WHITE SQUIRREL WINERY

NEWS

QUARTERLY WINE CLUB NEWSLETTER

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News around the Winery

Awards, New Plants & Vineyard Work

As the grapes mature and harvest grows closer, Garrett and crew are bottling last year's harvest and making room for 2026 grapes.

Garrett Sanderson was honored with the Emerging Leader Award at the Northwest Tennessee Cornerstone Tourism Awards



The second annual awards banquet, hosted by the northwest Tennessee tourism association at Discovery Park of America, recognizes top businesses, attractions, and individuals driving the region's tourism industry.

Garrett Sanderson was recognized for his impactful work with White Squirrel Winery & Vineyard located in Kenton, Tennessee.

As a highly accomplished winemaker, Sanderson brought global production experience from prominent wine regions in California, Australia, and Virginia back home to northwest Tennessee. His leadership has helped secure international recognition for the White Squirrel Winery brand.





1600 New Vines Planted

After 2.5 months of hand pruning 12,000 grape vines, the White Squirrel crew planted 1,600 new and exciting new grape varietals. NY06 and Arandell are new red varietals developed by Cornell University and require less fungicide applications and are therefore more eco-freindly. The warm summer nights and high humidity make growing some better know European varietals a challenge. Bill Sanderson says, "these new grapes are expected to produce exceptional grapes and award winning wines".

The Annual Summer Process-Shoot Positioning



At White Squirrel Winery our trellis system is VSP or vertical shoot positioning. We were the first Tennessee vineyard to adopt this system as the grapes we started 22-years ago have a semi-upright growth. This system opens up the fruit to sunlight and wind and helps prevent disease caused by moisture. The only drawback of using VSP is all canes must be positioned in a series of catch wires. This slow process requires weeks of going from vine to vine and putting all canes in wires.

(in photo: Austin Brown as he shoot positions canes)



White Squirrel Friday Afternoon Crew

On most Friday afternoons this group of friends gather share stories, food and the weeks news.



Annie Williams, daughter of Cory and Alyson invited family & friends to celebrate Annie's 2nd birthday.



Cold Stabalizing at Cellar

An important step in producing great wine is "cold stabilization" Cold stabilization is a post-fermentation winemaking process where wine is chilled to near-freezing temperatures for several weeks. This forces naturally occurring tartaric acid and potassium to bind together and crystallize, allowing winemakers to filter them out before bottling, insuring a clear and clean wine.