Once the fruit begins to visibly ripen, cluster sampling begins to determine sugar and acid levels in the fruit. Once the ratio of sugar to acid is between 3 and 4, harvest commences.

Using a commercial strain of wine yeast fermentation begins the same day of the crushing. Sugar levels are monitored daily, until the fermentation is complete. At this point, the sugar level is zero, and the wines are ‘dry’.

Once fermentation is complete, the wine is cold stabilized for 3 days, causing most of the yeasts and particulates to settle to the bottom. The wine is then passed through successive levels of filtration to produce clear wines.

The fruit is chilled overnight and removed from its stems the following morning using the crusher/destemmer. Red grapes are crushed and fermented on their skins for approximately 5 days to allow proper color and tannin extraction, then pressed in a bladder press. White grapes are crushed, and pressed immediately, and then fermented off of their skins. The first application of sulfur occurs at the crushing stage to stun native grape yeasts, provide an antibacterial environment, and serve as an antioxidant.