



Special points of interest:

- 6th LIVE CERTIFICATION
- SALMON-SAFE HERO AWARD
- THE WORKER BEE COLLECTION
- SPRING WINE CLUB RELEASE
- TASTING ROOM
- EVENTS
- CELEBRATIONS

The Buzz at Bitner's

The vines are greening. The bees are buzzing. That means it's time to pull up a chair on the patio, sip some wine under the glorious Idaho sunshine, and enjoy the view. Welcome, spring. And welcome, club members, to Bitner Vineyards' first newsletter. In the issues to come, you'll find info about wine releases, coming events, what's happening in the vineyards and the community, news about the bees and Ron's work, and so much more.

Many thanks to all of you for your continued support of our family farm during these challenging days.

*Cheers,
Ron, Mary, and Amy Bitner*

We Love Our Weeds and Pests—Our 6th LIVE Certification



This year marks Bitner Vineyards' sixth consecutive LIVE (Low Input Vineyard and Enology) certification. We are proud to be the first vineyard in Idaho to hold this distinction. But what does LIVE certification mean for our wines, our vineyards, and our club members?

Unlike many wineries that may use dangerous pesticides and chemicals to control weeds and pests, we use only soft chemicals in our vineyards when needed (two or less sprays per year). Weeds are hand-pulled or removed with mechanical equipment—not pesticides that, as current studies show, are permeating the soil. It means more manual labor for us, but we are taking proper care of the soils, water, and

habitat, ever mindful of the birds, animals, workers, and community. Ron applies his entomologist background to the way he tends his grapes and deals with insects and weeds—reducing pesticide use and allowing beneficial insects and harmless weeds to thrive. This care is reflected in every bottle of wine we make.

LIVE has independently certified the sustainable practices of wine-growers in the Pacific Northwest, using the latest in university research and internationally accredited standards.

For more information, please visit www.livecertified.org



Bitner Vineyards Awarded Hero of Salmon for 2021



Salmon-Safe presented its 2021 Hero of Salmon award to Bitner Vineyards for holistic and low input farming practices that protect water quality in the Snake River watershed while improving the health of the soil and providing forage for bees.

The "whole farm" award recognizes efforts to support pollinators as much as fish or stream buffers across the entire property, and Bitner Vineyard's has been a model and leader for others in the program for many years.

Constructed from a reclaimed Oregon highway sign, the Hero of Salmon wall-mountable sculpture is awarded each year to a Pacific Northwest vineyard for exceptional conservation of biodiversity. Bitner's estate vineyard is certified through Salmon-Safe's partnership with winegrower certification initiative LIVE.

Please visit www.salmonsafe.org for more information.

The Worker Bee Collection Series



Internationally known bee biologist Dr. Ron Bitner has worked with bees and vineyard management for more than 40 years, educating us on the importance of bees to our environment. The Leafcutter Bees (*Megachile rotundata*) that are found in Canyon County farm country are one of his specialties'. He is on the board of Directors of Pollinator Partnership, the largest non-profit in North America for the protection of pollinators. series of labels to celebrate the collection's second release. Ron blends his love for bees –specifically the Alfalfa Leafcutter Bee - with his work in the vineyards, where he plants cover-crops to provide bee habitat and adorns bottle corks with images of leafcutters.

His passion for bees is matched only by his admiration for this vineyard workers

because of their hard work, dedication, and care that allow us to enjoy the beautiful food and drink they help bring to our tables.

We have created a label called **The Worker Bee Collection**. Idaho Artist Felicia Levy Weston has created a series of labels to celebrate the collection's releases.

Please visit www.pollinator.org for information and resources on the importance of bees and other pollinator's.



Bee Friendly Farming (BFF) is a certification program from Pollinator Partnership, working with farmers to help protect, preserve, and promote pollinators.

We pride ourselves on being a bee-friendly vineyard. We plant crops and wildflowers between rows just for bees and feature a leafcutter bee on our wine corks.

Spring 2021 Wine Club Release



The Worker Bee Collection

- Dry Rose - Merlot 2020
- Tempranillo - Disfrutar 2020

- Cabernet Sauvignon Reserve 2016
 - ◊ *Primo & Reserva Red Levels*
- Barbera 2016
 - ◊ *Primo & Reserva Red Levels*



DRY ROSE - MERLOT

LANAE RIDGE VINEYARD, SRV

2020

This delightful Rose has aromas of citrus blossom and white peach with fresh flavors of strawberry and grapefruit followed by balanced acidity that gives way to a clean crisp finish.

Production: 91 cases

Price: \$22 / Member \$18.70

Perfect Pairing: Rosemary flatbread with brie cheese and strawberries, smoked gouda mushroom quesadillas, and grilled salmon with veggie skewers and dill pesto sauce.

TEMPRANILLO DISFRUTAR

LANAE RIDGE VINEYARD, SRV

2020

This young, lightly oaked Tempranillo conveys an immediate expression of the fruit's quality and brightness. Soft spice and a light tobacco finish make it enjoyable with any food or on it's own.

Disfrutar ("Enjoy" in Spanish)

Production: 112 cases

Price: \$23 / Member \$19.55

Perfect Pairing: Fried artichokes with garlic aioli, charcuterie skewers, chorizo with goat cheese stuffed peppers, and mango salsa with smokey tri-tip tacos.

16645 Plum Lane
Caldwell, Idaho
83607

TASTING ROOM

Friday / Saturday / Sunday (12:00pm - 5:00pm)

EVENTS

Visit www.bitnervineyards.com for more details and upcoming events

21 - 23 May / Spring Wine Club Release & Tempranillo Erlexte Library Flight

23 May (1-4pm) / Acoustic Guitar Steve Fultz

13 June (12-4pm) / Off The Grid Pizza

Visit www.bitnervineyards.com

Access account to purchase wine & update credit card information.

Accolades / Events / Reserve Tastings

We are open for outdoor seated wine flights for members only and their guests (groups of four or less). Seating is limited and **reservations are required.**

MASKS MUST BE WORN WHEN NOT SEATED AT YOUR TABLE.
Tasting Room is closed to the public except for restroom use.

◇ Advance notice required for curbside wine pick-up outside of tasting room hours.

Non-Members

Not a wine club member and want to enjoy our wines? A limited number of non-member reservations are available in advance:

- ◇ Friday and Saturday only
- ◇ 12:30pm, 1:00pm, 1:30pm
- ◇ Groups of 4 or less
- ◇ Tasting Flights
 - ◇ As of May 28, 2021, tasting flights are \$15.00 and include 3 tastings (1.5 oz. pours).

CELEBRATIONS



CONGRATULATIONS

2021 College Graduates!!

Bitner Vineyards employees' Cole Baker (*College of Idaho / B.A. Political Economy*) & Eric Wilford (*Boise State University / B.S. Chemistry*).

This is just the beginning of your success, keep doing hard work like you always do, and see how fast success follows.

We value and appreciate all of your dedication, friendly customer service, and exceptional wine palates!

Cheers and Thank you, Ron, Mary, & Amy Bitner



\$4,350.00

THANK YOU!!

Words, tears of joy, and endless hugs cannot express our heartfelt gratitude to our members, dear friends, and customers who helped us raise \$4,350.00 for CASA of SW Idaho. Advocating and helping foster kids thrive in a safe nurturing home.