

STEPS TO WHITE WINE MAKING

White wine is made from green or yellow-skinned grapes, fermented without extended contact with the grape skins to preserve its light color, crisp acidity, and fruity flavors.

GRAPE HARVEST

Grapes are carefully picked from the vines at their optimal ripeness, typically in late summer or early fall. This timing is crucial as it affects the sugar, acidity, and flavor profiles of the resulting wine.

DESTEMMING

After harvesting, the grapes are destemmed to separate the berries from the stems. This step helps reduce bitterness and unwanted tannins in the wine, ensuring a smoother flavor.

PRESSING

The destemmed grapes are then pressed to extract the juice, which is the foundation for the wine. For white wines, this usually happens quickly to avoid skin contact, while red wines may include skins for color and tannin extraction.

FERMENTATION

The extracted juice is placed in fermentation vessels, where yeast converts the sugars into alcohol and carbon dioxide. This process can take several days to weeks and significantly influences the wine's flavor and aroma.

CLARIFICATION

After fermentation, the wine undergoes clarification to remove solids and impurities, often using methods like racking or fining. This step results in a clearer and more stable wine, enhancing its visual appeal and overall quality.

BOTTLING

The clarified wine is finally bottled, often with the addition of sulfites for preservation. Proper bottling techniques and conditions are essential to ensure the wine's longevity and to maintain its intended flavors.

WHITE GRAPE VARIETIES GROWN IN PENNSYLVANIA

- Chardonnay
- Grüner Veltliner
- Sauvignon Blanc
- Vidal Blanc
- Riesling



STEPS TO RED WINE MAKING

Red wine is made from dark-colored grape varieties, fermented with the skins to extract color, tannins, and complex flavors, resulting in a rich and full-bodied beverage.

GRAPE HARVEST

Harvesting grapes for wine production involves picking the grapes at their optimal ripeness, which varies depending on the grape variety and the desired wine style. This crucial step usually occurs in late summer to early fall and can be done by hand or machine, impacting the quality and characteristics of the final wine.

CRUSHING AND DESTEMMING

Crushing involves breaking the grape skins to release their juice, while destemming removes the stems to ensure a cleaner fermentation.

FERMENTATION

Primary alcoholic fermentation is the process in which yeast consumes the sugars in grape juice and converts them into alcohol and carbon dioxide, leading to the of wine. This stage typically lasts from several days to a couple of weeks and is crucial for developing the wine's base characteristics.

Malolactic fermentation involves bacteria converting the sharper malic acid into smoother lactic acid, which softens the wine's taste and adds complexity, particularly in certain styles of white wine.

PRESSING

Pressing separates the skins and seed from the from the wine to extract the desired flavors and characteristics.

AGING / BARRELING

The aging process of wine involves storing it in barrels or bottles to allow flavors to develop and mature over time, leading to enhanced complexity and refinement. During this period, chemical reactions occur, such as oxidation and polymerization, which can soften tannins and integrate flavors, ultimately influencing the wine's overall profile and character.

BOTTLING

When bottling, the wine is transferred from tanks or barrels into bottles, typically after filtration to remove any remaining solids and clarify the liquid. This step is crucial for preserving the wine's quality. Bottles are sealed with corks or screw caps to prevent oxygen exposure, while also allowing for the potential to continue aging in the bottle, ultimately enhancing its flavors and aromas.

RED GRAPE VARIETIES GROWN IN PENNSYLVANIA

- Cabernet Franc
- Chambourcin
- Cabernet Sauvignon
- Pinot Noir
- Merlot



STEPS TO ROSÉ WINE MAKING

Rosé wine is made from red grape varieties, with brief skin contact during fermentation to impart a pale pink color and a fresh, fruity character that balances the richness of red wine with the crispness of white wine.

GRAPE HARVEST

Grapes for rosé are typically harvested earlier than those for red wines to retain higher acidity and lower sugar levels. This timing helps achieve the fresh, fruity character that is characteristic of rosé wines.

CRUSHING AND DESTEMMING

The harvested grapes are destemmed to remove the stems, which can impart bitterness if left in. This step ensures that only the grape skins, which contribute color and flavor, are retained for the next stage.

PRESSING

The destemmed grapes are gently pressed to extract the juice, allowing for limited skin contact. This brief interaction with the skins gives rosé its signature pink hue, which can vary based on the duration of contact.

FERMENTATION

The juice is then transferred to fermentation vessels, where yeast converts the sugars into alcohol. Fermentation temperatures are typically kept cool to preserve the wine's delicate fruit flavors and aromatic qualities.

CLARIFICATION

After fermentation, the wine is clarified to remove any remaining solids and impurities. Techniques like racking and fining help achieve a clear and stable product, essential for the final presentation.

BOTTLING

The clarified rosé is bottled, often with the addition of sulfites for preservation. Careful bottling processes ensure the wine retains its freshness and vibrancy, making it ready for enjoyment.



ROSÉ STYLES IN PENNSYLVANIA

- **Direct Press** method involves gently pressing whole red grapes to extract minimal color and flavor, producing a light, delicate wine with subtle hues.
- **Saignée** method involves bleeding off a portion of red wine after a brief maceration period with the grape skins, resulting in a wine that is both deeply flavored and lightly colored.
- **Blending** method involves mixing red and white wines to achieve the desired color and flavor profile, a practice most commonly used in Champagne and other sparkling wine regions.

A YEAR IN THE VINEYARD

Grape vines are a perennial plant that can live for many years, producing fruit seasonally and requiring careful management to thrive in various climates.

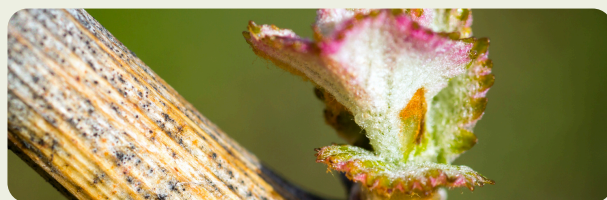
DORMANCY

This is a period in winter when grapevines become inactive, conserving energy and resources until conditions become favorable for growth in spring.



PRUNING

The process of cutting back vines to control their growth, remove old or diseased wood, and optimize the balance between yield and quality of grapes.



BUD BREAK

This occurs in early spring when the buds on the vine begin to swell and open, signaling the start of the growing season.



FLOWERING

A phase in late spring when the vine produces small flowers that will eventually develop into grapes; this stage is critical for fruit development.



FRUIT SET

The period following flowering when the fertilized flowers develop into small green grapes, marking the transition from flowering to fruit development.



THINNING

The practice of selectively removing leaves to improve air circulation and sunlight exposure for grape clusters, enhancing fruit quality and ripening.



VERAISON

The stage in late summer when grapes begin to ripen, changing color and softening, indicating the onset of the harvest period.



GRAPE HARVEST

The collection of ripe grapes from the vines, typically occurring in the fall, which marks the end of the growing season.

