Kate. Okay? Don't be.

00;14;07;20 - 00;14;08;06

Speaker 3

Nervous.

00;14;08;08 - 00;14;09;24

Speaker 1

Yes, I know that drinking I had.

00;14;09;24 - 00;14;33;20

Speaker 3

Some wines and cans, and it's all about situation. You know, everything has this place. So my first experience with canned wines, we're actually at a music festival, and I noticed that it was the first time I'd ever seen Underwood cans and cans of wine, and. And they were regular 12 ounce cans, which is basically a half a bottle of wine.

00;14;34;04 - 00;14;47;26

Speaker 3

So I was like, you know, this is a good deal being like, is it really two cans of wine versus having to drink a bunch of beers or something like that? It was just like, I'm like, I'm in. So, yeah, I really support this yeah.

00;14;47;26 - 00;14;57;21

Speaker 2

Cans of wine are definitely where it's at for like being in a music thing or like going to the Hollywood Bowl or being at a park or something like that. It's way better than taking glass, obviously.

00;14;58;04 - 00;15;21;21

Speaker 1

Yeah, I, I think they're getting more and more quality of wine in those cans. But you asked me earlier, Mary Kate, what I was drinking, and I told you I wanted to save it till Jeremy came on, so I have to. I don't know. You know, I do have questions about the song that we'll get to shortly, but I'm not like any kind of wine expert but I do live in northern California, where we do tend to drink a lot of wine, and we tend to drink a lot of wine that we have around here.

00;15;22;03 - 00;15;49;17

Speaker 1

This is a rosé of Pinot Noir from the Anderson Valley and it's Navarro Vineyards, which I like a lot. And I just we have lots of unofficial sponsors that don't give us any money so but we just like to put product placements for things that we like. So I'm going to say I'm a big fan of Navarro Vineyards in the Anderson Valley and all their wines are good, but this rosé Pinot Noir especially good on a summer.

00;15;49;17 - 00;15;50;12

Speaker 2

Night to try that.

00;15;53;11 - 00;15;55;19

Speaker 1

So you're drinking? Yeah. What are you drinking?

00;15;56;04 - 00;16;01;13

Speaker 3

I'm drinking a true Beaujolais in honor of the song.

00;16;01;19 - 00;16;05;24

Speaker 1

Yes, oh, my God. That's perfect. Which is a.

00;16;05;24 - 00;16;45;27

Speaker 3

Really good this one is a moulin of 2020 from Domaine. The themes grabs I really want to watch. Give them a shout out, but it's delicious. And I've been really digging these wines lately. Again, they're usually serving cold and so it's a red wine that's very fresh and fun to drink. And the producers out there, and mostly it's a lot of young people and or a lot of younger, you know, winemakers and bit of culture this and it's one of the few

areas and Burgundies that they can afford you know to to still purchase brut and and they're really turning things around.

00;16;45;27 - 00;16;57;16

Speaker 3

They're doing a lot of natural wines and things like that. And the wines are very fresh and vibrant and they're fun to drink. And I and the quality is it just keeps getting better and better.

00;16;58;11 - 00;16;59;06

Speaker 1

That sounds great.

00;16;59;16 - 00;17;00;25

Speaker 2

That sounds delightful.

00;17;01;14 - 00;17;11;14

Speaker 1

So first of all, I have to just ask you, are you a fan of Hall and Oates? And it's fine if you're not, but I just want to know, what is your like what's your take on Hall and Oates?

00;17;12;03 - 00;17;21;11

Speaker 3

I like Hall and Oates. I have to admit, I, I think it's great or comfortable. I, I was there was that much information there.

00;17;22;13 - 00;17;33;17

Speaker 1

Putting it out there where we have actually identified like multiple trips to the archives that are going to need to happen including to the microfiche.

00;17;34;00 - 00;17;38;11

Speaker 2

Yeah. Back to the seventies, to the microfiche down in the basement.

00;17;38;23 - 00;17;46;23

Speaker 1

We're going to be making mimeographed and there's a lot of things they're going to be happening. So do you have a favorite Hall and Oates song? Yeah.

00;17;47;15 - 00;17;48;21

Speaker 3

Well, now it's Intervenir.

00;17;51;06 - 00;17;52;12

Speaker 1

Right from.

00;17;52;27 - 00;18;01;07

Speaker 3

After you guys had messaged me, I was like, What's the connection? So I just Googled Hall and Oates wine and then turn up just like.

00;18;03;29 - 00;18;31;03

Speaker 2

Well, I read a delightful article in Wine Spectator magazine, which was an interview with Daryl Hall, who is a huge wine collector. Apparently he has 400 bottles of wine in his beer basement, and his favorites are French wines, Bordeaux especially, although there



are some Burgundies that he really likes. He also enjoys Italian wines mostly from Tuscany.

00;18;31;25 - 00;18;32;00

Speaker 3

Hmm.

00;18;32;20 - 00;18;39;19

Speaker 1

So do you think I mean, is this classy? What do you think, Jeremy? What's your reaction to it?

00;18;39;19 - 00;18;40;11

Speaker 3

That he drinks wine.

00;18;40;28 - 00;18;43;27

Speaker 1

Now to hit the kinds of wines that he's naming in the regions?

00;18;44;01 - 00;19;13;00

Speaker 3

Yeah. And it makes sense that if he likes Bordeaux, he'd be drinking super Tuscan. Because they do a lot of international varietals, being mostly French varietals. In Tuscany, they were some of the first to break away from tradition in Italy and start and start growing Cabernet Melo. And so Cabernet Sauvignon or low T-pro Malbec, mostly Cabernet Sauvignon, Amber Low.

00;19;13;00 - 00;19;41;26

Speaker 3

And then they're they're very traditional grape is sangiovese. So then usually they'll blend some sangiovese into it as well. And so it's these kind of guys that went out on, on a limb and they weren't even allowed to put that the, the appellation on their label, but they were like, we're going to do it anyway. And the wines will all got accolades and now and then they change their laws so that they could fit them because the town, of course, or the area wants their name on something that's doing well.

00;19;42;09 - 00;20;01;11

Speaker 3

So it's a cool story and I can see why, why they dig those wines. Eileen, more Italian as well. And Bordeaux is great, but they need a lot of time for me anyway. But for me it would be Burgundy before before that, I just really like I really enjoy wines from Burgundy.

00;20;02;29 - 00;20;04;27

Speaker 1

How did you get into this wine thing?

00;20;06;20 - 00;20;38;00

Speaker 3

You know, really? I fell into it. It was I was really interested in you know, beer and the brewing process and the history of that. And someone contact me on the shoulder. And they just told me, if you can take this knowledge and bring it here, you can make a career out of it. And I was already kind of dabbling in it because I wanted to know, like you know, there's so much wine out there, I knew there had to be something to it.

00;20;39;01 - 00;21;02;00

Speaker 3

So so I started and, you know, just buying wines here and there. And and I still remember the first wine that I really it really clicked where I was like, this is amazing.

And it was a 94 San Jacinto real high. And I just I were drinking it and being like, this is amazing. Like this. Like, there was just something about it.

00;21;02;00 - 00;21;13;29

Speaker 3

I didn't even know how to express it at the time. But just like just smelling it and, and tasting it was just like, wow, this is something else. Like, and then and I found and then that was it. And then I was hooked.

00;21;14;14 - 00;21;15;23

Speaker 1

You were heard. What year was that?

00;21;17;05 - 00;21;22;14

Speaker 3

I probably was probably 97.

00;21;23;08 - 00;21;23;20

Speaker 1

Okay.

00;21;24;09 - 00;21;24;19

Speaker 2

Okay.

00;21;26;03 - 00;21;28;21

Speaker 3

So in my view, yeah.

00;21;30;20 - 00;21;41;11

Speaker 2

So. And do you travel a lot like would you say when you take a vacation that you kind of think about where you're going in relation to wine? Or is wine like a secondary part of that process?

00;21;42;14 - 00;22;01;27

Speaker 3

It depends. I mean, sometimes it is. I mean, the last place we went, it was definitely the thing that piqued my interest on Madeira was, you know, I was I didn't really know much about the wines. I mean, I'd read about how they were made and what varietals they used and about their different to cars and things like that.

00;22;02;08 - 00;22;20;28

Speaker 3

But but then I was just I just decided I was just going to read about Madeira itself. And there are two topics sports were wine and bananas, and I was just like, it's so bizarre. It's like, how does it? Because it goes against everything that I think of a wine producing region, you know?

00;22;22;01 - 00;22;24;18

Speaker 1

So tropical. Yeah. What's up with that? Yeah.

00;22;25;03 - 00;22;49;28

Speaker 3

It, it just so happens that they their climate is very moderate because of the because they're, you know, an archipelago smack dab and, you know, just right in the middle of the Atlantic, it's like the first thing before you get to North Africa. So, I mean, their temperatures, their average temperature is like 75 high, 65 low. And that's year round.

00;22;50;19 - 00;23;01;13

Speaker 3

So and then between that and elevation has a lot to do with it because it basically just struts. You know, if you think of like King Kong, if you've seen that movie, that's what it's like. It's just.

00;23;01;16 - 00;23;03;09

Speaker 1

King Kong. There's a lot of King Kong.

00;23;03;20 - 00;23;05;12

Speaker 3

I would say the.

00;23;05;27 - 00;23;07;03

Speaker 2

The green one on the island.

00;23;07;27 - 00;23;13;25

Speaker 3

The more recent like the the one with the one with the Lord of the Rings director, like.

00;23;15;04 - 00;23;16;09

Speaker 1

Peter Jackson, King Kong.

00;23;17;03 - 00;23;29;24

Speaker 3

Just like just struts. It's volcanic. So it just kind of it's it's there's nothing. And then also on this big island, but it's not even that big as far as like Hawaii.

00;23;29;27 - 00;23;32;05

Speaker 1

So there's some that are quite probably.

00;23;32;20 - 00;23;37;28

Speaker 3

And that's actually kind of a good a good example is something Hawaiian just like that.

00;23;38;25 - 00;23;50;03

Speaker 1

Which again you wouldn't think would make a good wine from there. It's interesting. I would say this to be a drier like like I was thinking that like too much moisture is going to cause like wine, right? Or something.

00;23;50;12 - 00;23;51;00

Speaker 2

Wine. You know.

00;23;52;05 - 00;24;15;24

Speaker 3

I thought the same thing. And that's one of the reasons they use this system called the pergola system, which is where they basically they're about six feet tall off the ground. And they have these these holes that go up and they let the vines go up. And then and then they stretch over, you know, they lay out this like tarp, if you will, or a mesh.

00;24;16;05 - 00;24;19;16

Speaker 3

And then that lets the vines grow about six feet above the ground.

00;24;20;01 - 00;24;20;28

Speaker 1

Oh.

00;24;21;13 - 00;24;24;00

Speaker 3

And then they can actually grow crops underneath it, too. It's really.

00;24;24;09 - 00;24;24;29

Speaker 1

Smart.

00;24;25;07 - 00;24;25;29

Speaker 3

That it isn't.

00;24;26;16 - 00;24;26;26

Speaker 1

Very.

00;24;27;02 - 00;24;27;10

Speaker 3

Smart.

00;24;27;16 - 00;24;29;20

Speaker 2

And look at that.

00;24;30;09 - 00;24;41;00

Speaker 1

A little bit. Well, let's let's dig into this intervener a little bit because it's not a bad song. So this came out in 1979. It's on the album. Ecstatic. Jeremy, what do you think about the song.

00;24;42;02 - 00;24;48;00

Speaker 3

I really enjoyed it. I was actually really surprised by the labor. It's pretty hardcore, actually, the library. And I was like, Wow, they're rocking out.

00;24;48;01 - 00;24;50;23

Speaker 1

It's hardcore.

00;24;51;02 - 00;25;04;04

Speaker 2

You know, it is in their rider that they have to have a certain number and certain types of wines backstage. I just learned. So probably they had a few bottles of wine, went on stage loosened it up, had a great time.

00;25;04;14 - 00;25;24;17

Speaker 1

I think it's unusual, like for I was looking so they were at the time that they did the Song Hall is 33 and it's just 31. And I want to say that like I think for a couple of musicians, like being hardcore wine drinkers in your early thirties is unusual. In 1979. I mean maybe I'm wrong, I don't know.

00;25;24;17 - 00;25;25;06

Speaker 1

What do you guys think.

00;25;27;20 - 00;25;29;22

Speaker 3

I think it's unusual in general. Be honest with you.

00;25;30;01 - 00;25;35;13

Speaker 2



Yeah, yeah. I mean they explain why though, Johnny Walker is an issue with gold as an issue.

00;25;35;14 - 00;25;44;14

Speaker 1

They have a lot of old man problems already in their early thirties. I really like I've got the heartburn. Oh, you're ready to drink.

00;25;44;14 - 00;25;47;03

Speaker 2

OJ with vodka, I have to.

00;25;47;25 - 00;25;48;08

Speaker 1

Think. Is it a.

00;25;48;08 - 00;25;51;21

Speaker 2

Lot of issues with. But what's funny is I have.

00;25;52;05 - 00;25;52;12

Speaker 1

The.

00;25;52;22 - 00;25;57;28

Speaker 2

Opposite issue. Like I have issues with red wine that I don't have with hard alcohol. So what does that say about me? I don't know.

00;25;57;28 - 00;26;03;22

Speaker 1

But it says your physiology is is slightly different than Daryl Hall. John, it's.

00;26;03;26 - 00;26;06;24

Speaker 2

Oh, that's too bad. I want to be just like them.

00;26;08;04 - 00;26;09;19

Speaker 1

You have a lot going for you though.

00;26;09;20 - 00;26;27;10

Speaker 2

I, I have to say it like when we first started watching Live from Daryl's House, which Jeremy, if you haven't seen it, is where Daryl Hall has people come to his house and they play Daryl Hall and John Oates songs, and they afterwards, like, eat a meal or make some food or sit around a table, and they're always drinking wine.

00;26;27;24 - 00;26;41;02

Speaker 2

And so when we discovered the song, I was like, I it all comes together. Like, he still really enjoys and drinks a ton of wine. So he's a big y'know. Can we say that? Is that a word we can say?

00;26;42;03 - 00;26;49;18

Speaker 1

Yeah. I don't think that's the proper word. I think he is like a wine connoisseur or aficionado though. I mean, what do you.

00;26;49;18 - 00;26;50;02

Speaker 3

Do with.

00;26;50;14 - 00;26;54;19

Speaker 1

This? You're not a yeah. Y'know, is more of a derogatory term.

00;26;54;29 - 00;27;00;23

Speaker 2

Oh, I was hoping we could like reclaim it as a positive No, it's not one of those. All right.

00;27;01;10 - 00;27;05;08

Speaker 3

I'm not getting it. I would say went enthusiast's just someone that really was a.

00;27;05;16 - 00;27;06;12

Speaker 2

Wine enthusiast y.

00;27;06;12 - 00;27;20;08

Speaker 1

Enthusiast. That sounds. Yeah, that sounds really good. Are they is this based on the end of the video? I'm going to like project forward to the beginning of the video. There is supposed to be inside a radio. Is that what's happening?

00;27;20;27 - 00;27;26;23

Speaker 2

Yes. But for some reason the radio is wrapped in a plastic bag at the end. Any idea why that is.

00;27;28;03 - 00;27;29;17

Speaker 1

Because it got all wet with wine.

00;27;30;04 - 00;27;40;05

Speaker 2

You. Well, maybe it's to protect it from the wine. Like the air dissipated drinking the wine. So therefore they wrapped the radio in a plastic bag. But then if they're inside the radio, then are they all going to suffocate?

00;27;41;27 - 00;27;57;16

Speaker 1

I just suppress it. In 1979 they had such an elaborate like creative idea because most of the other videos at that time are just like concert videos. And they're like, somebody was like, we have a song about putting wine in your veins. How about if we like have a set that the inside of a radio like.

00;28;00;02 - 00;28;05;05

Speaker 2

It's like they discovered greenscreen and they because they've used the same concept in a couple other videos, know.

00;28;05;14 - 00;28;06;13

Speaker 1

The radio concept.

00;28;06;26 - 00;28;07;24

Speaker 2

Radio concept.

00;28;08;07 - 00;28;09;03

Speaker 1

Inside of radio.

00;28;09;16 - 00;28;15;08

Speaker 2

I think it's bebop drop and one other one that they're inside the radio as well.

00;28;15;08 - 00;28;17;15

Speaker 1

So who the one from the serial killer one.

00;28;17;23 - 00;28;18;19

Speaker 2

I think that's we're.

00;28;18;19 - 00;28;19;18

Speaker 1

Saving that one.

00;28;20;21 - 00;28;24;08

Speaker 2

Until we recover. Which of our friends is a serial killer and then we'll have them. No, no.

00;28;24;08 - 00;28;39;11

Speaker 1

No, we're not looking for that. Jeremy, do you know anyone who is, like, one of those murderer, you know, like, who like like is very good at unpacking their mystery? No, we don't want a murderer on the podcast where you need a, like, a detective. We need, like, an expert.

00;28;40;15 - 00;28;41;23

Speaker 2

Or a forensic person.

00;28;42;03 - 00;28;43;07

Speaker 1

A forensic person, a.

00;28;43;11 - 00;28;44;24

Speaker 3

Forensic of our friends.

00;28;45;04 - 00;28;45;20

Speaker 1

Yeah.

00;28;46;02 - 00;28;48;26

Speaker 2

Yeah, do we know anybody that went into that.

00;28;51;20 - 00;28;56;25

Speaker 3

I mean, I have a friend who's a police officer, but. But anyone you guys would know.

00;28;57;28 - 00;29;00;09

Speaker 2

Do they do homicide? Homicide police officer.

00;29;00;22 - 00;29;02;19

Speaker 3

I see. He's a detective, so.

00;29;02;27 - 00;29;17;25

Speaker 1

He's a detective. I can't do it. I'm, like, way too much of an abolitionist to have, like, a police person on the show. Like, even if they're your friend Jeremy. Like, it's not all my brand. It's, like, really a friend for me. It's a friend who's going to die. So he's going to die is. Oh, you.

00;29;18;10 - 00;29;23;00

Speaker 3

Know, he's kind of shy. He's kind of stupid a lot of the way he's always been.

00;29;23;15 - 00;29;25;11

Speaker 1

Yeah. Yeah. Kind of make.

00;29;25;11 - 00;29;27;16

Speaker 2

You feel bad. I mean, he's now he's going to die.

00;29;27;16 - 00;29;51;24

Speaker 1

We should die like the last wish. A fog. That's all right. Well, not case we'll have him on that of so. Okay, so yeah, we agree. It's a good song and but it's curious that there are young people who have old men problems and are already one of these guys. Hey, how do you pronounce this okay. I was like, what is this thing in the lyrics?

00;29;52;01 - 00;29;57;05

Speaker 1

So here it's a poli free. How do you say that?

00;29;57;23 - 00;29;58;12

Speaker 3

We've lost it.

00;29;58;25 - 00;30;01;20

Speaker 1

We say. And what can you explain what that is?

00;30;02;03 - 00;30;21;23

Speaker 3

It's it's a white burgundy. It's an area. And in burgundy. And they produce mostly as far as I know. I mean, definitely mostly chardonnay or one of the most Pakistani most white burgundy is Chardonnay. They grow a little bit of a grape called algo tech, but mainly in certain areas.

00;30;22;26 - 00;30;37;17

Speaker 1

I mean, I mean, again, like, I'm just like this is 1979. These are these Philly guys, you know, and they seem to already have a certain wine sophistication. Like it's kind of shocking, you know.

00;30;37;24 - 00;30;43;28

Speaker 2

Yeah. I didn't even look up like what the Philly wine scene is like. Jeremy, do you know what the Philly wine scene is like?

00;30;44;12 - 00;30;52;26

Speaker 3

I've no idea what the flavor can't get though. So they think good wine over there. But no, I have no idea.

00;30;53;24 - 00;31;03;09

Speaker 2



Oh, that's what we need. We need to find out the Philly wine scene is like, I mean, I don't know I mean, maybe if there's a lot of musicians and there's a lot of soul, maybe the soul and wine, I don't know.

00;31;04;06 - 00;31;13;28

Speaker 3

If they were touring a lot, though, they probably had exposure or I think that that's why a lot of the bands in the seventies, I mean, there was an article I remember about Rush and their love of wine.

00;31;14;07 - 00;31;15;05

Speaker 1

Rush loved wine.

00;31;15;19 - 00;31;15;29

Speaker 3

Yeah.

00;31;16;07 - 00;31;16;24

Speaker 1

Really?

00;31;16;27 - 00;31;17;27

Speaker 3

They're big into one thing.

00;31;18;22 - 00;31;39;17

Speaker 2

And here Daryl Hall talks about early on, they were very popular in Europe, so they did a lot of touring there, which always consisted of going to a radio or TV station, then being taken to a great restaurant for drinking. So yeah, so I guess, you know, traveling

around Europe, having people take you around and introduce you to stuff, maybe that's how they end it.

00;31;39;17 - 00;32;05;17

Speaker 3

Mostly Europe, that's their gig. Like, you know, the way we drink beer here, they drink wine and a lot of, you know, you know, especially like in France and in the in the British as well, they drink a lot of wine. So, you know, their their experience and exposure to it is different than us. And they're having been out there, their pricing is much better, too.

00;32;05;17 - 00;32;11;16

Speaker 3

So it's also it's it's just it's like having a beer. It's not it's not cost-prohibitive.

00;32;12;01 - 00;32;29;21

Speaker 1

It's like less of an elitist kind of thing. I feel like wine here in this country is so elitist. Or it can be, you know, it's I don't know, maybe the pricing makes it. When I've been to Italy, it's like there's a Y you can get like a reasonable wine that is really, you know, really affordable. Right? Sometimes extremely affordable.

00;32;32;17 - 00;32;34;01

Speaker 1

Maybe I'm just making super cheap wine.

00;32;35;06 - 00;32;41;00

Speaker 2

Much like Trader Joe's \$3, whatever it is, the airline wine. And there's no.

00;32;41;28 - 00;33;05;00

Speaker 3

There is a reason for that. Part of it is especially countries that produce wine. They need they need the townspeople in most of the everybody's connected to the wine industry, you know, especially if it's a wine town. So they need they need those people to be able to come to the restaurant and afford to buy a good wine.

00;33;05;00 - 00;33;24;11

Speaker 3

So the so the good producers are still funneling their stuff into the town. Just for the town. So it's because those are going to be there. They're workers and you know, those people that are helping them out and when they need it. So they you know, it's kind of a more of a cooperative situation, if you will, like.

00;33;24;23 - 00;33;51;09

Speaker 3

And and the restaurants, you know, you better make the food better than your grandma does and you better offer good wine and better be reasonable. It's not something you do. You know, once a year for a special occasion, it's something you do frequently. So, you know, if you don't offer a good wine list at a decent price and good food at a decent price, you're not going to make it.

00;33;52;23 - 00;34;15;11

Speaker 1

You know, you're you're making me think about something that Nader and I've been talking about a lot recently, you know, especially in light of like, you know, this you know, our country's going down the crapper and it's just really fascist and all this stuff. It's like we're literally like, what are what are the citizenship requirements? You know, how we get residency in different countries.

00;34;15;21 - 00;34;37;15

Speaker 1

Some places you have to have like half a million dollars of real estate investment. And then other places are other rules. But you've spent a lot of time traveling in Europe for work and you're just outlining you're just like like laying out all these good quality of life things. Have you guys ever thought about relocating to to Europe recently?

00;34;41;04 - 00;34;42;00

Speaker 2

Everybody's recent.

00;34;43;03 - 00;34;45;01

Speaker 1

Like in the past couple of days.

00;34;47;15 - 00;34;50;29

Speaker 2

I was like, it is not that far. How what do we have to do to go to Canada?

00;34;51;11 - 00;35;05;09

Speaker 1

But yeah, yeah, that might even be too close then. No, Canada's definitely on the list. It's on the list. Somebody please let us in here. But as a wine drinker or, y'know, a wine aficionado.

00;35;05;25 - 00;35;06;16

Speaker 2

A wine.

00;35;06;16 - 00;35;17;07

Speaker 1

Connoisseur enthusiast, imagine you could, you know, you could imagine yourself. I could imagine you, you know, somewhere you know.

00;35;17;11 - 00;35;18;14

Speaker 2

Where's your dream locale?

00;35;18;21 - 00;35;19;17

Speaker 1

Yeah, dream locale.

00;35;21;22 - 00;35;22;20

Speaker 3

Dream locale.

00;35;26;14 - 00;35;29;28

Speaker 3

At the Met. I do love Italy a lot.

00;35;30;15 - 00;35;30;28

Speaker 1

Mm.

00;35;31;17 - 00;35;58;16

Speaker 3

But there's always the double edged sword but I do love the Italian cuisine, I love their wines and I love the way that they are, you know, just in general, just from, from impressions, you know, just their personalities. But the French are great too, and, and everybody's, you know, it's, but it's hard for me because I'm not, I'm not always just hanging out with, you know, the locals.

00;35;58;16 - 00;36;07;15

Speaker 3

I'm hanging out with someone that's trying to impress me or but even then, they're not. And I like that they're they're not as showy, you know, they.

00;36;07;29 - 00;36;16;16

Speaker 1

You like they try to impress you in Italy. You like the way people try to impress you. The way they try to impress you is impressive.

00;36;17;00 - 00;36;39;24

Speaker 3

Like here, it's it's different. Like, they're they're a little more just kind of laid back. And I don't know, here it is. It depends on where I am in this even in this country, which state. I mean, you know, if I'm in California, they're going to win it by me. And which is nice and I love that. But you know, it's just a very different way of trying to impress you and me.

00;36;41;04 - 00;37;07;20

Speaker 3

And I'm all about it. I just want to go on a recent trip to the to Burgundy that we were hanging out. You know, we're this cheap, this importer she was driving us to the different the different Domaines that she represented in Burgundy. And then and she drove us around all day. And and she's, you know, probably in her early seventies maybe mid seventies.

00;37;08;01 - 00;37;23;06

Speaker 3

But, you know, at the end of the day, we're like, you know, me and this other person that I was with, we were like, well, you know, maybe tonight we'll just take it easy and and find something easy to eat. You know, maybe we saw a little pizza place. Maybe we'll get pizza. You know, we've been eating French food all, you know, all week.

00;37;24;09 - 00;37;38;17

Speaker 3

And then the person who was hosting us, she's, you know, who's driving us. She she's like, we're going to come over to my house, like, I'll cook for you. And she did. She had us over to her house, and we're just like, how is that going to work? So we went to the grocery store, we bought the groceries.

00;37;38;24 - 00;37;54;24

Speaker 3

She got off at the hotel to like, you know, just freshen up. And then we met her a half hour to an hour later. And she had already, you know, cooked us the soup. And, you know, it was just a simple meal, but and she opened a great bottle of wine. And that's that's what I love, you know.

00;37;55;01 - 00;38;07;09

Speaker 1

That's your fucking job like I do wrong. Why do I have so much education? And, like, my job kind of really sucks in comparison to yours, like, what the hell?

00;38;07;13 - 00;38;08;03

Speaker 2

I know. I know.

00;38;08;27 - 00;38;09;29

Speaker 3

It's so hard work, though.

00;38;10;22 - 00;38;19;15

Speaker 1

That's the hard part. Jeremy, I'm sorry. What's the hard part is there isn't really a hard part. Are you just trying to make it seem like there's a hard part?

00;38;19;20 - 00;38;40;05

Speaker 3

There is. Are there really is. And I don't want to. You know, we have a saying which is you sell the dream, you work the business, and that. And I do think that, I mean, there's a lot of, you know, a lot of very long days a lot of heavy lifting, a lot of, you know, customer relations and things that can be.

00;38;40;18 - 00;38;42;26

Speaker 1

Backstabbing or backstabbing.

00;38;43;26 - 00;38;44;12

Speaker 3

That don't know.

00;38;45;18 - 00;38;47;05

Speaker 2

Very specific, Naomi.

00;38;48;20 - 00;38;59;14

Speaker 1

I mean, you know, like the wine gossip, like like if they're just like cutthroat you know, like people trying to, like, get in there and just like your clients with you.

00;39;01;03 - 00;39;06;16

Speaker 3

And I don't know, I I'm sure there is, but I've never I haven't experienced that myself.

00;39;07;02 - 00;39;11;28

Speaker 1



Okay. What but what's the most scandalous wine story that you've ever been involved in?

00;39;12;10 - 00;39;12;23

Speaker 2

Oh, wow.

00;39;14;13 - 00;39;16;28

Speaker 3

Wow. I don't know. That's that's a one.

00;39;17;06 - 00;39;17;25

Speaker 1

That's my next.

00;39;17;25 - 00;39;19;09

Speaker 2

Book, Naomi Wine Scandal.

00;39;20;27 - 00;39;29;02

Speaker 1

This is this is your this is your retirement scheme. Jeremy Vine scandal. Wine scandal. It becomes it's like wine crime.

00;39;29;16 - 00;39;30;17

Speaker 2

Wine crime.

00;39;31;23 - 00;39;32;07

Speaker 1

Yes.

00;39;33;15 - 00;39;40;11

Speaker 3

I mean, there are things that happen in the industry that have been scandalous, but nothing really personal that I can think of.

00;39;40;18 - 00;39;44;21

Speaker 1

I bet what you would think was scandalous in the wine industry we would find very boring.

00;39;49;10 - 00;40;04;22

Speaker 3

Although it is funny. Well, there was this situation in Brunello when they found out they were did DNA testing the or they were testing the wine from Brunello. And Brunello has to be, by law, 100% sangiovese.

00;40;06;01 - 00;40;06;25

Speaker 1

Everyone notes on.

00;40;09;01 - 00;40;09;03

Speaker 3

It.

00;40;09;13 - 00;40;11;01

Speaker 2

Well, now we do now.

00;40;12;10 - 00;40;31;06

Speaker 3

Well, what they found was when they were testing some of the bottles was that it wasn't there were there was other varietals in there on top of that. Yeah. Oh, my gosh. Like, you know, no, it, it, it sent shockwaves yeah.

00;40;33;20 - 00;40;40;28

Speaker 1

Yeah. This is that kind of this is going to make you're a millionaire. You got it right. Right inside you know what?

00;40;40;29 - 00;40;49;16

Speaker 2

Here's a question. Here's a real question. What is the punishment for something like that? Like, what do you like if you're like, oh, we have this wine, it's 100% pure. The system isn't.

00;40;49;17 - 00;40;51;13

Speaker 1

Exactly. And it's like, what's the punishment?

00;40;51;28 - 00;40;52;20

Speaker 2

What's the punishment?

00;40;53;14 - 00;41;11;29

Speaker 3

Well, that's a good question. With this, they did recall a bunch of it. And so but as far as what happened afterwards, I'm not sure. But it's funny because I was actually in Tuscany on a wine trip like after that had happened. And I remember talking to one of the producers and he goes, guy goes, you know, it's Italy.

00;41;12;14 - 00;41;36;07

Speaker 3

So things are. And he was actually explaining why one of his wines, he had decided to declassify, it used to be a kante with the knee. He made it. He made it just Tuscan Rosso. And it was so he said we didn't have enough vineyards in of our own to we were having to source fruit to produce this Chianti.

00;41;36;27 - 00;41;53;24

Speaker 3

And he goes and then after the, the whole debacle with Brunello, we realized, you know, how do you know what you're getting? You know, you know, we purchased this fruit in trust, but if there's something else in there, we're not 100% sure we don't want to get in trouble for that.

00;41;53;24 - 00;41;54;13

Speaker 2

Oh, wow.

00;41;55;18 - 00;42;18;08

Speaker 1

I can really see this whole thing you know, and to me, like with my anthropology hat on, I mean, there's all there's so many layers to like sort of like authenticity and perform and sort of like perform a tivity, like when people are, you know, there's very, very few people who are going to be like, you know, a, know something's off and be care you know?

00;42;18;08 - 00;42;32;17

Speaker 1

But like, there's so many there are there there's another layer of people who just want to be able to kind of show something off, right? And they don't actually have the real knowledge, but this is like a, a performance of like, I'm going to act like I know something, you know, because it's going to elevate my status in some way.

00;42;33;22 - 00;42;54;11

Speaker 1

But, you know, kind of reminds me of like I don't know, this is maybe a leap, but you know, how that whole scandal in the art world where there was like some competition in London and somebody like, you know, won something. It was like modern art. And it turned out to be like a child who had like, you know, pay to sing.

00;42;54;11 - 00;43;16;26

Speaker 1

And then, like, all the critics are like the critics were divided or the critics were like, oh, this is like I throw this out. The other critics are like, well, no, this is there is something there, you know? But like this whole thing about the DNA must you know, it must match this thing and it must be like this pure thing, you know, like this that almost seems more philosophical than anything real you know?

00;43;17;04 - 00;43;19;09

Speaker 1

Yeah. Like on the taste level.

00;43;20;09 - 00;43;54;17

Speaker 3

And that's true. I maybe unnoticeable. I think a better example would be there was I don't know if you've heard the I think his name was Kirwan was the guy that was faking all the bottles and that sent shockwaves through because he was basically forging all these bottles. He had some real ones. He had some fake ones and was selling them at, you know, big auction houses and was in all those circles.

00;43;56;13 - 00;44;16;23

Speaker 3

And there is something to be said, you know, these people sitting around and they're drinking it and they're they're like, wow, this is amazing. And it's he made it in his apartment. You know, it's and and I think that and I think the thing he did wrong was he sold too many bottles to people that were ashamed that they had actually sell for it.

00;44;16;28 - 00;44;32;12

Speaker 3

And then that's why the uh, you know, they, they got him booze because, you know, for someone to come and tell you. Yeah, the bottle you have that you think is great doesn't was never made.

00;44;33;28 - 00;45;00;02

Speaker 2

That's interesting. Like counterfeit. I never thought about counterfeit wine. Like to make a very strange common coincidence. So when I used to do hair, there's this whole thing right where you're not supposed to buy perfection. All hair products at, like, target, and nobody really understands why because everyone's like. And it's the same stuff, right? Like, if I buy, you know, this at the beauty supply or if I buy this the salon versus I buy this at CVS.

00;45;00;12 - 00;45;36;07

Speaker 2

But apparently the reason you're not supposed to do it is because what people do is they steal the bottles or somehow procure the bottles from the manufacturer. Right. That are empty and they fill it with like the cheapest conditioner, the cheapest shampoo, the cheapest whatever. So then, like, if I've never used that type of shampoo and I go and buy it and it's terrible that I'm going around telling people that that brand is awful when actually I'm not even using the right product, so do you think that that would happen in the wine world, that someone would drink a bottle of this beautiful, delicious wine and it's some dude made it in his apartment and it's

00;45;36;07 - 00;45;45;14

Speaker 2

gross and and then there's a backlash against the vineyard because people are like, this wine is not that great. And could it devalue then? Like, the one I think is.

00;45;45;14 - 00;45;55;07

Speaker 1

Fascinating is like okay, if you where if you use a shampoo and like it fucks up your hair, everyone can see that, but no one knows what happened inside your mouth, right?

00;45;55;16 - 00;45;56;07

Speaker 2

Like, yes.

00;45;57;05 - 00;46;27;13

Speaker 1

You put this wine in, you drink this bottle of wine, there's no witness to what happened. All you have is like you and your experience and what you decide to say about it. Right? Right. No one can tell you that wine you drank was shit. Like, you're like you're like you had a subjective experience which and this is another thing like I think our experience of something is, is so like our brain does a whole lot to process that experience.

00;46;27;13 - 00;46;48;12

Speaker 1

Right? Which is also precisely why the song is like, they should not have made a song called Intravenous Light because it's stupid. This idea, because the whole point of a wine is that it is something that you experience in your mouth, right? That's the whole point. You're just gonna put it in your veins. You might as well put the Stoli in there or the Everclear effect.

00;46;49;00 - 00;46;53;00

Speaker 2

Right. It's interesting. It's a good point. It yeah.

00;46;54;14 - 00;47;16;09

Speaker 3

And it is a problem I mean, it it it is a problem. And I've seen it. You know, there are new, you know, there's new ways for them to seal the bottle, especially when you're talking because you get to a certain price point where this stuff it's not just for me, it's wine should be something to be experienced.

00;47;16;09 - 00;47;27;20

Speaker 3

But then there is another secondary market which is auctioning it. You know, you can hold it. You can double your money in a short period of time. So there are people second investment.

00;47;28;05 - 00;47;28;14

Speaker 1

Yeah.

00;47;29;11 - 00;47;58;02

Speaker 3

So then there is something to it like you if you're going to invest in it. And that's something else to me. That's not the what I want in wine. You know, like some people will, you know, I've heard people tell me they'll be like, I have whatever such person shows, wine, you know, but now I see that it's going for this much money and you know, so now I'm looking to maybe unload it and I'm like, Man, he did all the work you drink it yeah.



00;47;58;11 - 00;48;17;05

Speaker 3

I mean, do you get to experience, like, why it is only like the upper crust get to experience as you did it. You bought it when it's 50 bucks is worth you know whatever \$5,000 a bottle. Now you did all the work like at least it pop open one, you know, but then that will devalue it because it needs to be.

00;48;17;13 - 00;48;39;19

Speaker 3

So that's a whole game that I'm at. I don't know I kind of have a hard time with it and again it's this ah we it's like a self-congratulatory thing or it's just like where it becomes something that's out of reach for most people. I don't, I don't think that's what the point of it was. I don't know.

00;48;39;27 - 00;49;04;05

Speaker 1

It's arbitrary to like, I feel like, you know, why something becomes this rarefied thing that gets so complex and like, develop so much specialization and become so sought after. Like, I am a peanut butter aficionado and like, why is that a thing? Because I honestly, you know, like where the peanuts grown, how you roast the peanut, all of that stuff that matters, right?

00;49;04;05 - 00;49;10;14

Speaker 1

But why isn't there like the market of like, great peanut butter? I would be a great peanut butter taster, you know, in another life.

00;49;10;15 - 00;49;11;19

Speaker 3

And those peanut butter.

00;49;12;07 - 00;49;13;24

Speaker 2

The peanut butter is.

00;49;14;05 - 00;49;14;07

Speaker 1

The.

00;49;15;04 - 00;49;25;25

Speaker 2

It's literally one of the best things that exists on this planet. And I think we can all agree on that. But it's arbitrary. Yeah. There is a certain amount of arbitrariness to it. That's not a word.

00;49;25;26 - 00;49;37;28

Speaker 1

It just like is our grapes that but and the fermenting of grapes like that much more complicated than any other kind of flavor. Like why did we attach so much to the fermenting of grapes?

00;49;38;28 - 00;50;18;04

Speaker 3

Because when you you can really get something special. I mean, there is and it's all, you know, everything is subjective, but there are certain wines that I swear if you tried it, you would recognize there's a special, you know, there's just something special about it. And now as far as what that's worse, that's depends on your cost. And but, you know, there are certain places there are white wines.

00;50;18;24 - 00;50;30;00

Speaker 3

The reason they are so special is if you ever do get to try them, you're like, yeah, all right, I get it. Is it worth that much to you? I'm not sure. Is it special? Absolutely.

00;50;30;18 - 00;51;06;27

Speaker 2

Right. I feel like it gets a little philosophical, too, because one of the things about drinking wine that I've noticed for myself as well as like a lot of other things, but it's like where you are and who you're with and how you're feeling and what you're eating with it and you know, where it goes and how special and how memorable it is and oh yeah, full disclosure, I've never had a \$5,000 bottle of wine, so honestly, it could be like it could make my head explode, but but there have been times in my life, like, for example, when I was in Italy in 2019 and I went to this little restaurant and I was talking

00;51;06;27 - 00;51;24;13

Speaker 2

to the guy and he's like, you know, we have this wine. It's the first rosé ever made in Italy, right? And it's right about rosé for some reason. And I was like, Wow, I have to try that. And I tried it and it, it was delicious. It was so delicious. But it was also like the perfect meal and the perfect restaurant and the perfect day.

00;51;24;23 - 00;51;42;23

Speaker 2

And, and so every time now I think about it, and I actually came back and I tried to buy it here, and I couldn't, you know, whatever. But it, it became this thing in my brain was like, I have to find this wine is this wine was amazing. And I Googled it recently and it's a \$20 bottle of wine.

00;51;43;15 - 00;51;44;00

Speaker 2

You know.

00;51;44;02 - 00;52;00;17

Speaker 1

It's I read there so many times. I know what you mean. Like where it's just it's really about this whole experience. Like, I've had a couple of meals, you know, where it's like you get the wine pairings, like when you have a really nice meal with really nice wine pairings and it's a really nice atmosphere and you're with good people like that's when the full package comes together.

00;52;00;17 - 00;52;15;27

Speaker 1

If it's just like me and a good bottle in my house, I don't know. That's I like the full package. Experience, like me and a good bottle by myself. Like, I see only a that's like a partial package in my mind.

00;52;15;27 - 00;52;39;22

Speaker 3

I do think that that's what it's about. It's about it's about the situation. It's, it's about the experience and the experience. And, and actually it's funny and we'll go back to high notes. It we a lot of times will compare wine to music in that it's about where were you when you first heard that song or where were you when you first tried that wine, you know, and it's it's that it's that interplay.

00;52;39;22 - 00;52;46;22

Speaker 3

It sticks with you where you had a certain experience and then there's a connection and then then you're in love with it.

00;52;47;11 - 00;53;01;29

Speaker 2

Yeah. Because still to this day, there are songs that I hear from like high school or college, and they take me right back. You hear it somewhere, and you're like, oh, the

song is, you know, this year this week or this day or this trip. Yeah. I could see how wine could be exactly the same.

00;53;02;12 - 00;53;18;10

Speaker 1

Well, speaking of high school and Sandy, I'm outdoors, which we all were I remember so vividly meeting you for the first time. Dreamy. And now I'm going to blank on our honors. English teachers. I am freshman year was that.

00;53;18;23 - 00;53;20;10

Speaker 2

How do you remember anybody's name?

00;53;20;21 - 00;53;28;25

Speaker 1

It blows my butt, but let's just take a quick moment and remember her name. Was it Hoffman? Or was that sophomore year?

00;53;29;03 - 00;53;32;01

Speaker 2

Not sure there was a Hoffman.

00;53;32;01 - 00;53;52;04

Speaker 1

Oh, wait. And she. Oh, God, I have forgetting her name. I can remember the layout of the classroom. Jesus. Yeah. We're going to need all our holidays. Podcast matadors to, like, call one 800 gmail.com to fill in to fill in this important information because because I just totally lonesome.

00;53;52;17 - 00;53;54;15

Speaker 3

Up and sounds familiar, but I know I can. Or was it?

00;53;54;15 - 00;54;01;28

Speaker 1

She may have she may have been I don't know. It was definitely Hoffman, but she may have not been our freshman year. She may have been sophomore year.

00;54;02;29 - 00;54;04;17

Speaker 2

So you guys met in English class. That's for.

00;54;04;17 - 00;54;07;07

Speaker 1

You. Yeah, we met in English. Class, yeah.

00;54;07;25 - 00;54;12;17

Speaker 3

And then what was the class that we'd always go to for theater?

00;54;14;08 - 00;54;29;21

Speaker 1

That wasn't it. That was the Spanish class. Was that Spanish class, which was torture? I was like, my improv troupe is record. And I still got an A-plus in that class, you know, because I wasn't throwing things at her head. I got a big plot.

00;54;29;23 - 00;54;33;07

Speaker 2

Everyone got an A-plus in that class. Even the people who were throwing things.

00;54;33;07 - 00;54;36;23

Speaker 1

Oh, really? I thought I was special. You was Crawford, right?

00;54;36;23 - 00;54;38;10

Speaker 3

There was Miss Crawford, wasn't that her name?

00;54;38;27 - 00;54;41;17

Speaker 1

Crawford. Was that her Spanish teacher's name?

00;54;41;26 - 00;54;42;10

Speaker 3

Seniority.

00;54;43;08 - 00;54;47;13

Speaker 1

Why was that her name? Crawford. But she was from Spain, I think. I think she was.

00;54;47;19 - 00;54;48;19

Speaker 2

She was French.

00;54;49;23 - 00;54;53;15

Speaker 1

Why would you have a French teacher teaching Spanish? I don't know.

00;54;53;15 - 00;54;56;26

Speaker 2

In my memory, she had a French accent. And one thing.

00;54;56;26 - 00;55;00;04

Speaker 1

I know for sure as she was in Yaka that I could see.

00;55;00;18 - 00;55;01;06

Speaker 3

I remember that.

00;55;01;06 - 00;55;02;10

Speaker 2

She had to walk so.

00;55;02;10 - 00;55;05;03

Speaker 1

Far. Oh, Wendy.

00;55;06;10 - 00;55;09;29

Speaker 3

I just remember the other day. The other day.

00;55;13;25 - 00;55;16;11

Speaker 2

You get louder and louder until she cried and left the room.

00;55;16;17 - 00;55;29;04

Speaker 1

But all these lessons, Jeremy, they prepared you for your career going to Spain and tasting wine, and I hadn't been for Miss Crawford. Or would you be fine for this voyages to Yuka.

00;55;30;08 - 00;55;31;16

Speaker 3



Taught me how to deal with chaos.

00;55;32;22 - 00;55;35;03

Speaker 2

So foreign and high pressure.

00;55;35;19 - 00;55;39;12

Speaker 1

I would drink wine with you. We need to figure that out.

00;55;39;19 - 00;55;43;09

Speaker 2

Yeah. How do you feel about Northern California wines, Jeremy?

00;55;43;12 - 00;55;44;09

Speaker 1

Oh, yeah. How do you feel?

00;55;44;09 - 00;56;07;15

Speaker 3

I mean, northern California's great. Are you kidding me? I mean, they make great wines. Absolutely. And I and I. And I like being adventurous, too. There's some there's some really great producers that are doing some really cool things that which I'm happy to see. I mean, because I like that they're branching out. You know, cabernet to me is starting to get a little boring, to be honest.

00;56;07;29 - 00;56;34;00

Speaker 3

It's I don't know. It's just it's so I don't know. It's what all the people drink. If I'm asked for a wine, usually it's going to be Cabernet Sauvignon. And I just like, you know,

they're great ones, don't get me wrong. But I like the ones that are doing something different. Like looking for new varietals and and taking it in a different direction.

00;56;34;08 - 00;56;40;28

Speaker 3

And I do think we need to pay attention to the youth and how, how they're, you know, how can we get them into it?

00;56;40;29 - 00;56;58;26

Speaker 1

Like, how can we get the youth drinking wine? But we have, we have young people. So what do we do to get them started? Starting hey, man, I'd much rather have my kids drinking wine than taking fentanyl. Oh, Jesus.

00;56;59;06 - 00;56;59;14

Speaker 3

Yes.

00;56;59;26 - 00;57;18;09

Speaker 2

Okay, so here's a good question. Jeremy, and where we can even end on this if you want to. So let's pretend I got a call from Daryl Hall and John Oates publicity team, and they said Hey, we want to pay for you guys, the three of you, to go to Northern California, pick a vineyard, pick a bottle of wine.

00;57;18;27 - 00;57;21;11

Speaker 2

Hall and Oates are going to fly out. You're all going to share a bottle of wine.

00;57;21;17 - 00;57;24;05

Speaker 1

But why? Who does it have to be? Northern California? I don't.

00:57:24:05 - 00:57:24:15

Speaker 2

Know.

00:57:24:15 - 00:57:38:05

Speaker 1

I'm just take that out. Take that. Because I think especially, like, Germany's got global. He's got some gig lobbies. That's how they're going to pay for the three of us to go somewhere anyway. Yeah, anywhere where they're going to be.

00:57:38:23 - 00:57:39:26

Speaker 2

Let's us wine drink.

00:57:39:27 - 00:57:45:21

Speaker 3

A little drinking it would be, uh, Domaine Romanee-Conti in Burgundy. That's where I would go.

00:57:46:02 - 00:57:49:15

Speaker 2

Okay. All right. Daryl Hall, John Oates. What do you think?

00:57:49:20 - 00:57:58:07

Speaker 1

You heard it here. Are you here? Put it on the end. Stuff like this one. Daryl Hall. This could be the fourth post that you like. Or is it the fifth or is the fifth?

00:57:58:20 - 00:58:03:17

Speaker 2

Who knows? But maybe he wants to go to Burgundy and drink wine with a wine enthusiast.

00:58:03;27 - 00:58:04;25

Speaker 1

Yeah. Yeah.

00:58:05;07 - 00:58:06;04

Speaker 3

It's a great food.

00:58:06;15 - 00:58:11;20

Speaker 2

Right? It's a it's enjoy the whole ambiance. Just opportunity. Naomi.

00:58:11;20 - 00:58:37;28

Speaker 1

Oh, it would be a missed opportunity. Excuse your imagination. And think about it. Because it would make our dreams come true, right? Oh, come It is such a pleasure to talk with you, Jeremy, and it just makes me think about how I should talk to you much more. And it shouldn't take all of notes, but it did take all the notes.

00:58:38;08 - 00:58:41;03

Speaker 3

Quite a bit about how it's about us here. It's great.

00:58:41;03 - 00:58:45;05

Speaker 2

I have to say. I'm thankful they're bringing us. Bringing us together with the people and I'm enjoying it.

00;58;46;02 - 00;58;47;07

Speaker 3

I'm good to see you, too. Okay.

00;58;47;22 - 00;58;51;15

Speaker 2

Nice to meet you. Like we should all get together in real life at some point.

00;58;52;08 - 00;58;56;16

Speaker 1

Yeah, if you're ever in California, and you don't call, I'm going to be mad.

00;58;57;10 - 00;59;06;27

Speaker 3

That will never happen. If if I ever am out there, even if it's for best for work or something, I'll make sure that, you know, well in advance and we'll just make it happen so that we can get together.

00;59;07;09 - 00;59;27;13

Speaker 1

That sounds good. I know. Like, we should probably get out to the Chicago area at some point. They're like, you know, all these old people then some of them started dying and a lot of them have already died. And then some of them got real right wing, and so we don't visit them. And so, yeah, I it came over one.

00;59;27;18 - 00;59;34;11

Speaker 2

Yeah, I will fly up north. If you're ever in Northern California. I will fly up Naomi and I will drive up. We will have a little Northern California party.

00;59;34;26 - 00;59;36;16

Speaker 1

Do you ever go to Albuquerque? Anymore?

00;59;37;22 - 00;59;57;01

Speaker 3

I do. And actually, I need to get out there. I do miss it. Like, you know, I for me, I consider it my home. I don't know. And I keep in contact with people out there. But of course, the whole COVID thing and we just haven't been able to get out there. But I really want to you know, I was hoping in the fall but I'm not sure.

00;59;57;10 - 00;59;58;12

Speaker 3

But so I really.

00;59;58;12 - 01;00;03;23

Speaker 1

I'm thinking about balloon fiesta. I haven't been out for balloon fiesta for many years, but I'm thinking about it for this year.

01;00;03;23 - 01;00;13;01

Speaker 3

And actually, the last time we went out there was for Balloon Fiesta because Jessica, I'd never seen it before. And it is you know, it's something special. It's like, you know, it's a regional special thing.

01;00;13;01 - 01;00;18;27

Speaker 1

And and the chilis are roasting at that time of year fall. And New Mexico is so it's so spectacular.

01;00;19;07 - 01;00;20;01

Speaker 3

Melts when.

01;00;20;01 - 01;00;22;00

Speaker 2

Seen wincing in New Mexico like.

01;00;22;20 - 01;00;23;19

Speaker 1

Oh, it's really picked up.

01;00;24;01 - 01;00;46;15

Speaker 3

Yeah. Actually, we like grew a is is everywhere and this and we did a tour when we were the last time we were out there with good way and and I'm glad they're, you know, they're doing good things. But there are other wineries too that I need to check out I'm sure most of it sold there locally but but they're trying.

01;00;47;22 - 01;00;49;00

Speaker 2

They that would be fabulous.

01;00;49;00 - 01;00;49;05

Speaker 1

Blossom them.

01;00;49;12 - 01;00;54;01

Speaker 2

Go to the balloon fiesta and then we go drink wine in New Mexico. Come on now.

01;00;54;02 - 01;01;00;29

Speaker 1

Let's all do it. Come on. I have to say, I mean, I think that my family were already going to go, so you guys should just come to you All right.

01;01;01;25 - 01;01;05;13

Speaker 3

Well, keep in touch. Just let me know, and if I can make it happen, I certainly will.

01;01;06;01 - 01;01;10;27

Speaker 1

I think it it. Let's do it. Let's do it later. They had to Jessica for us.

01;01;11;11 - 01;01;12;08

Speaker 3

I will. I will.

01;01;12;15 - 01;01;18;07

Speaker 1

Nurse. Nurse Power Well.

01;01;19;18 - 01;01;20;22

Speaker 3

Hey, thanks for everything, guys.

01;01;21;00 - 01;01;21;20

Speaker 1

All right.

01;01;22;02 - 01;01;23;22

Speaker 3



I talk to you soon.

01;01;23;22 - 01;01;24;19

Speaker 2

Bye bye.

01;01;29;02 - 01;01;30;10

Speaker 1

That was so delightful.

01;01;30;19 - 01;01;30;29

Speaker 2

That was.

01;01;30;29 - 01;01;35;24

Speaker 1

Delightful. Oh, Jeremy Campbell, we. Campbell Oh.

01;01;36;10 - 01;01;43;18

Speaker 2

That was amazing. I love that so much. I have not seen him in so many. Like, how many years since we've been in high school? Five, six.

01;01;43;22 - 01;02;03;00

Speaker 1

That does a couple. But I have to say, he was dropping so much. Why knowledge that I like, I couldn't even handle it because it's so far beyond anything that I know that I couldn't even I couldn't even handle it. But I'm hoping that, you know, the wine aficionados will be able to get more. Yeah. Out of that.

01;02;03;00 - 01;02;07;13

Speaker 1

But like, that was like, wow. I was like, we dodged wine bullets.

01;02;07;22 - 01;02;09;00

Speaker 2

I straight up took some notes.

01;02;09;07 - 01;02;09;13

Speaker 1

Like.

01;02;10;09 - 01;02;16;12

Speaker 2

Everything's down. Yeah. Because I mean, I felt like this was a an opportunity.

01;02;16;26 - 01;02;18;26

Speaker 1

Yeah. We were going to miss this opportunity.

01;02;18;26 - 01;02;24;23

Speaker 2

I was not there's not going to be a missed opportunity for me to learn about wine, to drink all the time.

01;02;24;26 - 01;02;29;12

Speaker 1

But don't you want to go? Like, why a case of wine with Jeremy Campbell? Yes.

01;02;29;17 - 01;02;44;19

Speaker 2

Hundred percent. And I want to let him choose, like, my favorite. You honestly, is like I always say, I know nothing about wine, which is totally true. I just know what I like and what I don't like when I drink it. And so for somebody to be like, here's what we're drinking and here's what we're eating with it, great, let's go.

01;02;44;19 - 01;02;46;12

Speaker 1

Let's do your tribe. That's right.

01;02;46;13 - 01;02;47;16

Speaker 2

Oh, yeah.

01;02;47;16 - 01;02;49;28

Speaker 1

All right, we're out. One minute, 3 seconds. We got to end the thing.

01;02;50;05 - 01;02;52;06

Speaker 2

All right, let's end it. All right, well, the next.

01;02;52;06 - 01;02;54;05

Speaker 1

Week. The next week, the baby.