



## Summer Newsletter 2008, Volume 22

### **Tularosa Vineyards Survives Microburst! (mini Tornado?)**

On Wednesday the 28<sup>th</sup> of May Tularosa was hit with golf ball sized hail and fierce winds knocked out power and damaged up to 150 homes in the Tularosa area. The hail caused damage to four of Tularosa Vineyards signs destroying one completely. Our vineyard near 1313 North Bookout received a good amount of soft hail damage and wind damage, but the vineyard at 23 Coyote Canyon Road was hit much harder with hail coming in sideways from the south at a fierce pace. This sideways hail destroyed 2 of our signs and of course caused significant damage to established vines and younger vines. Many vines were shredded of their canopy leaves. Initially, it was thought to be a total loss of crop, but the vines have since put out new leaves and shown a surprising sense of resiliency. It now appears that perhaps around a 50% reduction in crop. The berries seem to have been too small at the time of the storm and surprisingly high number of clusters survived the freakish storm. A strong testament to the strength of vines. A microburst is not a tornado, but is defined as a very localized column of sinking air, producing damaging divergent and straight-line winds that are similar to but distinguishable from tornadoes which generally have convergent damage. A microburst is still a powerful force of nature.

### **BURRO FLATS GETS ITS OWN LABEL!**

Burro Flats Cherry Wine started it and now we will have a Burro Flats Peach wine to try too (Release date not yet set.). We are also producing Burro Flats Cherry Wine which, is a fun dessert wine made with cherries from the Sacramento Mountains of New Mexico! It's a great accompaniment to ice cream and an awesome after dinner drink. Keep posted to our website for when we actually release these fun and drinkable wines. Pongo the Burro is all fun and no work.



### **2007 "Barrel Select" Tempranillo released.**

Tempranillo is one of Spain's most important red grape varieties, and is often thought of as Spain's answer to Cabernet Sauvignon. The root word in Tempranillo is temprano, which means early in Spanish. One reason behind the name is because it ripens earlier than most red varieties. It is the primary varietal used in Spain's popular Rioja wines. Most people have heard of Rioja wines, but few know that Tempranillo is the predominant grape. As a young wine, Tempranillo is more approachable than Cabernet Sauvignon, and still has the alcohol and tannins to age for years. Tularosa Vineyards first produced Tempranillo in 2001 and was the first winery in New Mexico to produce wine labeled as Tempranillo. Early on it was apparent that it could produce excellent wine. Tularosa Vineyards has been busy replacing other varieties in our old vineyard with the wonderful Tempranillo grape variety. Although, New Mexico viticulture was started by Spaniards the King of Spain actually forbade the planting of grapes in what is now New Mexico to prevent competition against Spanish wine. Planting of vines and winemaking were conducted in New Mexico, but only one variety was planted and Tempranillo and numerous other superior winemaking varieties never made it here during the Spanish Colonial period. Our 2007 Tempranillo (\$22.00 regular retail) is very big and deep in color and should offer up wonderful aging potential. It has an awesome blueberry smell and a tight yet smooth finish of butterscotch. TV Wine Club members will get the first crack at this awesome juice! If you like it you better order it now as only one barrel was produced and the quality is so good that we gave it the "Barrel Select" name.