The Winemaking Process- Grapes to Bottle

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Chinook Wines, est. 1983

Winery is located in Prosser, Washington.

All wines produced from Yakima Valley AVA fruit.

Dry wines from Semillon, Sauvignon blanc, Chardonnay, Cabernet Franc, Merlot, & Cabernet Sauvignon grapes.

Total Production: 3500-4000 cases annually.
VITIS VINIFERA- After carefully monitoring changes to Brix (°Bx), pH, TA, visual appearance and overall flavor a harvest date is set. When the time is right, the fruit is hand harvested and carefully sorted 30 (+/-) pounds at a time into boxes called “lugs.”
WHITE WINE- Crushing & destemming or whole cluster pressing
RED WINE- Crushing & destemming
● Self-designed gravity crushing & pressing system. Crusher (left) is elevated over must container. Grapes are fed from sorter/conveyor. This eliminates the need for a must pump.

● Must container (right) is lifted by forklift to hydraulic lift & emptied directly to press. This eliminates any augering of must or pomace.
WHITE WINE- Yeast inoculum added. Fermentation to desired sugar level at 45-65° F lasting for 2-4 weeks.

RED WINE- Yeast inoculum added. “Cap” of grape skins is manipulated daily. Temperature range during primary fermentation is 60-90° F and lasts for 1-2 weeks followed by pressing. Primary (yeast) fermentation is followed by malolactic fermentation: 1-2 months.
WHITE WINE- Typically aged up to one year; sometimes longer for dry, barrel-aged white wines.

RED WINE- Aged in oak tanks or barrels for 1-5 years; depending on style and grape variety.
WHITE WINE-
1) Blending.
2) Gravity settling.
3) Bentonite is added for protein stabilization.
4) Wine is held at 25-35° F to cold stabilize (tartaric acid precipitation).
5) Wine is racked & filtered.

RED WINE-
1) Blending.
2) Gravity settling.
3) Fining to reduce tannin content (optional).
4) Filtration to clarify.
HARVEST

PRIMARY PROCESSING

FERMENTATION

MATURATION

FINING & FILTRATION

BOTTLING

WHITE & RED WINE- 1) Filling 2) Corking 3) Labeling 4) Aging
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Tasting Room Hours: Saturday & Sunday 12 to 5 pm, May through October, or by prior appointment.