

## Whole Cluster Series Tasting Module

WHOLE CLUSTER FERMENTED (5) BARREL PINOT NOIR CRIST 6 BOTLE WHOLE CLUSTERS (4) PRESS THE PROCESS BERRIES OF MAKING DESTEMMED CRISTOM 58% Destermed PINOT NOIR ~ 42% Whole Cluster 3 FERMENTATION SKINS/POMALE TO COMPOST Art by Matt Vuylsteke STENS TO COMPOST

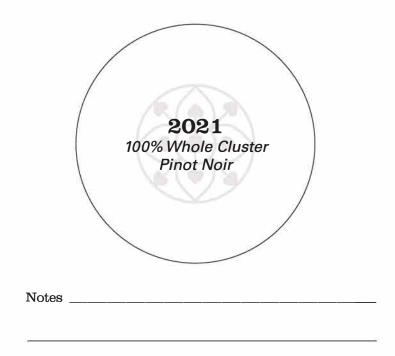
What is whole cluster fermentation? The practice of leaving the grapes attached to their stems (also known as "jacks") throughout the fermentation process. Red wines often have their stems removed before fermentation, by a

Why the Whole Cluster Series?

machine called a destemmer.

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** Mercurey & 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



