

Winemaker Carmen Canner stands behind the bottling machine.



John Nissley is the vineyard master, in charge of grape production.

Bainbridge (continued)

against bacteria. All the tanks and lines are cleaned on a regular basis, and wine-handling equipment is stopped every twenty minutes and sterilized with steam. The wine is forced through a series of filters which remove first random particles, then dead yeast cells, and finally bacteria. The final filter stops anything bigger than half a micron. A micron is about 1/250,000 of an inch.

Despite the fineness of the filters, no great pressures are used, because anything over 15 lbs./inch will "bruise" the wine, lowering its quality.

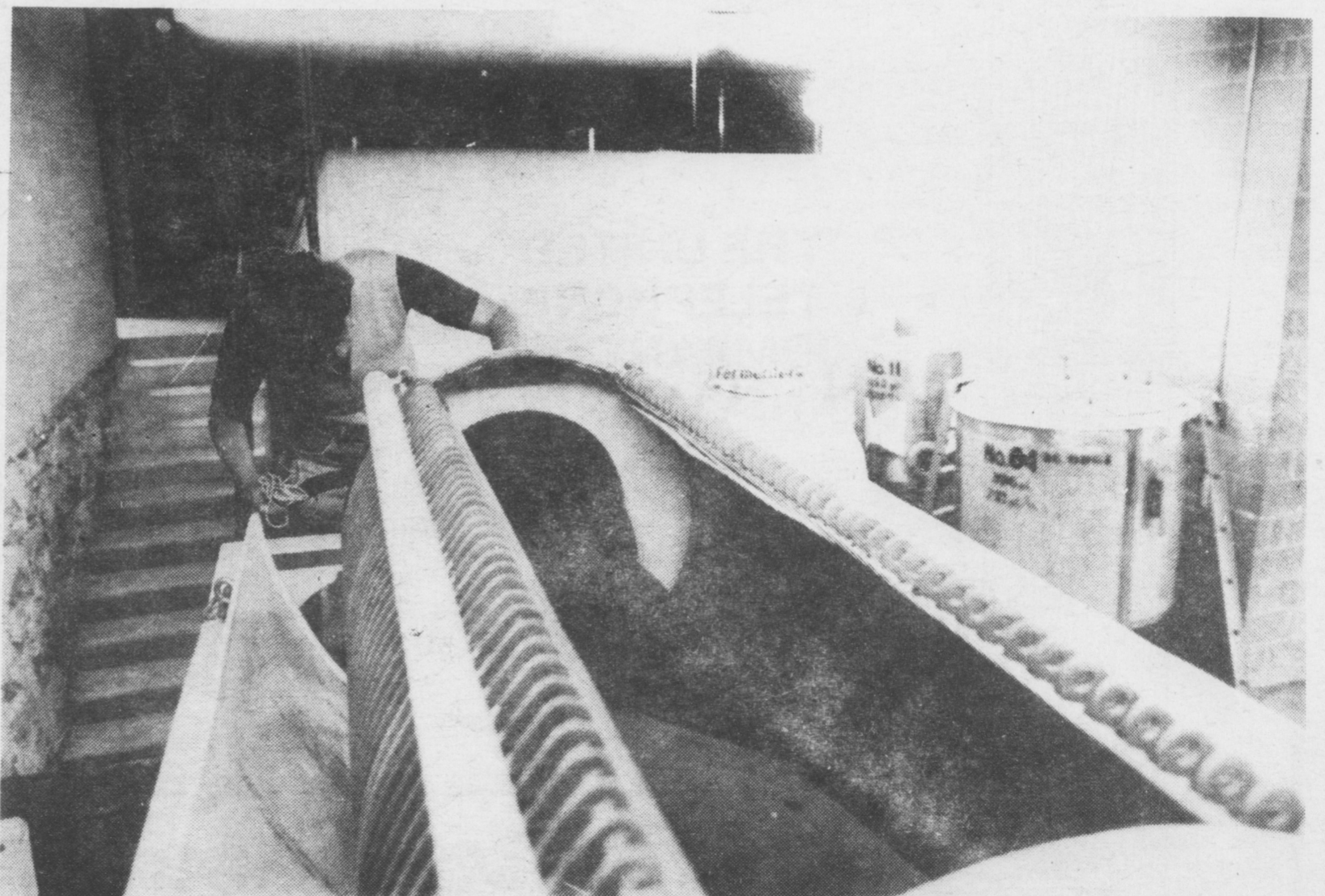
The winery is a fascinating place, where one can see every step of an age-old process performed in the most up-to-date way. All the way from the grapes in the field to the stacked cases of seven varieties of wine, can be

seen on weekdays and Saturdays from noon to 8:00 PM through September 30th (after that date it closes at 5:00 PM).

The tours, conducted by Mr. Nissley, are free and well worth the short trip. You can sample all seven varieties, including "Naughty Marietta," and buy the type you like on the premises if you feel so inclined.

Nissley Vineyards is an easy place to find; go north on Rte. 441 from Marietta and turn right at the sign, about 4½ miles upriver from Herr's Market. Go to a T, turn left, and follow the signs a short way to the lane.

If you are coming from Maytown, it's even easier. Head toward Bainbridge on Bainbridge Road through Chickentown and Stackstown. Just after Stackstown you will see a vineyard on your right, and shortly after that a little red sign for the lane.



This machine, imported from Germany, is the latest word in grape squeezers. Grapes are put into the drum, which is closed and rotated. The black rubber bag just visible inside the drum is then pressurized—grape juice gushes out through the walls. Only about an inch of grape skins are left around the inside.

This machine, being checked out by Carmen in the photo above, yields 15 more gallons of juice per ton of grapes than the next-best machine.

Stainless steel storage tanks are visible in the background.