

Alto Vineyards

Fall Newsletter 2006

Sat. and Sun. September 2nd and 3rd

12:00 to 6:00- **Shawnee Hills Wine Trail**

Festival featuring Shady Mix (2nd) and St. Stephen's Blues (3rd) as our musical guests.

Food vendors for the weekend will be Broussard's Cajun Cuisine from Cape Girardeau, Missouri and Bailey's Concessions from Benton, Illinois.

Admission is \$12.00 (includes a \$5.00 coupon towards a bottle purchase at any of the 8 wineries and a souvenir glass for sampling wine at the 8 wineries).

Sat. September 23rd

2:00 to 7:00- **Crab and BB-Q Festival**

featuring Dennis Stroughmatt and Creole Stomp as our musical guest for the evening. Food Vendors for the Saturday will be Broussard's Cajun Cuisine and 17th Street Bar and Grill.

Sat. and Sun. October 7th and 8th

12:00 to 6:00- **Fall Festival** featuring

St. Stephen's Blues on Saturday (7th) and Rich Fabec Band on Sunday (8th).

Food vendors for the weekend will be Broussard's Cajun Cuisine and 17th Street Bar and Grill.

***All of our events include a \$3.00 admission (excluding the SHWT festivals). All designated drivers and any person under the age of 16 may enter free.**



Awards:

Great Lakes Wine Competition

03' Villard Blanc: **Gold**
03' Chambourcin: **Silver**
03' Chancellor: **Silver**
03' Chardonel: **Silver**
02' Chardonel: **Silver**
N.V. Rocko Red: **Silver**
03' Rosso Classico: **Silver**
04' Traminette: **Silver**
04' Vidal Blanc: **Silver**
N.V. Heartland Blush: **Bronze**
N.V. Heartland Port: **Bronze**
N.V. Heartland Red: **Bronze**
N.V. Heartland White: **Bronze**
01' Norton: **Bronze**
03' Porto Di Guido: **Bronze**
N.V. Shawnee Gold: **Bronze**
02' Villard Blanc: **Bronze**

Illinois State Fair:

03' Chambourcin: **Silver**
N.V. Heartland Port: **Silver**
03' Porto Di Guido: **Silver**
05' Vidal Blanc: **Silver**
N.V. Heartland Red: **Silver**
N.V. Alto Festa: **Bronze**
03' Chancellor: **Bronze**

03' Chardonel: **Bronze**
N.V. Heartland Blush: **Bronze**
03' Traminette: **Bronze**
N.V. Shawnee Gold: **Bronze**
03' Rosso Classico: **Bronze**
N.V. Rocko Red: **Bronze**
N.V. Heartland White: **Bronze**

Indiana State Fair:

N.V. Shawnee Gold: **Silver**
03' Chambourcin: **Silver**
N.V. Rocko Red: **Silver**
03' Porto Di Guido: **Silver**
03' Chardonel: **Bronze**
05' Vidal Blanc: **Bronze**
03' Rosso Classico: **Bronze**

What a winning winery!!!

We can't stop winning! After receiving the results from this years wine competitions we have yet again come out with something to talk about. With over 30 medals Alto Vineyards had maintained its reputation as one of the nation's best and most award winning wineries. Congratulations Paul on the great wines you continue to produce and we look forward to the upcoming vintages. We raise our glasses and toast to your perfection!

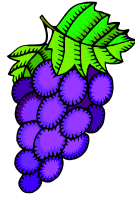


VINTNER'S VIBE:

As you know it is that time of year when the vines are hanging heavy and our pallets are anticipating the flavor rush of the new vintages to come. Our winemaker, Paul Renzaglia, has been in the wine cellar sampling the new wines and we have heard through the "grapevine" that the new vintages will be something you won't want to miss out on. Here is a tid-bit on what's been going on in the wine cellar:

In the past we have been using the pump over method by using hoses to stir the grape skins (cap) in with the fermenting juice and Paul has decided to experiment a bit with our red wines by using the pump over method along side the punch down technique. The punch down technique is performed by using a paddle to stir the cap into the fermenting juice manually as opposed to using hoses to pump the wine over the cap. Robust is what we are shooting for with our red wines and we are anxious to see which method will better help to provide that characteristic. We ask that you try our red wines and compare the flavor over last year's vintages. Please let us know what your impressions are, as you already know it is your judgment of our wine that truly matters.

Our winemaker has surprised us once again with a new white wine to be added to our wine list. We are proud to announce that soon we will be releasing the Wiener Dog White (A blend of Vignoles, Chardonel, and Villard Blanc). And for those of you that visit frequently the inspiration for this wine was none other than Lucy, our winery wiener dog. So, when you stop in to purchase your favorite Alto Vineyards wine be sure to let Lucy know you like her label!



Alto Vineyards

Champaign:

As most of you know we always include a segment on what's happening at our Champaign location. We are proud to announce that Jim D. and the crew are drawing hundreds of people to partake in our weekend festivities held at Alto Vineyards-Champaign featuring top notch jazz and blues bands each and every Saturday and Sunday this summer and fall, ending September 30th. Come out and relax on our property while enjoying a glass of wine in our vine covered shade house, get in the groove on our outdoor dance floor, and call it an evening after purchasing some of our unique gift items, some of which are provided by local artisans in the Champaign/ Urbana community. We invite you to come out, kick up your feet and stay awhile as we look forward to greeting you with a friendly smile and a glass of Alto Vineyard's wine. If you have any questions about our upcoming events please call our facility at (217) 356-4784 or look us up on the web at www.altovineyards.net.



VINE GUY:

Mother Nature will soon bless our vineyard with yet another bountiful season. As most of you know it is time again to fire up the tractors, oil the pruning shears, and put on your overalls because the grapes are hanging heavy on the vine and have been resting all spring and summer for the rite of passage from grape to wine. This year has been a dry season for grape growers and the vintner's haven't had to worry with too much rain and the adverse effects too much rain can have on the grapes (by diluting the sugars and flavor). Mother Nature has worked hand in hand with our viticulture counterparts, reflecting our family philosophy: In order to produce the best possible wine it must **begin in the vineyard** and finish at your table. We hope you will enjoy the results of this year's harvest as much as we enjoy the warm sun on our brow and the sweat of hard work paying off. The vineyard beholds the secrets of a great wine to be this vintage season.



PLEASE RESPOND:

There is nothing more valuable to us than feedback from the people who help make us successful. We are looking at updating our facility and festivities in the near future and would like your feedback on amenities that we might be able to provide you here at Alto Vineyards. Please choose from the following:

1.) What local band recommendations might you have for future festivals (e.g.: Wood Box Gang, Plain Strange, or Lew Jetton and Highway 61 South, etc.)? _____

2.) What would you like to see 1st and indoor seating facility or additional out door seating? _____

3.)Additional comments:

Also, it is important to us here at Alto Vineyards that we provide each and every customer with excellent service. Please fill out the following so that we can get a better sense of how we treat you when you come to see us. Please fill out the following:

Rating Scale:
1= Poor 2=Fair 3=Good 4=Excellent

- 1.) How is the customer service during the week? ____
- 2.) How is the customer service on the weekend? ____
- 3.) How is the customer service all together? ____

4.)Additional comments:

***Please note:** You can respond to this survey by writing to us at www.altovineyards.net or by mailing this page to us at P.O. Box 51, Alto Pass, Illinois 62905.
* If you would rather receive an e-newsletter email us at www.altovineyards.net.



Don't Forget:

*On November 24th, 25th, and 26th we will be hosting our annual open house celebration. Come celebrate the season with our employees while enjoying mulled wine and appetizers. Our doors will be open all week from 10:00 am until 5:00 pm. We look forward to celebrating with you!

*Please, come in and join our case club. We offer special discounts for those of you that can't get enough of your favorite award winning Alto Vineyard's wine. Buy a case and you automatically become one of our preferred customers. We are at 900 members and going strong.

*Come and experience 8 different wineries on the SHWT. For those of you that have not been on the trail we have a new addition to introduce: **Starview Vineyard and Winery** located 5100 Winghill Road in Cobden, Illinois. You can start by taking a cruise down Highway 127 by visiting Rendleman Orchards for your favorite apples or peaches, stop by and kick your feet up on our deck while enjoying a glass of your favorite Alto Vineyard's wine, head off to the Bald Knob Cross where you can enjoy breath taking views and pristine countryside, leave the Cross feeling enamored by the land's surreal beauty and finish off the evening with Swedish Cuisine at the Peach Barn Café and B&B located at 560 Chestnut Street in Alto Pass. There is so much to experience on the SHWT we hope you come out and experience the taste, the sights, and the people that make Southern Illinois the place it has become today, it will leave a footprint on your soul, please come and stay a weekend with us.