



N70 W6340 Bridge Road
Cedarburg, WI 53012
1-800-827-8020

PRSR STD
US POSTAGE
PAID
Milwaukee, WI
PERMIT NO. 966

RETURN SERVICE REQUESTED

OPEN HOUSE March 21 & 22, 2009



Grapevine Pruning Demonstration • Live Jazz • Barrel Tasting • Cooking Demonstrations

MARCH NEWSLETTER / SPRING 2009



News From Winemaker

Philippe Coquard

In The Vineyard...

From this point on cabin fever is hitting and we are wondering if and when we should start pruning. We are planning all our spring work, post and trellis fixing, fertilization, what and how much, staff etc.... We always wait for the hard cold spells to pass.

We are quite concerned with the couple dips below -20°F . We are confident that the adult vines will come through ok. We may have lost a few buds here and there but for the most part they will be fine. The concern is with the 2 year old vines. They are very sensitive in this stage (just into trunk formation.) It is still way too early to tell. If they have frozen, we might have to retrain them for a one year set back -which in a vine's life is not that much.

We will not be planting anything new this year. Looking forward to a good pruning and spring. Looking forward to seeing some of you for the pruning demo, always a good time.

In The Cellar

Our barrel aged wines are slowly but surely growing and maturing gracefully. This time of the year is always a big transition for the wines. It is such a reward to taste them out of the barrels, see how they change and evolve, and how much finer they are getting.. They move very slowly, they settle, and soon they will start to mellow and grow finer in the barrels.

As you are well aware we continue and are committed to traditional barrel aging. Yes it needs to be re-stated as many wineries are using oak chips to flavor their wines and make believe that it was "barrel aged".....just ask them if you could visit the cellar.....and guess what?.....there are no barrels.....so where is the oak taste coming from?.....oak chips or cubes, or miracle dust....whatever you want to call it.

Well, as you have seen, we do have barrels in our cellars, and we will continue our traditional ways.

Speaking of traditional ways....tradition must not be that wrong based on the first award that we received.....DOUBLE GOLD MEDAL on our famous CEDAR CREEK SYRAH!!!!!!

A change.....something new and different and please let us know what you think. For the longest time we have "kicked" the idea around of having an unoaked Chardonnay and let the ever-so delicate and often unknown fruit shine. And so, we decided to not barrel age our 2008 vintage. It is so fruity, so amazing to taste a "pure" chardonnay. Don't get me wrong, based on my previous comment on barrel aging, I strongly believe that some wines need and deserve to be barrel aged but sometimes it is nice to let just the fruit show. We are so excited to introduce this new style and hope that you will like it too. Summer is coming. Shrimp on the grill and a nice cool glass of fresh chardonnay. This 2008 vintage unoaked Chardonnay will be ready in mid-May.

Thank You,
Philippe

Celebrate the End (we hope) of Winter!

Cedar Creek Winery 19th Annual OPEN HOUSE

Saturday, March 21st & Sunday, March 22nd

Medal Winning Wine Tasting • Self Guided Tours
Live Music • Cooking with Cedar Creek Wine • Artisan's Auction
Barrel Tasting • Grapevine Pruning Demonstration

Saturday, March 21st

11am... Grapevine Pruning Demonstration
1pm & 3pm... Barrel Tasting (Cellar)
2pm... Cooking with Wine Demonstration (Cellar)
10am-4pm... Self-guided Tours (Cellar)
12:30pm-3:30pm... Gary Davis Quartet (Lobby)
10am-5pm... Wine Tasting
10am-4pm... Silent Auction for Charity (Lobby)

Sunday, March 22nd

1pm & 3pm... Barrel Tasting (Cellar)
2pm... Cooking with Wine Demonstration (Cellar)
11am-4pm... Self-Guided Tours (Cellar)
12:30pm-3:30pm... Gary Davis Quartet (Lobby)
11am-5pm... Wine Tasting

Cooking with Cedar Creek Wines

-Extremely popular and always instructive.

Saturday 2pm - Chef Scott Kelley from the Anvil Pub & Grille

Scott has a passion for growing organic vegetables and likes to incorporate fresh produce into his recipes. He provides organic vegetables to local restaurants and to individuals who are interested in healthy eating. Scott's prior experience includes cooking at local restaurants such as Roots and Watt's Tea Room.

Sunday 2pm - Steve & Patty Ehlers from Larry's Market, the first specialty food store in Milwaukee.

Larry's Market started experimenting with new foods and trends in the early 1960's when Larry Ehlers was an employee of Brown Deer Market and when fresh cut flowers, frozen foods and perishables were not exactly staples in your local grocery store. Larry's fascination with the new and exotic helped turn this established neighborhood business into the first specialty food store in Milwaukee.

Today, tracing the 100-year plus history of the Brown Deer shop is like tracing the history of specialty food in Milwaukee because, in a real sense, Larry's Market gave birth to the specialty food market here. The shop maintains its edge in the rapidly growing specialty food business by listening to customers, staying flexible and being open to new ideas.



Special Olympics

Silent Auction for Charity - proceeds to Ozaukee County Special Olympics

Saturday 10am-4pm

The artisans from the Cedar Creek Settlement and local businesses have generously donated many wonderful items for the benefit of Special Olympics.



Gary Davis

Saturday & Sunday 12:30-3:30pm

Gary Davis, one of Milwaukee's most sought-after sax players, has been laying down sweet jazz riffs for decades. A graduate of the Wisconsin Conservatory of Music, Davis is inspired by blues legends like John Coltrane and King Curtis as well as bluesman Freddie King. His band has played to sold-out houses across the nation. Check out the man voted 2003 WAMI's Best Sax/Reed Player of the Year!

Strawberry Blush

Summer is not very far away, which means Strawberry Blush will be available soon. We release the Strawberry Blush each year on May 15th. Although we've been trying to make enough to last all summer, we keep selling out early. Come in early and make sure that you don't run out of wine before you run out of summer!



Wine Tasting

Saturday 10am-5pm & Sunday 11am-5pm

We have chosen a wide selection of wines to highlight during the Open House. You will have the opportunity to taste our finest wines, some in the cellar and some in our tasting room. Please relax and spend your time leisurely as you sample from the array and enjoy the activities of the weekend. We are pleased to be continually recognized with a long list of awards in national and international competition. We take the same level of care with all of our wines.

- We know you will enjoy them!



Barrel Tasting

Saturday & Sunday 1pm & 3pm

Get a sneak preview of the 2008 vintages as they barrel age in the cellar. We will discuss the development of the wines from the vineyard through the aging process and into your glass. Come early. Participation is limited for this popular event.



Grape Pruning Demonstration

Saturday ONLY - 11am in the cellar

It is the vines who make the grapes to create the wines. (Say that quickly). Come and learn how much hard work and skill go into the care of the vines. Proper pruning is a skill which controls the amount of growth and fruit a vine produces each year.



Mark Your Calendar ✓

Cedar Creek Winery
Open House
March 21 & 22

Case Club Tasting
May 16 & 17

Strawberry Festival &
Country Craft Show
June 27 & 28

Hometown Parade
and Fireworks
July 4

Wine and Harvest Festival
September 19 & 20

Maxwell Street Days
May 24, July 19,
September 6, October 4