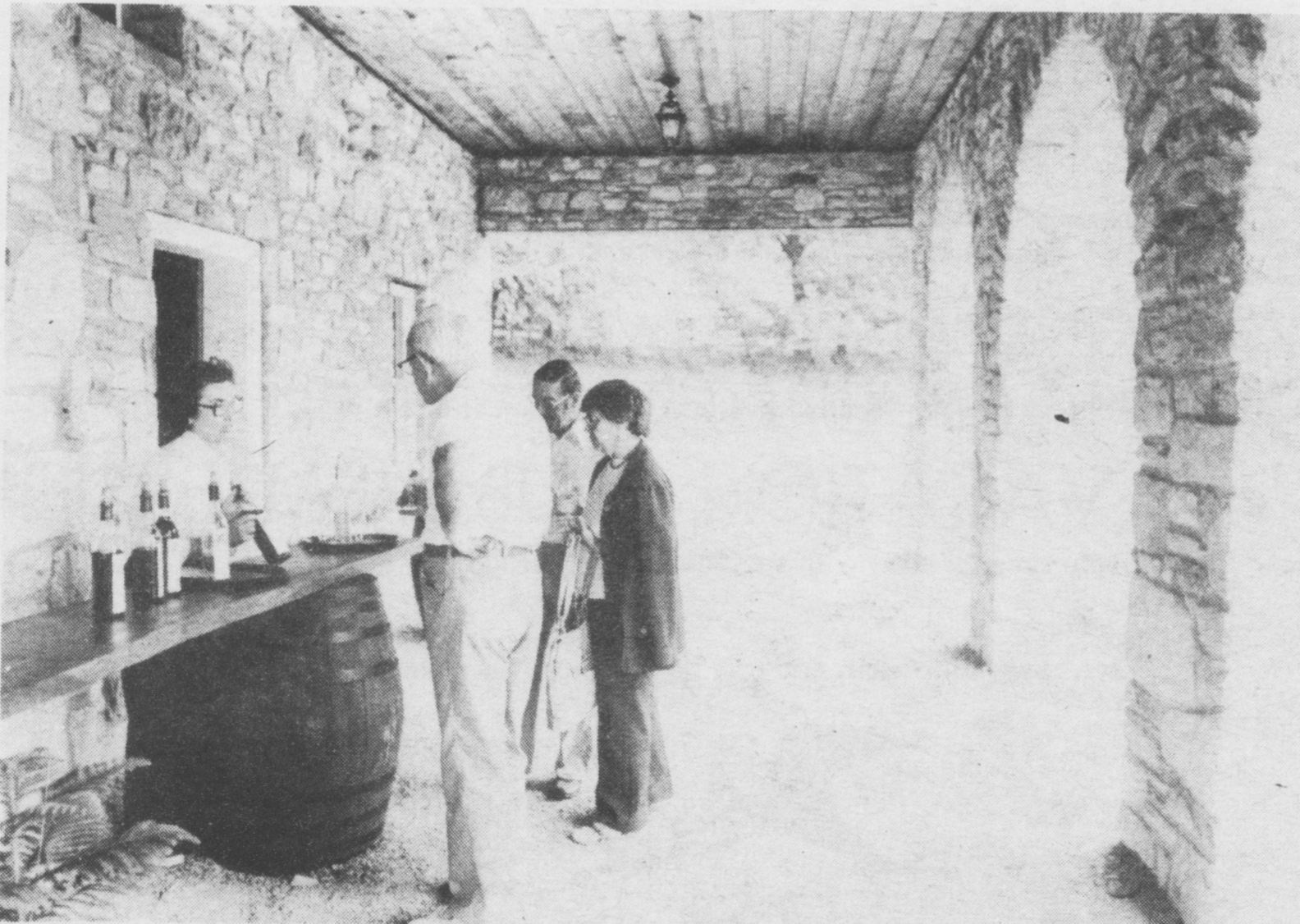


These huge vats are used to store wine. There are about a dozen of them in the winery; each is made of stainless steel. They were originally in milk processing plants. The motors attached to the front of each tank is connected to an internal propeller. Manholes allow access for cleaning.

## New winery in Bain



Visitors can sample the winery's seven varieties after the tours.

[continued from front page] and told him, "You need a winemaker—and I have one."

The winemaker he had in mind was Carmen Canner, the first woman to graduate as an enologist from Penn State. ("Enologist" is a \$2.00 word for "winemaker").

Carmen brought to the Nissley winery the required specialized knowledge of chemistry, biology, and technology that ensure a good product. A former linguist, she became interested in wine—and the relaxed lifestyle associated with wine—while living in Europe, where wines are commonly drunk with most meals.

Carmen's training at Penn State enables her to decide the precise moment to execute the various steps of winemaking—harvesting the grapes, fermenting, second fermenting, and so on. Timing and thorough

care in each step are the keys to good wine, she says.

The winery is housed in a large and architecturally striking stone building that J. Richard built onto an old tobacco shed to house the production machinery and store. The wooden parts of the structure were once part of a covered bridge.

Inside the plant are rows of huge stainless steel tanks which were bought second hand from local milk processors who went out of business. Wine is transferred from one to another by the force of bottled high-pressure nitrogen gas. Mr. Nissley explains to visitors that air, while it would be cheaper, has oxygen which would tend to very slightly spoil the wine (as air will turn the pulp of an apple brown).

The Nissleys and Carmen take great precautions