

DRINKWARD PESCHON

« *Entre Deux Mères* » 12-1-2012

To Whom It May Concern,

Drinkward-Peschon is a small artisan winery located in St. Helena, California. Lisa Drinkward and Francoise Peschon began their partnership in 2000.

We are dedicated to making only one wine, a Napa Valley Cabernet Sauvignon.

We source our fruit from a handful of vineyards in the northern areas of Napa Valley where we hold long term contracts and are involved in the decisions made during the growing season. The grapes are harvested by hand, and brought to our winery facility in St. Helena.

We hand sort, destem and crush the fruit into small stainless steel tanks for fermentation.

The must is then inoculated with yeast and fermentation begins.

Our fermentations typically take between 10-12 days. We then allow the wine to macerate on skins for another 10-15 days. During fermentation we will either pump the wine over the skins or use a punch down device (pigeage) to extract color and control fermentation temperatures.

We then press the tanks by draining the free run directly into barrels and pressing the skins into a basket press. The wine then goes through malolactic fermentation, typically taking a few weeks. Once malolactic fermentation is complete, the wine is racked off its lees and sulfur is added as a preservative.

The wine will be racked several times during its ageing process. We do this to naturally clarify the wine. Our different vineyard lots will be blended during these racking times as we see fit. During the aging process, we will test our wines routinely using a local wine laboratory, ETS Labs, to ensure consistent quality. Our wine ages in French oak barrels for 22 months before being bottled.

Our wine is bottled and labeled in August, roughly two years after we received the fruit. We store our bottled wine in a bonded warehouse until we are ready to sell the following spring.

We are a small hands-on winery that produces natural wines of quality and distinction. Our production levels range between 500 and 600 cases a year.



Francoise Peschon



Lisa Drinkward