



The Whimsical Ways of Mother Nature Make for an Interesting Harvest

2004 will go down in the books as one of the oddest years in recent weather history. The warm temperatures of March caused the vines to come out of dormancy early, and the season was off to a good start.

California was cool throughout late spring and early summer, so the slow and steady growth meant that the grapes had a longer period to mature and accumulate a full robust flavor. At the end of July, we were hit with intense heat, but it left almost as quickly as it came, and the weather cooled off again. Fog at the coast kept things mild for most of August, but as September approached, summer seemed to arrive with a vengeance, and temperatures soared into the triple digits for 15 days.

When grapes are subjected to intense heat, the fruit accumulates sugars faster than the flavors can develop. Vintners can be forced to pick the grapes sooner than normal, to avoid the possibility of excessive alcohol or residual sugar in the fermentation process.

Another challenge occurs if there is still fruit on the vines when the rains arrive. Heavy rain causes flavor to dilute temporarily. Given a few days, the vines can redistribute the excess moisture and the flavor comes back into balance. However, those few days can subject the fruit to mold and rot so the fruit needs to be picked as soon as possible. We had a little rain here in September but it did not affect the harvest, and during a four-day period in October, we received over 5", fortunately, all of the grapes at Silver Mountain had been picked by then.

To put it mildly, this was a challenging year. That said, the young wines are quite good and we look forward to their long hibernation and development through the winter.

Happy Harvest, Jerold

Raise a Glass at our Autumn Armraising

Silver Mountain Vineyards invites you to celebrate a quarter century of world-class premier wine production on 20 November at our "Annual Autumn Armraising". If you have never visited the beautiful vineyard or met Jerold this would be the perfect opportunity to do so.

"Way back, when communities came together to make decisions or to celebrate something such as the harvest, it was called an "arm raising", Jerold explains. "It was a traditional get-together where people raised their arms for permission to speak their minds, or raised their glasses to toast their neighbors. If you wanted to do both, then all the better."

To mark the occasion, guests at the Armraising may enter a drawing to win one of three commemorative magnums of Silver Mountain wine that Jerold is giving away. He asks that winners pick up their magnums at the winery, but they do not need to be present to win.

There will be much to celebrate at this year's Armraising; Jerold's son Jake has joined the family business, the new tasting room in Monterey has just opened, and Silver Mountain Vineyards is celebrating 25 years of premier winemaking. "The past 25 years have been a lot of hard work and none of it could have happened without my family members, my friends and my supporters," Jerold says. So come up to the winery for the Armraising, and let us all toast to the next 25 years!



Louis & Ella

New Faces
Around the Vineyard
Ella and Louie are supposed to be catching gophers, but all they seem to do is sleep and eat.

Upcoming Events

10 November – 6:00 p.m.

Love for LuAnne Benefit

Southern Exposure Bistro, Aptos
(831) 688-5566

13 November – 11:00 – 6:00

Great Wine Escape Tasting Room Tour
featuring our new tasting room on Cannery Row at Drake (Monterey Plaza Hotel)
(831) 644 9609 www.montereywine.org

14 November – 12:00 – 3:00

Great Wine Escape Grand Finale
Inn at Spanish Bay Featuring reserve and library wines of Monterey including Silver Mountain and Sonnet Wines

17 November – 5:00 p.m.

Meet the Winemaker – Silver Mountain
Shadowbrook Restaurant, Capitola
(800) 975-1511

20 November – 11:00 – 5:00

Autumn Armraising Open House
Silver Mountain Vineyards
Santa Cruz Mountains
(408) 353-2278 www.silvermtn.com

4 December

Monterey Tasting Room Grand Opening
Cannery Row, Monterey
(831) 644-9609 www.silvermtn.com

14 December

Shadowbrook Symphony Dinner
(800) 975-1511

Gene Burns' Port Cranberry Sauce

1 cup port
½ cup water
1 ¼ cup sugar
1 - 12 oz pkg. fresh cranberries

Bring first three ingredients to a boil. Boil for five minutes. Stir in cranberries and cook for 5 minutes, stirring occasionally. Watch that it does not boil over! Let cool. Makes 5 cups.

Premium Wines to Enhance the Quality of Life

www.silvermtn.com

Box 3636 Santa Cruz Mountains, CA 95063 ~ Winery (408) 353-2278 ~ Tasting Room (831) 644-9609