

# Orcutt Road Cellars – San Luis Obispo, CA



Located in the Edna Valley, just south of the city of San Luis Obispo

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## **OVERALL FACILITY**

Built in 1999

40,000 square feet facility made of four-inch sandwich panel

3,000 tons of grape capacity per year

Bulk wine capacity of 240,000 cases

Reverse osmosis filtered well water

All water is recycled in the vineyard

Truck scale for four , five-ton gondola valley bins



## **FRUIT DELIVERY SYSTEM**

Gravity system with an average daily processing of approximately 125 tons  
7.5 ton over head hoist for fruit receiving  
Three pitches screw receiving hopper  
De-juicing station for machine picked fruit  
Two 15,000 liter channel presses fed with long belt  
One 12 ton/hour Destemmer fed with declined belt  
One 50 ton/hour Destemmer fed with declined belt  
One 5,000 liter open press gravity fed  
One movable inclined belt with ribs for pomace press loading



## TANK ROOM

The facility was designed with the intent to produce high quality red wines in 6 ton to 10 ton open top fermentors equipped with capabilities of punch down, pump over, and rack and return.

50 dimpled jacketed tanks with double doors

Tank capacity from 303 gal to 24,360 gallons

Total tank capacity = 375,000 gallons

All tanks are equipped with cooling capability to a minimum of 28F

35 tanks with open top fermentation capability (300 tons)

26 tanks in closed top fermentation (800 tons)

40 bins with a capacity of 1.5 ton

Total tonnage fermentation capacity of 1,300 tons

3 pneumatic overhead punch down tools

1 mobile punch down tool for small fermentors

20 pumps including four Waukesha, eleven centrifugal, five others

Stainless steel transfer lines run throughout the building

Filtration options: Lees filter, DE filter, Pad filtration

HTST available

Red pomace is extracted manually from tanks

All catwalk recess stations include hot and cold water, compressed air, N2 and CO2 on demand



## OAK CELLAR

Four separate cellars for barrel aging or fermentation under oak  
Cellar capacity ranges from 1,250 barrels to 2,500 barrels  
Total capacity of 7,400 barrels  
All independently temperature controlled with 230 Tons of chilling capacity  
Humidity controlled by fog system kept at 78%  
Four forklifts, including three electric  
Two loading dock stations  
Automated barrel washing station  
Two ozone machines for sterility  
Oak alternatives flavoring and Micro-OX available



## LAB

A well equipped and modern laboratory  
Spectrophotometer  
Alcohol by Infra-red technology  
Wine evaluation area available

## LICENSING

Bonded Winery – BW-CA-5572 - Federal Permit  
Distilled Spirits Mfg – DSP-CA-  
Winegrower – California State License  
Public Warehouse – California State License  
Distilled Spirits Manufacturer – California State License  
FDA Food Facility Registration

## WINERY STAFF

Two Winemakers  
One Cellar Master  
One Lab Manager  
One Facility Manager and one full time Bottling Manager  
One full time Wine Compliance Specialist