



Winegrowing

At Continuum, all fruit is hand-harvested into small lug-boxes and sorted before and after de-stemming. The grapes are then gravity fed into French oak tanks for fermentation. From pre to post soaking, including fermentation, the wine has a total maceration time of up to 35 days. During this time, pump overs and below the cap lees stirring are enacted daily. After completing fermentation and maceration the new wine is drained from the oak tanks into 100% new small French oak barrels for malolactic fermentation. Pomace lots are pressed and barreled separately. The lees are kept with the wine in barrel for an extended period of stirring, to enrich the body and texture of the wine. The wine is clarified slowly and naturally through the use of traditional settling and racking techniques. In total, Continuum spends 20 months in barrel.

C O N T I N U U M

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