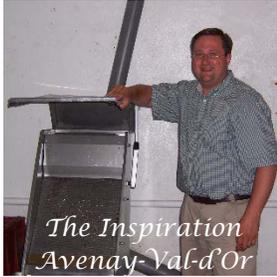


« LE TRIEUR »

In an ongoing pursuit of quality, Luc developed the concept for « Le Trieur » in 2001. He used the first prototype of this sorting table, which was mounted directly to a berry-per-berry manual sorting table, during the 2002 harvest at Peter Michael Winery.

The following year, « Le Trieur » became an independent machine, similar to a sluice box on four springs, and operated by an off-centered cam. Using statistics that he gathered in several diverse vineyards, Luc designed the wedge-wire screen to have a ¼ inch gap between the rods.



Luc's initial inspiration for « Le Trieur » came as he glanced down at a scar on his right index finger while sorting grapes in the fall of 2001. Fourteen years earlier, Luc had worked at Le Val d'Or Champagne Cellars in Avenay-Val-d'Or, France. One of his responsibilities during that 1987 harvest was to brush and clean the machine which separated solids from wastewater. The safety pin failed, and the stainless-steel hood suddenly dropped on Luc's hands, cutting his finger to the bone. As Luc recalled this injury which resulted in a permanent scar, he began to consider a different use for a wedge-wire screen.

Removing nearly 100% of the shot berries and approximately 85% of the raisins, both extremes of the ripeness spectrum, « Le Trieur » proved to be an effective solution to berry sorting. This sorting machine was immediately in demand, and within a few years, over 250 were sold to high-end wineries in the Napa Valley and Sonoma County.

To this day, « Le Trieur » is used by Morlet Family Vineyards and other ultra-premium wineries who share the same passion and commitment to quality. Luc continues to work on the creation of other exclusive winemaking devices including his trademarked multi-functional « Gyrobox » that facilitates the draining and devatting of puncheons by gravity.



Luc uses « Le Trieur » Harvest 2007