

FOR IMMEDIATE RELEASE



**COMMEMORATING 10 YEARS OF WINEMAKING!
THE BLIND HORSE ANNOUNCES NEW LOCATION, RELEASES NEW WINE AND APPOINTS HEAD
WINEMAKER**

The Blind Horse Winery Celebrates First Decade With Anniversary Party on April 27

(Kohler, Wis.) April 18, 2024 – Eat. Drink. Celebrate! The Blind Horse Restaurant & Winery - a Napa Valley-style destination in the heart of the Midwest - commemorates the 10-year anniversary of The Winery in April. In timing with the anniversary, the business announces its second location to open in neighboring Cedarburg, releases a new wine and promotes a winemaker. On Saturday, April 27 starting at 1pm, The Blind Horse Winery will host a fete-style celebration in its expansive winery building with live music, wine samples and more.

“There has yet to be a year in the winery business that hasn’t been notable for The Blind Horse and this year follows suit,” said Bob Moeller, owner of The Blind Horse Winery & Restaurant. “We celebrate a decade of winemaking and memory making alongside our strong dedicated team of associates, friends, family, and with our local community members that have been the true reason for our success.”

NEW YEAR, NEW LOCATION IN CEDARBURG

The Blind Horse plans to open a second location in Cedarburg, Wis. Prompted by recent state legislation reform allowing Wisconsin wineries to operate multiple locations, the business purchased an existing historic building located at W63N674 Washington Avenue in February.

“Cedarburg is an appealing location for a winery as it is a sought-after Wisconsin tourist destination with high foot traffic and year-round appeal,” said Moeller. “Also, tourists that visit Cedarburg visit Kohler, and vice versa.”

The structure was built in the early 1840s and most recently housed Elements Unleashed. The space will be designed by Steve Peschke of Distinctive Design Studio (Sheboygan Falls) and construction services provided by Jos. Schmitt Construction (Sheboygan) led by owner Steve Schmitt. The destination will feature an expansive tasting room with interiors that celebrate the building's original design elements with plans to add a patio space alongside the river's edge of the property. An official opening date has yet to be announced.

ANNIVERSARY WINE RELEASES

In timing with the milestone anniversary, The Blind Horse Winery releases a new Zinfandel.

New! The Blind Horse Zinfandel - Non Vintage

This medium body Zinfandel yields aromas of red and black raspberries with notes of spice and coffee. On the palate, expect a soft but complex expression of raspberries and blackberries with a finish of cinnamon and peppercorn. The wine retails for \$28 per bottle and will be available for purchase starting April 27th in The Winery and online at www.theblindhorse.com/winery shipping to 38 states, or to be enjoyed on property by the bottle or glass.

“Ten years ago, when we opened The Winery, Zinfandel was among the first wines we sold. It seems natural that we would bring it back in our 10th year,” said Moeller.

Additionally, The Blind Horse Winery will release magnum-size bottles (1.5 Liters | equivalent of two 750 milliliter bottles) of wine for the first time:

- **2019 Silver Saddle** | Robust red blend of Cabernet Sauvignon, Malbec and Petit Verdot aged in American and French oak barrels for two years affording a mouthfeel of fig and blackberry notes.
- **2017 Tuscan Blend Reserve** | This Tuscan Blend was aged for three to four years in French and American oak. Raspberry and bright cherry on the nose with a long, balanced and smooth finish.

The Zinfandel and magnums will be available for purchase at The Blind Horse Winery starting Saturday, April 27.

NEW DECADE, NEW WINEMAKER

Longtime Blind Horse team member Patrick Regenwether has been promoted to the role of head winemaker taking the lead on the winemaking operations at The Winery. Regenwether joined The Winery team in the early years. Prior to The Blind Horse, Regenwether worked for Kohler Co.'s Hospitality & Real Estate Division. Along with his wife and two children Kenna and Liam, the Regenwethers reside in his hometown of Sheboygan. Regenwether takes a minimalist approach to winemaking, only judiciously intervening when chemistry deems it necessary. Relying on terroir and science allows The Blind Horse to create well balanced and approachable wines.

Additionally, The Blind Horse Restaurant & Winery hired local financial expert Chris Varah as the Chief Financial Officer. Joining the business in November 2023, Varah is responsible for financial leadership, analysis and reporting of all aspects of the multi-faceted operation.

CELEBRATE! A DECADE OF WINEMAKING AND MEMORY MAKING

The Blind Horse Winery 10th Anniversary Celebration

Saturday, April 27 from 1-5pm

1pm Cake cutting with Owners Bob and Connie Moeller

1-5pm Live music with Marcell Guyton

Highlights include door prizes and wine sampling including the new Zinfandel
Food and beverages available for purchase

“Award-winning wine and unique culinary options paired with live music and unique events has made The Blind Horse a destination for food, wine and fun. We are proud to bring this mini-culinary delight to Sheboygan County, such a cool spot.” said Connie Moeller, owner of The Blind Horse Restaurant & Winery. “Eat. Drink. Live. It’s The Blind Horse Experience...I’ll toast to that!”

About Blind Horse Restaurant & Winery

The Blind Horse Restaurant and Winery is located on seven beautifully landscaped acres at 6018 Superior Ave., Kohler, Wis. Food and wine are the catalyst for a one-of-a-kind experience at The Blind Horse with its Napa Valley-style winery and charming restaurant with rustic elegance.

2024 Events & Happenings:

April 27 – 10th Anniversary Celebration

May 17-19 – Blues & Wine Festival | Patio Opening Weekend

July 13 & 14 – Gourmet Food Truck Festival

July 19 & 20 – Retro Weekend - 80s & 90s

August 16-18 – Country Music Fest

PHOTO | ADD NEW LINK

Photo credit: Courtesy of The Blind Horse

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FOR MORE INFORMATION AND TO SCHEDULE INTERVIEWS, TOURS AND WINE TASTINGS:

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