

SPRING TIME IS WINE TIME!



This Saturday, October 29 Klinker Brick Winery will be hosting their spring release at their winery in Lodi, CA. Since 2013, Made in the Shade has tented Klinker Bricks 4 yearly events, starting with the Crab Luncheon each January, a Spring and Summer Release and ending the year with a Fall Release in October. These events have always been an exciting experience for fans of Klinker Brick and members of their amazing wine club.

Klinker Brick's owners, Steve and Lori Felton look to the "Old Vine" Zinfandel vines that their ancestors planted in the early 1900's to create their wine. For five generations, the winery has grown to add the tasting room and surrounding event grounds of sprawling green grass that Made in the Shade covers with a 30x100 tent.

This Spring Release will bring about 1400 and 1600 people to the winery over the course of the upcoming weekend. And no need to fret as there will be plenty of shade thanks to the tent from Made in the Shade as club members pick up this year's mature wine, the Old Vine Zin and Old Ghost, which is a favorite of Made in the Shade owners, Nancy and her son Donny Vasquez. As a wine club member, you enjoy an additional 20% off wine that is purchased at the winery and online. That 20% is in addition to the wines that come in their quarterly release which is typically 2-4 bottles in a shipment. That is quite a deal given the superior quality of all the wines from Klinker Brick.



This weekend temperatures will be in the low 80's, making it a great time to head down to Lodi and to enjoy the sunshine and hopefully some wine as April draws to a close!

If you are interested in the Klinker Brick Wine Club you join can in person at the winery OR online by visiting <http://www.klinkerbrickwinery.com/Wine-Club>.

The winery, located at 15887 N. Alpine Road in Lodi, is open daily 11a-5pm.

**Klinker Brick became a client of Made in the Shade through the region's premier event, Zinfest, which is held each May at Lodi Lake (This year's event will be May 20). For tickets to Zinfest visit www.Zinfest.com.*