

Attentiveness to the vineyards, hard work, and skill in winemaking make this new label a great expression of craftsmanship and quality.

COMPANY OVERVIEW

- » Started in September 2006 by husband and wife team, Joe Schnerr and Melanie Krause
- » Objective is to make internationally competitive wines from grapes grown in the Snake River Valley American Viticulture Area (AVA)

WINE FACTS

- » First release of wine was in spring of 2008
- » 2010 release: 1500 cases
- » Wines offered:
 - Spring Release: Dry Rosé, Viognier, Syrah
 - Fall Release: Tempranillo, Cabernet Sauvignon/Merlot Blend, Chardonnay
 - Retail Price Range: \$14 - \$27
- » Winery Location: Winery is in an urban location, at 107 E 44th, Garden City Idaho 83714. 5 minutes from downtown Boise.
- » Tasting Room: located inside our winery and is open every Saturday from Noon-5pm.
 - Winery is available for large group tours and events.
- » Cinder is distributed throughout the state of Idaho.
 - Shipment also available to select states.

COMPANY PRINCIPALS

- » Melanie Krause – Winemaker, Co-Owner
- » Joe Schnerr – Sales/Marketing, Co-Owner

COMPANY STATUS

- » Family-owned limited liability company registered in Idaho
- » Business Model:
 - Cinder wines are made by Melanie Krause and Joe Schnerr at Cinder's winery in Garden City, Idaho.
 - Grapes are sourced from multiple vineyards in the Snake River Valley.
 - Custom Crush services available on a limited basis.

*“Top Ten Hottest Small Brands”
– Wine Business Monthly, 2009*

*“Best Rosé of the Northwest”
– Northwest Wine Summit, 2009*



*High-resolution photos are
available for reproduction at:
www.cinderwines.com/media*

CONTACT INFORMATION

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