

Located just One Mile West
of Volga, South Dakota

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Schadé Vineyard & Winery is celebrating their 10th Anniversary this year!
At our Valentines Day Open House, help us select our "Signature Wine" for the celebration.

Valentines Day Open House
February 13, 2010
10:00 to 5:00

- We will be featuring our *Cherry, Cranberry Spritzer, Mulled Elderberry, and Beet Wines.*
- *Enjoy making delicious Snacks at our Chocolate Fountain.*
- *Listen to Romantic Music.*
- *Shop in our Gift Loft*

Website Update
Check out our website at www.schadevineyard.com, we have just recently updated pictures, the list of retail stores that sell our wines, and have dates for events in 2010.

New Wine!
We are pleased to re-introduce *Cherry Wine* after several years off the market. Look for availability at retailers and here at the Winery in the coming weeks—just in time for Valentines Day!

Schadé Wines Featured at the 2010 Iditarod
Our Dakota Red Table Wine will be the signature wine of the 2010 Iditarod in Alaska. Lee Larson is a member of the National Board of Directors for the Iditarod. He took some wine with him to Alaska to have the Board Members taste a South Dakota Wine. The Board Members loved the wine, and agreed with Lee, that each Champion, Veteran, and Rookie Musher should receive a bottle of wine and that additional bottles should be made available for attendees. The "tag line" for the label is.....*Schadé Wine Goes Well with Mush!* The Iditarod Wine is available for sale at the Winery. The cost of the Iditarod Wine is \$25.00 per bottle. This year Jim & Nancy will be hosting a Wine Tasting at the Iditarod Banquet in Anchorage, Alaska.

Pruning Clinic to be held in March

Spring is the time of the year when the work in the vineyard begins. It will be interesting to see how the grape vines wintered with the severe cold temperatures and all the snow that we experienced this winter.
We will be hosting our annual pruning clinic on March 20th. We will begin the clinic at 10:00a.m., and continue until 12:00 noon or later, if there is enthusiasm to continue. Participants need to bring their own pruner and are encouraged to dress warm!
Check the web site for conformation of this date. We could have a late spring or weather might not be cooperative on this date.

Serving Wines.....

Serving wines in the right order is important when tasting wine or serving wine with a meal. Wines should be served in the order of strength: white wines before red wines, light wines before tannic wines, simple wines before complex wines, young wines before old wines, dry wines before sweet wines.
When serving wine with a meal, the goal is to create a harmony of strength and aromas. For example; light white wines are often paired with a salad, fish, chicken or turkey. A red tannic wine, like Schadé Oakwood Red or Dakota Red is a great compliment to red meat.
Pairing wine and food is not intended to be stressful or intimidating. **HAVE FUN WITH IT!**



Mark your calendars for the following Winery events!

- Valentines Day Open House Saturday, Feb. 13th
- Grape Stomp Saturday, Sept. 11th
- Customer Appreciation Day Saturday, Nov. 6th
- Holiday Open House Saturday, Dec. 4th

Tasting Room Hours:

Winter	Summer
Tues-Fri, 1pm-6pm	Tues-Fri, 10am-6pm
Sat, 10am-5pm	Sat, 10am-5pm

Closed Sun & Mon

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Come Wine with Us

Easter Wine Recommendations

- **Cherry**
- **Blackberry**
- **Buffalo Berry**
- **Strawberry Rhubarb**

What is a Great Wine?

A wine's true character originates with the vine or the growing condition of the fruits. Premium-quality grapes or fruits are essential in order to make a great wine. Moreover, because a quality wine must express its native terroir (region) the way it is cultivated and grown must be environmentally friendly. We are so very proud and thankful for the quality of fruit that people in South Dakota provide for us. Without people willing to grow and harvest fruit for our wines, we would not be able to produce a quality South Dakota Wine.