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Look inside for more information on...

- ✓ Strawberry Festival, June 25 & 26
- ✓ Wine Awards and Winemaker's News
- ✓ Summer Fund

JUNE NEWSLETTER / SUMMER 2011  
**NEWSLETTER**

**Celebrate with**  
*Cedar Creek Winery*

**Come and Enjoy Strawberries and  
Wisconsin Summers!**

*Join Cedar Creek Winery for the*  
**26th Annual Strawberry Festival**

**June 25 & 26**

Saturday 10am-6pm; Sunday 11am-5pm

*Here is a sample of the weekend's activities:*

- ◆ *Everything strawberry ... wine, food, contests*
- ◆ *Arts on the Avenue*
- ◆ *Plein Air Painting Contest/Sale*
- ◆ *Hayrides – live music – good times!*

Call 262-377-8020 or 1-800-827-8020 for a complete schedule  
of events or visit us at [www.cedarcreekwinery.com](http://www.cedarcreekwinery.com)



## News from the Winery

**Pretty as a picture!** Breaking news from *Forbes Magazine* ... To our delight, Cedarburg was recently chosen as one of the prettiest towns in America, joining well-known communities such as Sonoma, CA, Gettysburg, PA and Cooperstown, NY, among others. Author John Giuffo wrote that the 11 communities he eventually settled on offered not just aesthetic beauty, but memorable activities and - in Cedarburg's case - seasonal festivals. What's not to like?



**Summertime ... when the living is easy.** Cedar Creek Winery makes summer entertaining a breeze. Be sure to have not one, but several of their award-winning wines on hand when your friends stop by. Whether you're sipping wine on the patio, cooking food on the grill, or offering wine as an accompaniment to a delicious dessert, you can't go wrong. Three refreshing wines that particularly hit the spot for summer sipping are: Strawberry Blush, which tastes like ripe strawberries as it slides over your tongue; our semi-dry Waterfall Riesling, offering just a slight hint of apricots and pears; and Old Mill Red, a dry, light, estate-grown red made in the Beaujolais style, which is the perfect complement to steaks, pork chops and burgers. It tastes just as good chilled as when served at room temperature!



**Invited to dinner with friends,** and wondering what to take as a hostess gift? Cedar Creek Wines hit the spot every time ... especially when presented in one of the winery's handy-dandy compartmentalized carrier bags - strong enough to hold a couple of bottles without any problem, and roomy enough to slip in a couple of wedges of cheese. These useful mesh bags can be purchased for a song (\$3.50) from the winery, and they make gift giving fun and easy.



**Cheese anyone?** Maybe you're not aware that Cedar Creek Winery carries a fine selection of artisanal cheeses made right here in Wisconsin, which are a natural pairing with our wines. Several recent additions are crafted by the Beechwood Cheese Co. in Adell, Wisconsin. Look for Provincia, which offers hints of French onion in a Monterey Jack cheese; and Bistro Cheddar, an all-natural cheddar boasting ground black peppercorns, shallots and subtle spices. Fruit lovers may want to give Sartori's Raspberry Bella Vitano a try. Nutty, yet creamy, this delightful cheese has been marinated in handcrafted raspberry ale. Another favorite of the winery staff is Sartori's MontAmore, which they describe as creamy and fruity, with a playful bite.

**Summer Sangria** One of our most requested recipes is Summer Sangria ... light, fruity, delicious, this drink will delight friends and family at summertime gatherings and showers.

### Sangria in the Summer

- 1 bottle Cedarburg Spice wine
- 2 cups white soda
- 1 cup fruit juice  
(orange, cranberry, pineapple, white grape, or your choice)

**Cedarburg Spice, enjoyable on hot summer days as well as cold winter nights.**

Mix all together. Serve over ice, and garnish with fresh fruit slices (strawberries/oranges/lemons/kiwis).



## News from the vineyard.

### From the Vineyard

What a wonderful time of the year ... like walking through a strawberry patch. After the harvest season, the most fragrant time of the year is when we make our Strawberry Blush ... it feels like the aroma will carry for miles. We start with a clean, crisp grape-wine base, and we add freshly pressed strawberries. This delicate early summer wine is perfect for any picnic occasion - pair it with cheese and fruit, or even serve it on ice. Strawberry Blush is one of the few wines we make where I would "allow" this. I hope you enjoy drinking it as much as we enjoy making it for you.

Our UN-oaked Chardonnay will soon be bottled. We do love this new style, and it is interesting to see how many more un-oaked chardonnays are now coming on the market. A nice, dry, refreshing wine, it has all of the gentleness and elegance that a Chardonnay should possess. Our Syrah continues to age gracefully. This year's is one of our best - deep in color and very intense in flavor. It will not be bottled until the fall as it still needs time to mature.

### Summer Wines ...

Yes, I know we are in Wisconsin and, for some, opening a frosty bottle of beer is one of the best moments of their day. For others, the same can be said when they sip a cold glass of white or blush wine. Whether you select our Waterfall Riesling, our Pinot Grigio, Vidal, or Cranberry Blush, there is no better way to end a work day and start your evening than by pouring a cool glass of good wine, and enjoying it with a wedge of tasty Wisconsin cheese and a few crackers.

It appears that the competition judges must enjoy these wines "cold," too ... because we have been winning a lot of GOLD medals lately. We're not exactly surprised - just always thankful and very appreciative. It is a great reward for all the hard work, dedication, and attention that it takes to make these great wines. The work starts with the vineyard selection, the growing season, the logistics, relations with our growers, timing of harvesting, transportation, fermentation, choice of yeasts, fermentation monitoring right up until the final moment when we stop the fermentation at 2:35am - this decision is based purely on taste - followed by filtering and bottling, and so on and so on, until the wine arrives in our tasting room for you to discover it. Yes, that's life at a winery ... and we LOVE it!

### In the Vineyard

Well, it is Wisconsin after all ... and you know the saying, "if you don't like the weather, wait five minutes and it will change." From a cold, wet, slow spring, followed by one day in the 80s and then back to frost warnings, things are likely to happen very fast. We were two weeks behind in the growing season and, for once, it wasn't a bad thing. Last week the temperatures dropped low enough that we could have had damage but, with the buds being a little delayed, it didn't hurt us.

We hope not to have any more scares as we are now entering the bud-break season which means the buds go from bud to leafed-out in less than 10 days. From this point on, we can start to carefully select certain buds that should stay on the vine or be removed. This process is called bud rubbing or suckering.

We are experimenting and practicing more and more "green" methods. Mulch is being added under the rows to minimize erosion and preserve moisture. We are experimenting with chicken manure, and planting clover to add nitrogen to the soil, which means less mowing. We are always looking at new and different ways to improve the grape quality while at the same time caring for the environment.

You are welcome and invited to come and visit. But don't wait too long as the vines are changing almost hourly. On a warm day like today, I'm looking forward to a good cold glass of Vidal and some aged Swiss cheese.

Salut!



Enjoy,  
Philippe Coquard

## 2011 WINE COMPETITION AWARDS SO FAR - CEDAR CREEK WINERY

### VIDAL

- GOLD**-Tasters Guild International Wine Competition, Grand Rapids, MI
- GOLD**-Dallas Morning News Wine Competition, Dallas, TX
- GOLD**-Pacific Rim International Wine Competition, San Bernardino, CA
- Silver**-San Diego International Wine Competition, San Diego, CA
- Silver**-Jerry Mead New World International Wine Competition, Ontario, CA
- Silver**-Riverside International Wine Competition, Sun City-Riverside County, CA
- Silver**-Midwest Wine Challenge, Chicago, IL
- Bronze**-Finger Lakes International Wine Competition, Rochester, NY

### PINOT GRIGIO

- Silver**-Jerry Mead New World International Wine Competition, Ontario, CA
- Silver**-San Diego International Wine Competition, San Diego, CA
- Silver**-Tasters Guild International Wine Competition, Grand Rapids, MI
- Silver**-Dallas Morning News Wine Competition, Dallas, TX
- Silver**-Florida State Fair International Wine Competition, Tampa, FL
- Silver**-"Best Buy" Midwest Wine Challenge, Chicago, IL

### SYRAH 2008

- Silver**-Tasters Guild International Wine Competition, Grand Rapids, MI
- Silver**-"Best Buy" Midwest Wine Challenge, Chicago, IL

### OLD MILL RED

- Silver**-Tasters Guild International Wine Competition, Grand Rapids, MI
- Silver**-"Best Buy" Beverage Testing Institute, Chicago, IL
- Silver**-Midwest Wine Challenge, Chicago, IL
- Bronze**-Finger Lakes International Wine Competition, Rochester, NY

### WATERFALL RIESLING

- DOUBLE GOLD**-Finger Lakes International Wine Competition, Rochester, NY
- GOLD**-Tasters Guild International Wine Competition, Grand Rapids, MI
- GOLD**-Riverside International Wine Competition, Sun City-Riverside County, CA
- Silver**-Jerry Mead New World International Wine Competition, Ontario, CA
- Silver**-Pacific Rim International Wine Competition, San Bernardino, CA
- Silver**-Florida State Fair International Wine Competition, Tampa, FL
- Silver**-"Best Buy" Midwest Wine Challenge, Chicago, IL

### CRANBERRY BLUSH

- Silver**-Midwest Wine Challenge, Chicago, IL

## Mark Your Calendar

**Strawberry Festival**  
June 25 & 26, 2011  
Saturday 10am-6pm  
Sunday 11am-5pm

**Maxwell Street Days**  
July 17  
September 4  
October 2

**Wine & Harvest Festival**  
September 17 & 18, 2011  
Saturday 10am-5pm  
Sunday 11am-5pm

**Cedarburg German Fest**  
October 8 & 9, 2011

For additional event details, visit us at  
[www.cedarcreekwinery.com](http://www.cedarcreekwinery.com)