



The Winemaking Process- Grapes to Bottle

Kay Simon & Clay Mackey, Proprietors

Chinook Wines

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Chinook Wines, est. 1983

Winery is located in Prosser, Washington.

All wines produced from Yakima Valley AVA fruit.

*Dry wines from Semillon, Sauvignon blanc,
Chardonnay, Cabernet Franc, Merlot, & Cabernet
Sauvignon grapes.*

Total Production: 3500-4000 cases annually.



HARVEST

*PRIMARY
PROCESSING*

FERMENTATION

MATURATION

*FINING
&
FILTRATION*

BOTTLING



VITIS VINIFERA- After carefully monitoring changes to Brix (°Bx), pH, TA, visual appearance and overall flavor a harvest date is set. When the time is right, the fruit is hand harvested and carefully sorted 30 (+/-) pounds at a time into boxes called “lugs.”

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WHITE WINE- Crushing & destemming or whole cluster pressing
RED WINE- Crushing & destemming

CHINOOK *Gravity Crushing & Pressing System*

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- Self-designed gravity crushing & pressing system. Crusher (left) is elevated over must container. Grapes are fed from sorter/conveyor. This eliminates the need for a must pump.
- Must container (right) is lifted by forklift to hydraulic lift & emptied directly to press. This eliminates any augering of must or pomace.

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WHITE WINE- Yeast inoculum added. Fermentation to desired sugar level at 45-65° F lasting for 2-4 weeks.

RED WINE- Yeast inoculum added. “Cap” of grape skins is manipulated daily. Temperature range during primary fermentation is 60-90° F and lasts for 1-2 weeks followed by pressing. Primary (yeast) fermentation is followed by malolactic fermentation: 1-2 months.

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WHITE WINE- Typically aged up to one year; sometimes longer for dry, barrel-aged white wines.

RED WINE- Aged in oak tanks or barrels for 1-5 years; depending on style and grape variety.

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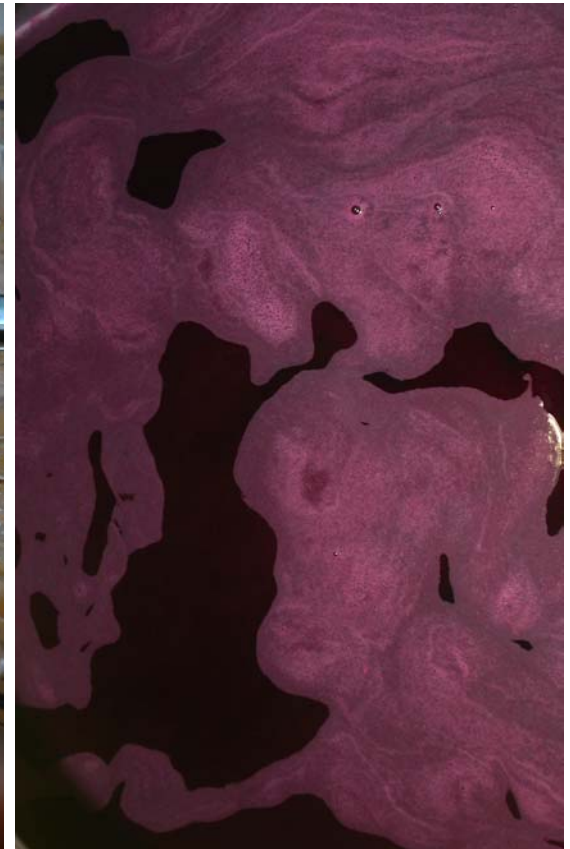
*FINING
&
FILTRATION*

BOTTLING



WHITE WINE-

- 1) Blending.
- 2) Gravity settling.
- 3) Bentonite is added for protein stabilization.
- 4) Wine is held at 25-35° F to cold stabilize (tartaric acid precipitation).
- 5) Wine is racked & filtered.



RED WINE-

- 1) Blending.
- 2) Gravity settling.
- 3) Fining to reduce tannin content (optional).
- 4) Filtration to clarify.

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WHITE & RED WINE- 1) Filling 2) Corking 3) Labeling 4) Aging



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*Tasting Room Hours: Saturday & Sunday 12 to 5 pm,
May through October, or by prior appointment.*

