



2010 Spring Newsletter

It's the time of year we look forward to as old man winter left us invigorated and ready to spring into summer with a bright start to this wonderfully warm season. Alto Vineyards wants you to celebrate the season with us on June 19th. Whether you're the type of person whose glass tends to be half full or half empty, our motto is simple; you will have one stompin' good time with us!



Saturday, June 19th

Time: 12:00 to 6:00 pm

Admission: \$3.00

Music: 12:30 to 5:30

Wine by the Glass: \$5.00

Refill Price: (see festival wine poster)

Food: TBA

** Must be 21 years of age to drink.*

** Children under age 16 get in free.*

White Wine:

- Villard Blanc: Dry White, \$3.00 per glass
- Wiener Dog White: Semi-Dry White, \$3.00 per glass
- Hearthland White: Semi-Sweet White, \$3.00 per glass
- Shannee Gold: Sweet White, \$3.00 per glass

Blush Wine:

- Hearthland Blush: Sweet Blush, \$3.00 per glass
- Cherry Berry: Sweet Blush, \$3.00 per glass

Red Wine:

- Hearthland Red: Sweet Red, \$3.00 per glass
- Rocko Red: Semi-Dry Red, \$3.00 per glass
- Rosso Classico: Dry Red, \$4.00 per glass

All pricing includes sales tax.

ALTO PASS FESTIVAL REMINDERS

We always want you to enjoy our festivals but please remember:

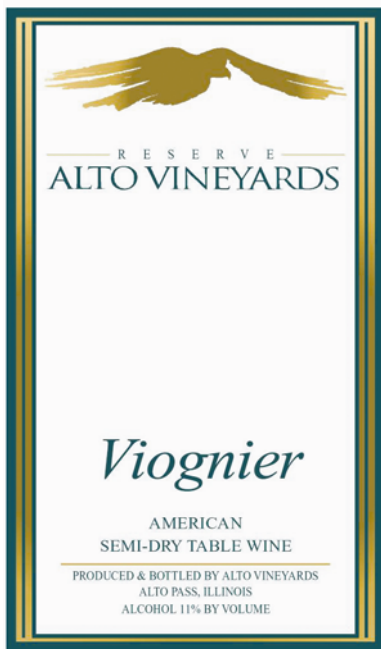
By Alto Pass ordinance no other alcoholic beverages Permitted.

By Alto Pass ordinance no open bottles allowed on day of festivals.

Please bring lawn chairs and blankets, as there is not enough seating for everyone.

Designated drivers are greatly encouraged – free sodas/water for those who sacrifice for the safety of others.

Enjoy! Be Happy! Be Safe!



Vinthers Vibe:

This is the part of the newsletter where we spring into wine shouting great news from our cellar door. Paul Renzaglia, our winemaker, is very excited about a special addition to our wine portfolio. For the first time, Alto Vineyards has released its very first commercial vintage of vinifera. Paul has hand crafted one of the finest Viogniers in the state. In fact, we believe it to be the only known commercial Viognier being sold in Illinois. Viognier was once a fairly common grape variety, now it is a rare white grape grown almost exclusively in the Northern Rhone region of France. In 1965 the grape was almost extinct as there were only eight acres in Northern Rhone producing 1,900 liters of wine. The popularity and price of wine have since risen and thus the numbers of plantings have increased throughout the world. Viognier wines are well-known for their light, yet fruity characteristics and floral aromas similar to Muscat and Riesling wines. Although some Viognier, especially those from old vines

are suitable for aging, but most are intended to be consumed young. We hope you will be as excited about the 2009 **Viognier** as we are, it won't last long as we have only 28 cases retailing at \$21.99 per bottle or \$263.88 per case. If you are interested in purchasing bottles or cases of the Viognier please contact Elissa at the following email address: elissa@altovineyards.net. Or, call us at 618-893-4898.



Vine Guy:

The grape vines are awakening from a sweet slumber this past winter and are embracing all of the sun shine and rain water that Mother Nature has so caringly provided this spring. Our vine guy has raving reviews about the vineyard progress thus far and he forecasts fine vintages this 2010 as a result. Alto Vineyards is the oldest vineyard in Southern Illinois, so therefore our vine guy has to heal wounds whenever they occur. He removed 5 acres of weakened vines during the winter of 2008 and has come back, after a two year fallow, to plant some young vinifera vines

this spring; Cabernet Franc, Cabernet Sauvignon, Sangiovese, Vidal Blanc, Vignoles, and Chardonee grapevines. Our vine guy knows that with the right amount of TLC and with a little help from Mother Nature the world becomes a happier place for all those that can appreciate the fruits of the vine. We are very excited to be growing vinifera and look forward to uncorking the virtues of hard work endured.



You'll discover a magnificent atmosphere found nowhere else in Southern Illinois at Giant City State Park Lodge. You can relax and enjoy Southern Illinois' hospitality at its best. Many opportunities await you at Giant City Lodge. The Bald Knob Dining Room is open daily, serving delicious breakfast, lunch, and dinner as well as Giant City Wine! If you like Alto Vineyard's Heartland White, Heartland Blush and Heartland Red, try the new private label wines at the Giant City Lodge, we guarantee you'll have some of the Heartland's best! Tell Mike Kelly we sent you...



Alto Vineyard nominated and wins state honor:

The Illinois Small Business Development Center at Southern Illinois University Carbondale nominated Alto Vineyards for a statewide business award.

Paul A. Renzaglia our winemaker and general manager, is the recipient of the Jeffrey Butland Family Owned Small Business award from the Small Business Administration. The Butland award goes to a family owned business with ownership passing from one generation to another as the company logs at least 15 years of successful operation. Paul will be presented the award on June 28th in Chicago on behalf of the Illinois Small Business Development Administration. It seems like yesterday that a spunky, retired university professor planted 10 acres of grapes on a hill in Alto Pass and today his legacy lives on and thrives within Southern Illinois and the Renzaglia family. Thank you Guy for making dreams come true in Southern Illinois!

Alto Vineyards-Champaign Music Among the Vines 2010:

For a complete listing of our music schedule this summer please log onto www.altovineyards.net and click on our Events link...

Music Among the Vines
2010 Concerts
Held under the stars.

May 22	7:30pm	Unfinished Business
May 29	7:30pm	Brauser & The Virtues
June 5	Blues & BBQ Festival	
	4:00pm	Candy Foster & Shades of Blue
	7:00pm	John Primer & Real Deal Blues Band
June 12	7:30pm	Texas Groove Blues Band
June 18	6:00pm	Candy Foster & Shades of Blue <i>(a benefit for the Daily Bread Soup Kitchen in Champaign)</i>
June 19	7:30pm	The Painkillers
June 26	7:30pm	The Jeff Helgesen Quartet
July 3	7:30pm	Candy Foster & Shades of Blue
July 10	7:30pm	The Sugar Prophets
July 17	7:30pm	The Impalas
July 24	7:30pm	Steve "The Harp" Blues Band
July 31	7:30pm	Darden Purcell
Aug. 6	7:30pm	The Painkillers
Aug. 14	7:30pm	Tom Turino & Big Grove Zydeco
Aug. 21	7:30pm	The Dave Lindsey Band
Aug. 28	7:30pm	The Blues Deacons
Sept. 4	7:30pm	The Jeff Helgesen Quartet
Sept. 11	9th Annual Fall Festival	
	4:00pm	Candy Foster & Shades of Blue
	7:00pm	Studebaker John
Sept. 18	7:30pm	Kilborn Alley Blues Band
Sept. 25	7:30pm	Delta Kings
Oct. 2	7:30pm	Candy Foster & Shades of Blue

ILLINOIS CHAMBOURCIN
DRY TABLE WINE
PROCESSED & BOTTLED BY ALTO VINEYARDS
100% GRAPE JUICE - NO ADDED SUGAR - 12% ALC/VOL (24% ALC BY WEIGHT)



Don't Forget!!!

- **Join our 2010 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 buying wine by the glass. Instead of paying \$5.00, pay only \$3.00 (bring 1 Alto glass per person).**



*We Hope you enjoyed the newsletter!
~ The Renzaglia Family*