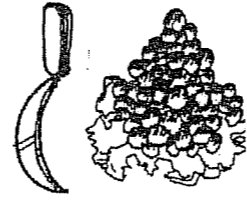


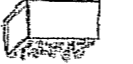
Semillon and Sauvignon blanc Production

1 CHECK THE STATUS OF VERASION IN THE VINEYARDS IN EARLY-JULY. BY AUGUST, BEGIN CHECKING THE SUGAR, ACID AND VINE HEALTH.

2 THE HARVEST IS USUALLY IN EARLY SEPTEMBER FOR THE SAUVIGNON BLANC AND LATE SEPTEMBER FOR THE SEMILLON. THE IDEAL ANALYSIS: 21° Brix, 0.90 TA and 3.15 pH

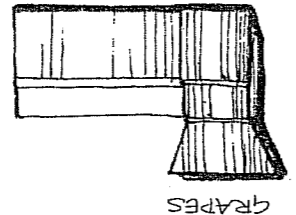


VIA PICKING KNIFE



ONE TON BINS

TO WINERY

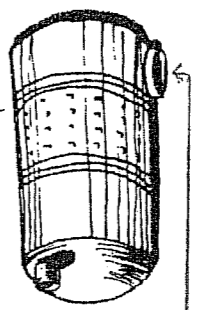


STEMMER-CRUSHER

SEND STEMS TO VINEYARD

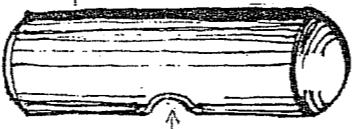
4 FROM STEMMER CRUSHER ADD 50 ppm SO₂

5 PUMP THE CRUSHED, DESTEMMED, SUIFITED GRAPE (THE 'MUST') TO JACKETED (FOR A REFRIGERANT) STAINLESS STEEL TANKS. HOLD THE MUST IN THE TANK FOR 24 HOURS. THIS IS CALLED 'SKIN CONTACT'. TEMPERATURE IS HELD AT 65° F. A VERY SMALL FRACTION OF STEMS IS LEFT WITH THE SEMILLON.



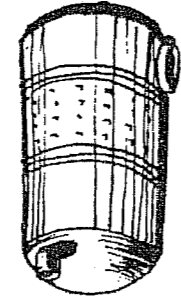
JACKETED STAINLESS STEEL TANK

6 POMACE



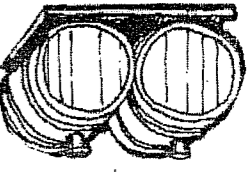
PRESS

7 THE FREE RUN JUICE IS DRAINED TO ANOTHER JACKETED STAINLESS STEEL TANK. AFTER THE FREE RUN IS DRAINED, THE REMAINING POMACE (THE SKINS, PULP AND SEEDS) ARE PUMPED TO THE PRESS TO REMOVE THE LAST PERCENTAGE OF JUICE. THE PRESS JUICE IS ADDED TO THE FREE RUN JUICE.



8 ADD A 5% SOLUTION OF VIABLE WINE YEAST TO START ALCOHOLIC FERMENTATION. THE YEAST OF CHOICE IS THE LEVULINE BRG STRAIN OF *Saccharomyces cerevisiae* var. *ellipsoidicus*. FERMENTATION WILL BEGIN IN ABOUT 12 HOURS. THE TANK WILL SLOWLY BE COOLED TO 55° F. ONCE THE FERMENTING JUICE IS 55° F, THE JUICE WILL BE PUMPED TO 125 GAL PUNCHONS FOR FERMENTATION.

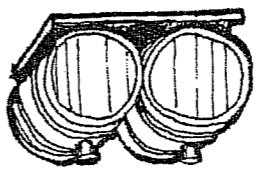
9 FROM FERMENTING TANK MUST



PUNCHONS

10 THE PUNCHON FERMENTATION ROOM IS MAINTAINED AT 55° F. THE COLDER TEMPERATURE ALLOWS FOR SLOW, CONTROLLED FERMENTATION. FERMENTATION TAKES 10 TO 15 DAYS.

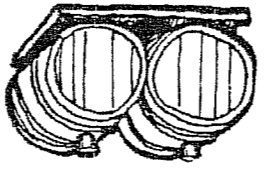
11 SUR LIE AGING GIVES THE WINE A MORE COMPLEX 'VINOUS' BOUTELET, INCREASES THE BODY AND MAKES THE WINE FEEL 'SILKY' ON THE PALATE AND SLOWS THE OXIDATIVE AGING OF THE WINE.



JACKETED STAINLESS STEEL TANK

12 THE WINE IS NOT RACKED OFF THE YEAST LEES. KEEPING THE WINE ON THE YEAST LEES IS CALLED SUR LIE. EACH PUNCHON IS STIRRED EVERY TWO WEEKS.

13 THE WINE IS CHECKED FOR COMMENCEMENT OF MALOLACTIC FERMENTATION. USUALLY, WITH LOW pH AND ADEQUATE LEVELS OF F SO₂ IT WILL NOT OCCUR. ONCE A MONTH, THE PUNCHONS ARE FILLED, OR 'TOPPED'



14 IN JUNE, AFTER 9 MONTHS OF SUR LIE, THE WINE WILL BE RACKED OFF THE YEAST LEES. THE WINES ANALYZED AND TASTED.

15 WINE HAS NATURALLY OCCURRING TARTARIC ACID AND POTASSIUM. THESE CAN COMBINE WHEN THE WINE IS CHILLED AND FORM 'TARTARATE' CRYSTALS. DIFFERENT STANDARDS CAN BE SET TO ENSURE WINES ARE 'COLD STABLE'. MOST WINERIES WILL CHILL THEIR WINES TO 23° F AND HOLD IT THIS WAY FOR TWO WEEKS TO GET THE CRYSTALS TO FORM AND PRECIPITATE. WE FEEL THIS ABUSES THE WINE AND DO NOT COLD STABILIZE OUR WINES. IF A WINE IS CHILLED TWO HOURS BEFORE DRINKING IT SHOULD NOT THROW CRYSTALS. IF YOU FIND A WINE WITH CRYSTAL IN THE BOTTLE, THAT'S A SIGN THAT THE WINEMAKER HANDLES THE WINE GENTLY.

