

Wild Coyote Winery, Bed & Breakfast 2011 Spring "Wine Club New Vintage Release"

The Coyote Clan...

We are now entering sixteen years into our operation (since 1995), and happy to say we are still enjoying what we love to do, which is to share the fruit of our passion with our Club members. Everyone at Wild Coyote (Gianni, Kati, Sean, Angel, Rosie & Miguel) are getting ready again to kick off this season with our fantastic new 2009 vintage release on March 04, 2011. If you'd like to join us and see the bottling, please e-mail us soon.

New Vineyard Addition...

Right below our new personal residence on the west-end, we terraced (3) acres on the hillside for planting. After lots of research and pondering which varietals to choose that could be new to us and exciting for our customers, we came to a decision... To continue our traditions in Big Reds, we will be planting Malbec, Tannat, Mourvedre & Tempranillo by the end Feb. 2011. Our goal is to also plant them in an old-world style (head pruned) and dry farming for low production, but yielding in superb quality fruit for our wines. If you wish to be a part of this and see us at work, please e-mail us soon.



Coyote Goes Solar...

After years of considering solar power, we finally decided it was time to go green. Our entire operation is now powered by solar panels placed atop the winery's roof with 23.5KW production capacity. It is very satisfying to generate power from the natural sunlight without disturbing mother-earth. Not to mention, no more horrendous electricity bills for a long time, we can honestly use a break.

2009 Vintage Highlights...

The 2009 was a fantastic season for farming (grape growing) until toward the harvest time in September. With normal rain fall early in the season, followed by plenty of daytime heat and night cooling, we couldn't have asked for anything better. Except, three weeks prior to harvest, the weather decided to cool down rapidly, not giving the grapes the final chance to get the sugar up for harvest. Although most farmers were scrambling to deal with this situation, fortunately we made it through just fine. What saved our behind was the philosophy that we follow; which is to produce lower yield than most (about 3-tons/acre) and not sacrifice quality for volume.

This will be another exciting new vintage, and we can't wait to share it with you. The 09-release will be another success for us with only 1,600 case production with over 60% being pre-sold already. The good news is that our Club members will always be first-in-line to receive the initial shipment.

The 700 Clubs...

As we mentioned in our last newsletter, our Coyote Pack Club has been full for a while, and we only accept a few new members per month. However, our Club members' family/friends are welcome as a first priority to join us. The main reason for capping this is due to our limited production of less than 2,000 cases per year. Our fifteen acre vineyard has been the same size since 1995, and we refuse to buy grapes elsewhere to increase production. If we don't grow it, then we don't make it. We allocate about 60% of our production to the Club members (and re-orders), and we need the other 40% for the tasting room sales, so we can keep our doors open (and still no outside retailers).

Also as a reminder, we update our Club program discounts annually (progressive loyalty discount) beginning each New Year, and are based on your original sign up date. Simply, the longer you stay in our Club, the bigger the discounts, regardless of your purchasing \$\$ history:

- Silver Membership 20% (year 1-2) • Gold Membership 25% (year 3, 4 & 5)
- Platinum Membership 30% (year 6,7,8&9) • Lifetime Membership 35% (over 10 years)

Please note that the new discount % rates will be on your sales receipt inside your Club shipment. Or, send us an e-mail, and we will be happy to reply back to you.

Club members will also continue to receive these unique benefits:

- Winemaker dinners & barrel tasting • New vintage, prior to public access • Same discounts on any other wine purchases
- 20% discounts on all B&B stays • Special promotions throughout the year • No tasting fees (2-guests)

Wine Club Pick Up Bldg & Pow-wow...

As a special thanks to everyone, we'd like to invite all Club members that are on a "pick up" to join us on Sunday (April 17) for a BBQ pow-wow from 12-3pm. If you are not on a pick-up and would like to join us, just let us know right away (by 2/15) so we can hold your package here. Otherwise, you will be shipped automatically. We hope this will make it easier for everyone to pick up, taste the new vintage, talk to the winemaker, share notes, and meet some of our other wonderful Coyote Pack Club members.

Please R.S.V.P. via e-mail to: info@wildcoyote.biz