

Barreto Cellars

VINTAGE VIEW

Volume 2 Issue 1

December 2001

The Tale of Two Grape Crushes

"How the Big Boys do it"



A crane tilts the full grape gondola so that its contents are dumped into the grape hopper.



Once in the hopper this massive screw auger feeds the grapes into the crusher.



Next the grapes are crushed, the must is then pumped into the winery.



Once in these large tanks fermentation takes place, transforming grape juice into wine.

"How I do it"



Plastic buckets are used to move the freshly picked grapes from the truck to the crusher.



An electric drill is used to power the auger that feeds the grapes into the crusher.



Next the grapes are crushed, the must then falls into plastic bins.



Once in the bins, fermentation takes place, transforming grape juice into wine.

MICHAEL AND JOEY'S EXCELLENT ADVENTURE

By: Michael Barreto-Fate
 must have played a major part in the chain of events that prompted Joey and I to move to the Central Coast. I was planning on getting a seasonal job at a winery on the coast and then returning back home when harvest was over. I had investigated this and planned on it for the 2001 harvest. While at the coast for the Fourth of July, with a little prompting, Joey went to a few different School Districts to inquire about available positions. She was interviewed and accepted a position within a week. Next, we figured we had better see if we could sell our house in Visalia. We listed it and sold it within 24 hours. Finally, we needed a

place to live, not so quick on this one, after a couple of weeks of sticker shock, and a few day trips to the coast to look at houses, we could not find anything that we felt really good about. We had finally agreed that with three weeks left we had better find someplace to rent for the time being. When picking up the rental agreement forms we thought that we would try once more. Low and behold we found one that we both liked and the owners were planning on moving in three weeks. The search was complete. We moved and I started work August 13th. For the first week we lived out of the Sea Gypsy Motel while Joey,



Joey corrects the Arroyo Grande sign to reflect the arrival of it's two newest residents.

her Dad, my Dad, Mark and Billy masked and painted the interior before we moved in. Special thanks to AI for "fixing" all of our electrical outlets.

Most of our possessions were moved by our many friends who would take loads over for us while they went on their summer vacations. Thanks to all! After a few weeks of getting adjusted, Joey had many of the boxes unpacked and it began to look and feel like home. Less than a month after moving in we christened the garage by crushing our first grapes of the season.

I now work for Courtside Cel-

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Michael and Joey Barreto
1023 Acorn Drive
Arroyo Grande, CA 93420

Reach us by
Phone: 805-474-8276
Or by
Email: mbarreto@barretocellars.com
Or jbarreto@barretocellars.com

BARRETO CELLARS WINE UPDATE

There are two stories to be told here, the wines of 2000 and the wines of 2001. From the 2000 vintage I have: Zinfandel from Paso Robles, that needs additional barrel aging, and will probably be bottled in the early spring time. Cabernet Sauvignon from King City that will continue to be aged another 10 months before bottling.

I have received some tips from the wine-makers at work, as well as learned quite a lot which has led me to make better decisions and also adopt the "Bottle No Wine Before It's Time", philosophy.

Even though we must wait for those wines to develop and mature, the wines which will be created from the 2001 harvest are:

September 10: Sauvignon Blanc from Santa Ynez Valley, my first attempt at a white wine of any sizable volume. It was my intention to bottle this wine by Christmas and have it out for the holidays, but it decided to go through malolactic fermentation, which I tried to prevent. This will create a fuller and much more complex wine than I had intended on, nothing wrong with that.

September 24: Zinfandel from Paso Robles, very nice fruit from vines that are over 25 years old, which from initial tastings is developing "Old Vine Zin" characteristics.

October 15: Cabernet Sauvignon from the Creston area. The first harvest off of three year old vines provide the grapes for this wine. This is one that will be worth the wait.

Also a limited amount of Cabernet Sauvignon done in a rose style was produced.

All grapes from the 2001 vintage were processed at our new location on the Central Coast. While the 2000 wines are still

being cellared at Barreto Cellars in Hanford.

Increasing volume and varieties was no easy task after the move. But we had the help of many great people who without their help this harvest could not have been a success. Among them are Hugh Callison who put me in touch with the growers from



The New wine is pressed from the skins.

whom I purchased the grapes for these new wines. Gilbert Barreto who helped out with all of the winery operations that took place, crushing and pressing. Tom Jeffus who helped out during crush as well as other construction projects around the house. Stan Dressick, a new friend who was there when ever we called to lend a hand.

Art work for the new releases has once again been created by Dave Muse. He did such a great job last year, and has again created some fine works to adorn the bottles of our upcoming releases.

ADVENTURE

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lars, in San Miguel, a few miles north of Paso Robles. The winery is a custom crush facility that provides equipment and services to wineries that are short on space or awaiting construction of their own facilities. Courtside Cellars also produces and markets limited production, quality wines under the "Tolosa", label.

I started working in the cellar carrying out daily winery operations tasks, such as; washing out tanks, topping barrels and doing pump-overs. Shortly after harvest started I was moved to the lab where I analyze both new and old wines. I have also worked on a couple of computer network problems, I guess old habits die hard.

Joey, started her job on August 22 as a Resource Specialist at Dana Elementary in Nipomo. She has a large classroom of her own with running water! The school is starting a remodeling project this year. Joey's room is scheduled to be redone in June. She has also found a local BUNCO group she is able to substitute in.

SEASONS GRETINGS



We wish you and your families the happiest of holiday seasons.

Please call if you are in the area to arrange for a tour of our cellar or just to stop to visit for a while.

Michael and Joey Barreto