



vineland
RESEARCH & INNOVATION CENTRE

Don't Miss Out Grape Drying Program at Vineland



Don't miss your chance to dry grapes at Vineland starting October 9, 2017.

We offer a drying service for one to two metric tonnes of grapes for winemakers who would like to gain experience with the Appassimento process.

The process allows for enhanced development of flavours, concentration of sugars and contributes to more complex aromas in wines made from high quality grapes harvested in cool climate areas with shorter growing seasons. The resulting dehydrated grapes can be used for creating high-end pure Appassimento-style wines or for blending into other wine varieties, creating expanded product offerings and consistent vintages year-after-year.

For more information, please contact:

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