

Cartograph Harvest

WONDERING ABOUT HARVEST AND ALL OF THE WORK THAT GOES INTO MAKING THAT BOTTLE OF WINE? HERE IS A LITTLE TIMELINE OF AN AVERAGE HARVEST SEASON.

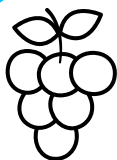
1 Pre-Harvest Preparation

As we approach harvest, there are many tasks and a great deal of preparation to be done. During this time, we are steam cleaning the barrels & tanks, ensuring sanitation and readiness of equipment, testing sugars in the fruit, and securing staff for harvest operations.



2 Pre-Harvest Vineyard Ops

Tasting the grapes for optimal flavors and testing the sugars becomes more important & is done almost daily. Prep, such as leaf-stripping and tucking canes takes place.



3 Harvest Picking & Crush

Once the flavors and acidity have reached the desired levels, picking begins. Sometimes this is in the middle of the night to keep the fruit cold as it heads to the winery. Grapes are then sorted, de-stemmed, and crushed. From there, the fruit goes into tanks for fermentation.



4 Post-Harvest Winemaking

Winemaking varies greatly depending on the grape variety, winemaker's preference, and chemistry of the juice. Things like agitating the skins and seeds (punch-downs), moving wine from one vessel to another (racking), aging, filtering, and wine analysis are done over months or years. Then, when the wine is ready, it is bottled and labeled and sent to you!





CARTOGRAPH

FALL 2023 WINE RELEASE

In an effort to continue growing and perfecting our sustainability efforts, we are now offering our winemaker's tasting notes in one convenient digital location.

To view Alan's tasting notes and the technical information about the wines, as well as Serena's recipe pairings, scan the code below.



If you have any questions, please call or email us. Follow us on Instagram to see harvest updates.

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