

PW

PRactical
**WINERY
& VINEYARD**

JANUARY/FEBRUARY 2007

*Wild falcons
rule pest birds*

*Is your
headspace vacant?*

*Vine/planting options—
vineyard development*

**SHOWCASE
WINERY EQUIPMENT**

SMART VITICULTURE
*Scott Henry
with a twist*

*Blending efficiency
with quality*





P&L Specialties' automated conveyance system delivers high-volume efficiency and gentle product handling. The conveyor construction formed the belt surface into a shallow U-shape that allows easy sorting of machine-harvested red grapes. The conveyor sorting surface is 36 inches wide and 24 feet long. For hand sorting, the belt can be slowed to 24 feet per minute (about 3 seconds per foot), and can be accessed on both sides by up to 14 sorters.

SCHEID VINEYARDS

BLENDING efficiency with quality

BY Tim Ryan, Axiom Engineers, Monterey, CA

One of the first things that visitors will notice in the Scheid Winery (Greenfield, CA) is the abundance of space and well-lit, efficient work areas. This was no accident, as the design team, consisting of Scheid personnel and design professionals from Axiom Engineers (Monterey and Napa, CA), working in conjunction with the Belli Architectural Group (Salinas, CA), were given this task at the first of many design meetings.

Kurt Gollnick, COO of Scheid Vineyards, explains Scheid's vision, which was to maintain and enhance quality without losing high production-rate capabilities. Scheid currently provides custom processing and juicing for 15



Automated belt delivery system, with variable speed drive, delivers grapes to any press door with a minimum of conveyors and labor required to operate the crush pad.



Mobile Diemme press leaves a fermentor after pressing to unload pomace at crush pad.

or tube screw-conveying of any wet must, to maintain quality at the highest levels possible. This, combined with whole-cluster white grape pressing, allow this large production winery to perform like a high-quality, low-throughput estate winery.

Open-top red fermentors receive 12 tons of grapes from a Diemme 90 destemmer/crusher with a progressive cavity must pump (six-inch out-flow) through permanently installed six inch-diameter overhead must lines fitted with stainless steel 3-way ball valves for ease of sanitation. These fermentors are served by two traveling punch-down devices for cap management. They are used primarily for Scheid's high-value Pinot Noir program, which receives the gentlest handling possible.

The fermentors are mounted directly above gravity drain tanks to

receive free-run wine. Fermented grapes are pressed off by a mobile tank press, which is gravity-fed directly from a fermentor, with press wine being pumped back to the free-run tank to maintain lot control or pumped to a separate tank. The 5-hectoliter (12-ton) fermented red mobile press is driven to the outside press yard to dump pomace into the pomace removal system.

All fermentors are equipped with warm and cold glycol in all jackets controlled with automatic three-way valves. This allows the cellar master to cool a tank prior to starting fermentation, then quickly warm a fermentor with warm glycol to jump-start a fermentation or to encourage malolactic fermentation. This system was installed to allow the winemaker and cellar master maximum flexibility to start fermentation, and to maximize

the number of turns these high cost-per-gallon red fermentors can generate during harvest.

Tank temperature control is with TankNET® controllers, coupled with a special three-way ball valve developed specifically to work with them.

Red fermentors include 12,000 gallons, 19,000 gallons, 25,000 gallons, and 32,000-gallon tanks supported by tank legs designed to meet seismic zone-4 requirements, that were constructed by JV Northwest (Canby, OR). These fermentors are the workhorses of the red winery, yet they have the same features as the open-top fermentors, with the exception of punch-down cap management.

The fermentors each have a compressed-air diaphragm pump-over/cap irrigation system. Scheduling of this system can be automatic and programmed by the cellar master

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COVER STORY

directly into the TankNET® controller, which serves dual duty as both pump-over and temperature controller. The advantage of having this controlled automatically is that the pump-over occurs when the winemaker requests it.

In the large red fermentors, which have warm and cold glycol jackets to maximize cellarmaster flexibility and fermentor turn-over, drained must slides out of the fermentor down a sloped bottom and through a 30-inch square door, to minimize bridging. The

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TankNET® controllers for two tanks. TankNET® software provides birds' eye view of Scheid cellar operations. Includes tank temperatures, lot codes, Brix measurements, and pump-overs. Web browser interface enables winemakers to manage fermentations from any location, including changing set-points, scheduling pump-overs, and viewing fermentation graphs.



Catwalk-mounted hose station with hot and cold wash-down water, compressed air, and nitrogen supply. Each station has a 50' hose allowing wash-down anywhere in the building. The Parsec micro-oxygenation system for 120 tanks has five-tank remote controllers (right in photo) throughout the tank room.