

WHOLE CLUSTER FERMENTATION 101

Hand-picked grapes come into the winery as “whole bunches.” In the winemaking process, fruit is often “destemmed” before fermentation begins. Whole cluster fermentation is the practice of leaving grapes attached to their stems (also known as “jacks”) throughout the fermentation process. This choice alters the chemistry, tannin level, and the resulting aromas, flavors, and texture.

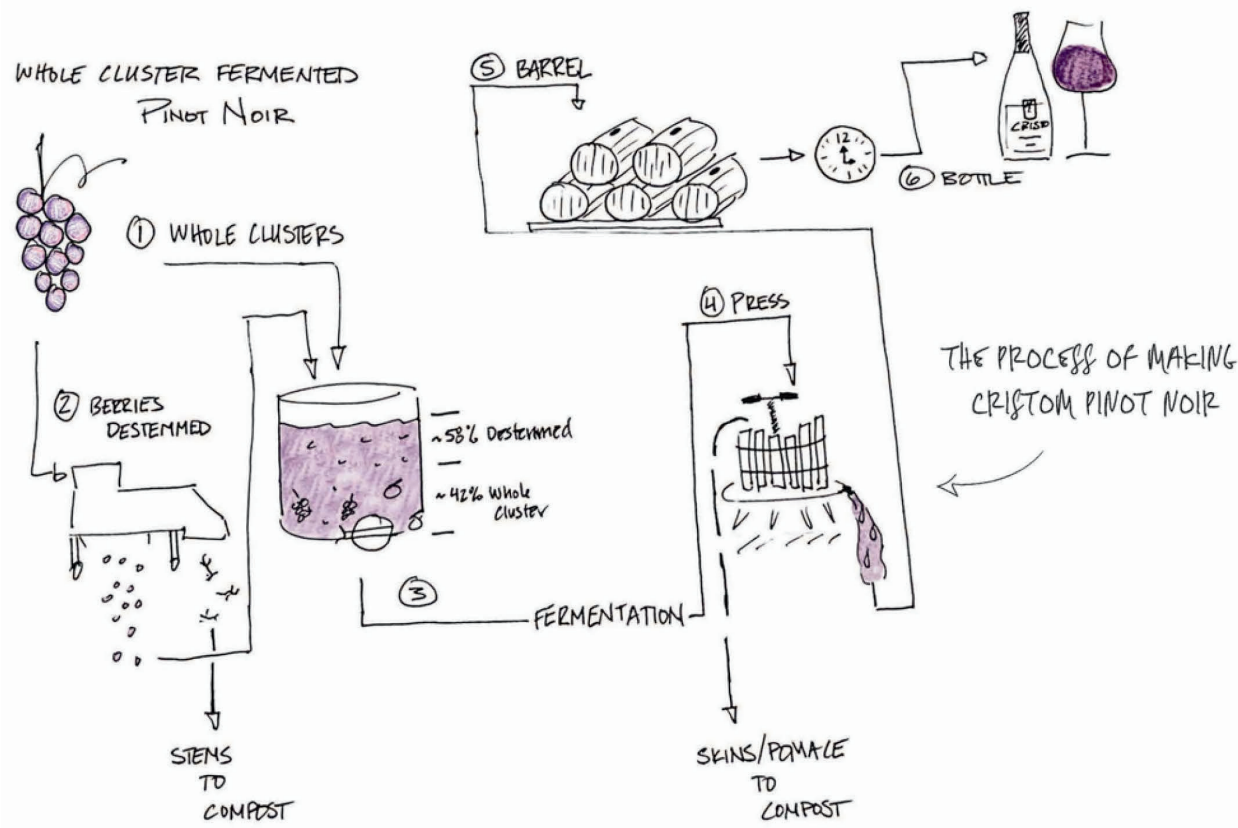
WHY USE WHOLE CLUSTERS?

The use of whole clusters elevates the aromatic complexity with lifted spice notes and adds another dimension of tannin, providing enriched texture and length. Whole cluster fermentation enhances the expression of place and time by expressing the site, the vintage, and how the vines set that year.



WHOLE CLUSTER SERIES TASTING

HOW DO VARYING LEVELS OF WHOLE CLUSTER IMPACT THE WINE??



Art by Matt Vuylsteke

HOW DOES IT MANIFEST?

Hand-picked grapes come into the winery as “whole bunches.” In the winemaking process, fruit is often “destemmed” before fermentation begins. Whole cluster fermentation is the practice of leaving grapes attached to their stems (also known as “jacks”) throughout the fermentation process. This choice alters the chemistry, tannin level, and the resulting aromas, flavors, and texture.

WINEMAKING DATA

VINEYARD: Louise Vineyard (estate)
 HARVESTED: hand-picked & hand-sorted on 9/11/2023
 FERMENTATION: 0%, 50% & 100% Whole Clusters; Native Yeasts
 AGING: 16 months in neutral French oak
 WINEMAKING: 1-3 punch downs daily; 1.5 ton open-top fermenter; unfined & unfiltered; 13.5% abv
 PRODUCTION: 49 cases of each bottling
 BOTTLED: 01/16/2025

LAND | STEWARDSHIP | CRAFTSMANSHIP

cristomvineyards.com | @cristomwine