



CONTINUUM ESTATE

Winery-

Our recently completed winery was specially designed and constructed to reflect this great estate. Situated at the highest point on the property, Continuum's estate winery was designed and engineered by Backen, Gillam & Kroeger. Architects, with all construction managed and contracted by Grassi & Associates. As the estate vineyard blocks are each harvested, sorted, crushed and fermented independently, the winery design was informed by this and features a variety of specially designed oak and concrete fermentation vessels to allow the winemaker to protect the purity of fruit and each block's unique character.

Estate based design-

Our fermentation vessels are a combination of Taransaud and Francois Foudrie oak, ranging from 2.5- 8 tons in size (75%), Sonoma Cast Stone and Nomblot concrete vessels 3- 6 tons sizes (20%) with a small amount (10%) of fermentation in oak barrels and ¾ ton open bins. All wood and concrete fermentation tanks are equipped with automated pump over air pumps and temperature control sensors to ensure a gentle and timely extraction. As each lot is handled independently, all receive the correct temperature, extraction and timing, to guarantee a carefully tracked and balanced fermentation. Fermentation areas enjoy high ceilings for easy top of tank access.

Winemaking-

Continuum uses a variety of gentle techniques including Burgundian manual punchdowns, Bordelais rack and returns, and automated pump overs to keep the cap wet and well incorporated into the must. In addition, the wine lees that settle after fermentation on the tank bottom are stirred regularly into the wine to nourish, enrich and polish the tannins. After fermentation is complete, all lots are drained and placed in 225 liter French oak barrels from various coopers, mainly Taransaud and François Freres, for élevage.

Resources-

At the estate, situated on top of a mountain, water is a sparse commodity and so a unique system has been developed. Created with the assistance of Professor Roger Boulton at U.C. Davis, all rainwater is collected, filtered, ozonated and stored in a specially designed tank within the hillside, providing more than enough water for all production needs. In addition, solar thermal panel technology is used to heat the water for winery use.

Another design element is the removal of carbon dioxide produced during fermentation. The Co₂ is vented away so that the optimum temperature and humidity levels are maintained at crush, dramatically reducing both energy and equipment needs.

The winery is unusually quiet and clutter free with design elements developed by Tim Mondavi. Winery equipment, where possible, is provided with shock absorbers and rubber casters to keep the facility quiet even during crush. Additionally, Tim's design removes the air pump exhaust and noise produced by venting it into the ground, away from the winery proper.

C O N T I N U U M