

2026 MWG

HARVEST GUIDE

**Grapes, Juice, Harvest Updates,
Planning, Winemaking Education**





EVERYTHING YOU NEED TO PLAN YOUR BEST VINTAGE YET

Before You Order Grapes or Juice...

Ask Yourself These Five Questions

- ✓ What style of wine do I want to make?
- ✓ What equipment do I already own?
- ✓ Do I have enough fermentation space?
- ✓ Do I need grapes or fresh juice?
- ✓ Have I ordered all of my fermentation supplies?

What Makes a Great Vintage?

- Great wine starts long before crush day.
- Planning.
- Temperature.
- Yeast.
- Nutrition.
- Cleaning.
- Picking the right fruit.

CHEERS!

The Musto Wine Crew



FALL HARVEST

UPDATE

Current Weather

Growing conditions across California wine regions have remained generally favorable, with warm daytime temperatures, cool evenings, and minimal weather disruptions. These conditions have supported healthy vine development while helping maintain balance between sugar accumulation and acidity.

Crop Size

At this point, vineyards are showing a healthy crop with good cluster counts in many growing regions. While final yields will depend on weather throughout the remainder of the season, growers are cautiously optimistic heading into harvest.

Berry Development

Veraison—the transition from green berries to their final color—is well underway in many red varieties. This stage marks the beginning of ripening, as grapes shift their energy from growth to developing sugars, flavor compounds, and tannins that will ultimately define the finished wine.

Brix Trends

Sugar accumulation is progressing as expected for this time of year. While Brix levels will continue to increase over the coming weeks, vineyard managers are closely monitoring vine balance to ensure fruit develops both sugar and flavor maturity before harvest.



FALL HARVEST

UPDATE CONTINUED...



Harvest Timing

Although weather will ultimately determine the schedule, early indications suggest harvest timing is tracking close to historical averages. As always, individual varieties and vineyard locations will mature at different rates, making careful monitoring essential.



Potential Challenges

The coming weeks are some of the most important of the growing season. Extended heat events, unexpected weather, or irrigation management can all influence berry size, ripening, and final fruit quality. Vineyard crews will continue monitoring conditions closely as harvest approaches.



Our Recommendation

Now is the time to begin finalizing your harvest plans.

Review tank space, confirm equipment is ready, inventory yeast and winemaking supplies, and start conversations about your grape and juice needs. Early preparation helps ensure a smoother harvest and gives you more flexibility as conditions evolve.



WHY WINEMAKERS CHOOSE *SUISUN VALLEY*

Suisun Valley, CA – Lanza-Musto Vineyards: Suisun Valley was established in 1982, and is one of the oldest AVAs in California. It is home to a group of grape growers and winemakers who put their heart and soul into everything that they do. Located southeast of Napa Valley (sharing a county line), Suisun Valley lies in the foot slopes of good grape land between the picturesque Vaca Mountains to the east and St. George Range to the west.

The Suisun Bay that connects the San Francisco Bay sits to the south, lending a unique cooling coastal breeze. The soil is made up of volcanic rock, silt, sand, and clay allowing it to grow many different types of wine grapes; having over 28 varieties planted within this eight-mile-long and three-mile-wide AVA. We are expecting a high-quality year! The grapes got some decent rain, which resulted in fertile soils, nutrient-rich vines, and exceptional skin quality. The crop looks to be the size of a normal crop year, and we are currently on track for normal ripening and harvesting times.

The Lanzas are introducing a new box, which will be sturdier with ample airflow for travel. We will have Barbera, Chardonnay, Cabernet (Clone 169, Clone 15, and Clone 8), Merlot, Malbec, Muscat Cannelli, Petite Sirah, Petite Verdot, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Pinot Noir (Tenbrink), and Tempranillo available this fall.



WHY WINEMAKERS CHOOSE *LODI*

Lodi, CA – Home to some of our oldest standing contracts and relationships, Lodi is a premier wine region consistently on the rise. With the LODI RULES sustainability effort moving full force through the AVA, we have seen and continue to see great wine-producing fruit come out of Lodi.

During the growing season, warm, sunny days allow for optimal ripening of wine grapes. By contrast, cool winds off the Pacific Ocean which travel inland over a network of waterways act as a natural air conditioner for the region, helping winegrapes maintain balanced acidity. This season we have a “new” Primitivo coming in.

We were able to procure some of it last season, but this season we will have a good amount of Old Vine Primitivo (This vineyard was planted in 1902!)! Along with this special Primitivo, we will have fruit from Mettler Ranch, Costamgana Vineyards, Zinderella, Valley Beauty, and Contra Costa just to name a few.

This season we should start to see Lodi fruit come off the vine in early September. It is looking to be a normal-sized crop with good-looking berry bunches and seed development. We should see Lodi fruit start coming off the vine in early September, hitting MWG’s dock around early-mid September.



WHY WINEMAKERS CHOOSE *CENTRAL VALLEY*

Central Valley, CA- Central Valley is California's agricultural heartland. It is composed of two valleys that stretch almost 500 miles down the center of the state. The Sacramento Valley and San Joaquin Valley border on the east, by the Sierra Nevada Mountains. The total acreage under wine grape cultivation in the Central Valley is around 895,000 acres! To say Central Valley is the leader in California's wine grape production would be an understatement. With many sub-AVAs, the Central Valley offers a lot of delicious winemaking grapes with a lot of history. Some of the oldest grape vines in California are grown in Central Valley. Since it is a hotter region, these will be some of the first to come off the vine. If you are interested in Central Valley fruit be ready to crush after Labor Day.



WHY WINEMAKERS CHOOSE WASHINGTON STATE

Washington State- We are excited to be bringing you a new vineyard option from Washington this season – Candy Mountain AVA! One of Washington States' newest AVAs, Candy Mountains' south-facing slope sits just southeast of the Red Mountain AVA. At around 900 acres, it's also the smallest AVA in the state. With outstanding growing conditions, it produces rich fruit-forward grapes with nice minerality and tannins. We will be bringing in Cabernet from Candy Mountain this season. It is looking like a lighter crop and an earlier season this year for Washington State. Candy Mountain looking to harvest around September 25th, and Wahluke Merlot around the 1st week in October. The Wahluke Cabernet Franc should start to harvest around October 15th.



THE JUICES

We bring in juices from all over the world! Below is information regarding our juices and their availability this fall.

California Fresh Juice – We source premium California juice from all over the state. Winemaking juices are a great resource. You can make great wine without bulky equipment. Our fresh juices are ready to ferment when you get home. They have native yeast in them from the grape skins. You can let the native fermentation take place or you can inoculate with your preferred yeast. Either way, you will have a delicious wine that is ready to drink sooner than later. *We always suggest adding yeast because of how long the juice traveled.

California Fresco Juice- The difference between the Fresco Juices and the Fresh Juices is that the Fresco Juices are inoculated with yeast, enzymes, and other “seasonings” that help the wines have a successful fermentation, better color, aromas, tannic structure, and mouthfeel. We call it the “set and forget” juice. It is a great product that produces high-end results!



THE JUICES

Italian Fresh Juice- We source premium juices from Puglia and other regions of Italy. These juices create wines that resemble that of the old country. Wines full of flavor and history! They have native yeast in them from the grape skins. You can let the native fermentation take place or you can inoculate with your preferred yeast. *We always suggest adding your own yeast because of how long the juice traveled.

Italian Fresco Juice- The difference between Fresco Juices and Fresh Juices is that the Fresco Juices are inoculated with yeast, enzymes, and other “seasonings” that help the wines have a successful fermentation, better color, aromas, tannic structure, and mouthfeel. We call it the “set and forget” juice. It is a great product that produces high-end results.

NY State – Our NY State portfolio offers hybrid winemaking juices in 5-gallon, 60-gallon, and 275-gallon sizes. Due to this season’s frost, we will not have as many varieties available. Please email or call Christina if you are interested in these juices.

As always, Mother Nature can throw us a curve ball. To keep up to date on harvest dates check in with us via sales@juicegrape.com or call us at 877-812-1137, follow us on Facebook, Instagram, and Youtube, or check out the Harvest Tracker and Winemaker Blog on our website: juicegrape.com!

HARVEST GRAPE GUIDE



LANZA - MUSTO (SUISUN VALLEY, CA)

BARBERA
CABERNET SAUVIGNON (VALLEY)
CABERNET SAUVIGNON (169)
CABERNET SAUVIGNON (15)
CABERNET SAUVIGNON (KOCH)
MALBEC
MERLOT
SANGIOVESE (BRUNELLO CLONE)

PETITE SIRAH
TEMPRANILLO (LIMITED)
SYRAH (LIMITED)
PINOT NOIR (LIMITED)
CHARDONNAY
RIESLING
SAUVIGNON BLANC
MUSCAT CANNELLI

METTLER RANCH (LODI, CA)

SYRAH
CABERNET SAUVIGNON
SANGIOVESE
ROUSANNE
VIOGNIER

GRENACHE NOIR
MERLOT
PETITE SIRAH
PINOT GRIGIO

(L O D I , C A)

OLD VINE PRIMITIVO, ALICANTE, BARBERA, CABERNET FRANC, CABERNET,
SAUVIGNON, CARIGNANE, GRENACHE, MALBEC, MERLOT, MIXED BLACK, PETITE SIRAH,
PINOT NOIR, RUBY CABERNET, SANGIOVESE, TEMPRANILLO TOURIGA NACIONAL,
ZINFANDEL, OLD VINE ZINFANDEL, VALDEPNA, PETITE VERDOT

ALBARINO, BLACK MUSCAT, CHARDONNAY, FRENCH COLOMBARD,
MALVASIA BIANCA, MUSCAT, PINOT GRIGIO, RIESLING, SAUVIGNON BLANC,
THOMPSON SEEDLESS, VIOGNIER, VERMENTINO, FIANO

HARVEST GRAPE GUIDE



(NAPA, CA)

CABERNET SAUVIGNON

MERLOT

(SONOMA, CA)

CABERNET SAUVIGNON (CHALK HILL)

AMADOR, CA
(EL DORADO, CA)

CABERNET SAUVIGNON

SANGIOVESE

ZINFANDEL

OLD VINE ZINFANDEL

MERLOT

ANCIENT VINE
(LODI-CENTRAL
VALLEY, CA)

ALICANTE

CARIGNANE

GRENAACHE

ZINFANDEL

BARBERA D'ASTI

MUSCAT

CONTRA COSTA, CA
(LODI, CA)

AGLIANICO

MONTEPULCIANO

NERO D'AVOLA

DOLCHETTO

SANGRANTINO

MOUVEDRE

NEBBIOLO

KING'S
RIVER, CA
(LODI-
CENTRAL
VALLEY,
CA)

VERMENTINO

FIANO

ALBARINO

BARBERA

CABERNET FRANC

PINOT NOIR

TEROLDEGO

CABERNET SAUVIGNON

PETITE SIRAH

PRIMITIVO

TEMPRANILLO

SYRAH

(PASO ROBLES, CA)

CABERNET SAUVIGNON

MERLOT

SYRAH

HARVEST GRAPE GUIDE



CENTRAL VALLEY, CA

ALICANTE	SANGIOVESE
BARBERA	SYRAH
CABERNET FRANC	VALDEPNA
CABERNET SAUVIGNON	ZINFANDEL
CARIGNANE	BLACK MUSCAT
GRENACHE	CHARDONNAY
GRENACHE NOIR	FRENCH
MALBEC	COLOMBARD
MERLOT	MALVASIA BIANCA
MIXED BLACK	MUSCAT
OLD VINE ZINFANDEL	PINOT GRIGIO
PETITE SIRAH	RIESLING
PINOT NOIR	SAUVIGNON BLANC
RUBY CABERNET	THOMPSON
GRENACHE BLANC	SEEDLESS
	VIOGNIER

TEHAMA VALLEY, CA

CABERNET 169	SYRAH
CABERNET FRANC	

WASHINGTON CANDY MOUNTAIN, WA

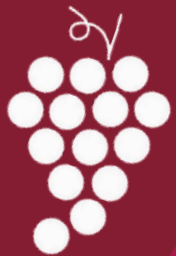
CABERNET SAUVIGNON

WASHINGTON WAHLUKE SLOPE, WA

CABERNET FRANC
MERLOT

877-812-1137

SALES@JUICEGRAPE.COM



HARVEST FRUIT & JUICE GUIDE

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT!

JUICES: CALIFORNIA

ALICANTE	SANGIOVESE
BARBERA	SYRAH
BURGUNDY	ZINFANDEL
CABERNET FRANC	CHABLIS
CABERNET SAUVIGNON	CHARDONNAY
CARIGNANE	FRENCH COLOMBARD
CHIANTI	GEWURZTRAMINER
GRENACHE	MALVASIA BIANCA
MALBEC	MUSCAT
MERLOT	PINOT GRIGIO
MIXED BLACK	RIESLING
OLD VINE ZINFANDEL	SAUVIGNON BLANC
PETITE SIRAH	THOMPSON SEEDLESS
PINOT NOIR	VIOGNIER
RUBY CABERNET	WHITE ZINFANDEL
	ROSÉ OF GRENACHE

JUICES: LANZA-MUSTO SUISUN VALLEY, CA (PRE-ORDER ONLY!)

GAMAY (ROSÉ), SAUVIGNON BLANC, MUSCAT, CANNELLI, CHARDONNAY, RIESLING

FRUIT NY STATE

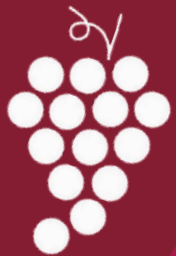
(PRE-ORDER ONLY!)

APPLE, BLACKBERRY,
BLACKCURRANT, BLUEBERRY,
CHERRY (TART), CRANBERRY,
ELDERBERRY, MANGO,
MARIONBERRY, PEACH,
PEAR, PINEAPPLE, PLUM,
RASPBERRY & STRAWBERRY

JUICE NY STATE

(PRE-ORDER ONLY!)

CAYUGA, DIAMOND, SEYVAL,
VIDAL, VIGNOLES, BACO NOIR,
CHAMBOURCIN, COROT NOIR,
CATAWBA, FOCH, NIAGARA,
TRAMINETTE, & CONCORD



HARVEST ITALIAN JUICE GUIDE

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT!

JUICES: ITALIAN

(PRE-ORDER ONLY!)

AMARONE, BAROLO, BRUNELLO, CHIANTI, DOLCHETTO, LAMBRUSCO,
MONTEPULCIANO, MOSCATO, NEBBIOLO, NERO D'AVOLA, PINOT
GRIGIO, SANGIOVESE, TREBBIANO, VALPOLICELLA, FRASCATI



JUICES: MOSTI FRESCO

(PRE-ORDER ONLY!)

PINOT CHARDONNAY (CA)

PINOT GRIGIO (ITALY)

RIESLING (CA)

SAUVIGNON BLANC

(CALIFORNIA)

SOAVE (ITALY)

TOACAI (ITALY)

TREBBIANO (ITALY)

VINHO VERDE (CA)

MOSCATO ITALIANO (ITALY)

ALICANTE (CA)

AMARONE (ITALY)

BARBERA (CA)

BAROLO (ITALY)

BOURG ROYAL (CA)

CABERNET FRANC (CA)

CABERNET SAUVIGNON (CA)

CASTEL DEL PAPA (ITALY)

CHIANTI (ITALY)

LAMBRUSCO (ITALY)

MERLOT (ITALY)

MONTEPULCIANO (ITALY)

NEBBIOLO (ITALY)

NERO D'AVOLA (ITALY)

PINOT NOIR (CA)

RUBY CABERNET (CA)

SANGIOVESE (ITALY)

VALPOLICELLA (ITALY)

ZINFANDEL (CA)

GRENACHE ROSÉ (CA)

ZINFANDEL ROSÉ (CA)

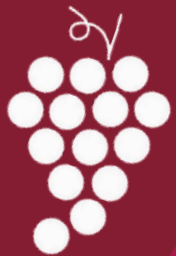
CHENIN BLANC (CA)

GEWÜRZTRAMINER (CA)

MOSCATO (CA)

877-812-1137

SALES@JUICEGRAPE.COM



HARVEST STERILE JUICE GUIDE

All Fresh Juices MUST be picked up at Musto's facility in Hartford, CT!

BOURG ROYAL RED (CA)

CABERNET SAUVIGNON (CA)

MONTEPULCIANO (ITALY)

MERLOT (CA)

PINOT NOIR (CA)

ZINFANDEL (CA)

PETITE SIRAH (CA)

CABERNET/MERLOT BLEND (CA)

SHIRAZ (CA)

IL TOSCANO -CHIANTI STYLE (ITALY)

NEBBIOLO (ITALY)

LABRUSCO (ITALY)

SANGIOVESE (ITALY)

NERO D'AVOLA (ITALY)

VALLE DE TEMPE (ITALY)

CASTEL DEL PAPA (ITLAY)

PINOMER (CA)

AMOROSSO - AMARONE STYLE (ITALY)

MALBEC (CHILE)

SHIRAZ/MERLOT BLEND (CA)

BLANCS DES CHATEAUX (CA)

SAUVIGNON BLANC (CA)

TREBBIANO (ITLAY)

CHARDONNAY (CA)

GEWURZTRAMINER (CA)

RIESLING (CA)

LIEBFRAUMILCH STYLE (CA)

MUSCATO (ITALY)

PINOT GRIGIO (ITALY)

IL VENETO (ITALY)

CHARDISIA (CA)

PINOT GRIGIO/CHARD BLEND (CA)

WHITE ZINFANDEL (PINK) (CA)

**6 gallon pails can
be shipped ALL YEAR
round with no need
for refrigeration!**

**877-812-1137
SALES@JUICEGRAPE.COM**