

CHARACTER DESCRIPTIONS / STORY ATMOSPHERE

Wine Hand Enrico Valdez: Mexican-American 34-year-old male.
Sommelier Bianca: Italian-American 28-year-old female.
Henry: European-American 37-year-old male.
Anne: European-American 24-year-old female.

AI-generated image to encapsulate the emotional tone of the story:



Song I created to capture the emotional tone of the story:
<https://soundcloud.com/omnivata/cellar-rat>

PAGE 1 | 4 PANELS

PANEL 1

Wide establishing shot. It's harvest season in Napa Valley. There are rows of ripe Cabernet Sauvignon grape vines running parallel to one another on the valley floor. A large machine, operated by ENRICO VALDEZ, runs over top of one row of vines, plucking grapes as it goes.

NO DIALOGUE

PANEL 2

Close up shot of machine plucking the grapes, and along with them, portions of the vines and leaves. Various bugs (Mealybugs, Brown Marmorated Stink Bugs, Erineum Mites, Grapevine Aphid) can be seen crawling on the leaves.

NO DIALOGUE

PANEL 3

A bird's nest is visible within the grape vines, which includes a broken eggshell and some feathers, all of which are getting scooped up by the machine.

NO DIALOGUE

PANEL 4

The nest is dumped into the storage vat attached to the machine. Among the grapes there are numerous vines, leaves, and debris... and clearly visible floating right on top is a dead rat.

NO DIALOGUE

PAGE 2 | 6 PANELS

PANEL 1

Enrico is dumping the grapes from a storage vat into a large crusher.

NO DIALOGUE

PANEL 2

Enrico is pressing the handle on the crusher, which is now bearing down on the grapes. He is sweating profusely in the mid-day sun. A small amount of grape juice bubbles out the sides.

NO DIALOGUE

PANEL 3

Enrico wipes the sweat from his brow with a towel.

NO DIALOGUE

PANEL 4

Enrico is in a warehouse, where he pumps the crushed grapes into a large stainless-steel vat. There are three vats lined in a row.

NO DIALOGUE

PANEL 5

Three days later (and wearing different clothes), Enrico is punching down the grape skins. He is sweating profusely, even in this temperature-controlled space.

NO DIALOGUE

PANEL 6

Ten days later (and wearing different clothes), Enrico pumps the grapes into a large fermentation tank.

NO DIALOGUE

PAGE 3 | 4 PANELS

PANEL 1

Large panel. Enrico stands in a supply room, reaching for a 5-gallon bucket of Mega Purple. Shelves line all visible walls, each holding several 50-pound bags, and some 5-gallon buckets, of food additives. Each is clearly labeled. Tank planks (oak staves) can also be seen sitting on a section of shelving.

1. LABEL: Antifoaming Agent [silicone oil, bucket]
2. LABEL: Calcium Carbonate [chalk, bag]
3. LABEL: Gelatin [powder, bag]
4. LABEL: Gum Arabic [powder, bag]
5. LABEL: Isinglass [granulate, bag]
6. LABEL: Liquid Oak Tannin Mocha [liquid, bucket]
7. LABEL: Liquid Oak Tannin Vanilla [liquid, bucket]
8. LABEL: Mega Purple [liquid, bucket]
9. LABEL: Oak Dust [powder, bag]
10. LABEL: Oak Chips [wood splinters, bag]
11. LABEL: Ovo-Pure [powdered egg whites, bag]
12. LABEL: Potassium Carbonate [white salt, bag]
13. LABEL: Powdered Tannin [powder, bag]
14. LABEL: Puri-Bent [bentonite clay, bucket]
15. LABEL: Sugar [powder, bag]
16. LABEL: Sulfur Dioxide [liquid, bucket]
17. LABEL: Tartaric Acid [powder, bag]
18. LABEL: Yeast CY3079 [powder, bag]
19. LABEL: Yeast 2226 [powder, bag]
20. LABEL: Yeast SVG [powder, bag]

PANEL 2

Enrico pours the Mega Purple into the stainless-steel vat.

21. LABEL: Mega Purple

PANEL 3

Enrico stirs the wine with a large wooden stick. The Mega Purple has added a dark swirl to the lighter hue of the wine.

NO DIALOGUE

PANEL 4

Wine bottles are running down a conveyor belt and being automatically filled for distribution. The bottles all have an a decorative wine label to convey this is a work of art.

NO DIALOGUE

PAGE 4 | 9 PANELS

PANEL 1

HENRY, a well-dressed man seated at a table in a mid-tier restaurant, points to the second lowest priced Cabernet Sauvignon red wine on the menu (second down in the list of the RED WINE section). On his left ring finger there is a tan line where his wedding band would normally be. The dressed-all-in-black sommelier (BIANCA) is standing next to him on the right side, leaning in to see which item Henry has selected. A beautiful - and clearly younger - woman named ANNE sits to Henry's left.

NO DIALOGUE

PANEL 2

Bianca has brought out the wine and is holding it in such a way as to present the label to the couple. The label matches the one applied to the bottles on Page 3, Panel 4.

NO DIALOGUE

PANEL 3

Bianca uncorks the wine.

NO DIALOGUE

PANEL 4

Henry smells the cork and smiles.

NO DIALOGUE

PANEL 5

Bianca pours a small amount of wine in the glass. A napkin has been tied around the rim of the bottle to keep it from dripping on the white tablecloth.

NO DIALOGUE

PANEL 6

Henry swirls the wine in his glass.

NO DIALOGUE

PANEL 7

Henry smells the wine, sticking his nose deep into the glass.

CELLAR RAT

Robert Weidner, © 2023

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NO DIALOGUE

PANEL 8

Henry sips the wine.

NO DIALOGUE

PANEL 9

Henry smiles and lifts his eyebrows to indicate that Bianca should proceed.

NO DIALOGUE

PAGE 5 | 4 PANELS

PANEL 1

Bianca pours a glass for Anne.

NO DIALOGUE

PANEL 2

Henry and Anne clank their wine glasses together in cheers.

1. SFX: CLINK

PANEL 3

Henry and Anne both take a sip.

NO DIALOGUE

PANEL 4

Large panel that takes up the bottom 2/3rds of the page. Henry and Anne are sitting close together. Anne is resting her head on Henry's shoulder. There are three wine bottles on the table, two of which are empty (and one of which is tipped over), and one a quarter full. There is only a small amount left in each of their wine glasses. They are both smiling. Their teeth and lips are stained red from the wine.

NO DIALOGUE

END
