

COMMON HARVEST TERMS

BARREL FERMENTATION: A wine fermented in oak barrels (we prefer French oak). For whites it adds weight and structure.

BRIX: Unit of measurement used for the sugar level in grapes or unfermented grape juice

COLD SOAKING: Only for reds. Prior to fermentation, after fruit has been crushed. For Pinot Noir this is a good way to extract color and structure.

CRUSH: After harvest, and prior to pressing, grape are "crushed" or broken up so that the juice is released and allowed to macerate with the skins prior to and during fermentation. In viticultural terms, "Crush" is used as a synonym for harvest time.

CRUSHER/DESTEMMER: Separates the berries from the stems.

FERMENTATION: A chemical reaction in winemaking where sugar converts to alcohol by yeast.

HARVEST: Picking of the grapes of the vines. The time of harvest is determined primarily by the ripeness of the grape as measured by sugar, acid and tannin levels with winemakers basing their decision to pick based on the style of wine they wish to produce.

INAUCULATION: The addition of yeast to the juice.

LEES: Wine sediment that occurs during and after fermentation, and consists of dead yeast, grape seeds, and other solids. Wine is separated from the lees by racking.

MUST: Unfermented grape juice, including skins and seeds.

pH: A measure of the acidity. The lower the pH, the higher the acidity.

PICKING BIN: Usually a ½ ton bin in which grapes are harvested into.

PUNCH-DOWNS: A punch-down is when a device (think of a big potato-masher) pushes the cap (all the solids—grape skins, seeds, stems, pulp—rise to the surface) down in the fermentation bins, breaks it up and submerges it again. They are performed multiple times per day during fermentation.

PRESS: A machine in which grapes are squeezed into juice.

POMACE: The skins, stems, and seeds that remain after pressing whites or reds.

RACKING: The process of drawing wine off the sediment, such as lees, after fermentation and moving it into another vessel.

REFRACTOMETER: A laboratory device used to measure brix.

TANK FERMENTATION: A method of fermentation done in stainless steel tanks. Often used for white wines like Dry Gewurztraminer or Dry Riesling.

TANNINS: Phenolic compound that give wine a bitter, dry, or puckery feeling in the mouth while also acting as a preservative/anti-oxidant and giving wine its structure. It is derived from the seeds, skins and stalks of grapes.

YEAST: A microscopic unicellular fungi responsible for the conversion of sugars in must to alcohol. The most common yeast associated with winemaking is *Saccharomyces cerevisiae*.