



## ANNUAL WINEMAKING CYCLE - *A month by month overview of vineyard and winery operations*

The annual growth cycle of the vine begins around September when shoots begin to elongate. In October and November, tiny berries develop but remain green and hard until January when veraison begins.

Veraison is the stage in a grape's life when it changes color and softens. This is also when the sugars start to develop. Harvest typically begins in February with the exact date pending variety, vineyard location, and weather.

	JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
	Veraison	Ripening Period	Ripening Period	Ripening Period	Dormancy begins	Dormancy Period	Dormancy Period	Dormancy Period	Bud break	Canopy Development	Blooming	Fruit set
<b>VINEYARD</b>	1. Green harvest  2. Canopy management  3. Irrigation	1. Water restriction for red short cycle varieties and whites 2. Canopy Management  3. Berry sampling by varieties and blocks 4. Harvest of white varieties	1. Water restriction for red varieties 2. Canopy Management  3. Berry sampling by varieties and blocks 4. Harvest of red varieties	1. Water restriction for red varieties 2. Canopy Management  3. Berry sampling by varieties and blocks 4. Harvest of red varieties	1. Post-Harvest Fertilization	1. Prunings begins	1. Pruning	1. Pruning	1. Re-planting of weak/dead plants  2. Irrigation & Fertilization	1. Shoot thinning  2. Irrigation & Fertilization  of things I told her	1. Shoot Thinning  2. Leaf Thinning  3. Irrigation & Fertilization	1. Shoot thinning  2. Lateral trimming to control vigor  3. Irrigation & Fertilization
<b>WINERY</b>	1. Wine barrel topping of previous vintage  2. Bottling of premium wine from the previous vintage.	1. Wine barrel topping of previous vintage  2. Machinery and equipment check, prior to harvest, to ensure perfect condition and functionality. 3. Winemaking of white varieties	1. Wine barrel topping of previous vintage  2. Red grape reception - double grape sorting  3. Cold soak - alcoholic fermentation - post fermentative maceration 4. Pressing  5. Tank wine-tasting	1. Wine barrel topping of previous vintage  2. Red grape reception - double grape sorting  3. Cold soak - alcoholic fermentation - post fermentative maceration 4. Pressing  5. Tank wine-tasting	1. Bottling of Super Premium wines from previous vintage 2. Cold soak - alcoholic fermentation - post fermentative maceration  3. Pressing  4. First month of barrel aging 5. Tank and barrel wine-tasting	1. Wine barrel topping  2. Malolactic fermentation  3. Tank and barrel wine-tasting	1. Wine barrel topping  2. Malolactic fermentation  3. Tank and barrel wine-tasting	1. Wine barrel topping  2. Tank and barrel wine-tasting  3. Winery sanitation	1. Wine barrel topping  2. Tank and barrel wine-tasting  3. Wine blending begins	1. Wine barrel topping  2. Tank and barrel wine-tasting  3. Wine blending	1. Wine barrel topping  2. Tank and barrel wine-tasting  3. Wine blending	1. Wine barrel topping  2. Tank and barrel wine-tasting  3. Winery sanitation