

Four Sisters Vineyard

Four Sisters Vineyard is located at 783 County Road 519, Belvidere, NJ 07823. Four Sisters Winery was a family produce farm since 1921. The vineyard was first planted in 1981, and opened to the public in 1984. Four Sisters has 8 acres of grapes under cultivation, and produces 5,000 cases of wine per year. The owner of the winery has four daughters that's why the winery is called *The Four Sisters* (Four Sisters Winery, 2013).

I thought that I will not be able to go to any vineyard for this assignment because of

my limited time. Fortunately, one of my friend wanted to go to with her daughter to a farm in NJ. I took advantage of the situation and I went with my daughter to the farm and vineyard. It was my first time to go to e vineyard in the USA. I been to vineyards in Italy but I had no experience of tasting wines and I didn't know what to look for.

I was excited to go to a vineyard with some knowledge of wine tasting. I made an appointment on my way there. Kate, the manager of the vineyard was very nice and welcoming person. On our way to the vineyard, we met with some other friends and their children. When I went to the vineyard, I met with Kate and ask her permission to take some pictures of the vineyard and the store.



The vines were leafless but was some grape on vines. Kate told me that because grape need sunlight, they remove some leafs during the summer. I reached to taste some of the grape. The grape tasted **bitter** but was juicy. Kate told me that this year was very dry and they had to use **irrigation** for the vines. It was fun to see a vineyard on November, and taste grape from the vines. The vines were in a straight line and on the first pillar of the row was the name of the grape. Kate told me that they had three small parts with vines. They grow white and red grape. The vines that I saw were eight long rows of which two rows were Be Chanauc grape, two Boca Noir, two Leon Millot and two Marechal Foch. All these grapes were red and were harvest during the mid-end of September.



My guests and I tasted the following wines

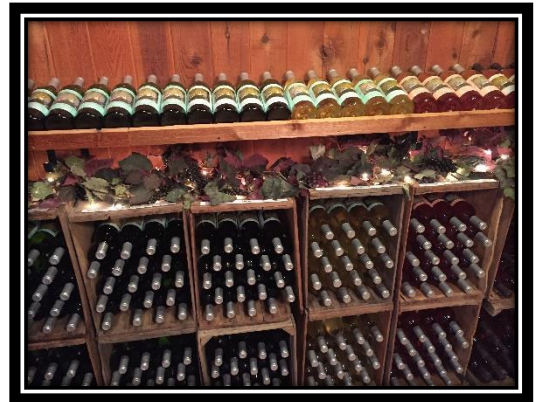
❖ Vidal Blanc

100% Vidal Blanc. Medium body.

Dry white wine, year, 2014.

Tasted, fruity aromas of pineapple.

Price, \$14 bottle, \$6 glass



❖ **Seyval Blanc**

100% Seyval Blanc. Low Body.

Dry white wine, year 2014.

Light and bright, this wine opens with aromas of citrus and finishes refreshingly smooth.

Price, \$16 bottle, \$6 per glass.

❖ **Niagara**

100% Niagara. Medium Body.

Sweet red wine.

Exceptionally fruity, grapey, and sweet.

Price \$14 bottle, \$6 glass.

❖ **Leon Millot**

100% Leon Millot. Medium body.

Dry red wine, year 2012.

Red wine with robust aroma and an abundance of fruit character.

Price \$15 bottle, \$6 glass.

After I tasted wine in the tasting room, Kate took me

downstairs where the wine is made. Kate told me that before harvesting, the grape are tasted to **Brix** (natural sugar content). They are also tasted for their PH which should be between grape 3.1 and 3.3. Every wine is **fermented** to total dryness then sugar are added to adjust the desired sweetness.



First step of fermentation after workers hand harvest the grape was destemmed the grape in a destemmed machine. Second, crusher stemless grape and then with a tub that is connected to the tank will be delivered the grape juice, which will be ferment slowly into wine. If it is a red wine they will let to sit in wet with the skin that gives the red color to the wine. Sometimes they leave stems with the grape to give different favor to



the wine. Yeast is added to help the sugar convert to alcohol. The yeast will eat the sugar and fall to the bottom of the tank. All wines are filtered at least once to achieve clarity. After fermentation, the will bottling the wine in packing barn and then they send the wine into temperature controlled rooms. Kate told me that they don't age for long time the wine. Just ten 10% of the wine will be aged for long time.

I learned a lot about wine by going to Four Sisters Vineyard. Now I feel commutable to go to any vineyard and ask about grape process and wine. Next year I planning to Italy and I will go and visit vineyards so I can taste wine. This time I will know for what to look for.



Reference

Four Sisters Winery. (2013, February 25). Retrieved December 8, 2015, from

<http://www.vintagenorthjersey.com/our-wineries/four-sisters/>

Welcome. (2013, September 15). Retrieved December 8, 2015, from

<http://www.foursistersranch.com/welcome>