

Estate Grown • Demeter-Certified Biodynamic® • Family Operated

A year in the Vineyard at Montinore Estate

Here at Montinore Estate we believe that great wine is made in the vineyard and that our job as winemakers is to translate the quality and character of our vineyard into wine. We believe there is a direct correlation between the health of our vineyard and the quality of our wines. We treat our vines as we would our children, making sure that they have a nutritional diet, are properly trained and live in a clean environment. We make hundreds of tons of our own compost each year to feed our soils, and we complement our vines' nutrition with a variety of Biodynamic treatments throughout the year. We do not irrigate, thereby encouraging deep root growth and the absorption of all the goodness our soils have to offer. Saying we are certified organic and Biodynamic only begins to tell of our commitment to clean, healthy, sustainable farming and the desire to make the best wines we possibly can.

Winter



In this darkest time of the year the vines are sleeping, The earth's energy is below ground slowly building for the explosion of new life in the spring. This is the time when we prune our vines, cutting last year's canes into pieces that we turn back into the soil. We feed our soils with compost and teas, remembering that wines are made from the earth and sun as well by the hands of winemakers.

Spring



Life bursts from its winter dormancy into the new shoots, sometimes growing an inch or more in one day. Life below ground is teeming with micro flora and fauna, and the sky opens with warm stimulating sunlight. We work with our vines to harmonize the energies of the earth with those of the above ground environment to bring health and balance to our newly awakened vines. We open the soils with cultivation to let them breath in the Spring air and we encourage vitality with teas and compost sprays applied to the vineyard.

Summer



The vines, now dressed in verdant green, begin again the cycle of flowering and formation of grapes. Dramatic changes occur almost daily, and before we know it the pea sized berries are turning color and building sugar. As the clusters begin to hang heavy we feed the vines with teas of flowers and mineral mists to bring out the best the vintage can give. Thousands of hours are spent hand-training the canes to optimize the exposure of leaves and grapes to the sunlight.

Autumn



Rows of dark green leaves dotted with purple stripe the landscape. The nights turn cold, and the warm midday sun is broken with wispy clouds foretelling of the winter to come. We wait for just the right moment to start picking, all the work of the past ten months hanging on a few days of good weather. It's the season of late nights, wet feet and grape-stained hands. Weeks later we're moving barrels bearing – literally – the fruits of our labor into the cellar. The wines begin their slow process of maturation, and our vines shed their leaves and begin a long, deserved winter's rest.