



# Winemaking Process

## Step 1: Harvesting the Vineyards



These tools are used for harvesting the grapes from the vines.



This essential tool, called a refractometer, helps determine when the grapes are ready. It measures the sweetness and acidity levels in terms of "brix".

## Step 2: Crush & De-stem



The grapes are placed in this machine which crushes and de-stems. The stems can cause a wine to taste bitter.

## Step 3: 'The Press'



Then the grapes are placed in this 'press' to separate the juice.

## Step 4: Fermentation



The juice is put in these steel vats and mixed with yeast and sugar and then stored for about 1-2 weeks.

## Step 5: Inject Nitrogen & Storage



Nitrogen is injected into the steel vats to remove all oxygen. Air-tight lids are then secured and vats remain untouched for 6 months-1 year to allow the complete fermentation process.

## Step 6: "Racking"



The next essential step is called "racking". Racking is the process of siphoning the wine off the sediments into a clean secondary fermentation container with a flexible plastic tube. This step is repeated 3-times.

## Step 7: Bottling & Labeling



The bottles are sterilized and placed on this drying rack.



The bottles are filled and the corks are securely tightened. Then a label is sealed to the bottle and is stored on its side (white wines should be aged for at least 6 months and red wines for 1 year).

## Winneshiek Wildberry Winery



Bottles or cases of wine can be purchased at Winneshiek Wildberry Winery.

