

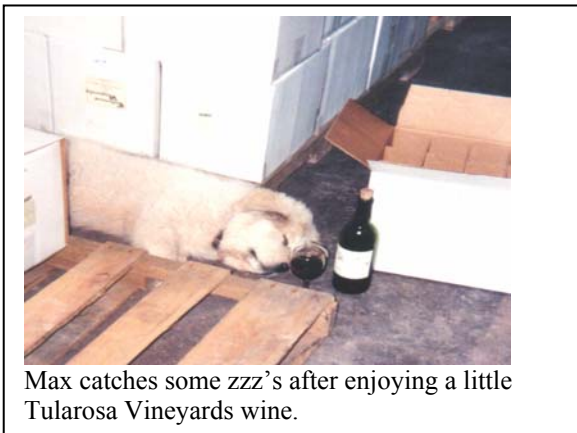


Fall Newsletter 2004, Volume 7

Tularosa Basin Harvest Report

There are approximately 90 +/- acres currently in the Tularosa Basin currently that grow around 16 different grape varieties including Chardonnay, Cabernet Sauvignon, Merlot, Gewurztraminer, Shiraz, Sangiovese and many others. The Tularosa Basin had a mild spring with no reported spring frost damage to vines. Typically the summer weather patterns were hot and dry with cool nights, but the summer of 2004 could be considered a bit cooler than normal as we had many days with 85 F as the high mixed with normal monsoon rainfall around harvest. Luckily the rains were not enough to hinder access to vineyards. The actual harvesting of grapes began around the 2nd week in July for Arena Blanca winery and Tularosa Vineyards began receiving grapes on August 04. Most of the grapes are harvested with some grapes still to come from vineyards in higher elevations around La Boreita canyon. Overall production from the Tularosa Basin vineyards was 70+- ton range with a total market value of around \$75,000. Production overall would be considered average with some varieties producing more than average and others producing a little less than previous years. A couple of the highlights of the 2004 vintage is that Heart of the Desert reported a light crop on 2 year old vineyards and Tularosa Vineyards was able to crush (produce wine from) enough grapes from only Otero county vineyards. Overall quality of grapes looks promising with sugar levels sufficient to produce excellent wine. If you would like to know more about this growing industry get yourself out to one of our many wineries and tasting rooms in the area.

As printed in the Bucksworth Community News.



Max catches some zzz's after enjoying a little Tularosa Vineyards wine.

Tularosa Vineyards

Wins more medals at New Mexico State Fair

Tularosa Vineyards recently garnered four medals at the New Mexico State Fair. Including, a silver medal for Symphony and 3 bronze medals for 2003 Tempranillo (sold out), 2003 Viognier and White Zinfandel.

Tularosa Vineyards Crush Report

So far to date we have processed over 111,000 lbs. of grapes and we still have a few thousand pounds to come from a higher elevation vineyard. Pinot Noir is new this year and early barrel tasting shows great promise for this wine. We have been working hard in the winery to keep our different vineyard lots separate and are still experimenting with different yeast strains and aging regimes. The idea behind this is to expand our knowledge base and determine the better vineyard sites for certain varieties. Some of the knowledge we have accumulated over the years will be released in the future as Barrel Select wines. Barrel Select wines will only be released when a particular batch of wine shows more quality attributes than our other wines. They will be either/or barrels of wine that come from a vineyard that shows more character or blends of vineyard sources that show superior characteristics. New to us this year are 2 larger oak tanks in which we will be aging some red wines in. One of which will be a port style wine to be released after at least 1 year of oak aging. We also purchased 30 oak barrels this year to increase our capacity for red wine aging. We also will be aging our 2004 Viognier and Chardonnay in oak barrels as well.

What though youth gave us love and roses, age still leaves us friends and wine. - *Thomas Moore*