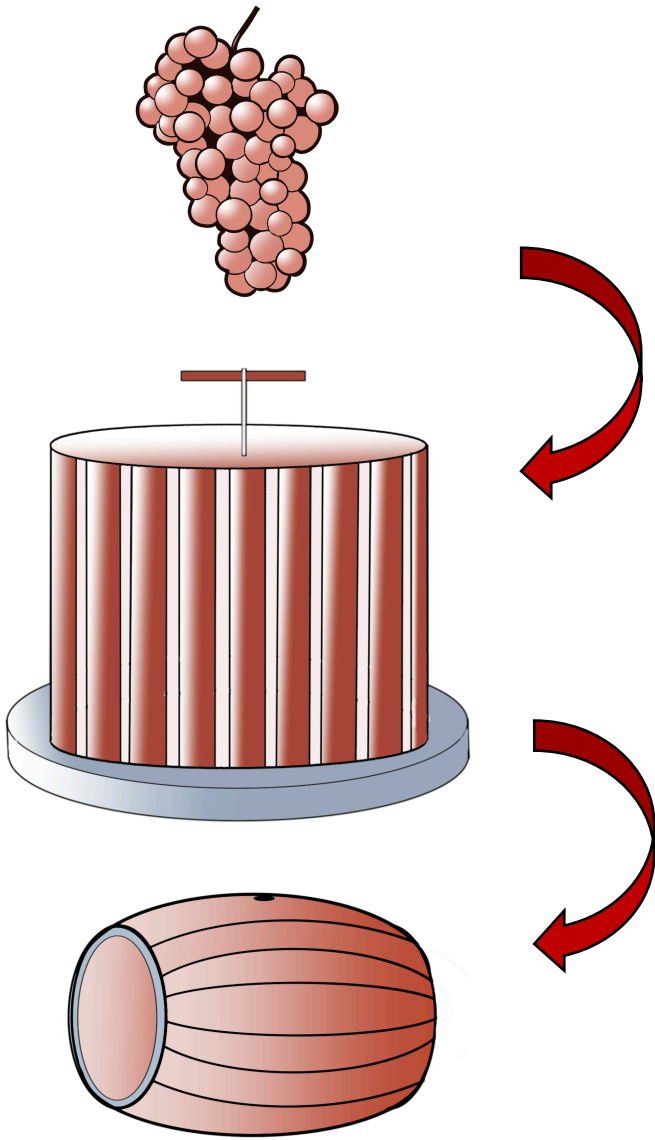


# The Process



1. Harvest at Optimal Ripeness
  - a. Measure Brix (Sugar/ripeness)
  - b. Measure Acidity
  - c. Taste for Flavor Development
2. Press to Remove Grape Skins
  - a. Prevents leeching of pigment
3. Transfer into Stainless Steel tank
  - a. Decrease Temperature to Low 30s
  - b. Drops Sediment to Increase Clarity
4. Rack Wine into 3 Neutral French Oak Barrels
5. Inoculate Each Barrel with Different Yeast
  - a. Cross Evolution: Increased Aromatics
  - b. D47: Increased Fruitiness
  - c. ICV-GRE: Increased Mouthfeel
6. Fermentation & Barrel Aging
  - a. Cool Temperatures for Extended Fermentation
  - b. Barrel Age for Seven Months
7. Blend, Bottle, Cellar

**September**

(1) Harvest (2) Press (3) Transfer

**October**

(4) Rack (5) Inoculate (6) Ferment

**November**

(6) Barrel Age

**December to February**

(6) Barrel Age

**March**

(6) Barrel Age

**April**

(7) Blend, Bottle

**May**

(7) Cellar