


1 *We start with grapes
harvested from
38 different
family-owned vineyards
located throughout
North Carolina.*



2 *The grapes are brought from local vineyards to our winery here, checked in, weighed and graded by our vintner. We carefully inspect the grapes to ensure we use only top quality product.*



3 After the grapes are graded and separated we load them into a hopper that conveys them into the winery. We receive and process over 4 tons of locally grown red, white and muscadine grapes a year.



4 Pits and stems
are separated
from the grapes.

*The fruit is crushed and
the juice is moved
on to the tanks to
be fermented.*


5

*The winery has two
500-gallon and five
100-gallon stainless
steel fermentation
tanks where the grapes are
processed into wine. Each tank
can be individually controlled
to produce different types
and flavors of vines.*





6 *The delicate fermentation process is monitored carefully by the vintner. The wine is kept at a constant temperature of 30°F to ensure purity. The wine is tested and evaluated daily during the entire fermentation process.*



7 *The wine is recycled within the tanks 12 times during the 45 days it takes to complete the fermentation process.*

8

The fermented wine is moved into oak barrels where it is aged. The type of wood used in each barrel gives the wine a distinctive flavor. Barrels are stored on-site for several months until the wine is ready.

F241
MRL-GA
10-18

MRL-GA
10-18
LC98
079
A270

F210

F208
F200



A circular inset image showing a wine bottling machine in operation. The machine is made of stainless steel and is filling several green glass bottles. A text overlay is positioned on the left side of the machine. The text is written in a serif font and is enclosed in a decorative frame made of what appears to be twigs or branches. The background of the machine is a light-colored wall.

9 After 12 weeks of casting in the barrels the wine is then bottled, corked and labels are applied. Then, the bottles are cased and shipped to stores and restaurants nationwide.

10

The end result is
our line up
of eleven
distinctively delicious,
award-winning wines. We
regularly create limited-edition,
specialty wines as well.
Visit our winery or go to
www.oldnorthsatatewinery.com
for more info.



BEST
OF
MUSCADINE

NC MUSCADINE CUP

