

Welcome to our first newsletter. I'll try to do a quarterly newsletter just to keep everyone up-to-date.



As a summary of last year, we opened on 9 August with over 50 people helping us out. We opened our home and winery for the Mountain Home Home Tour charity event that is done every year in October. As of 1 January I had 63 bottles of Vignoles left for sale (still \$6) and sold out of Pinot Gris and Riesling. I did give away about 100 bottles of our 2010 Cabernet Franc, I have about 4 cases left. As for harvest, we had a huge turnout for our Cabernet Franc and a good one for the Vignoles,

one of these days I'll remember to take some pictures. We have about 250 gallons in various stages of development. This should give us about 1000 bottles. I'll start bottling the whites in April and the reds in August.

For this year, we have had over 10 inches of rain and snow since October last year and the ground is saturated. This is good as the roots will have water available until at least July. But that also means I haven't been able to get into the vineyard yet. I'll be busy when I finally can.



We will be having a release party for friends and friends of friends on 25 July and will be open from 26 July through 5 August while the Mountain Home Music Festival is going on. We are on the road to the event so it should be good. Our plan is to sell the 2013 Cabernet Franc as well as the 2014 Vignoles, Pinot Gris and the Late Harvest Riesling. The Riesling has about 5% residual sugar so it is a sweet wine.

We now have a web site: [www.sweetbriarwinery.com](http://www.sweetbriarwinery.com).

As always, call to make sure I'm available and come out and try some wine. I will even do a "barrel" tasting if you like.

Mike