



**FOR IMMEDIATE RELEASE**

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The attached three photographs represent an issue that many wine grape growers struggle with at this time of year. Thinning of the crop is an important part of making premium wines. In Clarksburg we refer to it as, "Crying for Quality", Crying for the loss of crop that could be worth several thousand dollars, yet realizing that to have the highest quality premium fruit available for our wine makers we need to thin the crop to get it to reach its maximum potential.

This year is particularly difficult since most vineyards in the Clarksburg AVA experienced a heavy set of grapes. So vineyards will be removing up to 50% of the grapes in the next few weeks. Not all areas will have this big of an issue. Clarksburg has very fertile soils so our plants tend to grow vigorously most years. We also produce exclusively premium wines which requires much better quality fruit than some areas that grow for economy type wines. Other areas have weaker soils or other conditions that make it difficult to grow grapes even at low yield crop levels. This can at times result in very fine wines.

Mike Heringer wine maker at Heringer Holland Winery stresses that, "thinning the fruit at the right time is important. If you thin too early, you won't get the same energy going in the thinned fruit that you would with later thinning."

Chris Smith Director of Wine Making at Bogle believes that a good balance and vine health is required to make the best premium wines, "I like to see the right amount of fruit on the vines with a healthy canopy allowing for filtered sun light to slowly ripen them until they are harvested at the target BRIX." (sugar level).

For more information on our grapes and wines contact us at [Clarksburgwinegrowers.com](http://Clarksburgwinegrowers.com) or contact Tim Waits at [tim@hps.bz](mailto:tim@hps.bz).