

From 438 Lafon:

I even experiment with % of whole cluster, 1 little bit, 50%, etc in small tanks just to learn but I'm not as comfortable working with stems being destemmed. It's like I see where I'm going if its destemmed, but I don't where I'm going if I use destemmer and whole clusters. Whole clusters is so much in fashion in Burgundy. Some clients would ask if you are whole cluster, I'd say sorry I'm not that into fashion I destem. But then in Cote de Beaune the tradition is always to destem, as a joke I always say Cote de Beaune could be more wealthy than Cote du Nuit because you couldn't afford a destemmer. Lafarge destems, Don Genon?? destems, De Montille always destems, mostly people I met in beaune destem. Roumier destems, Grivot destems, Rousseau destems so leaders of whole clusters then are Patrick Bize, DRC, Dujac, then Jean-Piertat at Domaine Do Laveou?? But we are all friends so we compare and talk about techniques.

Most relevant to Pinot Noir and Syrah, etc.
Many destemmers can destem and leave 90% intact
Stems, no stems, partial stems?

Fermented with whole berries, crushed berries, or a combination of whole & crushed berries?

	stems	no stems	partial stems
whole berries			
crushed berries			
whole and crushed berries			

Nine combinations on one spectrum:
Whole cluster wines with whole berries with all stems, ..., destem completely, throw away all stems, all crushed destemmed berries into fermentation tank.
Each winemaker at one point will plug in at any point along the spectrum given different rationale.

No stems, crushed berries:

The late Anri Gajei?? is widely considered an anchor of the destemmed crushed grape camp, died in 2006, famous for his Pinot Noir late 70s, 80s, 90s. Wasn't just destemming, he actively supported anti-stem stance and encouraged winemakers to follow suit.

Jean-Nicolas Meo: "He did not like stems at all, and frustrated with peers who use stem extensively. Nowadays stems are very much in fashion, but not the case in 90s. The debate between the two is really as old as red wine. Why? His teaching was important but more important is his philosophy: he likes very sensual wines, also on viticulture already quality oriented. You must be reasonable in the vineyards eg harvest when its reasonable not just convenient. In terms of winemaking, he had his ideas and in 1989 we followed his instructions but I really felt in love immediately with his style of wines this is exactly what I wanted to do and liked. He is very sensitive to the pleasure in the mouth, the brightness of the fruit, the texture and he loves to eat at good restaurants in an informal club with vintners in France. They went and delivered their wines to the biggest restaurants in France: Manot, Blanc, Foigot. He really loved his job and I think it really is in his style of wine - nice elegant pleasurable to drink great with food."

Mark Vlossak of St. Innocent in Oregon: everything I make with PInot Noit is destemmed: what I want to do is to make wines that taste like places - the Burgundy concept that it's the place that matters. If you are trying to do that as a winemaker then that will tank your decisions. In Burgundy you have old vines much better for terrior expression than what we have in Oregon young vines. And PN as vine gets older gets much more expressive. In Oregon our sense of terrior is at a disadvantage: we don't have everything and if we try to plant old vines they will die from phylloxera and we will have to start over again. So for me being a terriorist I want you to taste that place and what the winemkaing to showcase what terrior is about: texture, secondary flavors and aromas - compost, spice, mushroom, flowers, earth, how they interplay with texture on your palate. Whole cluster: whole berry fermentation aka intra berry fermentation but all the flavors of terrior are on the outside of the berries, so you are doing ferment inside using all the stems soaking up all the tannins changing acid profiles and alcohol profiles - all the bright strawberry fruit, and cedar flavors from the stems. So you are using a choice that does everything that covers the terrior. I'm not opposed to that - **Dujac** does a fantastic job of making wines and I love those wines and I love **Steve Doerner's** wines at **Cristom's** where a large percentage is whole clusters. But for me it is in the way of revealing what's different - to me it's not capturing the things that tell the story most clearly. So what I want is essential the crop of grapes not super level which essentially gets them super ripe fast, I want a moderate crop level.

A part of Mark's argument is that he thinks terrior is supremely in the skins - the skin experiences the vintage - the sun the wind and they can express it better than inside the berry and the stems don't have that kind of voice or individuality that skins do.

"I'm not convinced that the skins from one vineyard tastes that different than from another vineyard. Very

convinced that the phenolics in the skins and the fact that its responding to the light, wind, temperature."

I've experimented with stems - one vintage a small cuvee with 80% stems to know how to vinify that and to know how it tastes in a Meo-camuzet environment. This is definitely not my preferred style but I've experimented with it - 30% vs 0% same cuvee. I can speak about what it is to vinify and what goes after, etc. Now we've introduced with great caution a small % of stems in some wines, generally no more than 10%, does wonders to bring a bit of tannins, volume, texture to wines, never too much that's why max 10%. Softer tannins combined with color, stability of color, at this level you, don't lose color you don't have the same kind of pale wine you could end up with at 80% stems, def add some austerity, fresh (mint) aromatics, complexity. At this low % it doesn't really change our style but its a tool for complexity. Higher % is something I respect but not what I prefer.

The Gajei formula of 100% destem, with long cold maceration, you are seeing pushbacks upon this a little bit of a movement away from 100% destemmed ferments in 80s and 90s and long cold macerations in Burgundy. Winemaker Sashi sees it as a clone, climate, and winemaking changes.

Sashi Moorman of Domaine de la Cote, Sandhi, Piedrasassi, and others in Cali and Oregon:

The winemaking techniques have changed in Burgundy because the grapes have changed. They don't need to do punchdowns to extract more colors because they already are getting color. People forget Gia Cod who promoted these 30/60-day cold macerations just to get color because people were struggling to get color - people used enzymes to get color, and most vintners today who are great farmers will never tell you they have problems with color any more. That will be quite strange to growers in 70s when Hubert de Montille was doing all these punchdowns because he couldn't get enough color in his color. It's the climate, clones, and farming techniques that have changed. There's been a reverse in Pinot Noir grown in France vs in California - the farming has increased and the execution of farming is on a whole other level today than 20 years ago. That's allowed Burgundians to make wines that allows less extraction during fermentation so they can be more gentle and I think in California it's allowed us to harvest grapes earlier.

MW Kate McIntyre of Moorooduc Estate at Mornington Penninsulan in Victoria, Australia, works mostly with Pinot Noir and Chardonnay with some wines whole bunch and others destemmed. But she doesnt usually mix the methods during fermentation because to her to choice to use whole cluster or to destem is a function of clone or terrior. Two vineyards she works with in particular - the garden vineyard (whole cluster) and the robinson vineyard (destem) are fermented using opposite methods and advertised so.

We experiment with whole bunch fermentation on ongoing basis. We tend to keep them separate - we make a lot of diff batches of fruit made separately into separate batches of wines that get blend together at the blending trials. Destemming perhaps the most recognized way of making Pinot today - using destemmers quite easy to separate the grapes and the bunches - more pure fruited character esp with Pinot Noir a lot people enjoy pure cherry fruit or berry fruit spice coming through which is the flavor profile you will get, also much easier to run a ferment when you destem because the way we manage our ferments is that we destem to open vat fermenters then move liquid around the skins, as the tendency for grapes is while fermenting the CO2 comes outside and the grape skins get pushed out to the surface so we want juice to be in contact with skins as much as possible to extract more color and tannin out of the skins into the wine. Without stalks or whole bunches, its easy to do pump over and punch the cap to mix it up get the juice and skins mixing. [Scala: I heard when you have stems in its easier cuz you have to do less cap management because you have less bubble coming up less chance of explosion] if you do not want the skins to move around much you can get compacted caps and then explosive cap, but its not usual practice to not move the cap around at all, by plunging and opening up the cap, letting the heat get out you can manage temperature much easily. Whole bunch fermentation as we do it is in a static fermenter where you put bunch straight in. We do 100% destem or 100% whole bunch, we do not do the lasagna sort of the effect that some do. You can not move the fruit around once its in. The only way to move around is to get in there and walk on top to crush some fruit and release juice - that's the case until a long way into fermentation until you've smashed up enough of fruit to be able to give it enough of a stir. takes 7-14 days to stop manipulating it. Stalks can space for the gas to escape so whole bunch fermentation usually takes longer to get started and goes at a much slower pace but you can control the pace by how much you walk on it because breaking the berries releasing more sugary juice into the system giving the yeast more to play with. Press whole bunch in a whole presser? Yes towards the end of it, whole bunch fermentation never goes through till the end of it, you press it off until its slowing down but when we put it into the press and there's still whole berries/bunches, the press cycle much slower has to be much gentler to get the juice out cuz all the stalks involved in there unlike when you do a whole bunch press with white wine Chardonnay eg, the Pinot that has already fermented is kinda squeeshy so you cant squash it to get more out of the whole bunch ferment once its mostly through. but to put it in a press early on will make much harder to make juice out of the berries cuz skins resist the gentle pressure of the press. Why not lasagne? for us the most important thing about whole bunch ferment is what it does to texture of the wine - we don't want to have excessively green stalky perfume, the French talk about the ripeness of the stalks - you taste the

stalks if they are ripe lignified, it just doesn't happen in Australia I believe it does happen as much as they say in France cuz as grapes ripen you get lignification coming down to woods/stalks but in our experiences they are always green when we pick them and when you chew on them they taste green what we discovered though is that when the pips of the grapes are ripe and they are brown nutty not astringent any more, then what's when the stalks are ripe enough to do a good whole bunch fermentation. When lasagna, you have stalks soaking in the liquid from the very beginning of the fermentation, when you do 100% whole bunch ferment, it's quite dry to start - the juice drops to the bottom not a lot of contact with stalks early on, we press off before the ferment finishes so we don't have a lot of whole bunch fermentation maceration either, that's when if the stalks are in contact with the liquid - sugary juice or alcoholic wine - for too long then bitter/green tannins get pulled out of the stalk and we try to avoid it. Lasagna is like tea bag being long soaked whereas whole bunch is like a quick sink and life. And the long soak is more alcoholically and an acrylic?? solution will pull different characters out of stalk than an alcoholic solution.

100% whole bunch for Garden vineyard: ripe savory fruit you accentuate those characters with 100% wb, richness of fruit that means it can handle the extra savoriness and tannin, and we only have one clone in garden vineyard - NV6, if we destem it it's a little full-squre/boring so wb brings extra complexity/depth to the wine;

Destem for Robinson vineyard: pretty, elegant, 777 clones + NV6 clones, we love the prettyness and linear quality to the wine and in a normal year it doesn't stand up to whole bunch fermentation. In 2013, our Robinson Pinot Noir has 20% whole bunch material in it because it was a rich ripe year we experimented with wb with new parcels some from Robinson vineyard. When blending/bottling we played a bit with whole bunch material and found that in that rich vibrant year wb gives it more structure/depth/better though some people believed it's taken away the purity that Robinson is known for. Difficult balance/decision to change the style.

DRC: oft juxtaposed on the house style of Andre Gaiyei? as a domaine that uses all whole cluster but Aubert notes that they use both methods and what they decide to use is oft a function of the vintage. If there's phenolic ripeness: use stems, if not, destem.

Destemming is not so much of a question for us any more, we experimented a number of times with small batches of 100% stems, 0% stems, in a sunny/rainy year. Destemming, after various experiments it's obvious in a sunny year when you have phenolic maturity then you can keep the stem add the potential for aging, in a rainy when maturity was reached at the very end when the stems/skins don't have complete maturity then it's important to take some stems away, and the answer to destem or not is always in the middle (never the extremes just like any other questions in Burgundy) we have experimented enough to know more or less how much to keep/leave out. Each vintage it's the question of how much, they say we don't destem, which is wrong, we don't destem when we think there is no need to, and we destem when we have to, i think to keep part of the stem even in a rainy difficult year with less maturity is important because what's important with the stems are they enhance the delicate characters fine perfume - what I call rose petal character - in the bouquet.

There's a growing consensus that green stems do not mean stem inclusion would better. More and more winemakers argue the color of the stems doesn't matter and green stems can be bitter or sweet and pickers should really taste the stems to see palatable.

???: more of a function of vigor or irrigation. Very vigorous vines if you use a lot of whole bunches you will get a lot of greenness even if the bunches are large, stems look big, if the vineyard is not overly vigorous, and isn't being watered too aggressively I think the stems will get much better. You can get greenness and people like that as it gives freshness to the wine. The reality is the farming affects more that of the stem quality than anything else.

Greg Harrington of Gramercy Cellars: we always ferment with 100% stems - I'm a stem fanatic with Syrah - I think stems really give structure elegance which will be missing if no stems. For everything we do, it's pretty much 30-100% quickly moving to 50-100%. Our lenya from Walla Walla is always 100%. John Lewis - our reserve Syrah from Laqueen? is always 100%. The greatest thing I realize about Syrah is it's this wife's tale - people say you can't ferment Syrah on green stems - I was sitting with Tigen from Turley maybe 4-5 years ago he was tasting my Syrah and asked %, I said it was 40% I didn't add more cuz totally green but it tastes good. He said that's the trick - you have to taste it, doesn't matter if it's brown/green, or lignification, stems are either bitter or sweet and the more sweet they are the more stems you can use. For the past 5-6 years, I go to northern Rhone I ask do you green stems or lignified stems and everyone they tell me they taste them, they ferment on green stems all the time and we find the exact same thing. In the Rocks (AVA) the stems are almost always fully lignified, we will never go over 50% in the Rocks because Syrah can be this herbal almost green pepper thing like what you'd find in Jamet - the perfect example of it - and if you use too many stems you get this really bad canned green thing bad asparagus. Unfortunately once it goes it that way you can't dial it back always remnants of that flavor no matter how much you blend in there, always sticks out. We have been renegade?? with Syrah usage, some people tell me ohh playing with Syrah stem usage 60-70%, I like that's

not a trial, throw 30% in there and see how it goes. So we tend to try 50%, 75%, and see what happens.

John Lockwood of Enfield Wine Co. in Cal uses them too for aromatics: for Syrah I definitely started from the template of 100% whole cluster all the time, cuz aromatics more complex than destemmed Syrah. We had a customs and crush filler and some client destemmed some Syrah and I smelled it - all the aromatics I want in the Syrah are in the stem bin not in the grape bin.

If Andre Gaijei?? is anchoring down the destemming end of the spectrum, on the other end you will find Dujac - Do. Dujac sorta hang their hat on the whole cluster house style and this is in particular the ideology of Jacques Seysses. Today his son Jeremy works the unique tight road of honouring the ethos of his domaine and the idea of his father while at the same time doing some slight changes at the center.

Elevage: Jacques was influenced by his friend Aubert de Villaine, he decided to do 100% stems and 100% new oak then you came along and changed that. Reality?

My father when he likes something he goes Yes or No he's fairly binary but there's nuance to that. Coming from outside looking at Burgundy, there's a certain idealism and definitely *never* that view that gets carried through that Pinot Noir needs to be improved color wise by blending - there's some practices apprehensible for which people got sued and lost about the whole negocs disappeared in the wake of some of these scandals of blending -

he came from outside and some of the best wines he had are unbelievably pale like Rose and I can imagine Pinot Noir in 30s are pale like that. He said the perfume was incredible and never cared about color that much only cared about how it smelled/tasted like. That led to as a whole light extraction in the winery, the benchmark was DRC who was 100% whole cluster, he thought why not do the same, Gerard Potel (Do. de la Pousse d'Or, with whom Jacques apprenticed with) was a big whole cluster user in Volnay, and so he did and it worked people liked it and it stood out. "Dujac wines are the first wines I recognize blind in a lineup." Its a strong house style, and its served the domaine well for a long time - being recognizable. But our dream as a winemaker is express terror to have winemaking disappear behind terror, and I felt like our style was a little heavy handed: my father did destem heavily in some vintages like 1991 as he felt the condition required it. 2000 is a very "Dujac" and 100% destemmed. So not everything is about whole cluster - its a component. It's one of the decisions you can make together with cooperage, timing of malo, and other small things. As vines grow older, I think they are extracted more easily - the grapes we are getting now are not the same as in 90s, 00s, as vines grow more mature - more tannins, etc. I'm punching down much less than my father did, and I think most people thinks the wines I'm making are more tannic than the wines made in the 90s/80s, that's not a factor of being extracted but a factor of grapes being more extractable. So I felt like I could really have the terror show better by nuancing the winemaking a little. I do not want a revolution as my father's wines are good there's no need to change anything. A slight revolution is necessary and desirable. So by destemming 10-15% you are moving away from whole cluster character, still have some but not your defining feature. So Gaijei Dujac and Aubert de V ingnited the conversation decades ago, you still find it reverberating throughout diaspora.

Ronnie Sanders of Vine Street Imports juxtaposing two stylistically different winemakers in a similar way in Australia Tyrrell (T) and Two Hands (TH):

First T probably picks 3-4 weeks before TH does, really early.

Michael's method of winemaking TH: shorter warmer fermentations - he wants more extraction, destems everything; opposite to T: cool fermentation, hardly destems anything, wines on skins for long periods of time 30-60 days for completely different texture and aromatics than TH.

Syrahs from T vs TH coming from the same vineyard are totally different. T's wine is the hottest thing in the market with the newer genetion.. still kinda a continuity of the other in a way.

Before (mid 90s) T wines were lower in alcohol, didnt have the stem for sure. The first people in Barossa valley to use stems may have been Tyrrells or Franzier McKindly from San Mioly, and its a fairly new thing. With Tyrrells who works three vintages at Arcadian and if you were to ask Tyrrells - he's a great winemaker - he worked with winemakers at TH, works with at Shrader? wines, at Pouya? - who was the one that influenced him the most in styles of winemaking - he'd say it was **Joe Davis in Arcadian**, also **known for lots of stems**.

From a consumer side as a sommelier, in general destemmed wines have a predictable nature: the wine will taste like how they tasted very much like a month or a year before factoring in usual aging; but stemmed wines esp with a lot of whole cluster berry ferments: pretty aromatic character they can be mute one day and dancing the next. Just completely different from the same wine from the same case tasted a month before. From a pairing/selling point of view, stemmed wines with a lot of whole cluster can be difficult to define and trickier to sell and pair with dishes whereas the destemmed wines are more familiar when you reach for them. Also this idea that wines with more stem content will have greater ageability. This will make ferments with crushed berries, lots of skin phenolics possibly stems better candidates for aging, though there are exceptions.

Ultimately stem and berry choices often go hand in hand, the decision to use or not to use stems or whole berries is usually linked to other concepts like soil type, vintage strength or weakness, vineyard vigor, stem ripeness, and personal preference.

Philosophical reasons to use either: most winemakers in the destem camp believes that terrior is transmitted primarily through the skins, that to get great Pinot or Syrah those elements are going to show themselves in the skins so they see skins as the primary conduit as terrior expression, a whole cluster fermentation can be seen as muting the vintage or muting the skins' inputs from the site that year. This idea is though based on the assumption that the juice inside the skins is less important than those on the skins and it leaves you wonder when it comes to a plant how should you fully appreciate its many facets of expression...

Attempt to unpack the question: In Syrah eg its really a code a seq of DNA and the goal of wine drinking is to see that variety in a special way and if so what are the most important parts of the plant that can pass along the most important elements to the wine? Of course you cant make a wine without berries but because berries are attached to the stems, from the begining of time winemakers have had the option of including the stems or not. So how important is the expression of the stems to transmit the meaning of Syrah? Should the leaves, canes, trunks, etc. be considered too in discussion of the full genetic expression of the wine. For instance, it used to be common practice esp in Rioja to bundle up canes and use them to filter the wine when being transferred from the fermenters to the barrels for aging. And at Ellees?? Winery in Napa, winemaker Ray Corson sometimes dries his canes in bundles and experiment with adding them to next year's ferments. So to make a wine, you need to answer the question: when working with plant where is the locus of expression of the plant? Does the berry skin have something to say? How important is the juice? Stems? Canes? Leaves? If I do not use stems in this vintage, am I fully capturing this plant and this vintage? Am I expressing the complete plant if I am leaving out part of the plant? Would the plant say what it fully needs to say without the stems? If I use whole cluster, the question is similar - can this plant say what it fully needs to say without skins at the beginning of the days of fermentation?

The stem/berry question is looking at the plant and decide which part of it is important. To destem or not to destem, to crush or not to crush, that is the question.

Clive Coates in Wines of Burgundy: the diversity of Burgundy is one of its many charms, it would be tragic if winemaking were to become standardized.