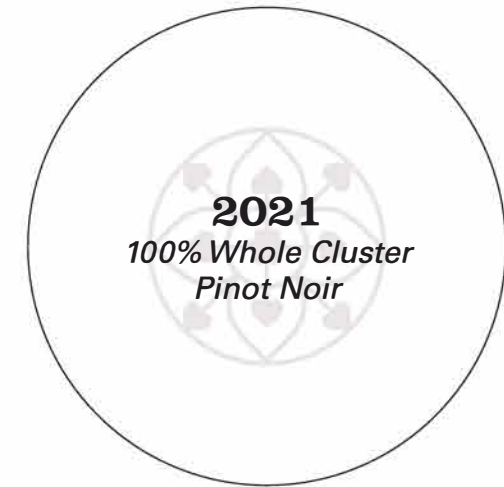


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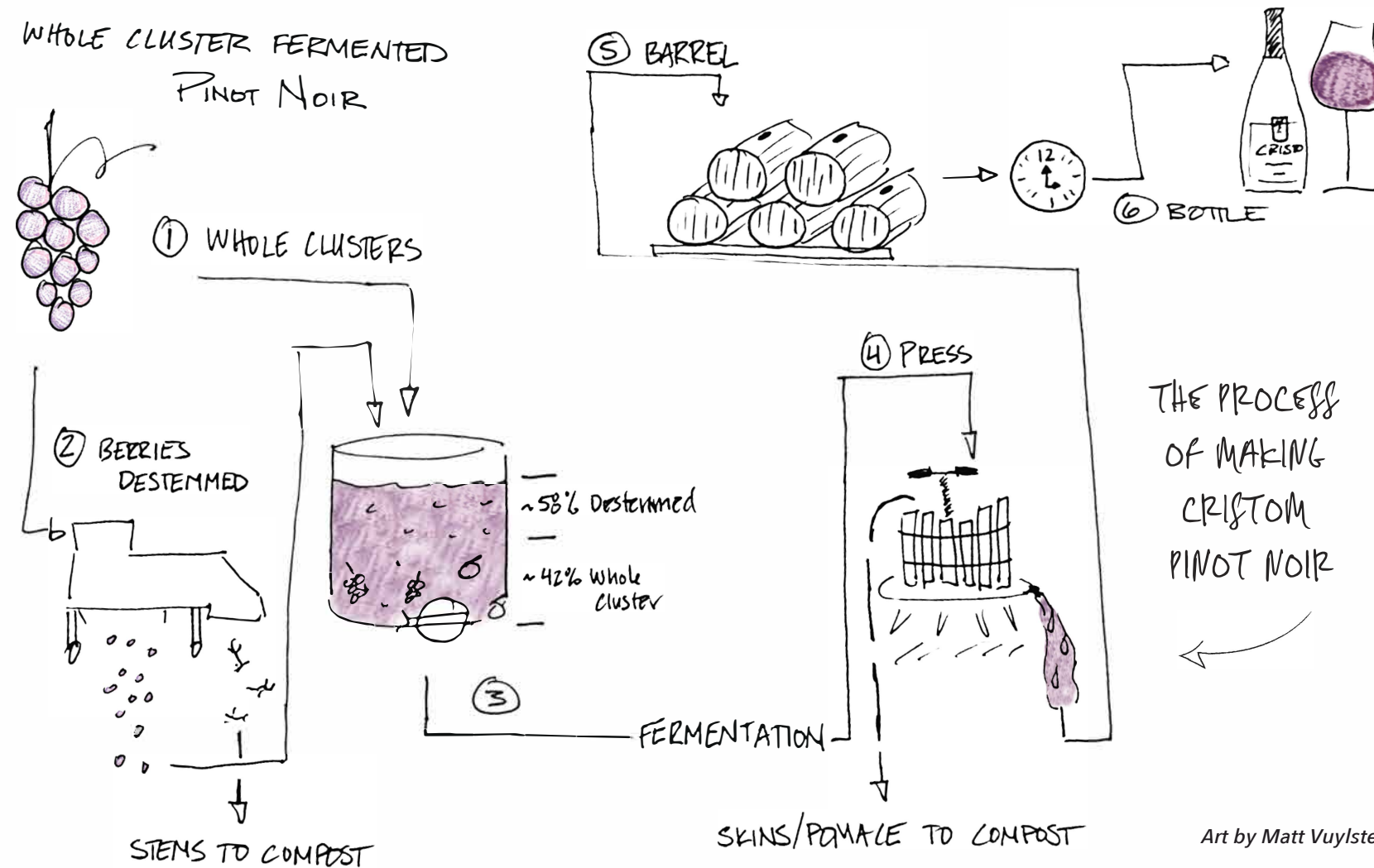


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Whole Cluster Series Tasting Module

What is whole cluster fermentation?
 The practice of leaving the grapes attached to their stems (*also known as "jacks"*) throughout the fermentation process. Red wines often have their stems removed before fermentation, by a machine called a destemmer.

Why the Whole Cluster Series?
 We aim to isolate one important variable with this series- the impact of varying levels of whole clusters in a fermenter. You get the opportunity to evaluate this time-tested method in a transparent way from the fermenter to the glass, unencumbered by other variables.



WINEMAKING DATA	
COOPERAGE	Mercurrey & Sirugue, 33% New French Oak
WHOLE CLUSTER LEVELS	0%, 50% & 100%
TIME IN BARREL	11 months
PRODUCTION SIZE	Only 148 cases per wine
ALC	13.5%
VINEYARD SOURCE	Louise Vineyard
BOTTLING DATE	August 18th, 2022