

From Vines to Wines



Growing the Grape

Fine wines start with superior grapes. Superior grapes are the result of several factors. We have listed some major ones below:

Site: An environment whose temperate climate insure a long growing season and physiological maturity of the grapes.

Soil: Well drained soils to prevent the accumulation of water which can lead to excessive vegetative growth and other conditions that inhibit the ripening process.

Climate: Planting should occur in micro-climates that maximize their potential

Vine Management: Vine or canopy management is required to create a balance between the vine's vegetative growth and its fruit development. This may require removal of shoots, leaves, and clusters to insure adequate air flow and exposure to sunlight.

Clone: Virtually all grapes types have multiple clones. Clones are used to produce grapes with improved flavors and reduce risk of disease.

Crop Size: Low or modest crop yields are historically associated with fine wines.

Harvest Process: Grapes arrive at the winery in pristine condition.

Making the Wine

Crush and Destem: Grapes are mechanically crushed and de-stemmed. This releases some free run juice and separates the fruit from the stems.

Press: The resulting must from crushing and de-stemming is pressed to separate the juice from the skins. For whites this is done immediately to reduce contact with the skins while reds wait until after the initial fermentation.

Fermentation: The natural sugars of the grape juice are converted to alcohol and carbon dioxide through the action of cultured yeasts.

Whites - Fermentation occurs at cooler temperatures (55 F) to best extract their fresh and fruity qualities.

Reds - A short fermentation occurs immediately after crushing and de-stemming and at a higher temperature. During this time the additional contact time with the skins helps accentuate the color and tannin structure.

Secondary Fermentation: Most reds and some whites are also put through another fermentation (malolactic) to further enhance aroma and flavor.

Aging: Further development of a wine's aroma and flavors before bottling.

Stainless - Preserves fresh and fruity characteristics

Wood - Promotes flavors from the type of barrel used. Extended barrel aging helps soften red wines tannins and enhances the fruit.

Clarification: Racking, fining, and filtration are used to clear any haziness caused by residual particulate matter.

