Include a greenhouse in the program, both the viticulture students and the restaurant chefs can grow for their purposes year-round.

Water is collected through a series of roof drains on the extensive green roof to filter and preserve in a cistern for the use of watering the various plantings.

To further promote the brand of the architecture, beams have been designed to mimic the overall curved super-structure of the glulam beams.

Wine has been a by-product of grapes for thousands of years. It is what makes it a timeless and classic drink for many to enjoy. Taking old history into the future of grape growing, wine making, and the return of organic-demand creates a juxtaposition of purpose in wineries today. In recent years, the demand of locally grown organic goods has skyrocketed. Along with tangible goods, the demand of relating brands to their brick-and-mortar stores is on the rise. This combination promotes an overall identifiable and sustainable business. An urban winery brings a new ecology to the city, promotes staying local, and maintains itself with a branded business model intertwined with architecture.

Can interactive and organic product’s processes be promoted or enhanced by architecture?

### Minnevino Organic Winery

Minnevino Organic Winery is located one block Southeast from Nicollet Mall in the heart of Minneapolis Downtown West. It allows our business to stay part of the community year round by providing all organic, locally grown wines & foods. We are proud to partner with Minnesota local growers to provide a business where they can sell their goods to the public through our co-op market or let the natural flavors be enjoyed from our chef-prepared weekly fresh menu.

Being a winery for local grape growers also means being able to always help the industry advance in growing varieties and techniques. We have also partnered with the University of Minnesota to research viticulture at our downtown site.

Please allow us not only to provide you with local organic nutrition at meal time, but we also rent out several spaces for events of all sizes, including weddings! The possibilities are endless at Minnevino.
The wine process begins with the grapes being picked from the vineyard. The picked grapes are then automatically destemmed and crushed using a machine, allowing gravity to guide the juices and skins into the fermentation tanks.

**1. Stem/Crush**
This is the first step in the wine making process after the grapes have been picked. The grapes are fed into a machine that automatically destems and crushes them to allow gravity to take the juices and skins into the fermentation tanks.

**2. Fermentation**
The fermentation process is the longest part and also the most important to get the chemistry right for wine making. The room needs to be kept reasonably cool, so it was my design decision to not have any major direct sun exposure to the southwest.

**3. Settling Tank**
The wines flow into settling tanks next, where they are separated from their skins before getting poured into the wine barrels or bottles for aging.

**4. Barrel/Bottle**
Wine is best recognized by its aesthetic storage containers. The wine ages to an appropriate flavor in these containers and some are specially made for specific varieties of wine.

The process of gravity flow wine making has been known to produce better tasting wines, better quality wines, and is better for the sustainability of the winery. Wine makers are known for their extreme energy use when it comes to the wine making process. By harnessing a gravity-flow system, it helps increase sustainability at the winery both financially and environmentally.