



VINT HILL  
craft winery

# INTRODUCTION TO WINEMAKING

# VINT HILL craft winery

## Vintner Group 2010-2011



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# INTRO TO WINEMAKING

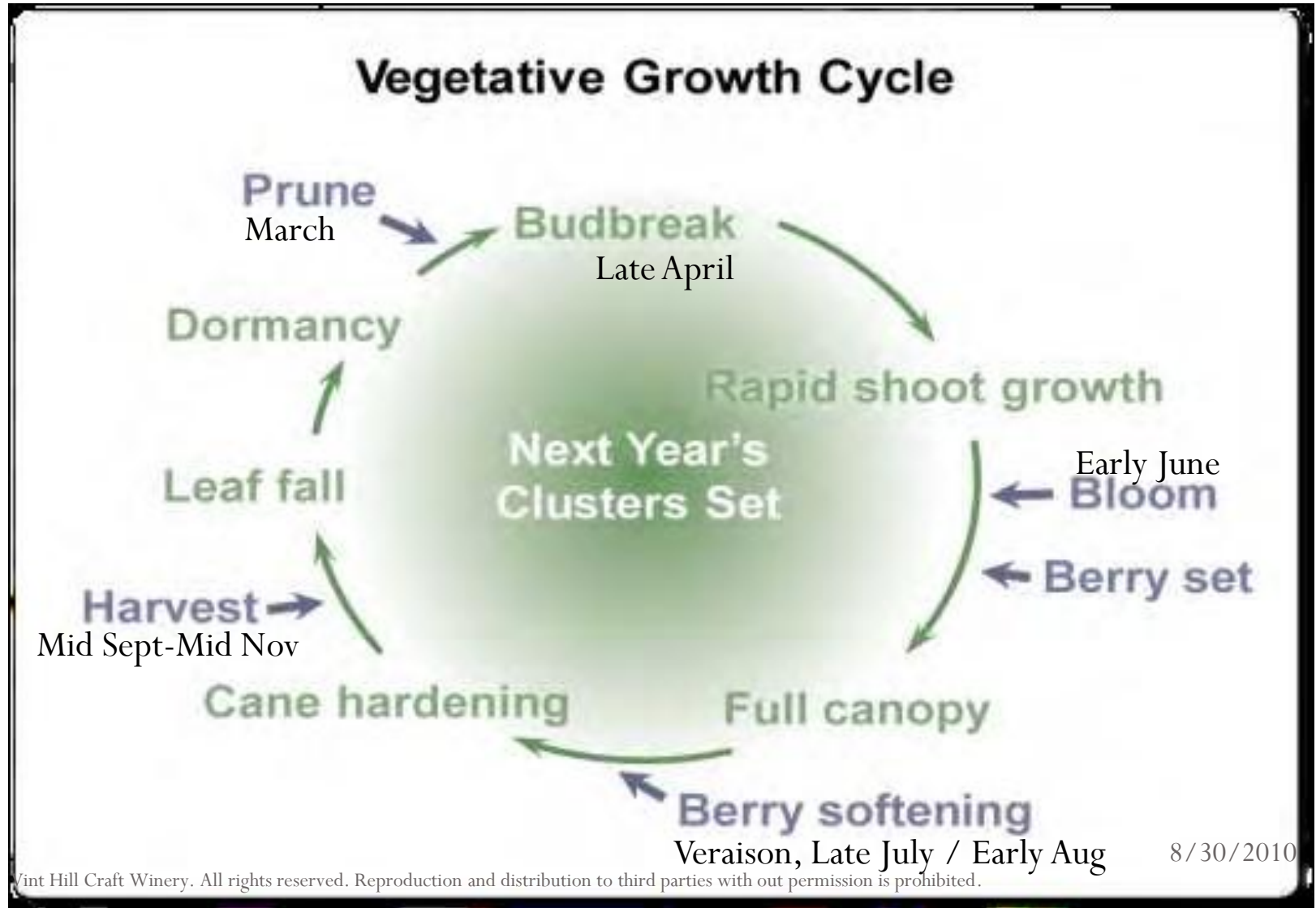
## Winery Safety

- Wineries can be dangerous places and accidents can happen.
- Warning signs are posted at entrances to the production area.
- At the main walk-in door, there are sign-in sheets serving as liability waivers.
- When winemaking operations are underway,  
**ALL VINTNERS, GUESTS AND VOLUNTEERS MUST SIGN THE WAIVER EACH DAY THEY ARE PRESENT.**
- We will ask you, so **SORRY - NO EXCEPTIONS.**



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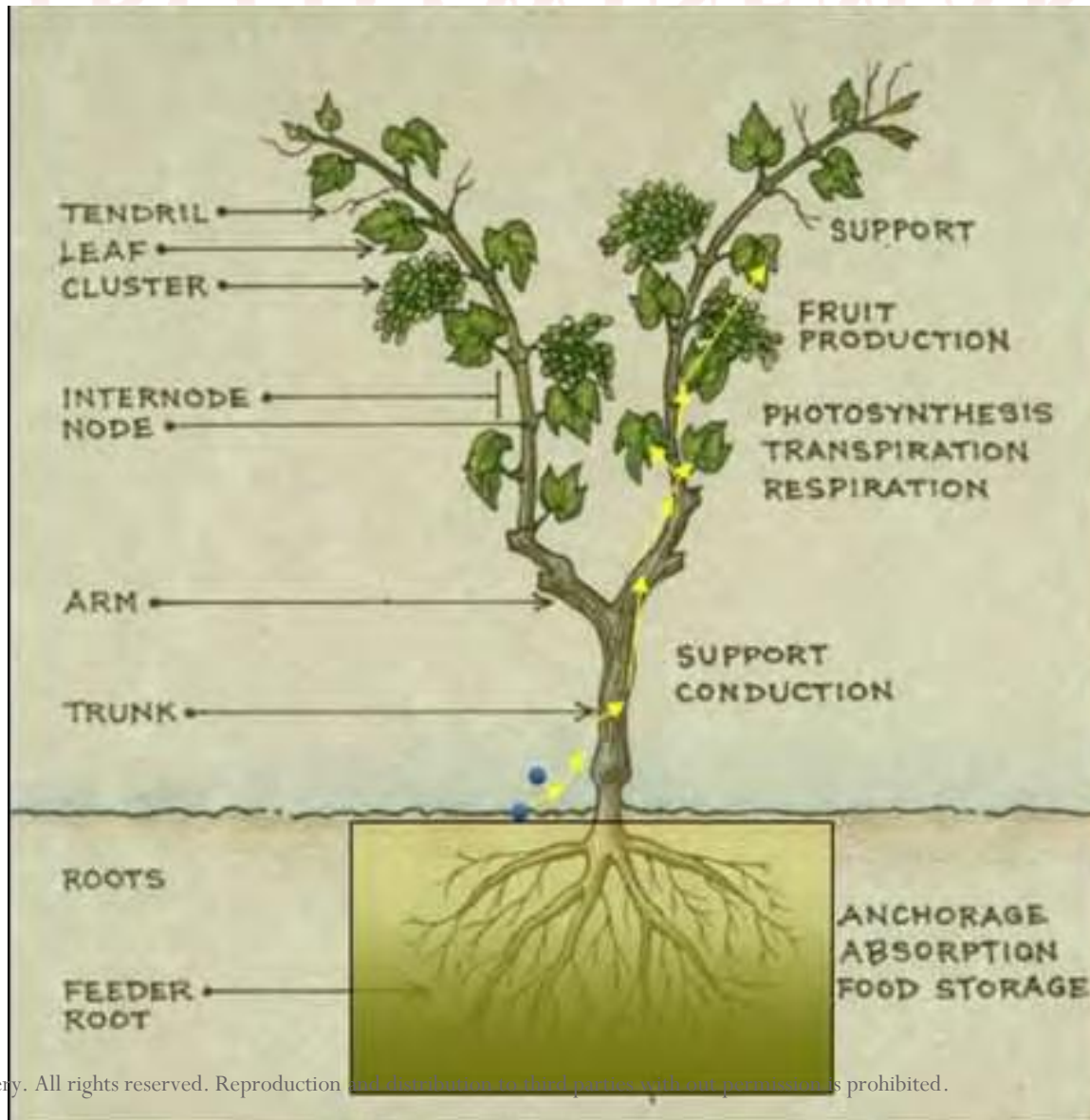
# INTRO TO WINEMAKING





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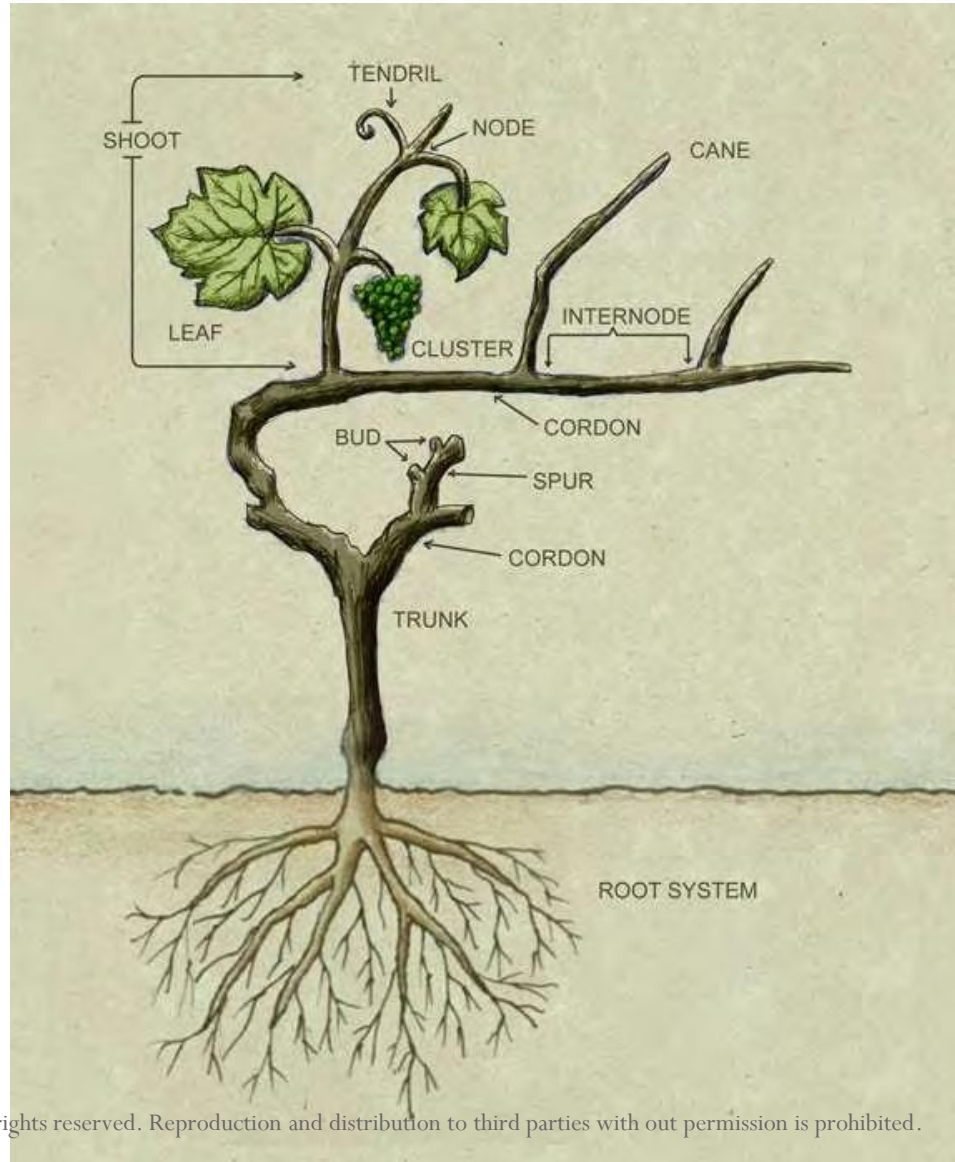
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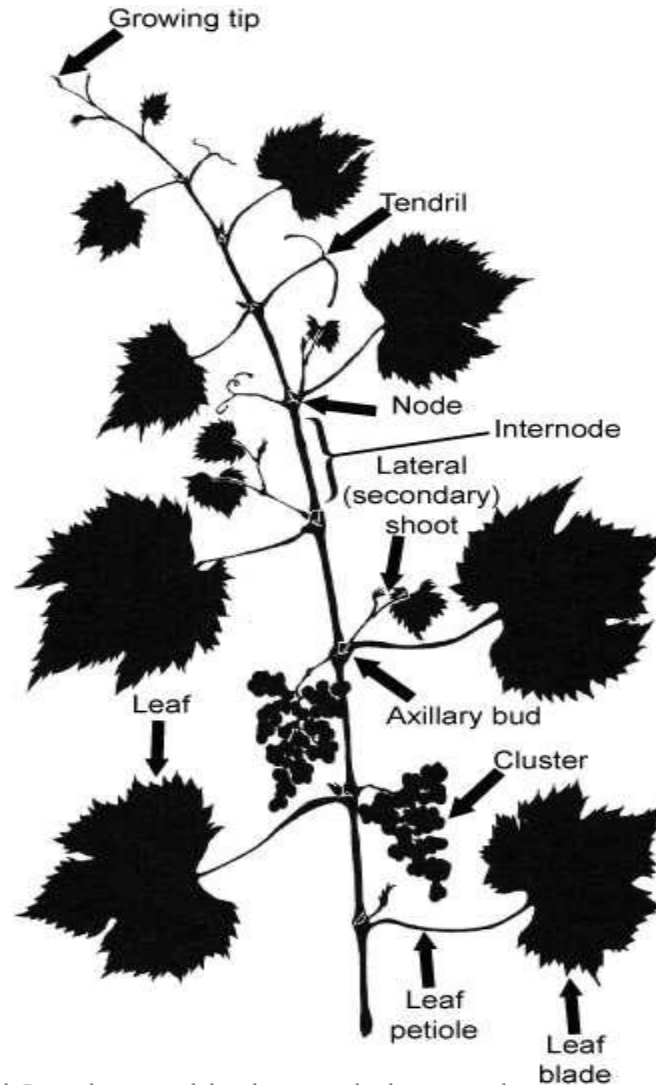
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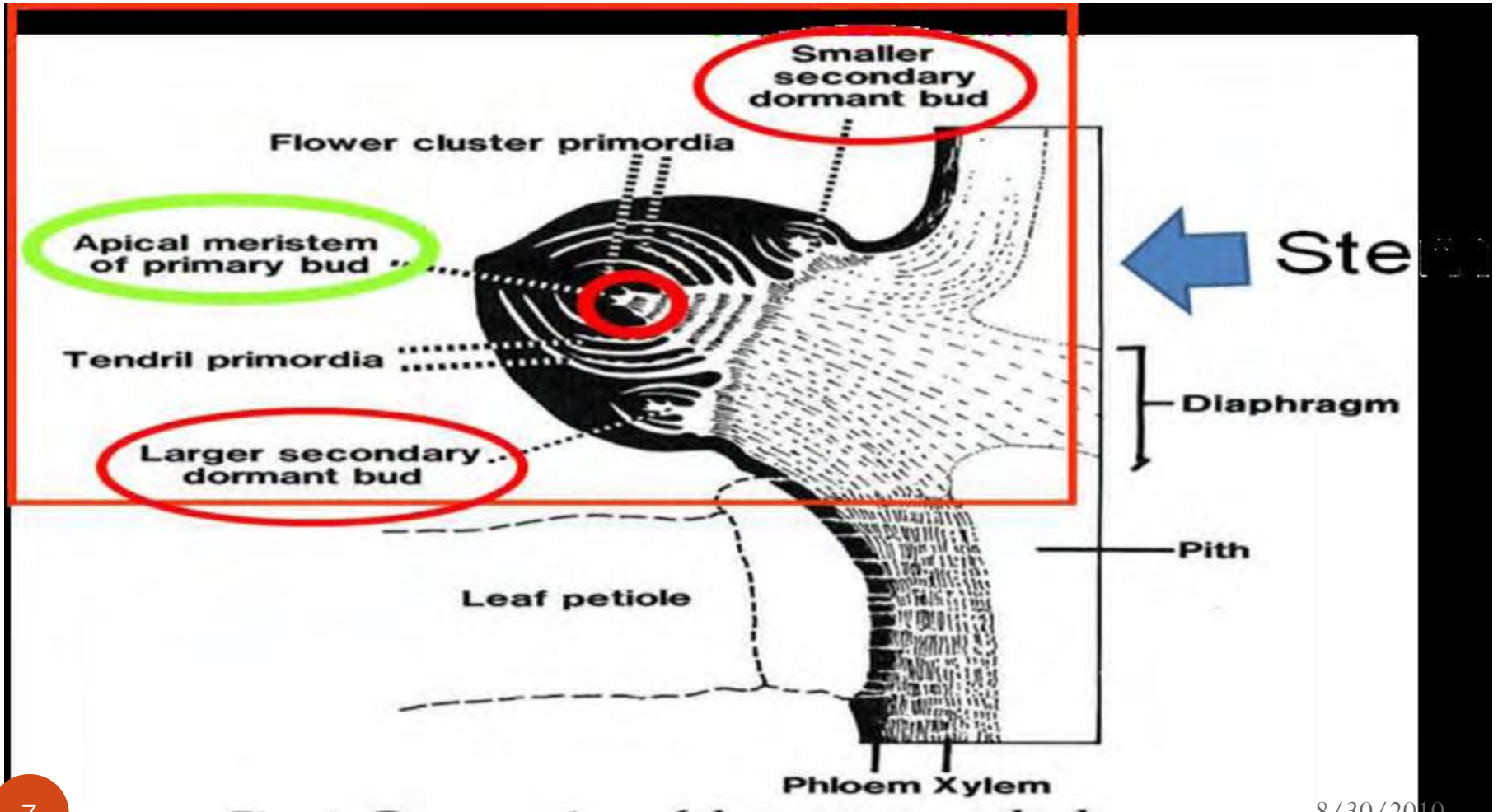
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# INTRO TO WINEMAKING





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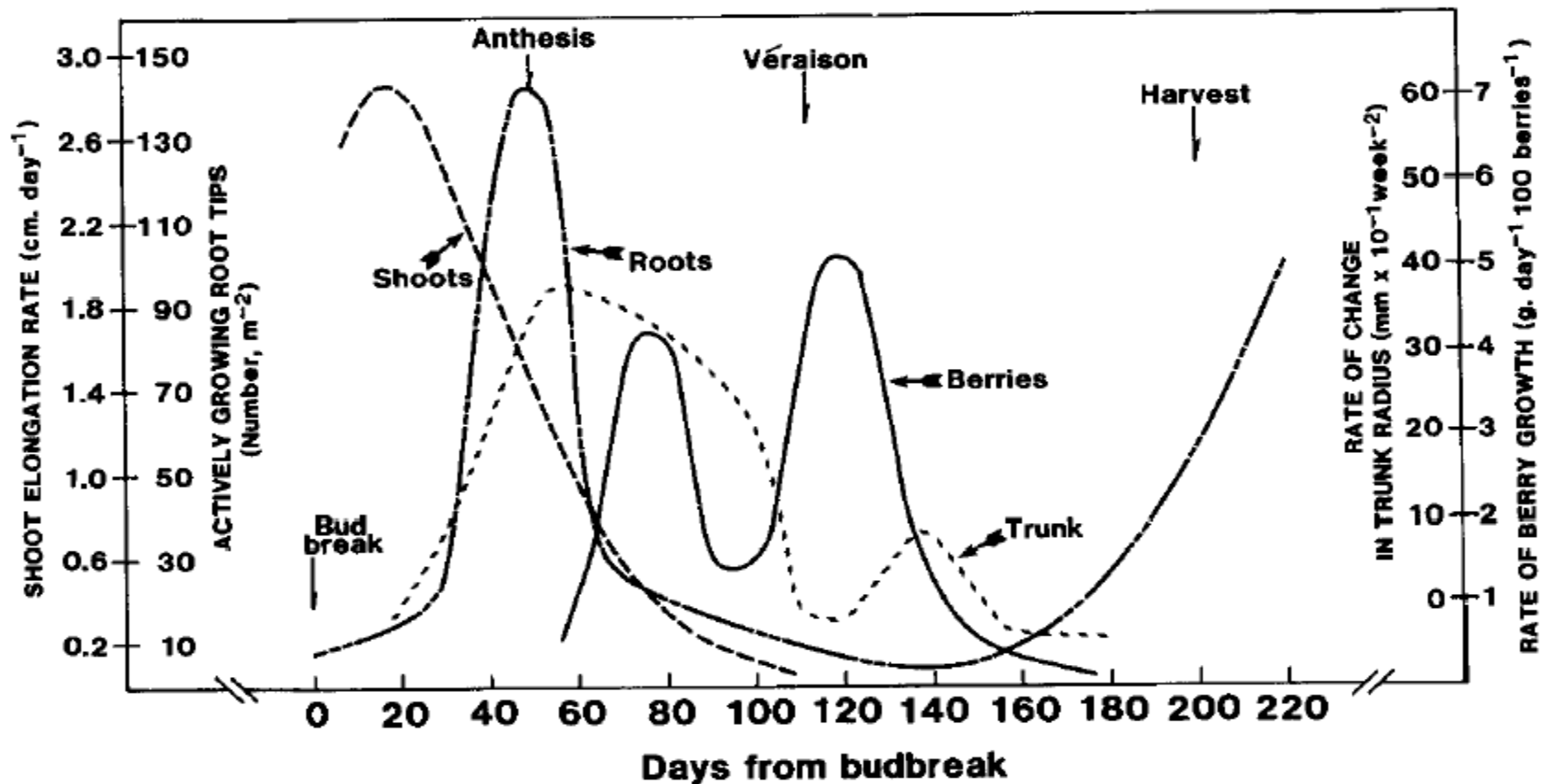


Fig. 34-1. Growth rate of various organs of Colombar grapevines grown in South Africa throughout the season. After Van Zyl (1984).



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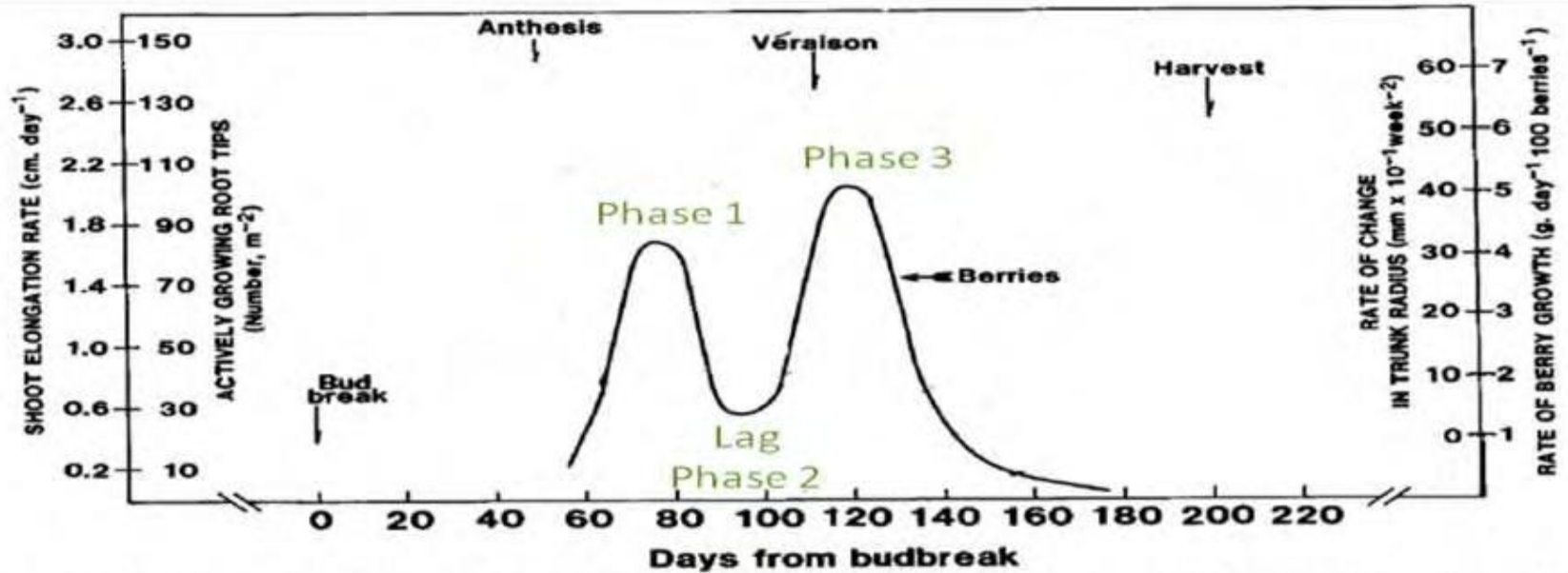


Fig. 34-1. Growth rate of various organs of Colombar grapevines grown in South Africa throughout the season. After Van Zyl (1984).



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# INTRO TO WINEMAKING

## Harvesting



Hand harvesting



Machine harvesting



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## Harvest calculations

1 Case of Wine = 9 Liters = 12 Bottles

1 Barrel of Wine = 25 Cases of Wine = 228 Liters = 300 Bottles

1 Ton of Grapes = 2.5 Barrels of Wine = 62 Cases of Wine = 558 Liters = 744 Bottles

1 Acre of Vineyard = 6 Tons of Grapes = 15 Barrels of Wine = 375 Cases of Wine = 3375 Liters = 4500 Bottles



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## Overview of the Process

Process 1: Destemming

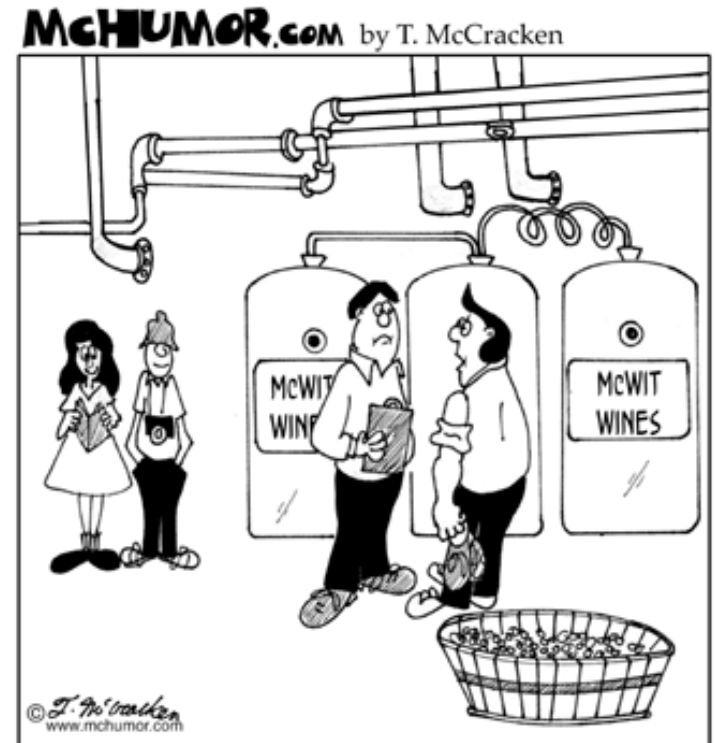
Process 2: Fermentation and Pressing

Process 3: Label (Ongoing until complete)

Process 4: Aging (Racking)

Process 5: Fining and Filtering

Process 6: Bottling



"Get the staff together, take off your shoes and stamp some grapes. Tourists are here."



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## Destemming



1. Pre-sort fruit
2. Post-sort fruit
3. Enzymes
  - a. break down skin
  - b. help with settling
  - c. maximize color
4. Stabilizing tannins
  - a. maintain color
  - b. increase tannin structure



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## Fermentation

### White

1. Immediately press after destem and move to tank for fermentation
2. Lab analysis of juice
3. Add fermentation nutrients
4. Add yeast
5. Cold ferment (3-5 weeks)
6. Add more nutrients 1/3 and 2/3 through fermentation
7. Add ML bacteria (optional)



### Red

1. Lab analysis of must
2. Cold soak (optional)
3. Add fermentation nutrients
4. Add yeast
5. Open bin fermentation (1-2 weeks)
6. Punch down (2(+) times per day) throughout fermentation
7. Add stabilizing tannins
8. Add more nutrients 1/3 and 2/3 through fermentation
9. Hot box – extended post ferm. maceration (optional)



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## Pressing



1. Whites happen immediately after destemmer
  - a. Moved to tank for settling (1-2 days)
  - b. Yeast added for fermentation
2. Reds pressed after fermentation (2-3 weeks)
  - a. Racked to tank to settle (1-3 days)
  - b. Add ML bacteria
  - c. Racked to barrel for aging

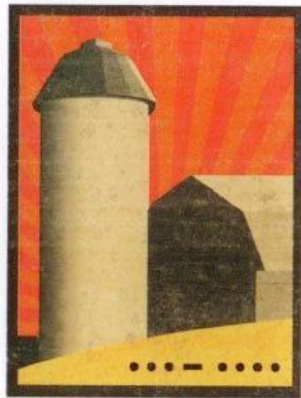


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# INTRO TO WINEMAKING

## Label

*Change...your design*



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2008

**Cabernet Sauvignon**

VIRGINIA

Alc. 13% by Vol.

Front 3 X 4  
Back 2.5 X 4

Personal

Depends

Required

*Some change...our design*

### Custom Crafted Wines

Your personal design & style from crush to bottling in our state-of-the-art facility in Northern Virginia.

Vint Hill Craft Winery focuses on winemaking; the skill, art and passion that surround it.

Wine is crafted to your specifications, in your style with your name, a label of your design and of course, your story behind it.

PRODUCED & BOTTLED BY  
**VINT HILL CELLARS**  
BROAD RUN, VA 20137  
www.vinthillcraftwinery.com  
703.991.0191

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

**CONTAINS SULFITES**

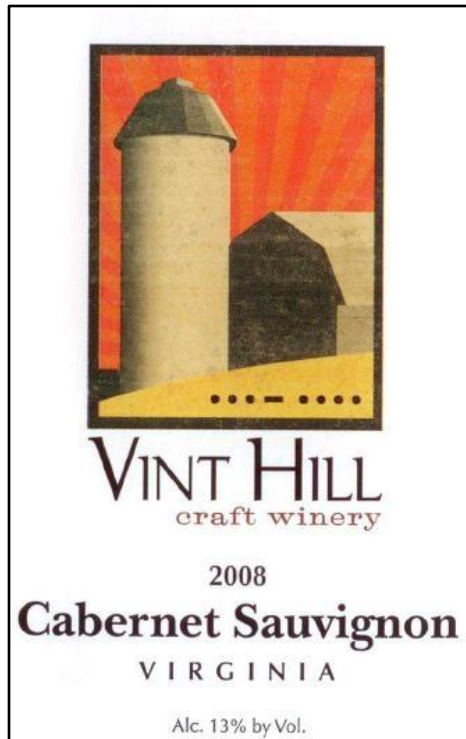
750 ML



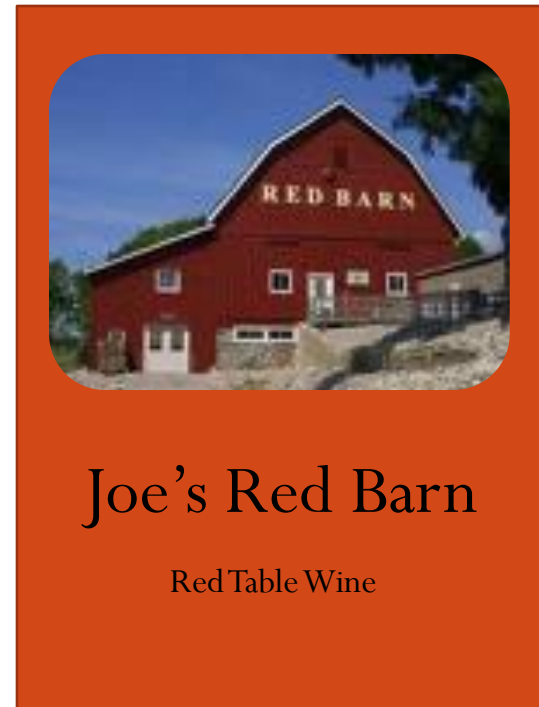
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## Label Choices



Personal logo  
Varietal name  
or  
Fanciful name  
Vintage and AVA  
or  
No Vintage or AVA  
Table wine  
or  
Alcohol statement  
Virginia or American



*Go to a wine shop and look at what is used and possible*



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## Aging

1. Longest process
2. Time: depends on the varietal (6-10 months)
3. Racking and returning
  - a. Aerating
  - b. Cleaning
4. Good time to work on label
5. Smell / taste wine



\*Hungarian: Softer tannin  
more spice

\*American: Very pronounced  
with some spice notes

\*French: Softer subtle notes  
with vanillin, clove, and  
honey

\*Virginia: Big well  
integrated tannins with  
smoky toasted characters

\*Acacia: Non oaky / vanillin,  
for fruity whites

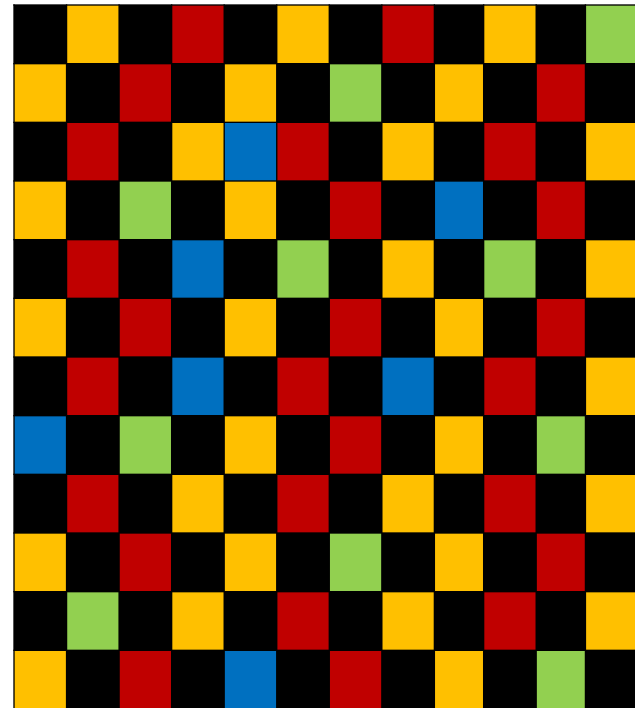


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## Fining

1. Primarily just used with white wine
2. Helps to stabilize the wine
3. Done prior to filtering
4. Could happen at harvest
5. Cleans up the wine
6. Makes the wine more brilliant

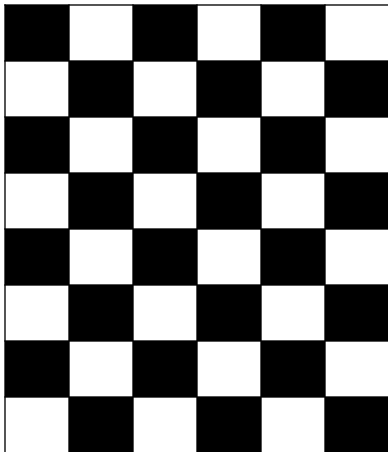




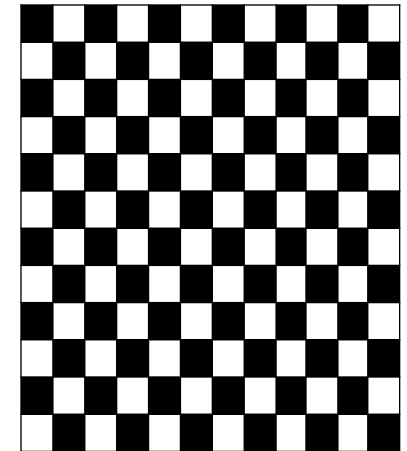
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## Filtering



1. This will happen at bottling
2. Filter density depends on desired result
3. Cleans up the wine- makes it brighter
4. Removes unwanted organisms that could reactivate in the bottle  
\*one theory as to the beginnings of Champagne





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## Bottling

Enough said...

Time to

Drink!!!

Sorry, but as a commercial winery, we can't serve you other than "tastings" inside the building.

MCHUMOR.COM by T. McCracken



"So, what do you think of my first attempt at making homemade wine?"



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# INTRO TO WINEMAKING

## Vintner's Web Area

- Contains the Winemaking Master Calendar, Appointment Request Form, Documents and Web Camera Links
- Change for this year – emailed wine production spreadsheets
- Now being finalized.
  - Portions are up now
  - Login: “*your email address*” (the one you gave us)
  - Password: “*2010Vintner*”
- Separate email to Vintners will explain access and navigation.



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## Scheduling

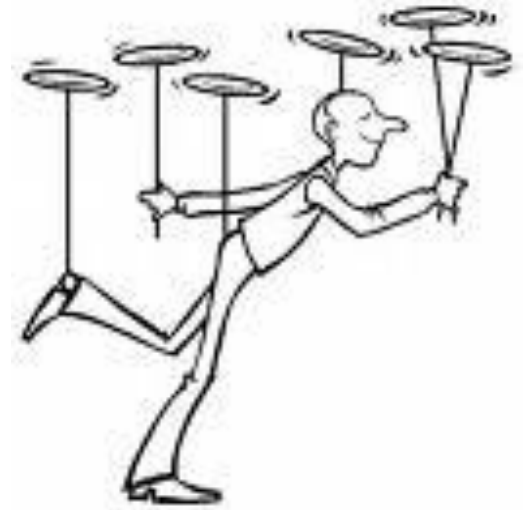


### During harvest

1. The only thing certain is **NOTHING IS CERTAIN**
2. Expect the unexpected
3. Fruit works on God's time not our time
4. We will do our best to accommodate all Vintners

### Non harvest

1. Things become more structured
2. Should be easy to make reservations





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