

## SOUTHERN OREGON'S COMPLETE WINEMAKING EXPERIENCE

### Facility Capabilities 2020

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 system
- 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
- Distillation and Beer Making Permitting and Equipment

### Expert Scientific Knowledge

Winemaker Chris Graves:

- UC Davis degree in Viticulture and Enology
- Over a decade of winemaking experience
- Numerous awards & accolades
- Experience with many different varietals & winemaking tecniques
- Commitment to quality & passion for creating premium quality wine
- Effective communicator to help you achieve goals and objectives to create the wine style you desire
- Ability to utilize the technology available to achieve goals and ensure quality control

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

