



photo by williamwilhelmphotography.com

Crow Farm & Vineyard

NEWSLETTER WINTER EDITION 2016

Where to Find Us

Maryland Restaurants

Brewer's Art
City Perch
JR's at Molly's
JR's Pub
Kitty Knight House
Lemon Leaf Cafe
Parts and Labor
Woodberry Kitchen

Delaware Restaurants

Back Creek Country
Club
Buckley's Tavern
Cantwell's Tavern
Columbus Inn
Penn's Place
Historic Old New Castle
Stone Balloon Ale House
Wild Quail Golf &
Country Club

Visit Us Online

CrowVineyardandWinery.com

Tasting Room Hours

12-5 pm Daily
302.304.0551

To many, winter is a time to slow down for hibernation until warmer weather arrives. At Crow Farm, Vineyard & Winery there is no such slow down. We are busy barreling down this year's harvest, preparing for our next bottlings, and birthing calves. Winter at the farm is a busy but a beautiful time of the year.

Catrina North, our winemaker, and her staff have been busy in the winery preparing our next generation of wines. A number of blending trials have been done to find the perfect combinations for the red and white blends. Red wines from 2015 have been barreled and have begun the aging process.

*The winter offers
its own brand
of beauty in the
vineyard.*

Malolactic fermentation has begun for the 2015 Chardonnays, and many wines are being prepared for bottling. Hard work from previous years has produced many wines this year that have been recognized for excellence in numerous competitions.

The bright and shining stars in 2015 were the 2011 Sparkling Vidal Blanc which earned a Double Gold in the International Women's Wine Competition, 2013 Chardonnay which won a Gold Medal in the Maryland Governor's Cup Competition, and the 2013 Vidal Blanc which won a Gold



photo by loblolly.biz

Medal in the International Eastern Wine Competition and the Maryland Governor's Cup Competition. The 2012 Reserve Red Blend, and 2012 Barbera Reserve won Silver Medals in the Atlantic Seaboard Wine Association Competition. Very impressive list! To see all the awards earned, visit our website at crowvineyardandwinery.com.

The winter offers its own brand of beauty in the vineyard. The fields seem barren but a closer look will show a lot of things are happening. Brandon Hoy, our vineyard manager, has prepared the vines for winter

Sip Stay See & Savor



Crow Farm B&B

Special request wine dinners are available for our B&B guests with a price range between \$50-\$100 per couple. Contact Judy at crowfarmmd@gmail.com

— Guest Comments —

"We had a wonderful, stress-free weekend. Your farm is beautiful, your food is top notch and you are gracious and attentive hosts. I told my husband that he could not have picked a better place to take me. The nostalgia of the farm has taken me back to my childhood and touched my soul in a very deep way. Thank you for sharing your home with us!"

"What a lovely inn! The wine tasting and subsequent winery tour was both tasty and informative. Feeding the cats and 'egging' made the visit complete. Thank you for a wonderful visit."

2ND ANNUAL CROWFEST
SUNDAY, SEPT. 11
11AM - 5PM
CROWVINEYARD.COM
302-304-0551
TOURS
HAYRIDES
GRAPE STOMPING
FOOD & WINE
MUSIC
VENDORS

by hilling up to help insulate them from the cold. He will soon begin yearly pruning to ensure the greatest quality of grapes for the 2016 harvest.

In addition to the winery and the vineyard, our beef cattle have been very busy. Since September, we have added 34 calves to the herd. It is a joy to watch them grow and play in the sunshine.



Crow Farm—new edition

Come visit us this winter –we are open every day 12 noon to 5pm—we have a number of new things to offer you. A number of wines have been released in the past several months including the 2014 Sauvignon Blanc, 2014 Barbera Rosé, the 2014 Rosé, and 2013 Barbera. We

have also added several new items in the tasting room. Olivins LLC, Aged & Infused Fine Olive Oil and Vinegars, located in St. Michaels, has partnered with Crow to showcase their line of infused olive oils and balsamics. Another addition is Brook Schumann's handmade goats milk soap, made with Crow Vineyard wines.

There are many exciting events happening at the farm this winter—from pizza nights to wine dinners to paint and sip events. Visit our website for a list of all our upcoming events and registration information. If you would like to be added to the monthly email list, please give us a call or email us at marketing@crowvineyard.com. We look forward to seeing you soon.



Crow Vineyard Wine Club

Exclusive Benefits for Wine Club Members

- 10% off bottles and 20% of cases of wine
- Complimentary tastings on new releases
- Half price tastings for you and guests in the Tasting Room
- Special invitations to "members only" events
- Discounts on designated Crow events
- 10% off Angus grass-fed beef
- Private in-home tastings

For more information visit our website CROWVINEYARDANDWINERY.COM or stop in the Tasting Room and sign up.