



PEIRSON MEYER

OUR WINEMAKING PROCESS

Our Sauvignon Blanc

We have craft our Sauvignon Blanc wine with a key philosophy in mind; Sauvignon Blanc should not only present the classic freshness true to the varietal, but should also provide an ample and textured mouthfeel. This wine is fermented in neutral oak barrels to gain the benefit of small amounts of air throughout the aging process without adding the impact of oak flavor. The juice was fermented with indigenous yeasts to offer the inherent complexity provided by this natural process, and the wine was allowed to age on the lees with light battonage to build the palate.

Our Chardonnay

We maintain the same classic methods of vinification for all our Chardonnays: first, the fruit is hand sorted to ensure that only the most perfect clusters are gently pressed. We believe that allowing the juice to ferment naturally, with indigenous yeast, in small French oak barrels allows for the truest and most balanced expression of the varietal.

A selection of artisan coopers, whose barrels complement our Chardonnays, are carefully chosen; the subtle variation from cooper to cooper and old barrel to new, combined with the individuality of natural fermentations, gives an inherent complexity to the final blend.

Once malolactic fermentation is complete, the weekly batonnage, or stirring of the lees, is performed to further enhance body and richness. The wine continues to age in barrel while the aromas and flavors achieve maturity. Once the desired level of complexity is obtained, it is time for bottling. We do not believe in fining or filtering our wine, so it goes directly from barrel to bottle exactly as it was carefully crafted over the course of many months.

Our Pinot Noir

When making our Pinot Noir, we first hand sort the fruit before removing the berries from the stems. We place the whole berries, without crushing, into the fermenter, where they will "cold soak" for four days to extract a maximum of fruit character. The grapes will then begin the fermentation process where they are gently "punched down" two times a day.

The relatively cool fermentations are closely monitored and decisions to increase or decrease punch downs or to implement delestage or other techniques are made based on what we are tasting and observing as the grapes ferment.

Once we feel we have achieved proper extraction and the fermentation is complete, we drain the tanks directly to barrel where the wine will go through malolactic fermentation and will continue to age for approximately 14 months or until the wine has achieved proper maturity. As with our Chardonnays, our Pinot Noir is neither fined nor filtered prior to bottling.



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Our Cabernet Sauvignon

Our Cabernet Sauvignon is crafted with the utmost respect for the integrity of the grape and with the goal of carefully extracting all this noble varietal has to offer. The clusters are hand harvested in the vineyard at sunrise. As they cross the sorting table they are still cold from the nighttime temperatures and only the best clusters are de-stemmed and make their way to the fermentation tank. The grapes will rest for several days in the vats to benefit from a “cold soak”, extracting beautiful fruit character from its own pure juice and skins.

At the onset of fermentation, the grapes will gradually pick up heat and the skins will begin to rise to the top of the fermentation vessel. In the early stages, we will gently pump the juice back over the skins to give the fermentation plenty of air and allow for excellent contact between the juice and skins. During peak fermentation activity, we may do the process several times each day and employ such practices as delestage, where we remove all of the juice from the tank to allow for complete extraction before returning the free run juice to the grape skins.

Following fermentation we will gently drain the free run juice from the tank and move the wine to French oak barrels. Here, the wine will undergo malolactic fermentation at cave temperatures as they age. The wine is generally racked or removed from the barrels every 3 months to allow the wine to temporarily breathe in tank before it is returned to barrel. After about 22 months in barrel the wine is ready to be bottled where it will then age for an additional year and a half before being offered.