



Harvest Behind the Scenes: Follow the Grapes on their Journey to your Glass

Harvest is well underway throughout Napa Valley, and we are thrilled with the quality we're seeing on the vines. We've begun picking our Sauvignon Blanc grapes, and we expect our Pinot Noir to reach peak ripeness soon.

Ever wondered what happens during harvest? Amid the bustling excitement is a precise process that ensures outstanding quality and rich flavor in the glass. Our winemaker and his team walk the vines each day, tasting the grapes to determine when to "call" the harvest. Once the fruit is perfectly ripe, we pick it in the cool evening and early morning hours to preserve its delicate characteristics. Once picked, the grapes are sent to a crush pad to gently press the juice from the skins, before beginning fermentation.

All month long, we'll continue monitoring different grape varieties for ripeness, picking them, pressing them and starting fermentation. As one variety takes its time developing concentrated flavor on the vine, another variety might be on the crush pad. As we're picking one vineyard block, another block may have already made its way to the fermentation tanks. This is a wonderful time of year to stop by the winery, get a glimpse of all these moving parts, and enjoy a glass of wine from our incredible vantage point in the heart of the valley.

Cheers to another phenomenal vintage!

The Napa Cellars Team

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