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Spring/Summer Hours: We are open on Saturdays between 10:30am and 5:00pm.

Other times are by appointment or chance (if we are at the winery). If you would like to visit, please call or email us:

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Spring Issue: After one of the coldest winters we have experienced in over a decade, it was nice to see our first robins and redwing blackbirds. Again, every year brings a new challenge. This year we are noting extensive damage to fruiting buds from the extreme cold. We are now faced with the dilemma of how many buds to leave and whether we should hold off pruning certain varieties until the buds have fully developed. For those who are interested, our cultivation practices are described on page 2.

On a lighter note, our preliminary assessment of our 2002 wines is extremely positive. We are very pleased with both our white and red wines. The whites have great varietal intensity and the reds are just massive.

For those of you who have enquired, we have or are, in the process of releasing a number of new wines including our 2001 G.H. Funk Vineyard Merlot, and 2001 Sandstone Vineyard Chardonnay Reserve. See page 3 for information on these and other available wines.

Please join us for our June release event (scheduled for June 21st, 2003, see page 4).

We have a new web site www.13thstreetwines.com (details are on page 4).

This issue of our newsletter introduces our new direct delivery program, where our wines can be delivered directly to your home and place of business. Details of the program are provided on page 5 of the newsletter.

Vineyard Cultivation Practices: What has become almost second nature for us continues to fascinate a lot of the folks who come to visit the winery and tour our vineyard. This brief article provides an overview of our approach to growing grapes and describes some of the cultivation practices that we employ over the growing season.

First of all, let me be blunt, there is no romance in growing grapes, just a lot of hard work consisting of a series of repetitive tasks that typically have to be completed within a narrow window of opportunity. Why do we do it? I guess because it is very satisfying at the end of the day to look back on what you have achieved, whether it is pruning a row of grapes or cutting the grass in the vineyard. We view the vineyard as an extension of our garden and continue to feel challenged by the prospect of growing the best grapes we can.

Our efforts in the vineyard usually start in January when we begin pruning. In January, with the winter only half over and not knowing how the cold will impact on the vines, we typically start with a light pruning of the vines leaving more canes and buds than we will ultimately need. Pruning in earnest starts in March after we judge the damage from the winter cold. Ideally we like to leave two canes with between 14 and 20 buds per vine depending on the grape variety and the wine we intend to produce. Once the vines are pruned, we start tying the canes onto the lower wire following the same German “flachbogen” system we have employed since 1983. We estimate it takes us about 3 to 5 minutes per vine to prune and tie. Given we have a few thousand vines, this represents an important, albeit boring job. We usually celebrate its completion with a bottle of our best sparkling wine.

The next chore is to breakdown the hills surrounding the vines (that we built up in the fall to protect the basal buds). We do this using a mechanical grape hoe. This is followed by manure (compost application) and cultivation using a spading machine. We normally only cultivate every other row leaving a grass cover in the alternate row. We do not use herbicides to control weeds choosing instead to hand hoe.

Our spray program, which involves the use of a number of different fungicides to control mildews, typically starts in mid May once the young shoots are about 4 to 6 inches long, and continues through the summer and is terminated about 6 weeks prior to harvest. We have not used pesticides since the early 1990s, instead employing pheromone-impregnated ties that are attached to the top wire of the trellis and a few benign “organically-registered” products. The pheromones are effective in disrupting the mating cycle of the grape berry moth (the primary vineyard pest) and the other products are used for mite control.

Much of remaining season (between June and September) is spent managing the grape canopy and crop level. This involves shoot thinning, shoot positioning on the trellis system, hedging, green harvesting to thin the crop and leaf removal to open the growing zone. We consider good canopy management to be the most critical component of grape growing and the labour required, is by far the most costly expense we incur each year. A canopy that is open to airflow and sunlight essentially produces better grapes.

The last major task is to cover our red grape vines in August to keep the birds from eating the fruit. This is followed by the start of harvest in early September when we pick the grapes that go into our sparkling wine. We hand pick and field sort the fruit removing any that is damaged or unripe. Again, this is labour intensive but allows us to better control crop quality.

New Releases

2001 G.H. Funk Vineyard Merlot (\$25.00): We are pleased to announce that our Merlot has now been bottled and is available for sale. The Merlot is a blend consisting of about (92% Merlot and 8% Cabernet Franc). It was produced from 20-year old vines planted at the winery and 12-year old vines from our leased vineyard in Niagara on the Lake. The vines were cropped at less than 2 tonnes per acre and the grapes were harvested at 24° brix. After a relatively short fermentation we transferred the wine to a combination of new French and American oak barrels. Prior to bottling the wine received an egg white fining to soften the massive tannins.

Preliminary reviews on this wine exceed our expectations and clearly demonstrate that the 2001 vintage has many noteworthy wines. Evan Saviolidis (Wine Tidings) writes *Damn Impressive! Tasted blind you would think this to be a good St Emilion (and at half the price) with chocolate, cherry, plum, and herbs. Full bodied and ripe with a solid mid palate and excellent length. Score "90".*

We produced less than 200 cases and expect the wine to sell out quickly.

2002 G.H. Funk Vineyard Pinot Gris (\$20.00): This is a first for us and based on the results will be a regular addition to our wine portfolio in the future. The grapes were harvested at 23° brix, whole berry pressed and the juice was fermented cool to maximize the aromatics. This "Alsatian" style dry wine is full bodied with a floral and tree-fruit nose. Only 20 cases were produced. We expect the wine will be available for sale starting in May 2003.

2002 G.H. Funk Vineyard Riesling (\$15.00): Similar in style to our 1998 and 1999 vintages. Off-dry, ripe peaches and apricot fruit, full bodied and good length. Still young and closed, requiring about two years of bottle age to reach its stride. 230 cases produced, available in May 2003.

2000 Sandstone Vineyard Gamay Noir, Reserve, (\$25.00): The grapes that went into this wine were harvested at 23.5° brix. About 200 cases were produced. The following are David Lawrason's comments from the Wine Access First In line newsletter: *A very classy effort-and a worthy follow-up to the 1999 which was voted Red Wine of the Year at the Ontario Wine Awards.stylish, fragrant wine with sweet cherry fruit, spice and leather. Medium bodied, smooth yet braced by poised acidity and fine-grained tannin. Score "90"*

2001 Sandstone Vineyard Chardonnay Reserve, (\$27.00): We are again pleased to be offering you our Chardonnay Reserve. Harvested at 24° brix, these grapes received a soft pressing and the juice underwent a long fermentation & 12 months aging in new French oak barrels. About 150 cases were produced.

As noted by Evan Saviolidis (Wine Tidings), *It has now been three years straight that the Sandstone Chard has come away with a 90+ plus score. Still young but the nose is on target with caramel, tropical fruits, peach smoke, flowers and vanilla. Excellent length with a creamy texture and a spicy finish.*

In The Pipeline (for June 2003)

1999 G.H. Funk Vineyard Premier Cuvee

2001 Sandstone Vineyards Meritage

2001 Sandstone Vineyards Gamay Unfiltered

2002 G.H. Funk Vineyard Pinot Noir (Note our reserve Pinot Noir will not be available until December)

Our Inventory of Previous Vintages

We have small quantities of the following wine available for sale. In an effort to make some of these wine available to more of our customers, we have tried to slow sales by raising the prices and limiting the number of bottles available per customer.

2001 G.H. Funk Vineyards Pinot Noir (\$32.00). According to Dave Lawrason (First In Line) *Great value pinot among the top handful produced in Canada-with Funk 1998 being in the same group.* The price has been increased and sales are limited to three (3) bottles per customer. (Vines Magazine ★★ ★★½, First In Line Score “92”).

2000 Sandstone Vineyards Gamay Unfiltered (\$20.00). Although this wine is selling well, no need to panic just yet. We still have about 70 cases, which should carry us to about the end of June. (Vines Magazine ★★ ★★½).

2001 Sandstone Vineyards Chardonnay Un-Oaked (\$20.00). A “fun wine” tailored to those folks that are tired of barrel-aged chardonnay. About 30 cases available.

2001 G.H. Funk Vineyards Riesling (\$15.00). About 15 cases of this wine are still available.

2000 Sandstone Vineyards Meritage (\$27.00). We are down to our last 10 cases of this great wine. We have raised the price and are limiting sales to 2 bottles per customer.

1999 Sandstone Vineyards Special Select Late Harvest Riesling (\$18.00). 3 cases left, limiting sales.

The following wine is sold out: **2000 G.H. Funk Vineyard Rosé Sparkling Wine, 1999 Sandstone Vineyards Gamay (Unfiltered and Reserve), 2000 Sandstone Vineyards Cabernet Franc, 2000 Sandstone Vineyards Chardonnay and 2001 G.H. Funk Vineyard Chardonnay.**

Future Newsletters We do not intend to send out newsletters in the future but instead will send you an email notice that a new newsletter has been posted to our web site. You can then download the newsletter at your convenience. Again, please let us know if you would prefer not to be on our email list.

June release event (June 21st, 2003) Mark this date on your calendar. We held our first BBQ last year and had so much fun that we thought we would make this a regular event. For those of you who attended in 2002, expect a similar format, with great food, wine ...and maybe this year, music. We will be releasing a number of new wines on this date including our 1999 Premier Cuvee Sparkling Wine. To accommodate those who would like to purchase wine but have a thousand other things to juggle on June 21, we will be open early (at 9:00am) and will not be offended if you can't stick around. You should also consider our Direct Delivery Program described on the next page.

Parking will be along the lane behind the winery building. Look forward to seeing you.

Direct Delivery We will be initiating direct delivery of wine to our customers starting in May 2003. We are only able to offer this service for single or multiple case orders. We are however prepared to make up a mixed case of 12 bottles but in three bottle lots only.

If you are interested in ordering wine in this manner just follow the steps below:

Step 1: Download the Direct Delivery Form from our Web Site, complete the form and fax it to Kathy's attention at the winery at (905) 562.8766 or alternatively call Kathy at 905.562.9463. Kathy can also be reached at Kathy@13thstreetwines.com. Please note that Kathy is only at the winery to accept orders between 11:00am and 5:00pm on Mondays and Wednesdays. You can also mail your order form to us at:

The Thirteenth Street Wine Corp.
3983 13th Street
Jordan Station, ON L0R 1S0

Do not include any information on the order form with respect to the mode of payment. You can however, mail us a cheque for payment if you like, but **DO NOT MAIL CASH**.

Step 2: Kathy will contact you to verify your order and advise on the cost of shipping (\$10.00/case). At this time she will request the following information:

- **Shipping address and contact phone number** (basically where would you like us to ship the wine to and what is phone number for the individual at the destination). Our courier will deliver the wine between 9am and 5pm Monday to Friday so someone will have to be at the designated address. The courier will only stop by once, after which the wine will be returned to the winery (what do you expect for \$10.00). **Also please note** our courier will only deliver wine to a person who is of legal drinking age (19 years of age or older) and who has been authorized by the person ordering the wine to accept the wine. We therefore require the name of the individual that will be signing for the wine. This individual will be asked to show ID. It is an offence to sell to and/or order wine for a minor.
- **Method of Payment.** We prefer gold Maple Leafs but, in a pinch, will accept payment by Mastercard or Visa. Kathy will obtain your credit card number when she calls you to confirm. If you would prefer to pay by cheque, you will need to send the cheque to the above address. We will not ship until payment has been received.

Step 3: Our courier picks up wine at the winery on Wednesdays only, with delivery typically occurring on Thursdays/Fridays. So if you need wine for the weekend, place an order by the previous Monday.

Step 4: If you are unhappy with the wine or change your mind, you are welcome to return any un-open wines to the winery (at your expense) for a full refund minus delivery charges.

Your right to privacy is important to us. We do not swap or sell our client lists.