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OPEN HOUSE March 19 & 20, 2011

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

MARCH NEWSLETTER / SPRING 2011

Celebrate the End (we hope) of Winter!

Cedar Creek Winery 21st Annual OPEN HOUSE

Saturday, March 19th & Sunday, March 20th

**Medal Winning Wine Tasting • Self Guided Tours
Live Music • Cooking with Cedar Creek Wine • Barrel Tasting
Grapevine Pruning Demonstration • Interactive Displays**

Join us for a “Barrel of Fun” at the 21st annual Winery Open House. The Open House is an opportunity to open our doors in a special way with events and tastings, all at no charge. In a special “thank you” to our customers, we’ll have cooking with wine demonstrations, and barrel tastings. Have your picture taken in the VERY large oak barrels and enjoy interactive, educational, and entertaining displays.

BARREL OF FUN

Come for the fun and learn about how Oak barrels enhance our wines

Saturday, March 19th

- 11am... Grapevine Pruning Demonstration
- 1pm & 3pm... Barrel Tasting (Cellar)
- 2pm... Cooking with Wine Demonstration (Cellar)
- 10am-4pm... Self-Guided Tours (Cellar)
- 10am-4pm... WI Cheese Sampling (Cellar)
- 12:30pm-3:30pm... Gary Davis Quartet (Lobby)
- 10am-5pm... Wine Tasting

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. We'll also be offering our DVD, which covers all aspect of planting, growing, pruning...



Sunday, March 20th

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

Barrel Tasting

Saturday & Sunday 1pm & 3pm

Get a sneak preview of the 2010 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.



Cooking with Cedar Creek Wines

Extremely popular and always instructive.

Saturday 2pm - Brian Bernier & Lisa Docter

Owners/Chefs for Big Pig Rig Catering & Bakehouse Farms Catering.



Brian Bernier and Lisa Docter are restaurateurs and caterers at Big Pig Rig and Bakehouse Farms. Lisa has recently joined the Fiddlehead's Roastery in Thiensville and will be opening a bakery division. Both grew up on farms and close to the earth. After an earlier life in the world of mortgages and architectural construction, they returned to their roots. Residents of the Town of Cedarburg and with children in Grafton school, these local food professionals enjoy serving great food and showing how it's done.

Sunday 2pm - Chef Jon Cerda at The Anvil Pub & Grille

Born to work in the hospitality industry, his parents owned and operated Victor's of Cedarburg. Ever since he was little, Jon has loved the restaurant atmosphere, learning what it takes to make a kitchen run smooth. Over the years, he has worked at several local restaurants. For the last two years Jon has expressed his creativity making soups, specials and sauces at the Anvil Pub & Grille next door. We are excited to have Jon do this cooking demonstration, as his father did 15 years ago.



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 fine 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!*



News From Winemaker

Philippe Coquard

In The Vineyard...

How was the winter?

The vines are resting and so far haven't suffered too much. We haven't checked any buds yet, but it hasn't been very cold for too long. We often talk about the necessity of a wind shield for humans. For plants, the same effect happens but it has to do with "desiccation" or dryness. If we had a dry fall, stressed vines, and a very dry stretch -- that could be bad. It would continue to dry the vines' tissues and eventually kill the tissues of the vines. If you recall, we had this problem in '02 - '03 and lost over 2 acres of vineyard. It has been a very snowy winter, providing a blanket for the baby vines and good water reserve for the sub soil --- so far so good.

We soon will be pruning. That is when we establish the future fruit load. The vines look very healthy with an abundant canopy due to the above normal rain fall of last year.

Look for our presentation and pruning demo during the open house. We will be using and introducing a new DVD, produced by us and demonstrating all aspects of planting, growing, training, pruning and so on. I hope you will find it useful and helpful.

We will continue our experiment using chicken manure as fertilizer. It a good way for us to improve our soil's organic matter while feeding the vines. It is a greener approach than standard fertilizers and we hope to expand that practice.

Speaking of "green", we are mulching all our adult vines using our compost left over from fermentation, as well as composted leaves and

grass clipping from the towns. We have invested in a new trailer and tractor allowing a good and even application of the mulch under the vines. The mulch will prevent any erosion as well as suppressing weeds and prevent moisture loss.

We might not be organic because of excessive humidity in Wisconsin, but we can continue to learn and inspire ourselves from these practices.

In The Cellars

In the Cellar, our 2010 Syrah came with the highest sugar content that I have ever seen. It was pure concentration of fruit, flavors, extract, depth, complexity etc... It is one of the biggest and nicest vintages that we have ever made. It is gracefully aging in American Oak. It will take its time to mature and mellow. You have the unique opportunity to taste it out of the barrels during our Open House.

Join us at the Open House March 19 & 20th and taste the Syrah in the middle of its evolution as it is changing, evolving, maturing, getting finer and classier. Also, as a contrast to this big rich intense red, we will taste and rediscover the delicate fruit of our UNOAKED Chardonnay. It will be a fun and exciting tasting.

Other exciting news is we are also distilling at the Wollersheim Winery. We have distilled 2500 gallons of estate grown white wine made for the brandy - dry and crisp with 10% alcohol and no sulfites. We ended up with 6 barrels of brandy. It has to age 2 years and we are planning to release our first all 100% Wisconsin brandy in 2013. It will be a fine, delicate sipping brandy. It is mellowing now in Wisconsin oak barrels. I will tell you more in the next few months.

Thank You,
Philippe

The Port is Back

From our sister winery, we're excited to make this favorite sweet red available again. There are plenty of cold nights left for you to enjoy this relaxed sipping pleasure (perhaps when the kids are in bed and asleep) by the fire.

Wollersheim Port, the ultimate after-dinner sipping wine made from Foch grapes in the traditional Port style of a sweet wine fortified with grape brandy. Aged 13 months in older American oak barrels.

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!



Mark Your Calendar ✓

Cedar Creek Winery
Open House
March 19 & 20

Case Club Tasting
May 14 & 15

Strawberry Festival &
Country Craft Show
June 25 & 26

Hometown Parade
and Fireworks
July 4

Wine and Harvest Festival
September 17 & 18

Maxwell Street Days
May 29, July 17,
September 4, October 2