

RE: NOTES FROM INSIDE OUR WINERY:

HELLO FROM DEEP IN THE CELLAR! ITS SEPTEMBER 22ND AND HARVEST IS ONLY HALF WAY COMPLETE. TYPICALLY BY THIS TIME OF YEAR WE ALREADY HAVE 2/3RDS OF THE GRAPE FERMENTING IN THE WINERY. THIS HARVEST HAS BEEN A LITTLE TRICKY WITH THE EXTREME TEMPERATURE CHANGES THAT WE HAVE SEEN THROUGHOUT NORTHERN CALIFORNIA.



MOTHER NATURE BEING UNPREDICTABLE, I HAVE BEEN EXTREMELY HAPPY WITH THE QUALITY OF GRAPES THAT HAVE COME IN. THE SLOW MATURING OF THE GRAPES HAS BROUGHT A GREAT BALANCE OF SUGAR AND ACID.

THE HARVEST STARTED ON TIME WITH THE WEATHER COOPERATING AND THEN THINGS LITERALLY CHANGED OVERNIGHT AND BEGAN TO COOL DOWN. THIS CHANGE IN TEMPERATURE CAUSED THE GRAPES TO TAKE A BREAK IN THE MATURING PROCESS, WHICH RESULTED IN THE GRAPES HANGING LONGER THAN USUAL TO HIT THE DESIRED BRIX. THIS WAS THE FIRST HARVEST THAT I CAN REMEMBER WHEN WINERIES ACTUALLY CLOSED ON LABOR DAY BECAUSE THEY HAD NO GRAPES COMING IN. IT WAS LIKE WE HAD A "SIESTA" MID HARVEST.

MY FAVORITE PART OF EVERY HARVEST IS WORKING WITH THE GROWERS AND STRATEGIZING THE BEST TIME TO PICK. EACH HARVEST BRINGS A NEW ADVENTURE, AND EVEN WITH

SOMETHING VERY NEW AND EXCITING TO ME THIS HARVEST IS BRINGING FRUIT IN THAT WAS SPECIFICALLY PICKED FOR SPARKLING WINE. I HAVE LEARNED THE IMPORTANCE OF PICKING THE GRAPES EARLIER THAN NORMAL TO HIT THE LOWER SUGAR AND HIGHER ACID LEVELS NEEDED TO MAKE A CRISP SPARKLING WINE. SOME OF YOU MAY HAVE HEARD RUMORS AND YES THEY ARE TRUE, THE SCOTTO'S ARE MAKING SPARKLING WINE! MY BROTHERS, SISTER AND I ARE ARE 5TH GENERATION SCOTTO'S IN THE WINE BUSINESS BUT THE FIRST TO MAKE A SPARKLING WINE. WE HAVE BEEN INVESTING IN SPARKLING EQUIPMENT OVER THE LAST 2 YEARS IN PREPARATION FOR THIS HARVEST.

WE LOOK FORWARD TO RAISING A GLASS AND SAYING CHEERS WITH OUR NEW SPARKLING WINES VERY SOON!

PAUL SCOTTO

