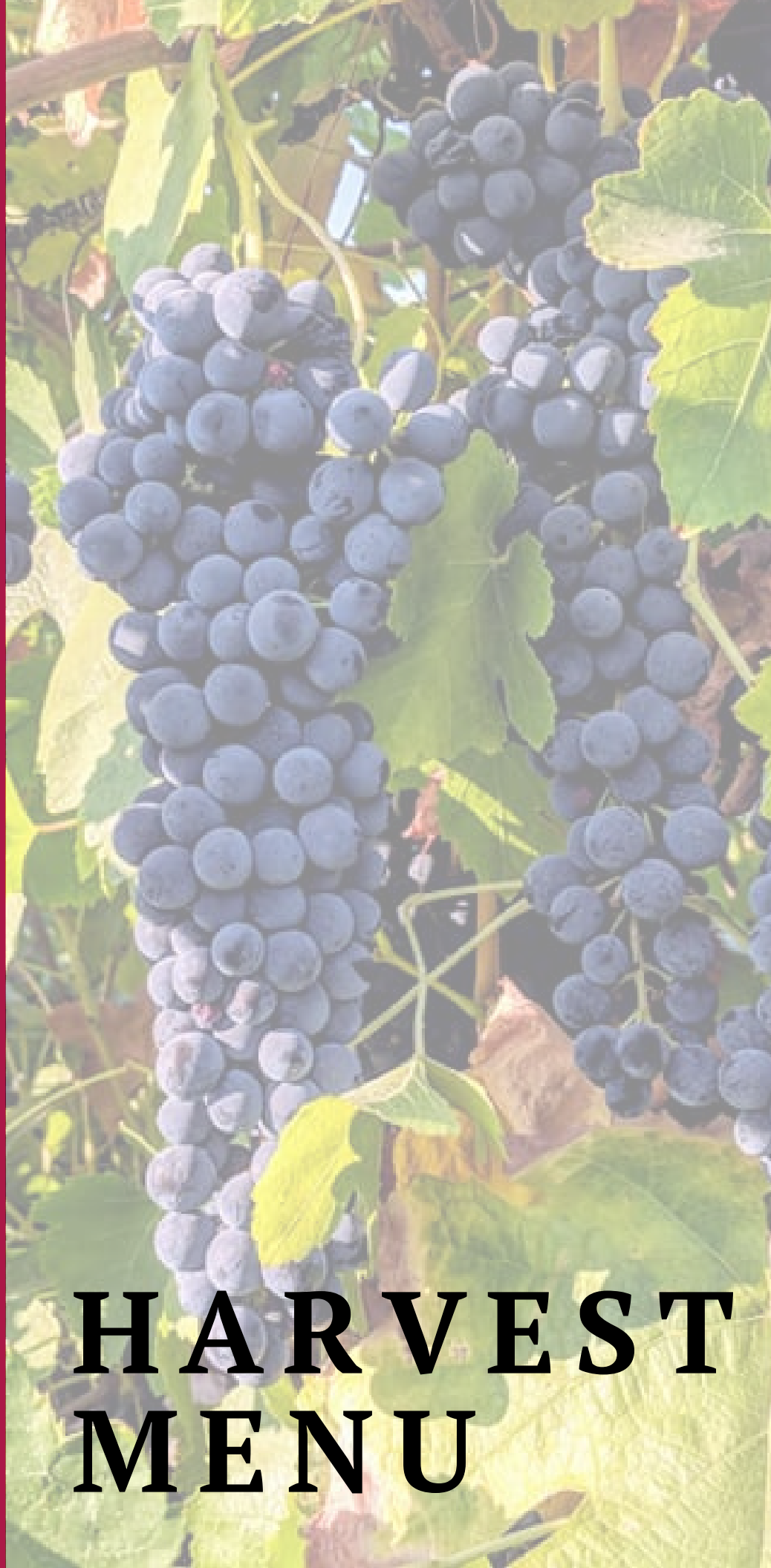




2023 MUSTO
WINE GRAPE
CO.



HARVEST MENU

Hey, Winemaker!



HARVEST IS ALMOST HERE!

THE GRAPES ARE ABOUT 1-2 WEEKS BEHIND LAST SEASON - IT FEELS LIKE THIS SEASON WILL HARVEST MORE IN LINE WITH "NORMAL YEARS". WE WILL HAVE SOME EARLY RIPENING GRAPES AND WINEMAKING JUICES ARRIVING THE WEEK OF SEPTEMBER 8TH.

EVERY YEAR WE WORK TO BRING YOU THE HIGHEST QUALITY PRODUCTS AT THE BEST PRICES. THIS SEASON WE HAVE DONE JUST THAT.

WE HAVE SOME NEW VINEYARDS BEING ADDED TO THE PORTFOLIO THAT WILL KNOCK YOUR SOCKS OFF! THERE WILL BE NEW GRAPE VARIETIES AVAILABLE FROM THE HIGH-QUALITY, RELIABLE SOURCES YOU'VE COME TO KNOW AND LOVE. CANDY MOUNTAIN CABERNET FROM WASHINGTON STATE, LODI PRIMITIVO, METTLER RANCH MERLOT, MADERA GRENACHE BLANC, NAPA CABERNET AND MERLOT, LANZA-MUSTO SUISUN VALLEY CABERNET 169 AND MALBEC – JUST TO NAME A FEW.

*PLEASE NOTE: MOST VARIETIES CAN BE PURCHASED IN 6-GALLON FRESH JUICE PAILS FROM CALIFORNIA.

HAVE YOU STARTED YOUR WINEMAKING WISH LIST YET? GIVE US A CALL TO DISCUSS YOUR 2023 WINE!

877-812-1137 - SALES@JUICEGRAPE.COM

CHEERS!

The Musto Wine Crew



FALL HARVEST

UPDATE



THE GRAPES

SUISUN VALLEY, CA – LANZA-MUSTO VINEYARDS: SUISUN VALLEY WAS ESTABLISHED IN 1982, AND IS ONE OF THE OLDEST AVAS IN CALIFORNIA. IT IS HOME TO A GROUP OF GRAPE GROWERS AND WINEMAKERS WHO PUT THEIR HEART AND SOUL INTO EVERYTHING THAT THEY DO.

LOCATED SOUTHEAST OF NAPA VALLEY (SHARING A COUNTY LINE), SUISUN VALLEY LIES IN THE FOOT SLOPES OF GOOD GRAPE LAND BETWEEN THE PICTURESQUE VACA MOUNTAINS TO THE EAST AND ST. GEORGE RANGE TO THE WEST. THE SUISUN BAY THAT CONNECTS THE SAN FRANCISCO BAY SITS TO THE SOUTH, LENDING A UNIQUE COOLING COASTAL BREEZE. THE SOIL IS MADE UP OF VOLCANIC ROCK, SILT, SAND, AND CLAY ALLOWING IT TO GROW MANY DIFFERENT TYPES OF WINE GRAPES; HAVING OVER 28 VARIETIES PLANTED WITHIN THIS EIGHT-MILE-LONG AND THREE-MILE-WIDE AVA.

WE ARE EXPECTING A HIGH-QUALITY YEAR! THE GRAPES GOT SOME DECENT RAIN, WHICH RESULTED IN FERTILE SOILS, NUTRIENT-RICH VINES, AND EXCEPTIONAL SKIN QUALITY. THE CROP LOOKS TO BE THE SIZE OF A NORMAL CROP YEAR, AND WE ARE CURRENTLY ON TRACK FOR NORMAL RIPENING AND HARVESTING TIMES.

THE LANZAS ARE INTRODUCING A NEW BOX, WHICH WILL BE STURDIER WITH AMPLE AIRFLOW FOR TRAVEL. WE WILL HAVE BARBERA, CHARDONNAY, CABERNET (CLONE 169, CLONE 15, AND CLONE 8), MERLOT, MALBEC, MUSCAT CANNELLI, PETITE SIRAH, PETITE VERDOT, RIESLING, SANGIOVESE, SAUVIGNON BLANC, SYRAH, AND TEMPRANILLO AVAILABLE THIS FALL.



THE GRAPES

LODI, CA – HOME TO SOME OF OUR OLDEST STANDING CONTRACTS AND RELATIONSHIPS, LODI IS A PREMIER WINE REGION CONSISTENTLY ON THE RISE. WITH THE LODI RULES SUSTAINABILITY EFFORT MOVING FULL FORCE THROUGH THE AVA, WE HAVE SEEN AND CONTINUE TO SEE GREAT WINE-PRODUCING FRUIT COME OUT OF LODI.

DURING THE GROWING SEASON, WARM, SUNNY DAYS ALLOW FOR OPTIMAL RIPENING OF WINE GRAPES. BY CONTRAST, COOL WINDS OFF THE PACIFIC OCEAN WHICH TRAVEL INLAND OVER A NETWORK OF WATERWAYS ACT AS A NATURAL AIR CONDITIONER FOR THE REGION, HELPING WINEGRAPES MAINTAIN BALANCED ACIDITY. THIS SEASON WE HAVE A “NEW” PRIMITIVO COMING IN.

WE WERE ABLE TO PROCURE SOME OF IT LAST SEASON, BUT THIS SEASON WE WILL HAVE A GOOD AMOUNT OF OLD VINE PRIMITIVO (THIS VINEYARD WAS PLANTED IN 1902!)! ALONG WITH THIS SPECIAL PRIMITIVO, WE WILL HAVE FRUIT FROM METTLER RANCH, COSTAMGANA VINEYARDS, ZINDERELLA, VALLEY BEAUTY, AND CONTRA COSTA JUST TO NAME A FEW.

THIS SEASON WE SHOULD START TO SEE LODI FRUIT COME OFF THE VINE IN EARLY SEPTEMBER. IT IS LOOKING TO BE A NORMAL-SIZED CROP WITH GOOD-LOOKING BERRY BUNCHES AND SEED DEVELOPMENT. WE SHOULD SEE LODI FRUIT START COMING OFF THE VINE IN EARLY SEPTEMBER, HITTING MWG’S DOCK AROUND EARLY-MID SEPTEMBER.



THE GRAPES

CENTRAL VALLEY, CA- CENTRAL VALLEY IS CALIFORNIA'S AGRICULTURAL HEARTLAND. IT IS COMPOSED OF TWO VALLEYS THAT STRETCH ALMOST 500 MILES DOWN THE CENTER OF THE STATE. THE SACRAMENTO VALLEY AND SAN JOAQUIN VALLEY BORDER ON THE EAST, BY THE SIERRA NEVADA MOUNTAINS. THE TOTAL ACREAGE UNDER WINE GRAPE CULTIVATION IN THE CENTRAL VALLEY IS AROUND 895,000 ACRES! TO SAY CENTRAL VALLEY IS THE LEADER IN CALIFORNIA'S WINE GRAPE PRODUCTION WOULD BE AN UNDERSTATEMENT. WITH MANY SUB-AVAS, THE CENTRAL VALLEY OFFERS A LOT OF DELICIOUS WINEMAKING GRAPES WITH A LOT OF HISTORY. SOME OF THE OLDEST GRAPE VINES IN CALIFORNIA ARE GROWN IN CENTRAL VALLEY. SINCE IT IS A HOTTER REGION, THESE WILL BE SOME OF THE FIRST TO COME OFF THE VINE. IF YOU ARE INTERESTED IN CENTRAL VALLEY FRUIT BE READY TO CRUSH AFTER LABOR DAY.

WASHINGTON STATE- WE ARE EXCITED TO BE BRINGING YOU A NEW VINEYARD OPTION FROM WASHINGTON THIS SEASON – CANDY MOUNTAIN AVA! ONE OF WASHINGTON STATES' NEWEST AVAS, CANDY MOUNTAINS' SOUTH-FACING SLOPE SITS JUST SOUTHEAST OF THE RED MOUNTAIN AVA. AT AROUND 900 ACRES, IT'S ALSO THE SMALLEST AVA IN THE STATE. WITH OUTSTANDING GROWING CONDITIONS, IT PRODUCES RICH FRUIT-FORWARD GRAPES WITH NICE MINERALITY AND TANNINS. WE WILL BE BRINGING IN CABERNET FROM CANDY MOUNTAIN THIS SEASON. IT IS LOOKING LIKE A LIGHTER CROP AND AN EARLIER SEASON THIS YEAR FOR WASHINGTON STATE. CANDY MOUNTAIN LOOKING TO HARVEST AROUND SEPTEMBER 25TH, AND WAHLUKE MERLOT AROUND THE 1ST WEEK IN OCTOBER. THE WAHLUKE CABERNET FRANC SHOULD START TO HARVEST AROUND OCTOBER 15TH. OUR PINOT NOIR FROM RATTLESNAKE HILLS SHOULD HARVEST THE EARLIEST, SOMETIME AROUND SEPTEMBER 20TH.



THE JUICES

WE BRING IN JUICES FROM ALL OVER THE WORLD! BELOW IS INFORMATION REGARDING OUR JUICES AND THEIR AVAILABILITY THIS FALL.

CALIFORNIA FRESH JUICE – WE SOURCE PREMIUM CALIFORNIA JUICE FROM ALL OVER THE STATE. WINEMAKING JUICES ARE A GREAT RESOURCE. YOU CAN MAKE GREAT WINE WITHOUT BULKY EQUIPMENT. OUR FRESH JUICES ARE READY TO FERMENT WHEN YOU GET HOME. THEY HAVE NATIVE YEAST IN THEM FROM THE GRAPE SKINS. YOU CAN LET THE NATIVE FERMENTATION TAKE PLACE OR YOU CAN INOCULATE WITH YOUR PREFERRED YEAST. EITHER WAY, YOU WILL HAVE A DELICIOUS WINE THAT IS READY TO DRINK SOONER THAN LATER. *WE ALWAYS SUGGEST ADDING YEAST BECAUSE OF HOW LONG THE JUICE TRAVELED.

CALIFORNIA FRESCO JUICE- THE DIFFERENCE BETWEEN THE FRESCO JUICES AND THE FRESH JUICES IS THAT THE FRESCO JUICES ARE INOCULATED WITH YEAST, ENZYMES, AND OTHER “SEASONINGS” THAT HELP THE WINES HAVE A SUCCESSFUL FERMENTATION, BETTER COLOR, AROMAS, TANNIC STRUCTURE, AND MOUTHFEEL. WE CALL IT THE “SET AND FORGET” JUICE. IT IS A GREAT PRODUCT THAT PRODUCES HIGH-END RESULTS.





THE JUICES

ITALIAN FRESH JUICE- WE SOURCE PREMIUM JUICES FROM PUGLIA AND OTHER REGIONS OF ITALY. THESE JUICES CREATE WINES THAT RESEMBLE THAT OF THE OLD COUNTRY. WINES FULL OF FLAVOR AND HISTORY! THEY HAVE NATIVE YEAST IN THEM FROM THE GRAPE SKINS. YOU CAN LET THE NATIVE FERMENTATION TAKE PLACE OR YOU CAN INOCULATE WITH YOUR PREFERRED YEAST. **WE ALWAYS SUGGEST ADDING YOUR OWN YEAST BECAUSE OF HOW LONG THE JUICE TRAVELED.*

ITALIAN FRESCO JUICE- THE DIFFERENCE BETWEEN FRESCO JUICES AND FRESH JUICES IS THAT THE FRESCO JUICES ARE INOCULATED WITH YEAST, ENZYMES, AND OTHER “SEASONINGS” THAT HELP THE WINES HAVE A SUCCESSFUL FERMENTATION, BETTER COLOR, AROMAS, TANNIC STRUCTURE, AND MOUTHFEEL. WE CALL IT THE “SET AND FORGET” JUICE. IT IS A GREAT PRODUCT THAT PRODUCES HIGH-END RESULTS.

NY STATE – OUR NY STATE PORTFOLIO OFFERS HYBRID WINEMAKING JUICES IN 5-GALLON, 60-GALLON, AND 275-GALLON SIZES. DUE TO THIS SEASON’S FROST, WE WILL NOT HAVE AS MANY VARIETIES AVAILABLE. PLEASE EMAIL OR CALL CHRISTINA IF YOU ARE INTERESTED IN THESE JUICES.



**AS ALWAYS, MOTHER NATURE CAN THROW US A CURVE BALL.
TO KEEP UP TO DATE ON HARVEST DATES CHECK IN WITH US VIA
SALES@JUICEGRAPE.COM OR CALL US AT 877-812-1137, FOLLOW US ON
FACEBOOK, INSTAGRAM, AND YOUTUBE, OR CHECK OUT THE HARVEST
TRACKER AND WINEMAKER BLOG ON OUR WEBSITE: JUICEGRAPE.COM!**



HARVEST

MENU

GRAPES: LANZA-MUSTO (SUISUN VALLEY, CA)

BARBERA
CABERNET SAUVIGNON (VALLEY)
CABERNET SAUVIGNON (169)
CABERNET SAUVIGNON (15)
CABERNET SAUVIGNON (KOCH)
MALBEC
MERLOT
SANGIOVESE (BRUNELLO CLONE)

PETITE SIRAH
TEMPRANILLO (LIMITED)
SYRAH (LIMITED)
CHARDONNAY
RIESLING
SAUVIGNON BLANC
MUSCAT CANNELLI

GRAPES: METTLER RANCH (LODI, CA)

SYRAH	
CABERNET SAUVIGNON	GRENACHE NOIR
SANGIOVESE	MERLOT
ROUSANNE	PETITE SIRAH
VIOGNIER	PINOT GRIGIO

GRAPES: (LODI, CA)

OLD VINE PRIMITIVO, ALICANTE, BARBERA, CABERNET FRANC, CABERNET, SAUVIGNON, CARIGNANE, GRENACHE, MALBEC, MERLOT, MIXED BLACK, PETITE SIRAH, PINOT NOIR, RUBY CABERNET, SANGIOVESE, TEMPRANILLO TOURIGA NACIONAL, ZINFANDEL, OLD VINE ZINFANDEL, VALDEPNA, PETITE VERDOT

ALBARINO, BLACK MUSCAT, CHARDONNAY, FRENCH COLOMBARD, MALVASIA BIANCA, MUSCAT, PINOT GRIGIO, RIESLING, SAUVIGNON BLANC, THOMPSON SEEDLESS, VIOGNIER, VERMENTINO, FIANO



HARVEST

MENU

GRAPES: (NAPA, CA)

CABERNET SAUVIGNON

MERLOT

GRAPES: (SONOMA, CA)

CABERNET SAUVIGNON (CHALK HILL)

GRAPES: AMADOR, CA (EL DORADO, CA)

CABERNET SAUVIGNON

SANGIOVESE

ZINFANDEL

OLD VINE ZINFANDEL

MERLOT

GRAPES: ANCIENT VINE (LODI-CENTRAL VALLEY, CA)

ALICANTE

CARIGNANE

GRENACHE

ZINFANDEL

BARBERA D'ASTI

MUSCAT

GRAPES: CONTRA COSTA, CA (LODI, CA)

AGLIANICO

MONTEPULCIANO

NERO D'AVOLA

DOLCHETTO

SANGRANTINO

MOUVEDRE

NEBBIOLO

GRAPES: KING'S RIVER, CA (LODI-CENTRAL VALLEY, CA)

ALBARINO

BARBERA

CABERNET FRANC

PINOT NOIR

TEROLDEGO

CABERNET SAUVIGNON

PETITE SIRAH

PRIMITIVO

TEMPRANILLO

SYRAH

VERMENTINO

FIANO

GRAPES: (PASO ROBLES, CA)

CABERNET SAUVIGNON

MERLOT

SYRAH



HARVEST

MENU

GRAPES: CENTRAL VALLEY, CA

ALICANTE	SANGIOVESE
BARBERA	SYRAH
CABERNET FRANC	VALDEPNA
CABERNET SAUVIGNON	ZINFANDEL
CARIGNANE	BLACK MUSCAT
GRENACHE	CHARDONNAY
GRENACHE NOIR	FRENCH
MALBEC	COLOMBARD
MERLOT	MALVASIA BIANCA
MIXED BLACK	MUSCAT
OLD VINE ZINFANDEL	PINOT GRIGIO
PETITE SIRAH	RIESLING
PINOT NOIR	SAUVIGNON BLANC
RUBY CABERNET	THOMPSON
GRENACHE BLANC	SEEDLESS
	VIOGNIER

GRAPES: TEHAMA VALLEY, CA

CABERNET 169	SYRAH
CABERNET FRANC	

GRAPES: WASHINGTON RATTLESNAKE HILLS, WA

MERLOT
PINOT NOIR

GRAPES: WASHINGTON CANDY MOUNTAIN, WA

CABERNET SAUVIGNON

GRAPES: WASHINGTON WAHLUKE SLOPE, WA

CABERNET FRANC
MERLOT



HARVEST

MENU

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT

JUICES: CALIFORNIA

ALICANTE	SANGIOVESE
BARBERA	SYRAH
BURGUNDY	ZINFANDEL
CABERNET FRANC	CHABLIS
CABERNET SAUVIGNON	CHARDONNAY
CARIGNANE	FRENCH COLOMBARD
CHIANTI	GEWURZTRAMINER
GRENACHE	MALVASIA BIANCA
MALBEC	MUSCAT
MERLOT	PINOT GRIGIO
MIXED BLACK	RIESLING
OLD VINE ZINFANDEL	SAUVIGNON BLANC
PETITE SIRAH	THOMPSON SEEDLESS
PINOT NOIR	VIOGNIER
RUBY CABERNET	WHITE ZINFANDEL
	ROSÉ OF GRENACHE

JUICES: LANZA-MUSTO SUISUN VALLEY, CA

GAMAY (ROSÉ)
SAUVIGNON BLANC
MUSCAT CANNELLI
CHARDONNAY
RIESLING

Lanza Juices
are
Pre-Order
ONLY

JUICES: FRUIT NY STATE

APPLE	MARIONBERRY
BLACKBERRY	PEACH
BLACKCURRANT	PEAR
BLUEBERRY	PINEAPPLE
CHERRY (TART)	PLUM
CRANBERRY	RASPBERRY
ELDERBERRY	STRAWBERRY
MANGO	

JUICES: NY STATE

CAYUGA
DIAMOND
SEYVAL
VIDAL
VIGNOLES
BACO NOIR
CHAMBOURCIN
COROT NOIR
CATAWBA
FOCH
NIAGARA
TRAMINETTE
CONCORD

NY State
Juices & Fruit
Juices:
Pre-Order
ONLY

877-812-1137 - SALES@JUICEGRAPE.COM



HARVEST

MENU

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT

Italian/Fresco
Juices:
Pre-Order
ONLY

JUICES: ITALIAN



AMARONE, BAROLO, BRUNELLO, CHIANTI, DOLCHETTO, LAMBRUSCO,
MONTELPULCIANO, MOSCATO, NEBBIOLO, NERO D'AVOLA, PINOT GRIGIO,
SANGIOVESE, TREBBIANO, VALPOLICELLA, FRASCATI

JUICES: MOSTI FRESCO

PINOT CHARDONNAY (CA)

PINOT GRIGIO (ITALY)

RIESLING (CA)

SAUVIGNON BLANC

(CALIFORNIA)

SOAVE (ITALY)

TOACAI (ITALY)

TREBBIANO (ITALY)

VINHO VERDE (CA)

MOSCATO ITALIANO (ITALY)

ALICANTE (CA)

AMARONE (ITALY)

BARBERA (CA)

BAROLO (ITALY)

BOURG ROYAL (CA)

CABERNET FRANC (CA)

CABERNET SAUVIGNON (CA)

CASTEL DEL PAPA (ITALY)

CHIANTI (ITALY)

LAMBRUSCO (ITALY)

MERLOT (ITALY)

MONTELPULCIANO (ITALY)

NEBBIOLO (ITALY)

NERO D'AVOLA (ITALY)

PINOT NOIR (CA)

RUBY CABERNET (CA)

SANGIOVESE (ITALY)

VALPOLICELLA (ITALY)

ZINFANDEL (CA)

GRENACHE ROSÉ (CA)

ZINFANDEL ROSÉ (CA)

CHENIN BLANC (CA)

GEWÜRZTRAMINER (CA)

MOSCATO (CA)

877-812-1137 - SALES@JUICEGRAPE.COM



HARVEST

MENU

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT

6 gallon pails can
be shipped ALL
YEAR round
with no need
for refrigeration!

JUICES: STERILE JUICE

BOURG ROYAL RED (CA)
CABERNET SAUVIGNON (CA)
MONTEPULCIANO (ITALY)
MERLOT (CA)
PINOT NOIR (CA)
ZINFANDEL (CA)
PETITE SIRAH (CA)
CABERNET/MERLOT BLEND (CA)
SHIRAZ (CA)
IL TOSCANO -CHIANTI STYLE (ITALY)
NEBBIOLO (ITALY)
LABRUSCO (ITALY)
SANGIOVESE (ITALY)
NERO D'AVOLA (ITALY)
VALLE DE TEMPE (ITALY)
CASTEL DEL PAPA (ITLAY)
PINOMER (CA)

AMOROSSO - AMARONE STYLE (ITALY)
MALBEC (CHILE)
SHIRAZ/MERLOT BLEND (CA)
BLANCS DES CHATEAUX (CA)
SAUVIGNON BLANC (CA)
TREBBIANO (ITLAY)
CHARDONNAY (CA)
GEWURZTRAMINER (CA)
RIESLING (CA)
LIEBFRAUMILCH STYLE (CA)
MUSCATO (ITALY)
PINOT GRIGIO (ITALY)
IL VENETO (ITALY)
CHARDISIA (CA)
PINOT GRIGIO/CHARD BLEND (CA)
WHITE ZINFANDEL (PINK) (CA)

Let's take the stress out of HARVEST



Pre-order your
grapes and juices.

Pull out your
equipment and test.

Inventory & assess need
for chemicals/
fermentation supplies

Inventory & assess
need for testing supplies

Talk to your
staff about Harvest

Utilize planning tools

Check out how we're prepping MWG for Harvest!

THE BEST WAY TO TAKE THE STRESS OUT OF HARVEST IS TO PREPARE! WE HOPE YOU FIND SOME TIPS THAT WILL HELP ASSIST YOU IN YOUR UPCOMING VINTAGE!

*Pre-order your
grapes and juices.*

IT'S BEEN A TOUGH FROST YEAR FOR THE EAST COAST AND MID-WEST. THE FINGER LAKES AREN'T SHIPPING ANY FRUIT OR JUICE THIS SEASON DUE TO THE FROST. IF YOU HAVE SPECIFIC NEEDS FOR THIS FALL, GIVE US A CALL AND GET YOUR ORDER IN SOONER THAN LATER.

AS MANY OF YOU KNOW WE CRUSH AND DESTEM FOR WINERIES. WE WILL BE BRINGING OUT OUR "BIG MAMA" CRUSHER TO CLEAN, TEST, AND DOUBLE CHECK PARTS. WE WILL ALSO BE DOING THIS FOR OUR BOOTCAMP CRUSHER AND PRESS.

*Pull out your
equipment and test.*



What do you want to look for when checking your equipment?

1. ARE THERE ANY MISSING PARTS?

ARGUABLY THE THE MOST IMPORTANT - WE SUGGEST CHECKING TO MAKE SURE NOTHING IS MISSING. WE DON'T KNOW ABOUT YOU, BUT NUTS AND BOLTS SEEM TO "WALK AWAY" FROM MACHINES! EVERYONE IS RUNNING ON FUMES DURING HARVEST, SO IT'S EASY TO BUMP INTO SOMETHING AND KNOCK OFF A PART, OR FORGET TO PUT A SMALL PIECE BACK WHILE CLEANING.

2. HOW CLEAN IS YOUR EQUIPMENT?

THIS IS A BIG ONE FOR *LOVED* EQUIPMENT. IF HEAVILY USED EQUIPMENT ISN'T PERFECTLY CLEANED BEFORE PUTTING IT AWAY (MEANING IT IS SO STICKY AND DIRTY THAT IT'S DIFFICULT TO USE), WE RECCOMEND LOOKING INTO REPLACING THESE ITEMS.

3. CAN ANYTHING BE UPDATED OR REPLACED?

THE BEST PRACTICE IS KEEPING AN INVENTORY OF YOUR MOST UTILIZED PARTS. THIS WAY IF SOMETHING BREAKS DOWN OR NEEDS TO BE REPLACED DURING HARVEST YOU AREN'T SCRAMBLING!

4. DOES YOUR EQUIPMENT NEED TO BE SERVICED?

THIS IS GOOD TIME RE-FAMILIARIZE YOURSELF WITH YOUR EQUIPMENT AND WHO YOU CAN CONTACT TO ASSIST WITH ANY POSSIBLE ISSUES. *WHO CAN HELP SERVICE YOUR EQUIPMENT?* FIND OUT, GIVE THEM A CALL, AND GET ON THEIR RADAR WHEN THEY AREN'T CRAZY BUSY!

MWG IS ALWAYS HERE TO ASSIST YOU! IF A PIECE OF EQUIPMENT BREAKS (LIKE YOUR PRESS OR CRUSHER), GIVE US A CALL. WE WILL FIGURE OUT A WAY TO HELP AND SAVE YOUR VINTAGE!

Inventory & assess need
for chemicals/
fermentation supplies

CLEANING CHEMICALS: HOW MUCH OF THESE DID YOU PURCHASE LAST SEASON? BRING IN THE SAME AMOUNT OR CHECK YOUR INVENTORY TO MAKE SURE YOU HAVE ENOUGH OF WHAT YOU NEED TO AT LEAST GET STARTED.



FERMENTATION SUPPLIES: GET THOSE FERMENTATION PLANS READY!

THE EARLIER YOU DO THIS, THE EASIER IT'S GOING TO BE. IF YOU KNOW WHAT YOU WANT TO MAKE THIS SEASON AND YOU HAVE PUT IN YOUR ORDER, THE NEXT STEP IS TO FIGURE OUT YOUR FERMENTATION PLAN. CHRISTINA IS AVAILABLE AND READY TO WALK YOU THROUGH DIFFERENT STYLES OF FERMENTATION PROTOCOLS DEPENDING ON YOUR WANTS AND NEEDS!

WE DON'T KNOW ABOUT YOU, BUT SHE LIKES TO SIT DOWN WITH A CUP OF TEA AND READ THROUGH PREVIOUS FERMENTATION PLANS TO SEE WHAT WORKED, WHAT DIDN'T, AND REVIEW HER FERMENTATION GOALS FOR THIS SEASON.

ONE OF HER NEW PROJECTS IS CREATING A DARK AND JUICY RED BLEND! SHE WILL ALSO BE TRIALING A FEW DIFFERENT YEAST AND FERMENTATION PROTOCOLS THIS SEASON TO TEST OUT WHICH CREATES THE BEST RED BLEND IN THAT STYLE.

HAVE QUESTIONS ABOUT HER EXPERIMENT OR WAYS TO ADDRESS YOUR FERMENTATIONS? GIVE HER A CALL TO DISCUSS! SHE CAN BE REACHED AT (267)664-3076. IF THERE IS NO ANSWER, YOU CAN SHOOT HER A TEXT, AND SHE WILL GET BACK TO YOU AS SOON AS POSSIBLE!



*Inventory & assess
need for testing supplies*

TESTING CAN FEEL OVERWHELMING. WE GET IT, WHICH IS WHY WE ARE HERE TO HELP!

MWG OFFERS BRIX, TA, PH, YAN, AND OTHER TESTS YEAR ROUND. BUT IF YOU HAVE YOUR OWN EQUIPMENT, CHECK AND MAKE SURE IT WORKS, YOU HAVE ENOUGH SOLUTIONS, AND THAT YOU HAVE THE GLASSWARE YOU NEED TO MAKE THINGS AS EASY TO TEST AS POSSIBLE! IF YOU KNOW YOU WILL BE NEEDING CERTAIN TESTS DONE BY MWG, *PLEASE LET US KNOW AS SOON AS POSSIBLE*. THAT WAY ITS ON OUR RADAR, AND WE WILL MAKE SURE TO WORK IT INTO OUR SCHEDULE WITHOUT ANY DELAYS!

ALSO, WE ARE SELLING SENTIA UNITS!! THEY ARE A GODSEND WHEN IT COMES TO TESTING FREE SO₂. WE HAVE BEEN USING THEM FOR OVER A YEAR NOW, AND BELIEVE ITS WORTH ITS WAIT IN GOLD! IT'S THE PERFECT, ACCURATE SO₂ METER FOR THE WINEMAKER ON THE GO WHO WEARS ALL THE HATS (OR FOR THE WINERY OWNER WHO DOES IT ALL!).

ADDITIONALLY, IF YOU HAVE TITRATION TESTING EQUIPMENT IN-HOUSE, MAKE SURE TO GET IT SERVICED!



*Talk to your
staff about Harvest*

ITS ALWAYS GREAT TO MANAGE EXPECTATIONS. IF YOU WEAR A TON OF HATS AT WORK, THE HARVEST PROBABLY GETS PRETTY CRAZY FOR YOU! COMMUNICATING WITH YOUR TEAM, YOUR TR STAFF, (REALLY WHOEVER YOU WORK WITH!), AND LET THEM KNOW YOUR ANTICIPATED NEEDS AND TIME ALLOTMENT FOR NON-HARVEST PROJECTS UP FRONT TO ENSURE SUCCESS FOR THE SEASON.

Utilize Planning Tools

GET A GOOD PLANNER OR TRY OUT A NEW ORGANIZATIONAL APP! WE KNOW THESE THINGS SOUND UNNECESSARY, BUT AS SMALL BUSINESS OWNERS KNOW, **TIME IS MONEY. HERE ARE A FEW WE SUGGEST:**



PLANNER – THE FULL FOCUS PLANNER SPECIFICALLY (THANK YOU, NIKKI!). CHRISTINA IS PERSONALLY BIG ON WRITING THINGS DOWN, AND IS LOOKING FORWARD TO TRYING OUT THIS PLANNER ASAP!



SLACK – WE HAVE BEEN USING THIS IN HOUSE FOR SOME TIME NOW, AND IT'S ALREADY HELPED US STREAMLINE OUR COMMUNICATION! IT'S SO MUCH EASIER THAN SEARCHING LARGE GROUP TEXTS AND EMAILS. YOU CAN ATTACH DOCUMENTS AND PHOTOS TO GROUP CHATS, AND HAVE DIFFERENT CHANNELS FOR DIFFERENT TOPICS.



TRELLO – IT'S AN ONLINE CHECKLIST TOOL. IT HELPS ORGANIZE EVERY CHECKLIST YOU COULD EVER THINK OF CREATING! IF YOU WEAR A LOT OF HATS THIS MIGHT BE A HELPFUL TOOL FOR YOU!



A NOTE FROM CHRISTINA: WE HOPE THIS INFORMATION HELPED YOU IN SOME WAY! IF YOU ARE STRESSED ABOUT HARVEST, PLEASE DO NOT HESITATE TO GIVE ME A CALL. I'M HERE TO HELP ASSIST YOU WITH ANYTHING YOU NEED, EVEN IF YOU JUST NEED SOMEONE TO LISTEN AND TALK THROUGH THINGS WITH. I'M HAPPY TO HELP! GOOD LUCK GETTING READY, AND I LOOK FORWARD TO WORKING WITH YOU THIS SEASON!

CONTACT CHRISTINA: CELL: 267-664-3076 | OFFICE: 860-278-7703