

Spring 2010

Located just One Mile West of  
Volga, South Dakota

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# Schade

VINEYARD & WINERY

CELEBRATING



YEARS

### SIGNATURE WINE TO BE RELEASED

Thank you to everyone who helped us determine the final formula for our 10<sup>th</sup> Anniversary Signature Wine at the Valentines Day Open House. We received a lot of encouragement for developing a drier, more full-bodied red wine. This new blend will enable us to reach out to a customer base that appreciates a drier style of wine. This limited edition wine will be released on Saturday June 12<sup>th</sup> during the weekend of the Volga "Old Timer's" Celebration. Come out and enjoy a taste of the "Signature Red." It's become my new favorite!

### Do you want to give your Mother the gift she will remember forever?

Why not invite her to sit down with you over a glass of wine and give her the "gift of your time" as you sit down, relax, and reminisce with her about all of your fond memories. Take Saturday, May 8<sup>th</sup> as the day to say "Thank you" and give her a special labeled bottle of wine. Choose from "Mothers & Daughters Entwined Forever" or "Happy Mothers Day." In addition to sharing a bottle of wine with your Mother, you'll have an opportunity to pick out a flowering plant or flower for her.

### New tasting and touring Experience Offered at the Vineyard this Summer

This summer we'll be offering a unique opportunity to enjoy a bottle of wine with either a freshly baked pizza or picnic in our vineyard. Picnic dates are scheduled for

July 24, 31, August 7, 14, & 21 from 5:30 p.m. - 7:30 p.m.

You will have an opportunity to bring your own picnic, purchase a prepared picnic basket, or order a pizza.

In addition to the picnic, there will be a complimentary wine tasting in the vineyard and grape juice available for children. Where else can you go in South Dakota to have such a unique experience? Visit our website for more details.

**Reservations are required.**

### I ESCAPED

Every once in awhile we all need to escape! I recently had an opportunity to discuss food and wine pairing at the *GREAT ESCAPE FOR WOMEN* at the Cedar Shores Resort in Oacoma. The key principle that always applies to this topic is: There is no one right or "perfect" wine choice when pairing food and wine. The main goal should always be to enhance the dining experience. Below are some helpful hints when pairing wine and food:

1. Identify the weight of the food and wine.
2. Match the weight of the food and wine. The wine should be as full-bodied or as light as the food it is going to accompany.
3. Identify the dominant flavor of the food. Keep in mind spices, herbs, sauces, cooking techniques, etc.
4. Select wine with aromas (bouquets) and flavors that enhance the flavor of the food. The two common methods of selecting wines to pair with food are determining wines that complement the food or contrast the flavors of the food.

### THE VINES ARE PRUNED

Thank you to the fifteen individuals who joined Jim in pruning the vines this year. We were excited to see that the vines had survived the long, harsh winter. The vines are in good condition and the sap is already flowing. We should see "bud break" in the near future.

Again, we want to say a "special thank you" to all of you who came to learn more about growing grapes in South Dakota and maintaining your vines. Without good grapes and other fruits it is impossible for us make good wine. Grapes growers and other individuals who grow fruit for us are some of our favorite people! We know how much work it is to maintain a vineyard and hand pick the fruits needed for wine making.

*You are appreciated!*

TASTE TOUR RELAX