



Mesa Winds Farm

CERTIFIED
ORGANIC
by STELLAR



November 8, 2011 Newsletter

Last of the apples and Growthbusters movie premiere

Movie premier in Colorado Springs tomorrow, November 9!!

GROWTHBUSTERS, is a documentary directed by the Springs Own Infamous **Dave Gardner!**

"Local Filmmaker Dave Gardner unveils his documentary exploring our modern culture's worship of growth everlasting. Colorado Springs has a starring role. Proceeds benefit Sierra Club. Suitable for teen and adult audiences."

Details and trailer at GrowthBusters.org >>

Stargazers Theatre & Event Center â€”
10 South Parkside Drive (at Pikes Peak) â€”
4 blocks east of Memorial Park on E. Pikes Peak.

We are making one more trip to Colorado Springs Nov 9, bearing apples before we close down our apple operation until next year. If anyone wants to purchase apples, please contact us immediately — mail@mesawindsfarm.com or 970.250.4788 and please leave a message. *They are still crunchy and tasty!*

Mesa Winds Winery

In August we completed the paperwork to obtain a winery license. We didn't know if we would be able to turn our grapes into wine this year, but at least we got legal. In mid-August a local winery advertised used equipment and that was just

enough to get us going.

We've gone from making one barrel or less to five barrels of pinot meunier, one barrel of rose, and another 250 gallons of pinot gris — all with grapes from our vineyards! Just to make it interesting, we made peach wine from our own peaches too! Bill Musgnung, a winemaker with years of experience and finely developed expertise took us under his wing to guide us through the process. We are more grateful than a drowning pup pulled out of the river.

We're looking forward to the next phase of creating names, labels, a story and finding our customers.

Happy Postharvest Season! Max & Wink



On November 4th we pressed the pinot meunier that's been fermenting on the skins for almost five weeks. We had willing and able helpers shown here moving free-run juice to a settling tank, and preparing our small basket press to squeeze remaining juice from the skins.