

Frequently Asked Questions– Winemaking at Casa vin'Arte

Juices/Wines

What Wines do you have available to make, and from where do you get your juices?

Casa Vin'Arte has most of your favorite varieties of wines available; juices are obtained from both Old World countries--France, Italy, Spain and Germany, and New World countries--the US, Australia, New Zealand, Chile, Argentina, and South Africa.

Do you offer any Finger Lake juices?

At this time we do not carry any Finger Lake juices. However, as local harvests become available, we can help you source quality NYS juice and ferment it into successful regional wine. If you are interested in this, please contact us in late summer so we can best arrange a way to suit your needs.

I've heard your boutique wines offer low sulfite levels. Is this true?

Yes! Although sulfites are naturally produced by the process of fermentation, commercial wineries are often obliged to add extra sulfites in the form of potassium or sodium metabisulfite. At CVA we use very low levels of sulfites, meaning that many of you who are considered sulfite-sensitive can tolerate and enjoy our wines with no negative reaction.

How long can I store my wine?

Because we use low levels of sulfites, we suggest you age your wine a maximum of 2 years. If you would like to age a bottle or batch for longer, we can always add more sulfites- but most of our winemakers consume their wine easily in under two years! While some of our wines can be consumed quite early on, many of them will benefit from time in the bottle. You will find flavors become less harsh and more rounded, the firm fruit-forward nature will mellow, as the body deepens, fills out, and blossoms to its potential.

The Process

How exactly does this work?

Our goal is to share with you a winemaking experience that is fun, educational, enjoyable and easy to fit into your schedule. If you

have special concerns or needs regarding the winemaking process, we will be glad to assist you in personalizing the process to suit your needs. Generally, here is the process in a nutshell:

The first step is to select your batch– and this is often the most difficult part for beginning winemakers. Once you've decided, we'll lead you through a five–step process that begins and ends in a 6–8 week period. During each scheduled visit you'll work with a member of our staff to learn the winemaking process in an easy, hands–on manner. We will range our amount of assistance based on your comfort with the process– once you've mastered it, you might even teach us a few things!

I need to be out of town for a period of time during the 6–8 week process. What will happen to the wine?

We're flexible! Usually there is no harm in adding a week or two to the process, but we keep close watch on all our winemaker's batches. If something needs to happen to your wine, we'll do the work for you!

How can I customize the wine to my palate?

Each and every batch can be manipulated to best match your palate. If there is a wine you love, chances are we can "clone" the style into your own batch! Some of the ways we customize your wine is by varying the amount or type of oak added, increasing sweetness, or vary added water amounts. For more advanced customization we can add fruit concentrate during fermentation, put your batch through a malolactic fermentation, or blend two or more batches together. The important thing is you are happy with the final product, yet feel free to explore the creative possibilities inherent in winemaking.

How many bottles will I get?

Most batches produce between 25–27 bottles of wine. A few of our smaller kits will return 22–24 bottles, and our ice wines will deliver 25–27 half bottles.

Are bottles and labels included in the initial cost of the batch?

No! Since many winemakers use clean, recycled bottle and opt not to use labels, we only charge you for these as the batch is finished with bottling.

Didn't answer your question? Why not send us an email?