

## Quièvremont Vineyard & Winery



# Farm Winery Tour

with

John Guevremont, Owner & Winemaker

The tour lasts approximately 60 minutes.

### ITINERARY:

- ◇ Guests will be greeted by the winemaker in the Tasting Room. They will be offered a glass of wine and given a short introduction to the farm, the family and the winery.
- ◇ Guests will then move to the vineyard and be given a description of vineyard management. Demonstrations will be given that are suitable for the time of season of the visit. (For example, during the spring, the demonstration would be geared towards the pruning of the vines; in the summer, canopy management; and in the fall, harvesting.)
- ◇ The next section of the tour will be at the crush pad where the winemaker will demonstrate static setup and the sequence of grape harvest, selection, de-stemming and pressing.
- ◇ Guests will then enter the production area where they will be given an explanation on the fermentation, pumping, racking, barreling, filtering and bottling of wine.
- ◇ The Winemaker will describe the various production methods/considerations for white, rosé, and red wines, as well as for our apple ciders, our Piquette (sparkling) and our port style wines. If available, guests will be offered a barrel sample.
- ◇ After the tour, guests will be brought back to the Tasting Room to enjoy a cheese plate and a glass of red, white or rosé wine. If they wish, guests will have additional time to ask questions and visit with the winemaker.

COST: \$25 per person

**Reservations must be booked at least two weeks in advance of visit.**  
**To make a reservation, please send an email to [info@quievremont.com](mailto:info@quievremont.com)**