

Winemaking Principles



Sense of Place

As winegrowers, it's critical that we have a deep understanding of our estate vineyards to ensure that the unique flavors and characteristics that they give us are emblematic in the glass.



Varietally Typical

We strive to deliver an expression of true varietal character and typicity from our estate vineyards in the Livermore Valley and Arroyo Seco.



Elegance & Balance

With every bottle, we aim to deliver a wine that is beautifully aromatic, smooth and flavorful on the palate, and superbly balanced. As Karl Wente puts it, we ultimately want to create wines that have a “yum” factor.

Enhancements in Winegrowing

1. **Investments in People:** Expanding our Winemaking team has allowed Karl Wente more time to broaden his focus on the art of Winegrowing, which in turn has contributed to the quality enhancements in the bottle.
2. **Investments in Technology:** Being at the forefront of vineyard technology allows our Winegrowing team to have critical data at their fingertips. This allows them to optimally farm our estate vineyards by treating every wine with a small lot approach (via irrigation management, canopy management, etc.), maximizing the full potential of our grapes and leading to better quality wine.
3. **Investments in Oak Selection:** After years of exploring all types of oak, coopers, countries of origin and toast levels, we've honed our preferred selection of oak that allows us to beautifully accentuate the terroir and fruit of our vineyards, ultimately delivering more texture, elegance and balance in the glass.

All of our wines are made with a small lot approach.

Our team is out in our estate vineyards every day keeping a close eye on our vines, and that same attention to detail carries on in the winery. This gives us full control **from the vine to the bottle**. Karl's time in our vineyards is incredibly valuable to us because his deep understanding of our vines helps our team achieve the **best expression of our estate** and wines that are a **true reflection of our philosophy**.



Farming Block by Block

For us, every vineyard site is unique and each one thrives based on varying conditions. In order to maximize the full potential of each vineyard, we farm block by block (and not with a one-size-fits-all approach). Most important to us is being out in the vineyards to monitor with our own eyes as it gives us a true understanding of our vines.



Multiple Touches in the Vineyard

Our winegrowing team is on the ground every day making multiple passes and touches through our vineyards. This extra time and effort focused around the art of winegrowing helps to ensure optimal development of our vines and high quality fruit.



Multiple Picks During Harvest

We choose to perform multiple picks throughout harvest to allow each vineyard block to be picked at its optimal time. Morning Fog grapes, for example, are harvested up to 12 separate times to allow those 12 vineyard blocks to realize their fullest potential (rather than harvesting at once, where you might pick grapes before they are truly ready).