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# Dear Kathryn,

Our newsletter has a new look this issue, and we've also gone to a quarterly schedule so that each season gets its own issue. Read about Spring at Canelo Hills and then let us know how you like the new design.

# Why whites in May?

Our White Release is Memorial Day weekend Each year we have our White Wine Release Event over Memorial Day weekend. Have you ever wondered why? You'd be right to think it is because that's the perfect time to offer our crisp, dry whites for sipping in the summer sun.

But another reason is because the whites have a shorter aging time than red wines. The white grapes that were harvested last summer were pressed, fermented, and then aged in steel tanks until March. Now they're ready to bottle, and after a couple months to get over bottle shock they'll be ready to serve. Just in time for warm evenings on the porch...

Details on our White Wine Release (May 25-27) are on our website: click here

Want a sneak peak at our 2011 Whites? click to read Tim's preview notes.

Preview

# CAND OF IS WINERY THE PROPERTY OF THE PROPERT

What's new in the winery park?

<u>click here</u> to find out

# The vineyard: Spring-ing to life

**Farmer Joan's Notes** 

In March the vines still look lifeless, but there is a lot going on under their bark. We have been fortunate in the vineyard this winter as the weather has remained

mild. When I cut into one of last year's shoots the inner layers are green and the sap seeps out. That is good news. Although I am still cutting off dead wood from the 2010 summer hail storm and the February 2011 deep freeze. the bulk of the vines are once again ready to green up and set up fruit.



Why is that vine crying? It's just the sap flowing from a pruning cut, indicating the plants are starting to wake up

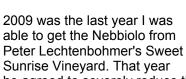
March is also the time to start

worrying. The vines are itching to go. They don't seem to understand we still have 6 to 8 weeks left for below freezing temperatures. Will they set their precious fruit only to get zapped by frost? Since it has been such a warm spring that is very possible. But maybe I will get lucky this year and there will be no late frost. Only time will tell.

# The Reds are getting ready

Winemaker's Update

I've been getting the white wines ready for our Memorial Day Release Weekend, and in order to do that I have to first put some red wines in bottles to empty out some storage and mixing tanks. So I've recently bottled the 2009 Nebbiolo and 2009 Estate Syrah.





newly bottled 2009 reds

he agreed to severely reduce the yield and let the grapes ripen until the last possible moment. One barrel of wine resulted, and I think you'll agree it is a

success.

The 2009 Estate Syrah is the biggest, most intense Estate Syrah to date - 'nuf said. Look for both of them to be released sometime in October or November.

Canelo Hills Vineyard and Winery visit us Friday-Sunday, 11:00-4:00

342 Elgin Road, Elgin Elgin, Arizona 85611 520-455-5499

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