

RULES OF THE HARVEST!

- We will send you the **“Harvest Alert”** email, every week, starting Sept. 1st. Be sure to read it! ***This is the only way that we have to notify you***, as to when your grapes are coming.
- When notified, respond as requested, to make your appointment time.
- **You**, or your replacement, ***must*** be at the Winery, at your appointment time.
- ***If, you are going to be out of town***, be sure to have a backup team/someone able to pick up and process your grape order. This not a big deal. They just need to bring your container for the crushed grapes or the Chardonnay juice. There’s always plenty of hands to help.
- ***Call us for any scheduling solutions!*** 818-884-8586
- ***It is your responsibility*** to know when your grapes are due to arrive and to be at the Winery at your appointment time!
- ***Call The Shop*** (818-884-8586) as often as you like since, the grower only knows he’s picking a few days ahead of the harvest date. ***Tuesdays, after 3:00***, is the best time.
 - Cancellations allowed only until ***two weeks*** before harvest.
 - Otherwise, no refunds except in the event of a natural disaster.

- Most growers like to pick early-mid week. That means we are up at the vineyard the night before, dropping of picking bins. Then we are at the Vineyard at sunup, loading your grapes and making the long drive back to the Winery.
- Grapes are picked cold and driving down the coast, keeps them that way. Once at the winery, they are dry-iced to maintain their coolness.
- We either crush your grapes on arrival (3:00 – 4:00), or we dry-ice them and crush early (10:00 – 11:00) the next morning.
- You are encouraged to make your appointments for these times, above.
- ***Grapes not processed by you upon arrival, will be sulfited, acidified, and dry-iced until you pick up your order the following Sunday morning (10:00).***

- Plan to relax and enjoy yourselves when arriving at the Winery to process your grape order. ***Bring some wine and wine snacks to share.*** Help out those going before you. Then stay and help the newer winemakers. It’s a lot more fun this way and we all can use the help.
- ***Absolutely, No Lines!*** We’ll get you in and out as fast as possible. Only one person or group of friends, can go at a time.
 - Plan to pay your balance when you arrive to process your grapes.
 - **Checks, Charge Card, Exact Cash.**

(You'll need one 20 gallon food grade, extra strong bucket per 150 lbs grapes)

- If pre-crushed and dry-iced until Sunday A.M., your grapes will need to be bucketed, by you, from our bins into your buckets that are on the scale.
- If still as whole, uncrushed grapes, you will be using the Winery's professional sorting table and de-stemmer.
 - *Be advised*, to enhance your total winemaking experience, we all will crush all of the grapes; clean up all of the equipment, bins, floors, etc. before weighing out your grapes.
- Then you'll bucket your grapes from our bins into your buckets that are on the scale.
- Pick up the handouts. Enjoy and share the wine and snacks that you've brought. Socialize. Pitch in and help each other.
- Pick up your specialized yeast and M-L culture (*one empty wine bottle/100 lbs is needed*) and your step-by-step instructions.
- Or, pick up your white juice. (*You'll need plastic bottles or buckets*) *No Glass Permitted at the crush!*
- Add SO₂ and adjust pH, *if instructed to....and, smiling, head for home.*
- *When your grapes are ready to press, bring them to The Shop in Woodland Hills. The use of our big press, by you, is part of the price.*

Get your equipment now! Do not wait until it's sold out.

There will not be any equipment to sell at the Winery.

Get what you need at The Shop, well before crush time, or on the way home!