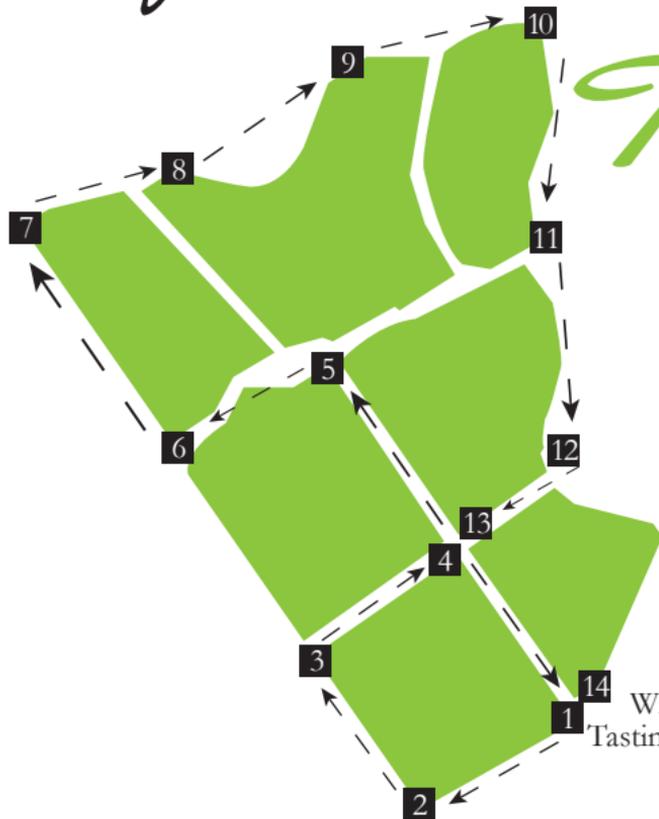


# Kiepersol Vineyards



## WALKING Trail

A one mile scenic, self-guided tour through the vineyard. Please do not walk the trail alone. Bring water and wear proper foot gear. The trail is hilly and rocky.

Winery  
Tasting Room

# 1

## *Welcome*

Welcome to the original Kiepersol Estates vineyard. We started in 1998 with these 14 acres of hand-planted vines and now have 60 acres with 14 different varieties of grapes.

### **RED GRAPES**

Cabernet Sauvignon  
Syrah  
Merlot  
Sangiovese  
Cabernet Franc  
Zinfandel  
Tempranillo  
Malbec  
Mourvedre  
Muscat

### **WHITE GRAPES**

Semillon  
Pinot Grigio  
Sauvignon Blanc  
Viognier

Many of these varieties become their own wine under the Kiepersol label. Others are used for blending to add color or acidity as needed. Once the grapes are planted, they take approximately 18 months to bear fruit.

## *What's in a Name?*

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In the U.S., wines are named after grape variety names, so Merlot wine is made from Merlot grapes. But in Europe, wines are named after the geographic region, so a Bordeaux wine is any wine produced in the Bordeaux region of France. A Red Bordeaux would typically be made from Cabernet Sauvignon grapes and a White Bordeaux would typically be made from Semillon or Sauvignon Blanc grapes.

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## *Size Matters*

In a world where things are just getting bigger, the wine grape is still the same size as it was in Roman or Biblical times. Wine grapes have never been genetically modified.

# 4

## *A Grape Year*

Grapevines become dormant after the first freeze. In February, the vines are pruned to control the number and position of grape clusters. Bud break, the emergence of shoots that will grow to bear grapes, occurs in April. Then around June 21st, the veraison occurs where the fruit starts gaining sugar and reducing acidity. Red grape varieties change from green to black in this stage.

## *Harvest*

# 5

The winemaker determines the harvest date of each variety by tasting the sugar and acidity levels in the grapes. We hand harvest the grapes from the end of July throughout August starting with the earlier ripening varieties and moving on to the grapes that gain depth of character by allowing them to be on the vine longer.

# 6

## *Sweetness*

What do wine grapes taste like? At harvest they are literally the sweetest fruit on earth. They have thick skins, 2-3 large seeds, a small amount of flesh and a lot of sugary juice. We measure sweetness in degrees brix and if you want to compare some familiar tastes, a ripe strawberry would be 11 brix, a sweet Georgia peach 19 brix, a wine grape at harvest 24 brix and the next sweetest thing would be honey at 30 brix.

## *Trellis*

We have a trellis system with a catch wires that support the vine and allows the fruit to grow in a location that is easily harvestable and manageable. This trellis is called a single cordon - each vine comes up and makes a T at the top wire.

# 7

## Soil & Climate

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While the red clay soils and humidity of East Texas may not seem ideal for grapevines, these grapes are given all the nutrients they need through the black irrigation drip line. The vineyard sites have the advantage of being on top of the Bullard Salt Dome where the tremendously high salinity of the dome creates a different magnetic field than the surrounding area, causing less severe weather.

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## Guineas

The large grey birds you may see in the vineyard are guinea fowl that live in the pen at the heart of the vineyard. They are insect eaters and help keep the insect population under control in the vineyard. We do still have to spray sometimes, but do not spray anything that would adversely affect the guinea fowl.

## *Wind Machines*

10

We installed wind machines in 2010 to help move the cold air out of low areas during a freeze, but also help cool the vineyard during the heat of summer. Sometimes just a few degrees makes a difference.

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## *Replants*

Unfortunately, some individual plants do not make it and we have to replant new vines. If you see a small plant with a plastic tube around the base, that is a grow tube that enables the plant to grow straight up to the wire and not out. It also protects the young plant from any inclement weather.

## *Irrigation*

During the hot, dry season, the grapes are irrigated through the black drip tubing under each vine.

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# Rootstock

Kiepersol's grapes are all own root plants. In some places in the world, vineyard managers grow grafted plants where the underground and above ground parts of the vine are from different varieties. For example, our Merlot is a true Merlot vine from the root to the fruit.

13

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## Tasting Tips

1. Hold the glass by the stem.
2. View the glass against a white background or light to observe the wine's color and clarity.
3. Swirl wine glass for a few seconds to let wine breathe and bring out the aromas.
4. Sniff wine.
5. Sip wine. Roll the wine gently in your mouth for a few seconds before swallowing.

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