

# From grapes to glass

Every choice matters in winemaking.

"Every single wine tastes different," said Anthony Schroth of Jackson Hole Winery. "You could put 100 pinot noirs on the table and they would all taste uniquely different."

In general, wine is made (and consumed) following this 12-step process:

## 3. Truck to Jackson

The tubs of grapes are loaded into a rented box truck to start their 909-mile journey to Wyoming. "It takes 17 to 20 hours depending on how well the truck is running," Schroth said.

The grapes are kept packed and cool with dry ice to prevent fermentation from starting and to keep oxygen off the grapes.

## 5. Maceration

The crushed grapes are emptied into a fermentation bin, where they sit for a few days to stabilize. During this process the crushed grapes, seeds and few stems that got in will start to extract their color, aromas and tannins.

## 7. Press

Schroth uses an old wood basket press, all hand powered. The finished fermenting grapes are loaded in and juiced. "We can taste the wine," he said, as opposed to an automated press, where it does all the work. They have control over the process.

## 9. Age in Barrels

The wine is pumped into barrels, specific to the type of wine being made. The barrels are initially tested and then left to mature. Red varietals usually sit for 18 to 20 months, white for 10 months and specialties like rose and viognier for five months.

## 11. Storage

Once the wine is bottled it is stored for three to four months to prevent bottle shock. It's then released to liquor stores, restaurants and the winery's wine club.

## 1. Grow Grapes

There's no way around starting with great grapes. Jackson Hole Winery co-owner and winemaker Anthony Schroth manages seven vineyards in Sonoma County and sources other varietals from wine-growing regions.

"We wanted people to take our wine seriously," he said.

## 2. Harvest Grapes

Picking grapes from the vine is a simple process, but deciding the right time to pick is complicated.

"Most of the time things progress well and you can pick the fruit," Schroth said. "Other times you get into a situation where Mother Nature is just pushing your hand and you have to make tough decisions."

## 4. Crush and Destem

Grape clusters are forked into a big turbine within 24 hours of being picked. The grapes fall through the holes and the stems are kicked to the side.

"It helps to start the fermentation and release juice from the berries," Schroth said. "It creates a good environment for fermentation."

## 6. Primary Fermentation

Yeast is added to the grapes to convert the sugar into alcohol and carbon dioxide. Every wine gets a different type of yeast and ferments at different rates, but usually takes three weeks. Carbon dioxide pushes grape skins to the top of the bin and creates a thick cap, which has to be "punched down" daily.

## 8. Malolactic Transformation

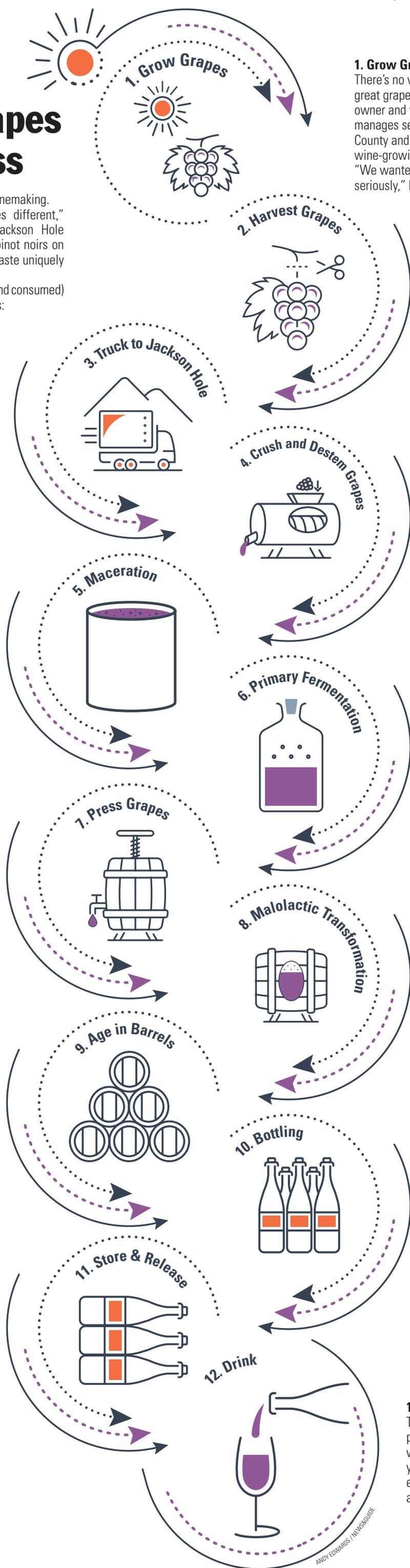
Malolactic transformation is not technically fermentation. Bacteria is added to the wine that will convert the tart malic acid to a smoother lactic acid. "It's what you would find in milk," Schroth said. "It has a creamy and nice mouth-feel texture."

## 10. Bottling

Once the time arrives the wine will come out of the barrels and go into a large tank for bottling. The process is all done by hand, four bottles at a time, and can take an entire day to do.

## 12. Drink

The final step of the whole process is the easiest, whether you're pouring yourself a glass at home or enjoying a wine tasting or a glass with dinner.



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