



IN THE CELLAR

Our experience spans four decades of evolution in winemaking. Both traditional and progressive wine production techniques are embraced while remaining focused on our core belief: only fruit grown from select, noble vineyard sources handled gently and naturally produces wine that is worthy of bottling under the Venge family name.

Our Core Practices

All Hands On Deck: Hand sorting is a long-standing family tradition. Using a gentle, state of the art Mistral berry sorting system allows the removal any additional, unwanted raisins, water berries, pips, and leftover foliage from the hand-sorted fruit. This secondary sorting system assures only ripened, healthy fruit makes it into the tanks. A conveyor belt gently transfers the fruit directly into each tank in preparation for pre-fermentation cold soaking. This eliminates the use of pumps that may serrate the skins and break the seeds. The result is prevention of imbalances in phenolic extractions and leaching of seed tannins into the free run juice.

Chill, Go Native, and Barrel Down: In the tank, we cold soak the must and free run juice to gently extract additional flavors and color pigments from the skins. Utilizing a combination of cultured and wild yeasts for primary and post-fermentation is standard doctrine. Fermentation is conducted in a combination of hand-crafted, Italian stainless steel tanks and concrete vats. Once fermentation begins, gentle diaphragm pumps are used to move the free-run juice over the must cap to assure a thorough soaking for extraction of vital phenolics. Extended macerations in tank are common post fermentation. A combination of new and once-used French oak barrels are used for red wine ageing. The exception is our Scout's Honor, which is aged in a combination of new and used American oak barrels. Our red wines typically age 9 to 27 months in oak, depending on the varietal and the vintage.

Bottle As Is: Natural is better. Our red wines are bottled unfiltered and unfined.