

# DOUBLE CANYON

**WHEN IT CAME TO BUILDING A HOME FOR OUR WINES**, we took a studied, philosophical approach. In pursuit of making great Cabernet Sauvignon, we brought together a small group of experts with more than 175 years of combined winemaking and production experience.

This team collaborated on the design of a facility that allows us to approach the winemaking process rooted in time-honored techniques that capture the distinctive character and quality of each vineyard, enriched by the use of the newest technologies.

## VINEYARD

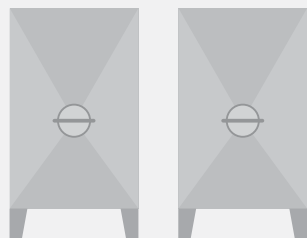


**Pellenc selective harvester** sorts grapes in the vineyard to ensure the highest quality fruit is delivered to the winery quickly and bypasses traditional destemmer equipment for gentler handling.

## GRAPE RECEIVING

### Square and rectangular fermenters

maximize the skin-to-juice ratio by providing 25% more contact surface area when compared to round tanks of the same width. This creates a thinner cap of grapes during fermentation for improved efficiencies with flavor extraction and temperature control.

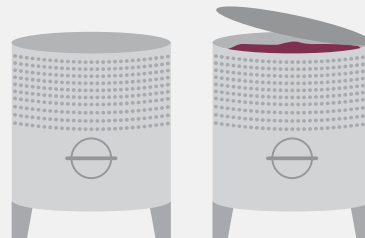


**Range of tank sizes and shapes** accommodates 3 to 24-ton lots to allow flexibility so each vineyard or vineyard block may be considered separately for final inclusion in the blend.

**1:1 Height to width tank ratios** for all cylindrical fermenters optimize juice and grape skin interaction during fermentation.

### Open top fermenters

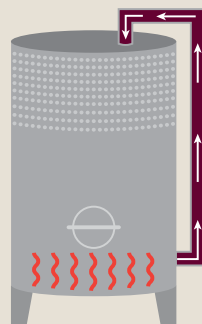
provide flexibility in winemaking techniques, allowing punch downs of the cap and whole cluster fermentation.



## FERMENTATION



**TankNET® tank control and remote monitoring system** shows instant visibly to tank status for real-time adjustments, 24 hours a day, from any location to better manage fermentations, control equipment and save energy.

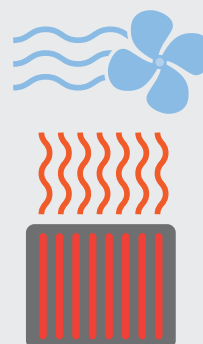
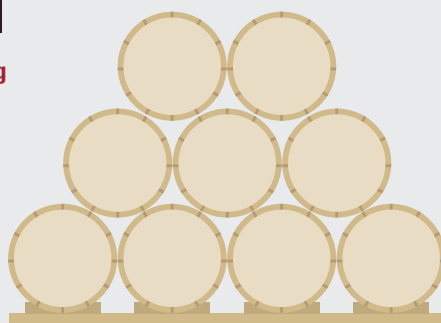


**Pump-over automation** with dedicated pumps and pipelines increases precision and control of fermentations. The unrestricted frequency and volume of pump-overs delivers a range of extraction options for the winemaker.

**Bottom tank heating** for focused and quicker heating following the cold soak period.

## BARREL ROOM

**Barrel room heating and cooling system** not only allows for appropriate temperature during the barrel aging process but also provides control over the timing of malolactic fermentation, so blends can be assembled earlier and have more time to develop as fully-composed wines.

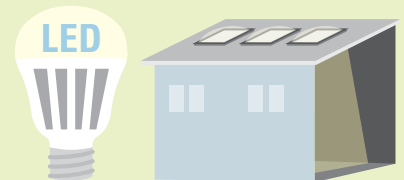


## SUSTAINABILITY

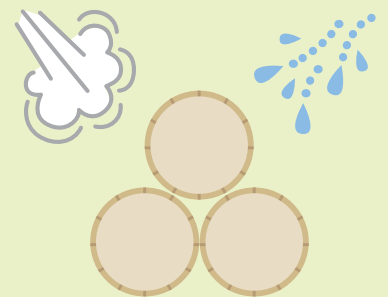


Our estate Double Canyon Vineyard is in the process of becoming

**LIVE certified** for environmentally and social responsible winemaking.



**LED and skylights** for low-energy lighting.



**Tom Beard Company barrel washing system** uses recycled water, ozone and steam for sanitation and efficient water use.



**Winery solid waste recycling** converted to compost, to be used in the vineyard.