



STILL WINEMAKING



PINOT MEUNIER

Our Pinot Meunier grapes are handpicked at night. They are then sorted and any defective berries or clusters are removed. We use 20 to 100 percent whole cluster fermentation to create our Pinot Meunier wines. Whole cluster fermentation is a traditional method of fermentation where whole bunches are placed into the open-top tank. These whole clusters add a lifted fruity note while spiciness comes from the grape stem. These wines are fermented in open top fermenters using their native yeast and the must undergoes regular punch-downs. Once alcoholic fermentation is complete, the wines are aged in large-format barrels where they undergo malolactic fermentation naturally in a cool cellar. The wines are aged in barrel for 10 months before being racked, blended, and bottled.

PINOT NOIR

After Pinot Noir grapes are handpicked at night, individual berries are sorted for defects using a high-tech optical sorting system. The fruit is added to open-top fermenters without the use of a pump. All of the lots are fermented using native yeasts. While the wines are actively fermenting, they are treated to punch-downs and the occasional délestage, or racking. After the wines have finished fermentation, they are transferred to 228L French-oak barrels (about 30 percent new), where the wines undergo malolactic fermentation naturally in a cool cellar. The wines are aged in barrel for 18 months before being racked, blended, and bottled.

CHARDONNAY

Our Chardonnay grapes are handpicked at night under lights after rigorous selection in the vineyard. The fruit is whole-cluster pressed and the juice is barely settled before undergoing fermentation in French-oak barrels. We use about 30 percent new barrels. During fermentation, some of the lots are treated to battonage, or stirring of the lees. All of the lots undergo malolactic fermentation and are aged on their gross lees for 16 months. The wines are bottled without filtration.

CABERNET SAUVIGNON

Our Cabernet Sauvignon grapes are picked at night and individual berries are sorted by a state-of-the-art optical sorter and added to closed-top tanks. These wines undergo a three-day cold soak prior to the start of fermentation and we typically finish fermentation with an extended maceration of up to two weeks. When we have achieved the desired fruit profile, the wines are drained and transferred to French oak barrels (40 percent new), where they are aged for 20 months.