

SOUTHERN OREGON'S COMPLETE WINEMAKING EXPERIENCE

Facility Capabilities May 2016

We personalize the winemaking process for each customer to ensure their specific winery needs are fully met.

Our approach blends state-of-the-art equipment and expert scientific knowledge to ensure we bring out the best in every grape that enters our facility.

The Naumes Crush & Fermentation Formula: **EQUIPMENT + EXPERTISE = QUALITY**

State-of-the-art Equipment

■ State of the art and gentle processing unit

- Multiple sorting tables, including optical sorting
- Over 30 open and closed top, stainless steel, Jacketed fermenters
- Fully appointed state-of-the-art wine laboratory
- Cold storage rooms for grapes and cold soaking
- Fully automated state-of-the-art temperature control system for maximum control and fermentation management
- High-tech software system for data management, quality control and reporting
- Ample capacity to meet growing demand of Southern Oregon

Expert Scientific Knowledge

Winemaker Chris Graves:

- UC Davis degree in Viticulture and Enology
- Over a decade of winemaking experience
- Numerous awards & accolades
- Commitment to quality & passion for creating premium quality wine

Assistant Winemaker Dustin Andries:

- OSU BS degree in Fermentation Sciences
- Winemaking experience from around the world, including Napa, Willamette Valley, South Africa, Australia and New Zealand.

Teamed up with the Naumes family, who are known throughout the nation as premium growers and leaders in the fresh fruit industry ~ providing innovation, commitment to excellence and a passion for giving back to the community.

COMMITMENT TO QUALITY, SERVICE, AND CUSTOMER SATISFACTION

