

By [Wine Industry Network](#) January 10, 2014

## DE-Free is fast becoming reality in CA wineries!

Recently we reported several wineries, including Castoro Cellars and Peltier Station, have gone DE-free for the past two vintages by combining the uniquely modified **STS 200 System** along with a cross-filter.

Those wineries have sizeable capacities in the range of **5,000 – 12,000 tons** crush range. Yet, such an accomplishment in a much larger commercial winery would appear to be a daunting task...until now.



**Separator Technology Solutions**

We have also learned a much larger Californian cellar has completely eliminated the need for either Lees or Rotary Vacuum Drum Filtration during the 2013 vintage.

This feat is made all the more remarkable by a recent substantial increase in production throughput of the winery into the **50,000 – 150,000 tons** range.

This large winery has achieved what many thought logistically impossible for any large-volume wineries by intelligently re-engineering their process to leverage existing gravity and centrifugal technology – headlined by **The STS 200 System**, supplied by **Separator Technology Solutions**.

Like many large-scale cellars, this winery utilizes screw presses to maximize yield however, which also creates relatively high solids downstream.

However, by then intelligently applying a revised combination of gravity and centrifugation, the winery achieved its wine style & processing objectives of low solids into white & blush fermentations and subsequent rapid clarification of white, blush & red wines post-fermentation. Their processes were holistic, handling also their fresh high solids and heavy lees, and thereby eliminating the RDV or Lees Filter in their winery operation.

Going DE-free was previously viewed as an effort toward ensuring employee safety as well as a more environmentally friendly option. However, efficient use of the **STS 200 centrifuge** technology has significantly increased returns by cutting peripheral costs from DE expenses and waste processing as well as increasing yield, quality, and value of the finished product.

This large-scale cellar is effectively utilizing their centrifuge technology to improve wine quality, tailor for wine style, maximize yield, reduce downgrades to DM & increase overall processing capacity, whilst consequently also eliminating all filter powders for high solids & lees clarification.

Congratulations folks!