Merry Cellars Winery
Pullman, Washington
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Fall 2019

Overview:
Merry Cellars Winery was created in 2004 when winemaker Patrick Merry took his hobby of winemaking to a full-time career through the support of his friends and family. He creates more than 5,000 cases per year of beautifully created wine and hopes to make more in the upcoming years.

Responsibilities:
I was lucky enough to work closely with Patrick Merry (winemaker) and Mac Fancher (assistant winemaker) completing the following tasks to successfully crush almost 100 tons of wine in a timely and efficient manner:

- Oversaw correctly putting heavy equipment in place for when grapes came in for crush. We sifted through grapes to ensure clean fruit was going into the press or crusher. We broke down and cleaned equipment and made sure the crush pad was clean as well.
- Provided chemical analysis for all juice that we produced – measuring brix, pH, and titrations and then brix readings everyday.
- Correctly measuring and adding enzymes, superfood, tannins, and yeast to juice ready for fermentation.
  - Learning how to set tanks up correctly for fermentation.
    - Pressing grapes and setting up pumps.
    - Daily punch downs.
    - Barreling wines down.

Summary:
While being at Merry Cellars, I learned the complete process of wine-making from grapes to crushing to fermentation to the final stage of barrels which really helped me realize how extensive wine-making truly is, but how rewarding it can be at the end of the project. I was able to put what I learned in my wine business management and viticulture classes into actual hands-on experience. Overall, I am very happy I was able to experience the crushing season and work done here at Merry Cellars because it truly gives me more validation as to why I picked wine as my major.