

DAMAS VINEYARDS WINE CLUB NEWSLETTER

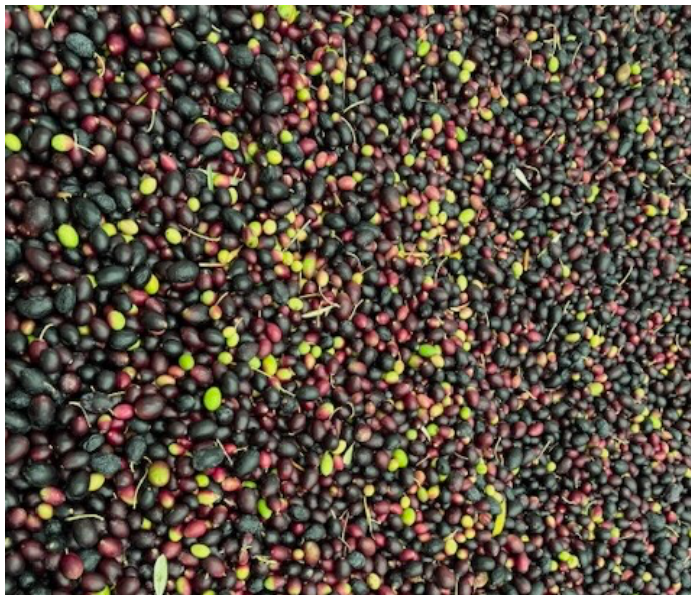
NOVEMBER 2024



The annual olive harvest is behind us! The way the olives ripened this year was similar to the wine grapes. At first, it proceeded so slowly that we tentatively planned to harvest in mid-November. Then, suddenly, the fruit went into hurry-up mode like a 49ers offence in the final minutes of a game. We were shocked to look at the trees one day in October and declare: "We need to harvest NOW!" And so began the annual rush to arrange pickers, sorters, bins, trailers, tie-downs, refreshments, etc., rent a

box truck, and make final arrangements with the mill. We ended up picking the last weekend of October, delivering fruit to the mill on October 28.

Olives are among the fruit trees with a biennial cycle, meaning they tend to have a heavy crop one year and a light crop the next. Last year we harvested over two



tons of olives, but this year we had a light crop. Our 100 trees yielded only 3/4 of a ton of olives in various states of ripeness. Nonetheless, it took a dozen pickers and four to six sorters/packers a full day to complete the harvest. Then there was the work of securing the load for a very early trip to the mill next morning. We returned days later with thirty gallons of beautiful "Olio Nuevo," as spicy and feisty as ever.



We've been preparing the vineyard for winter. This entails trimming canes so we can get the tractor into the vine rows and mulch the cuttings. We then plant an organic cover crop which includes a mix of nitrogen-fixing legumes, vetch, and oats that we'll till in spring to provide green fertilizer for our vines. Finally, we lightly rototill each row to tuck the seeds into the soil for germination--and wait for rain.



Meanwhile, the seasonal rains have arrived, hooray! The fall colors seem particularly vivid this year. The grape vines are a warm mix of red, yellow, orange, green, and brown; the walnuts are vibrant yellow; and the Crepe Myrtles and Chinese Pistachios are showing off with bright red-orange leaves.



Fan Mail Corner:

"We picked up the wonderful bounty from your garden and kitchen, thrilled to have your olives and this lovely fresh olive oil on toasted baguette today--so much flavor. Thank you!" Joan R.

"Since I'm sitting here this evening with a glass of 2021 Zinfandel I thought I'd write to tell you how much I am enjoying it! It might still be a little young, but full of fruit, and the tannins are developing nicely. You certainly can tell this wine is going to age quite well." Rich D.

In honor of our 25th commercial harvest this fall, we announced a rare sale in September, with 25% off case purchases. We've decided to extend this sale through December 31, so it's a good time to stock up. See special price list attached. Enjoy! We'll officially release our yummy estate-grown 2021 Zinfandel in 2025--something to look forward to in the New Year. 🎉 🥰 🍷

**November 20 is
National
Zinfandel Day!**
(You know what to do!)

ENJOY THE HOLIDAYS, EVERYONE!

❤️ Mara & Deborah