



Spring Newsletter 2009

‘09 Festival Schedule Alto Pass:

May 9th and 10th

Spring Wine Festival, 12:00 to 6:00 pm

Admission: \$3.00 per person (w/Alto logo glass)

\$5.00 per person (w/o Alto logo glass)

Music: 12:30 to 5:30

Saturday: Lew Jetton and Hwy 61 South (blues/ rock and roll)

Sunday: Wil Maring (blue grass)

Food Vendor: The Stadium Grille Restaurant in Carbondale

Featuring: Surprise Fun For Kids

**All designated drivers and people under the age of 16 years may enter our events at no charge.*

**Case Club members that have reached 20% discount on case purchases bring your case club card for free admission into Alto Vineyards festivals.*



Vintner's Vibe:

- There's a lot going on with our vintner in the cellar these days. Paul is trying out some new techniques to improve on our traditional offerings such as Chardonnay, Villard Blanc, Alto Festa, Chambourcin and of course our Heartland series. We think, as do many of the wine judges across the United States, that it will be a challenge to make many of the previous vintages better.

Many of you may not know that Alto has released a couple of new wines and by the time this newsletter reaches you there may be one more. Our Cherry Berry, which is a sweet blend of raspberry and cherry wine and our Dawg House Red, a drier style, full bodied red wine, were both released earlier this year and very quickly sold out. Paul is busily preparing the wines for bottling and should be available at our Spring Festival in May. The one more new wine that we hope will be in the bottle by then is Paul's first go at a Sangria style wine. You can read more about its genesis later in this newsletter, but suffice it to say it has a personal connection to the Renzaglia family. Anyway, we would love to see you at the winery (maybe even dancing at one of our festivals) enjoying a glass of wine in our beautiful Shawnee Hills setting.

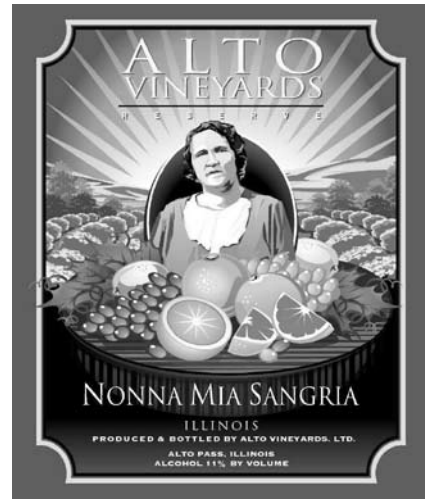
Come and give us your opinion of the Southern Illinois wine industry and marvel with us at its dynamic growth since Guy, Ted and Paul had this silly idea.



Champaign:

- Alto Vineyards Champaign presents **Music Among the Vines 2009**. We have 20 dates this year including two festivals and a Fourth of July Celebration.

This year's line-up promises to be one of our best yet. We return many of your favorite bands from the Champaign-Urbana area, as well as adding a few new ones. We have also gone to great length to bring you two nationally renowned blues bands, the **Joe Moss Band**, for our Blues and Barbecue Festival, and the **Eric Jerardi Band**, for our Fall Festival. If you would like to learn more about what we are doing in Champaign please log onto altovineyards.net and click on our events link! We look forward to seeing all of you this 2009 season!



NEW! Nona Mia Sangria:

- Nona Mia means my grandmother in Italian. The idea of making a sangria style wine came from a story my father told us when we were young and sick with a cold or cough. Our Nona would pour jug wine into a pan, add fruit and honey bring to an incipient boil, then cover his head with a towel over the pan and order him to breathe deeply. If he was lucky to be sick enough she would insist he take a drink for an additional medicinal effect.

Later, she would share the wine with family and friends. The Renzaglia family including Nona Mia (in spirit), firstly recommends this sangria to be paired with the enjoyment of family and close friends and secondly as remedy for a cold. If you need an excuse tell them about Nona Mia!



Vine Guy:

Although our vineyard has diminished by 6 acres, with our intent to replant to new varieties, the remaining 6 acres came through our winter with nary a scratch. We didn't suffer the high and low temperatures (fluctuations that we see so often in southern Illinois winters) which can wreak the most damage on the over-wintering fruiting buds of our grapevines. Most vines, including European (and California) Vinifera, can tolerate temperatures below zero for an extended period of time but when temperatures go rapidly from 45 degrees fahrenheit to 16 degrees fahrenheit then the vines become weakened and more vulnerable to cold damage. You've heard talk of "lake effect" which for grapes is a good thing because the water mass reduces and moderates the temperature fluctuation and minimizes the risk of bud damage. So the upper Midwestern states like Michigan and Ohio can grow grape varieties, in relative proximity to one of the Great Lakes, with more success than we can in Southern Illinois. Anyway, barring any environmental calamity it appears that our local vineyards and those across the Midwest are in for a healthy and high quality grape harvest in 2009.



Don't Forget!:

- Join our 2009 case club. We offer special discounts for those of you that can't get enough of our wine. All it takes is one case purchase and you automatically become a member and you get a discount, so come in and stock up on your favorite Alto Vineyards wine.
- Bring an Alto Vineyard's logo glass to the next wine festival and save on the entry. Instead of paying \$5.00, pay only \$3.00 (bring 1 Alto glass per person).



Green In/ Paper Out:

- Those of you that have been with us for the past 20 years know this is a sign of the times. We have decided that this 2009 spring Newsletter will be the last of its kind printed on paper. This transition is long over due and we have decided to utilize email instead of paper mailings to help conserve funds and the environment. We are asking all of you to log on to altovineyards.net and sign up to receive our next electronic newsletter via email and all subsequent newsletters there after. It's easy! And, you won't have to worry about recycling our paper mailings anymore! We hope you join us in the transition and we look forward to sharing our success stories with you online!



Bottoms Up!:

Sunday May 3rd Bottom's Up Tavern in Neunert, Illinois, is hosting the first annual Spring Festival with music From 1:00 to 7:00 pm. All of the festivities will be held under the pavilion on premise. There will be a fine assortment of Alto Vineyards wine, local history about the area and the finest home style food in Southern Illinois. Please, come on out and ring in spring Bottom's Up style!





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National Guard:

June 6th 3:00 to 7:00 pm, Alto Vineyards will be lending its facility this year to help raise funds for the National Guard.

The National Guard men and women from Southern Illinois have been deployed to Afghanistan and their arrival home is set for October 2009.

The FRG (family readiness group) a group of volunteers, comprised of military families and friends that assist the soldiers with family gatherings, homecomings and various other needs, are asking for your help. Historically, FRG's are only allowed to fund raise inside the unit, therefore efforts have been limited. But, this year there we have been granted an exception to the rule and have been given a one time opportunity to provide a homecoming for the soldiers that they will not soon forget. All we are asking for is a \$5.00 donation to participate in the festivities, please help us support the troop!

Additional Details:

- *Alto Vineyards will be providing the wine (\$3.00 per glass)*
- *Food will be provided on site by a vendor (price TBA on site)*
 - *Musical entertainment (3:00 - 7:00)*
- *Free National Guard amenities will be on hand*