

Bucket Fermentations at Jackson Family Wines

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Sampling and Ferment Overview

Vineyard Sampling

- Sample enough to represent the entire vineyard or block
- Separate by **elevation**

Bucket Ferments

- Whole cluster or destem
 - Whole cluster looks to extract less, destem may give you a more realistic look
- Ferment whites on skins
- Inoculate with:
 - High dose rate of a fast fermenting yeast strain
 - DAP
- Mix frequently and keep buckets warm (biggest challenge)

Timing of bucket ferments



Traditional Bucket Ferments

Bucket Ferments with Heating Blanket

Cover Ferments to
Protect Against
Falling Ash



Heating blanket moved to the bottom

Sous Vide Method

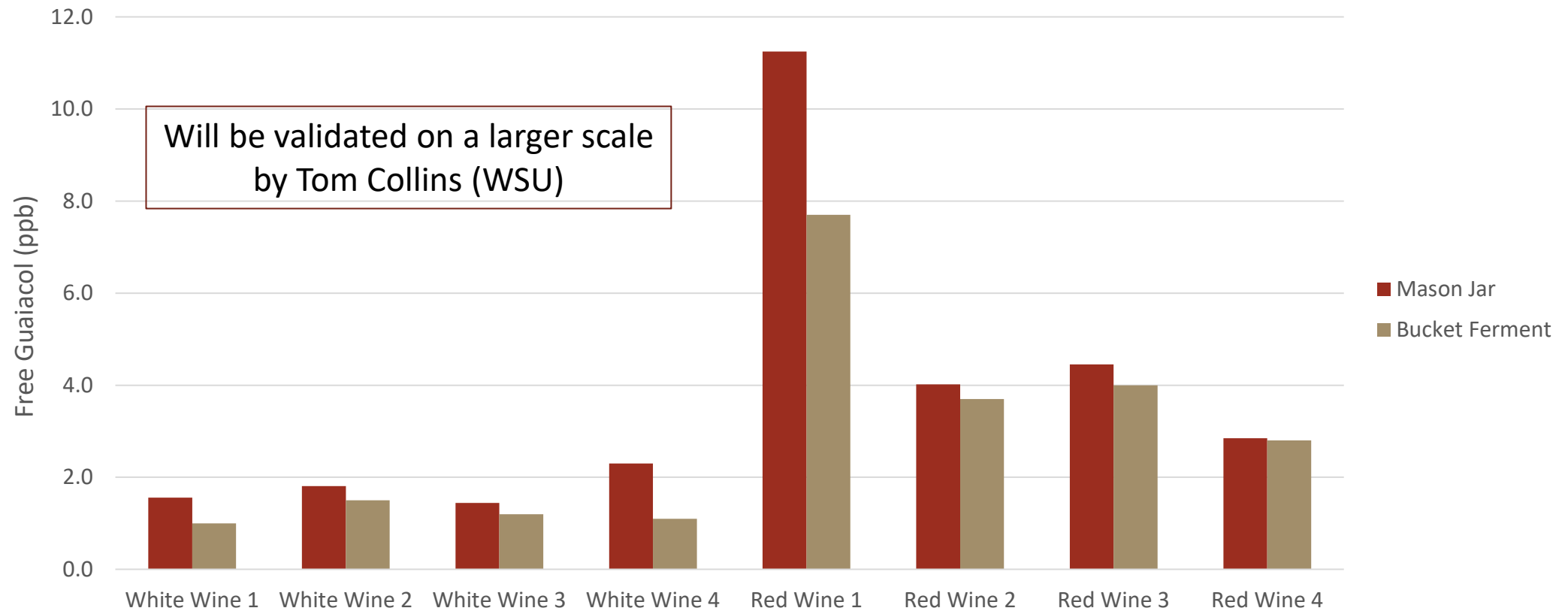
Ferments finish in 2-3 days rather than a week

Keep water at upper limit of your yeast strain

Use a sauerkraut masher or muddler to mix frequently



Bucket Fermentation to Sous Vide Comparison



Interpretation of Bucket Ferments

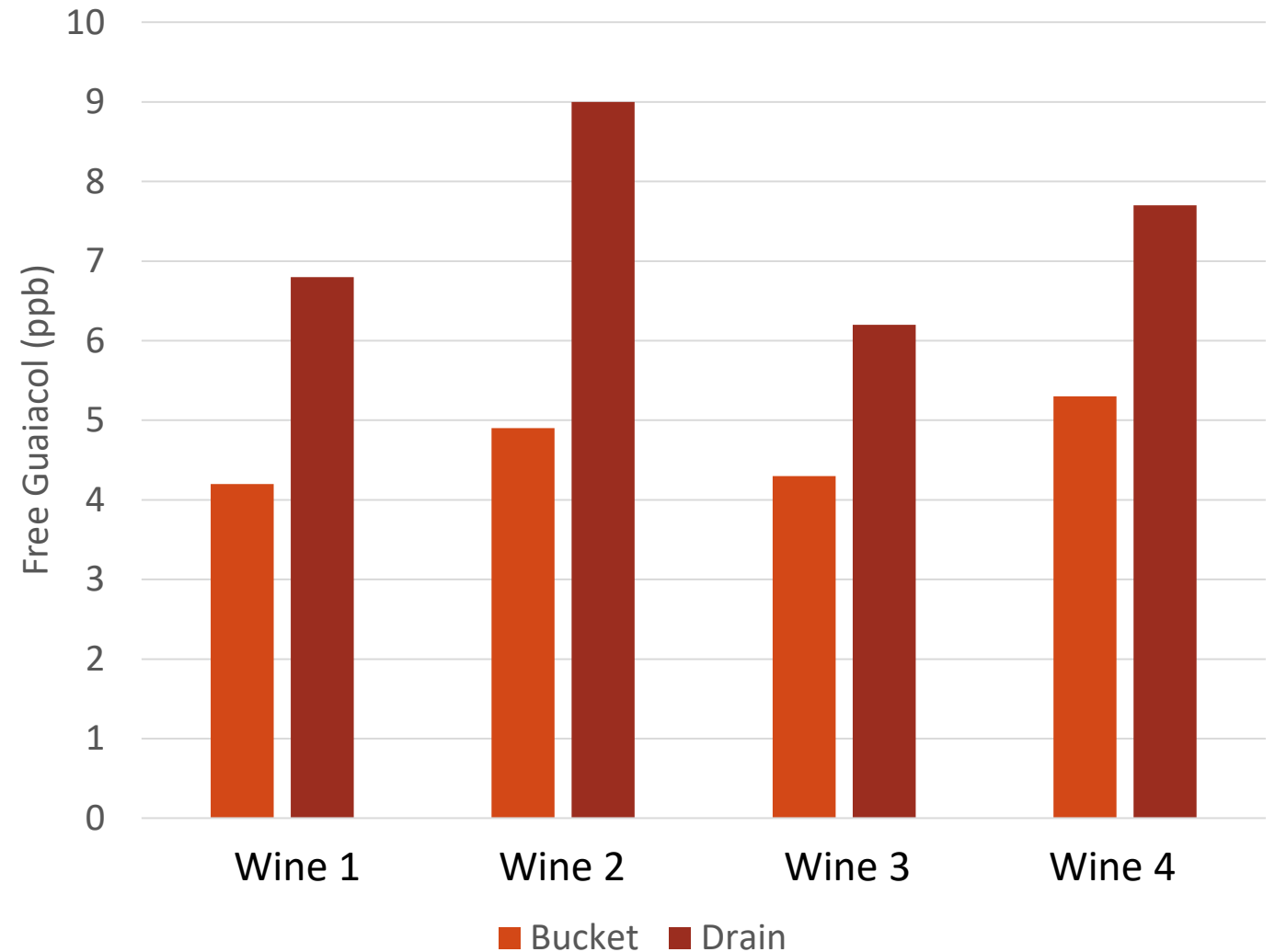
Buckets underestimate commercial drain slightly

- Skin contact time
- Heat

Sensory markers during tasting

- Ashy aftertaste
 - Beware of unripe bitterness confusion
- Add CuSO_4 if wine is reductive
- Fatigue

Bucket Fermentations to Commercial Drain





Thank You!
