

Example of winemaking approach -

Ken Wright Cellars:

Wine Making Approach			
	Ken Wright Cellars	Bethel Heights	Beaux Frères
% of Whole Cluster	0%	0%	15%
Cold Soak	No, ambient	Yes, cold soak at 45* F for 3 days	No, ambient
Water or Acid Additions	Yes, both	Yes, both	Yes acid, No water
Sulfur Addition at Beginning of Primary Fermentation	No	No	No
Inoculated With Yeast	No	No	No
Punch Down Method	No punch down first 24 hours, Twice daily punch downs through active fermentation, Then once daily punch down at end of fermentation	After cold soak, pump overs twice daily through mid-fermentations, Then gentle wetting of cap towards end of fermentation	After cold soak began doing pump overs twice daily through active fermentation, Then manual over head punch downs towards end of fermentation.
Max Temperature in Fahrenheit	Low 90*'s	Mid 80*'s	Mid 80*'s
Any enzymes or nutrition	Yes, Super Food, DAP (40 grams) & Micronutrients (5 grams)	No	No
Length of Fermentation	18 days	21 days	7 days
Pressing	Free run wine kept separate from press wine, press wine pressed to 1.4 bar and kept separated.	Pressed up to .4 bar and included this with free run wine. Then pressed up to 1.8 bar and kept separate.	Free run kept separate from press wine. Pressed wine to 1.8 bar
Malolactic Fermentation	Natural	Induced with Alpha	Natural
Barrel Regime	3 neutral oak barrels	1 new oak barrel 2 neutral oak barrels	1-1 fill barrel 1- 3 fill barrel 1- Neutral barrel
Time in Barrel	11 Months	15 Months	11 Months
Fining or Filtration	No Fining, Yes Filtration	None	None
SO2 level at bottling	20 ppm	25 ppm (expecting 22 ppm)	18 ppm

Penner-Ash:

Wine Making Approach			
	Cristom Vineyards	Penner-Ash	Solena Cellars
% of Whole Cluster	26%	0%	0%
Cold Soak	No, ambient	No, ambient	No
Water or Acid Additions	Acid to 3 water to 2	Acid add	Acid add
Sulfur Addition at Beginning of Primary Fermentation	40ppm pre fermentation	50 ppm	50ppm
Inoculated With Yeast	No	No	No
Punch Down Method	Once lightly first day then none until fermentation begins then 3x/24hrs during bulk of fermentation back to 1x/day	Light punch until ferment started, AM/PM punch in early ferment, 3x/day height of ferment, AM/PM towards end, then once a day before pressing	One punch-down a day until end of fermentation
Max Temperature in Fahrenheit	Mid 80*'s	Low 90's	Low 80's
Any enzymes or nutrition	½ dose enzyme	½ dose extraction enzyme, one FermaidK add, 2 oxygen adds	No
Length of Fermentation	22 days in fermenter	15 days in fermenter	21 days
Pressing	Pressed to 1.7 bar, free run and press wine combined	Pressed to 0.8 and kept with free run, then pressed to 1.2 and kept separate.	Pressed to 0.6, combined with free run
Malolactic Fermentation	Natural and Chris Hanson	Oenos	Natural
Barrel Regime	1 new French barrel 2 older French barrels	1 new French half barrel 2 neutral French barrels	1 new French barrel 2 older French barrels
Time in Barrel	18 Months	9 months	10 months
Fining or Filtration	No Filtration, Egg White Fining	No fining, Microflex filtration	No fining, Cross-flow filtered
SO2 level at bottling	20 ppm	32 ppm	30 ppm