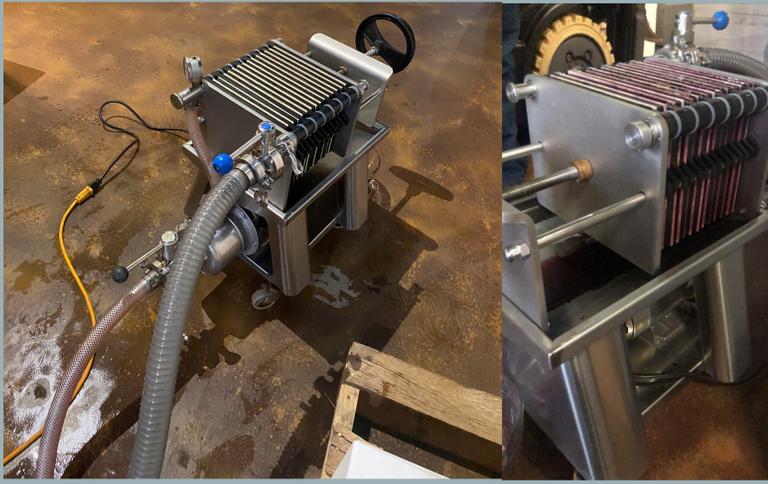


# LEONY'S CELLARS ENUMCLAW, WASHINGTON MCKENNA KILCUP SUMMER 2020



A) Filtering Pinot Gris Rose & Rebellious Son



B) Cold Stabilizing Pinot Grigio Rose



C) Bottling Rebellious Son D) Tasting a filtered Rose & French Hungarian Oak Wood



C) Testing Equipment used for PH and Sulfate levels E) Looking at the legs of a Grenache 2019

Leony's Cellars was founded in 2015. In 2014 Sandi, an active duty members of the US Navy, and Salvador were searching for a wine barrel on Craigslist. In looking for a barrel to display in their backyard they came across a listing for a boutique winery in Cashmere, WA. Sandi and Salvador met the seller who agreed to stay a year and tech them how to make wine, this is when they took the leap and became wine makers. The first vintage was in 2015. Leony's cellars was named for its meaning, Lioness's, Sandi's middle name. To Sandi this name brings great honor to their family from her Great – Grandmother Alta Leony's. In 2016 Sandi and Salvador attended the wine makers academy at South Seattle Community College in order to increase their knowledge as wine makers and gain more techniques. Leony's Cellars has worked through the years to increase their producing of wine from 300 gallons to around 2,400 gallons. Most varietals range between 50-100 cases.

## Responsibilities

- Filtering various wines (Rebellious Son: a co-fermented blend of Cabernet Franc, Grenache, and Malbec & Pinot Grigio Rose) this task included sanitizing the equipment and preparing setup (Proxy & Citric Acid)
- Cold Stabilizing (Pinto Grigio Rose) left the skins in contact with grapes for 5 days after pressing creating an intense aroma and pink color
- Testing PH levels and Sulfate levels (preparation and cleaning) then using WINEADDS to measure how much of each ingredient to adds to various wines
- Bottling various wines, from containers (stainless steel of barrels through machine into individual bottles)
- Educating Customers (selling & serving) talking customers through the five wines we have on the menu
- Assisting with the crafting of assorted wines (running test and comparing samples) used acid trails with a Sauvignon Blanc (tartaric acid and citric acid)

## Summary

From working at Leony Cellars I was more in control in making it possible to decide the outcome of what I wanted my experience to look like. I constantly found myself taking initiative of the work that I was not yet asked to do. I asked questions that would feed my curiosity and knowledge. I initiated the starting of the filtering equipment and finished it with only a little bit of assistance. Assisting customers with their experience within Leony's. The ability to gain understanding of how the operational activities worked without having to ask what to do next. Becoming capable of starting and finishing tasks I also had to be able to solve problems when they arose. Constantly being asked for my opinions on wines and what I thought about their qualities. Asked to help generate names for wines that were not released yet, they constantly incorporated me in the full winery experience. Being able to add my tiny signature on some of the wines that were produced. Taking responsibility for the mistakes that I made and being able to correct them, this all led to me learning so much more from my position.

In completing this experience I able to take this knowledge and keep building on my curiosity of the working within a winery. There are so many components that go into a winery, from working in the tasting rooms and educating customers to manipulating and crafting various wines. I gained clarity and knowledge on working in the back house of the winery with the manipulating of the wines.



Sandi & Salvador



A bottle of Zinfandel