

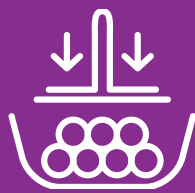
# Wine Making

## P R O C E S S



### H A R V E S T I N G

Determining when to harvest requires a touch of science along with old fashioned tasting. Harvesting also heavily depends on the weather.



### C R U S H I N G & P R E S S I N G

Crushing and pressing could be done manually by stomping the grapes with their feet, or mechanically. Mechanical presses stomp or trod the grapes into what is called must.



### F E R M E N T A T I O N

Must (or juice) can begin fermenting naturally within 6-12 hours when aided with wild yeasts in the air. Fermentation continues until all of the sugar is converted into alcohol and dry wine is produced.



### C L A R I F I C A T I O N

Clarification is the process in which solids such as dead yeast cells, tannins, and proteins are removed. Wine can then be clarified through fining or filtration.



### A G I N G & B O T T L I N G

A wine maker has two options: bottle the wine right away or give the wine additional aging. Further aging can be done in the bottles, stainless steel tanks, or oak barrels.