



Winemaking

The wines of the Sierra Foothills are known for their great power and intensity. The region's warm climate and rocky soils virtually guarantee rich, ripe, concentrated flavors vintage after vintage. Over the years, Chaim Gur-Arieh has sought to harness that power and bring a sense of elegance to his wines. While much of his efforts have taken place in the vineyards, he has also implemented a number of winemaking techniques designed to enhance the balance of his wines. Those techniques include

- Rigorous sorting of the fruit to ensure that only uniform, clean, ripe, healthy berries are vinified.
- Gentle pressing to avoid crushing of seeds and maceration of the skins.
- Removal of free-run juice to concentrate flavor.
- Cold-soak to extract more color and flavor.
- Sophisticated cap-management and “delastage” protocols employing the proprietary submerged cap fermentation tank invented by Chaim. The device enables continuous skin contact with the wine adding color, flavor and texture to the final wine.
- Pulsing during fermentation to introduce bubbles of air to replace with oxygen some of the carbon dioxide created by the yeast in the fermenting wine for the purpose of revitalizing the yeast and making the wine softer.
- A barrel program that ensures enough new oak to add complexity and structure without changing the varietal accuracy and regional identity of each wine.