

KIEPERSOL BY THE NUMBERS



63 planted acres
100% estate grown, single vineyard
10 varietals



Cabernet Sauvignon
Merlot
Syrah
Mourvèdre
Sangiovese
Carmenère Noir
Paseante Noir
Black Spanish
Blanc du Bois
Carmenère Blanc



300 bottles per barrel
1,000 gallon tank \approx 5,000 bottles



660 barrels in the barrel room
24-28 months barrel aging



bottle shock: 2 weeks - 6 months



5 (5 oz) glasses in 1 bottle



1 cluster \approx 1 glass
1 bottle \approx 600-800 grapes

125 calories in a glass of red wine
120 calories in a glass of white wine



Harvest

5 weeks in July and August
Average 100-150 tons

Biggest yield: 220 tons in 2012
Smallest yield: 39 tons in 2021 (freeze)

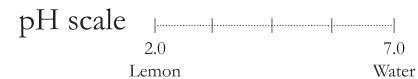
200 gallons per ton on reds
150 gallons per ton on whites/rosés

Fermentation

2 - 14 days for reds
14 - 30 days for whites/rosés



Average alcohol range: 11 - 14%
Ports are 18% plus
pH for reds 3.5 - 3.9
pH for whites/rosés 3.3 - 3.6



1 case = 12 bottles
we produce:
10-15,000 cases per year