

## Phil Steinschriber :: Winemaking Philosophy



**Wine is a living organism.** It evolves and changes in time. Our goal is to treat it gently and to allow it to evolve into its own character with as little intervention by humans as possible. In this way, Mother Nature will tell her story through earth, water and climate.

Our wines are made in the best Bordeaux style we can imagine and then are blended and bottled to produce a wine with great value. The grapes are all harvested in the cool morning hours, sorted, destemmed, never crushed and then sorted again. No pumps are used during this stage to avoid any bitter tones. The grapes are inoculated with yeast and nutrients are added to allow the yeast to finish the primary fermentation. The must is punched down often in the former stage of fermentation and less often in the latter stage of fermentation to avoid too much tannin extraction. The wines are pressed gently and are inoculated for malolactic fermentation. They are then aged in small French oak barrels to yield a pleasant vanilla/toast tone. With this method the fruit will express itself and carry the uniqueness of the vineyard sites.

This is WaterMark! This is authentic and unique.