

Springvale Vineyard

Well folks, a year has passed and we are coming up on another grape harvest. Things are looking good at the vineyard. We dodged a late frost and had a good fruit set. Rain was heavy in the spring but we came through that just fine.

Those new to Springvale Vineyard, we are a family run vineyard located at: N5159 CTH B, Rio, WI 53960 (<http://www.dotphoto.com/Go.asp?l=usrmds&P=Aerial&AID=5486128&Pres=Y>)

Here is a Google Map which will help with directions: <http://maps.google.com/maps/ms?msa=0&ll=43.433351,-89.165897&spn=0.071927,0.187111&z=13&om=1&msid=109664081132845302031.0004389a45a33756734e7>
On the left hand side click on the "Springvale Vineyard" balloon.

We have approximately 500 vines - with 230 Leon Millot, 135 Marchel Foch, and 63 Frontenac. The remainder is an assortment of whites and experimental varieties.

The Foch and Millot are ripening nicely with the Millot being a few days ahead of the Foch. That being said, we are expecting the main harvest will be the weekend of September 13/14. As you know, last year we received 10" of rain just before harvest which caused most vineyards to pick more than a week early due to splitting grapes. Oh well, Mother Nature's calendar doesn't always coincide with ours. We'll be out in the vineyard this Labor Day weekend taking readings and I'll send out an update if anything changes.

The main grapes we sell are the Foch & Millot and limited quantities of Frontenac. The cost of the grapes is \$0.55/pound – pick your own. While the grapes are sold by the pound, we actually sell them based on a picked pail. As a rule of thumb it takes approximately 75# of picked grapes to make 5 gallons of wine. One 5 gallon pail averages 25# of grapes. We offer the use of a crusher/destemmer free of charge to those purchasing grapes.

We have some pruners and gloves available for picking. They are functional, but nothing special so bring yours if you have a favorite. We have plenty of pails for picking, but you will need to bring a container with a cover to take your grapes home.

Also, feel free to bring along a bottle of wine to share and compare with your fellow vintners! We've got plenty of glasses ;0). Adding to the enjoyment of the day is EATING during the picking breaks along with the taste testing of the wines brought in. The Stilson clan will provide the main food course and you are welcome to bring along an item such as a munchie/finger food/dessert that you'd like to try out on everyone. The event is getting larger and we're most appreciative of anything you bring – wine, food, yourselves!

If you are interested in picking/purchasing grapes, please send Norm and/or Mark a note letting us know the day and quantity of grapes desired. This will help us organize the harvest. We'll keep you informed of any changes. Think dry sunny days and fine wine – see you at the harvest!!!!

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Take care! The Stilsons