



## Summer Newsletter 2004, Volume 6

### New Mexico Wine Festivals

Summer is here and that means it is time for the seasons Wine Festivals throughout the state. Tularosa Vineyards attended both the Albuquerque Wine Festival at Balloon Fiesta Park and the Southern New Mexico Wine Festival at the southern New Mexico State Fair Grounds. People enjoyed the music, food and arts and crafts booths and of course Tularosa Vineyards wine and we had fun too! The upcoming New Mexico wine festivals are:

July 3 & 4 is the Santa Fe Wine Festival at El Rancho de las Golondrinas.

September 4-6 is the New Mexico Wine Festival at Bernalillio and the Harvest Festival at the Southern New Mexico Fairgrounds.

### GRAPE TRIVIA

#### One Acre of Land AVERAGES

Five tons of grapes which are 10,000 pounds

13.51 Barrels of wine at 7,552 oz./each

797 Gallons of wine at 128 oz./ each

3,958 Bottles of wine at 25.6 oz./ each

15,940 Glasses of wine at 6.4 oz/ each

#### One Barrel of Wine Contains

740 Pounds of grapes and 59 gallons

24.6 Cases of wine

295 Bottles of wine

1,180 Glasses of wine

#### One Case of Wine Contains

30 Pounds of grapes (468 oz.)

307.2 Ounces of wine

12 Bottles of wine

48 Glasses of wine

#### One Bottle of Wine Contains

2.4 Pounds of grapes (39 oz.)

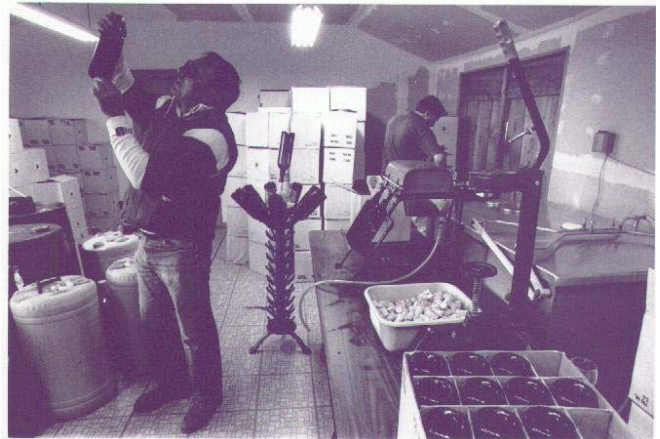
25.6 Ounces of wine (4/5 quart)

4 Glasses of wine

### Winery business.

*99 bottles of wine on the wall....*

We have been extremely busy bottling wine to keep up with demand. Since, we are bottling with a table top 6-spout filler and an Italian made corking machine it takes about 3-4 hours to bottle 250 gallons of wine. This is an extremely hands on activity as each individual bottle of wine must be inserted into the filler and then into the corking machine to be filled and corked. Then we send the bottled wine into the warehouse to be labeled one at a time. We also have a new larger and much easier to clean stainless steel destemmer/crusher. The new Machine will allow us to crush grapes more quickly (approximately 5 tons per hour) and it has a bigger hopper so we can dump the grapes more efficiently into the hopper. The new destemmer/crusher also allows us to have more control over how much the grapes are squeezed. This control of the amount of squishing allows us to control tannin and flavor levels a little better in the finished wine (especially red wine).



Picture: Wine bottling with a 2 spout manual filler and a totally

**What's happening in the vineyard?manual (one at a time) corker.**

If at first you don't succeed try, try again.... We have been busy doing replants in parts of our vineyard. About 4 years ago we began to lose some of the older vines (12+ years old) to a number of different causes. One of the known causes was hail two years in a row. The old vines will be missed, but the opportunity to replant to better growing varieties will not be. We have selected Sangiovese as the predominant variety to replace the old vines. This will result in better yields and better wine as Sangiovese has performed well in other sections of our vineyard and extremely well as bottled wine.