



May 2013

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## The "Dirt" on the Vineyards



Each year, grape growers wait anxiously for bud break, but they're always a little nervous when it occurs, for then the tender buds are highly susceptible to frost and even rain and hail damage. Tony Ford gives us his thoughts on the 2013 growing season...

*So far, we see a mild impact from frost for the 2013 growing season which is setting up for an average to above average harvest in Mendocino County. This season got off to an early start with above average temperatures and plenty of California sunshine. Most growers are reporting vines approximately two weeks ahead of schedule which could lead to an early harvest, increasing the likelihood of avoiding early fall rains.*

*Out in the vineyard, we are "suckering" the vines, which is the removal of unnecessary shoots and canes to channel the energy of the vine to the canes that hold fruit. This process usually takes about two weeks and is all done by hand. As we approach the next phase in the growing cycle, "bloom", more mild temperatures are needed to insure proper cluster set.*

We continue to monitor mother nature's as we approach the critical elements of vine and grape development.

## Introducing the Forenzo Vineyards Founders Club



For the novice and expert alike, the excitement that comes from discovering a truly unique and lesser known wine that tastes great can be extraordinary. As a family owned and operated winery, we invite you to join our extended family through our premier wine club.

### Wine Club Benefits

- 15 % savings on all wine purchases and reduced shipping fees
- First access to new and limited release wines
- Semi-annual Shipments containing 6 bottles of Forenzo Wines.
- Free to join with no membership fees

## Sign Up Online

**Hurry! An extra 5% discount to families who sign up by June 15!**

## Bottling of the Forenzo Wines

Wine bottles have been traditionally capped with a cork and capsule, although today many vineyards are opting for a screw-type cap. The type of cork a wine bottle has can help determine how long the wine has been aged. Straight corks are used in wine bottles that are aged over 6 months, while the mushroom style of cork is used on bottles aged for shorter periods.

With today's technology, many wines now feature a screw-on cap, which makes storing wine that remains in the bottle easier for the consumer. While many vintners have resisted this, the use of a cork or a screw cap does not necessarily dictate the quality of the wine.

At Forenzo Vineyards, we strive to create a balance between form, function and practical application. With this goal in mind, we use a variety of screw-top and cork closures to ensure a memorable wine drinking experience.



The Forenzo Pinot Grigio labels run through our bottling line



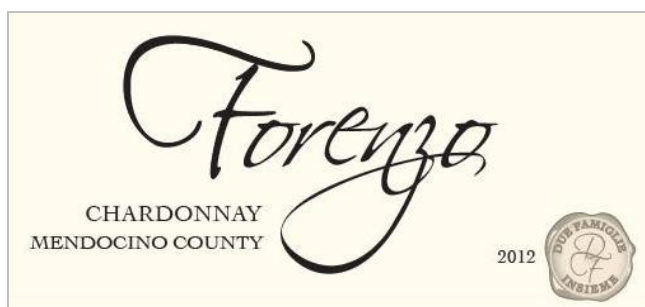
Tony Ford manages the bottling process to ensure consistency and quality

## Our 2012 Wine Release Tasting Notes

Penny, our awesome winemaker, just finished crafting of our 2012 pinot grigio and chardonnay wines and is still perfecting the 2012 Sonoma County pinot noir and Mendocino County old vine zinfandel. Both of our white wines are ready to drink now and over the next couple of years. Here are her thoughts on the pinot grigio and chardonnay.



*Our pinot grigio has Bartlett pear and Fuji apple nuances on a pretty, silky wine that stays focused through its refreshing finish... Quite versatile with food, this wine can be enjoyed with pasta, simply grilled fish or chicken.*



*Our chardonnay has citrus, Granny Smith apple and some guava flavors. A nice balance of tropical fruit and refreshing citrus. The wine finishes clean and bright, begging for another sip. This wine pairs nicely with shellfish, grilled fish, chicken or pasta.*

**Penny Gadd-Coster, Winemaker**





## The Forenzo Vineyards Story

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Have you ever wondered about that emblem on the Forenzo wine labels? Even those whose knowledge of the Italian language ends with the word pasta have probably figured out that "Due Famiglie Insieme" translates to "two families" and some other word which is not as easily recognized. That word, "Insieme," means "together." Forenzo represents "due famiglie insieme," or the Ford and DiCenzo Families, together. Co-owner Tony Ford has been in the grape-growing business from birth, helping in the family vineyards since he could barely walk. A favorite pastime of the DiCenzo family since they emigrated from Italy was wine making in the cellar of their first home. In fact, Gary's grandparents had a wine press poured right into the cellar floor. Both families enjoy wine drinking!

The Ford and DiCenzo families thank you for your support, and we hope that your families enjoy sharing Forenzo wines when you are together.



The photos below bring you a graphical representation of the anticipated development of our Redwood Valley Vineyards. From their current state (left) to the mid-summer canopy development (right) to the pre-harvest fruit sitting on the vines (bottom). Like the development of Forenzo Vineyards, our wines are brought to you with the unique flavor and quality that comes from a family owned and operated vineyard.

