

Bells Up – Life Between the Vines Podcast: Vino Lingo, “Batonnage”

[TRANSCRIPT]

David Specter:

My name is David Specter. I'm the owner and winemaker at Bells Up Winery, and my word of the day is “batonnage,” which is an incredibly fancy word which just means that you are stirring up the dead yeast cells and the little great components, bits that are at the very bottom of either a tank or of a barrel.

And the purpose of doing that is simply to build structure in the mid-palate of the wine. You can do it either once a week or I tend to do it about once a day, but I've always been driven nuts by using fancy terms to describe very, very simple things ultimately.

So whenever folks ask that question, they'll say, "Oh, do you do batonnage?" And I say, "Oh, you mean stirring? Yes, I do a fair amount of that."