



APRIL 2021 NEWSLETTER

BERGHOLD VINEYARDS

By Julia Berghold



Ah ... the invigorating fresh spring air and that warm sunshine. Stop and breathe deep, let its life fill your soul with joy. We love watching as all of nature comes out of its deep slumber and begins to display its beauty. The grounds around the tasting room will be bursting in color with thousands of rose blossoms within a few days. The vineyards have sprung to life and at this point, all varietals have had bud break. Once again, we find ourselves at the start of a new growing season.

All the different stages of the growing season have their highlights either in the vineyard or behind the scenes in the cellar. Over the past couple of months, Miles has been busy racking the barrel-aged wines and preparing for our upcoming blending sessions, which will be here in a few short weeks. You know what that means ... the new Crankcase will be in the works! For more behind-the-scenes information and photos follow us on Instagram and Facebook.

Here are a few highlights coming your way in May. First, we will begin carrying an assortment of pre-packaged cheese, salami, chips and more for your convenience while enjoying your visit at Berghold Vineyards. Our hope is for all the food to be here in time for wine club pickups, but with supply chains being backed up and pulled apart as they are, we are keeping our fingers crossed.

Second, in an effort to reduce paper waste we will be replacing the paper tasting note format with QR codes which will enable you to view the tasting notes on your phones. And lastly, be sure to check out the recipe page for fresh seasonal dishes and their complimentary wine pairings for your enjoyment.
<https://www.bergholdvineyards.com/our-recipes>.

We look forward to seeing you in person.

The Berghold Family

