



BAKER WINE & GRAPE ANALYSIS

Great new things coming to you from BWGA :

- Cold Stabilization for Whites & Rosés pg #1
- Protein Stability pg #2
- Aging & Finishing Tannins by Laffort pg #3
- Export Analysis at BWGA pg #1
- WiVi pg #2
- Bench Trials at BWGA pg #4

Cold Stabilization for Whites and Rosés

With the advent of new products available to winemakers, cold stabilization is no longer limited to chilling down a tank and hoping for the best. Carboxymethyl cellulose (CMC) and yeast derived mannoproteins are now approved for use in commercial wines. Both of these products work by inhibiting tartrate crystal formation as opposed to chilling wines to precipitate out tartrate crystals.

If you do use these products on your wines (Celstab, Mannostab, Claristar, etc.), PLEASE let us know at the lab when you bring your wine in for testing. We can verify that your wine is cold stable, but we have to test differently if stabilizing products are added or will be used.

As a result of the increased use of these products, we have changed our normal testing temperature to -4.0°C. If you would like your wine tested at a different temperature – no problem. Just let us know.

Did you make your wine in a concrete fermenter? Do you source your grapes from the limestone rich Westside of Paso? Concrete and limestone are full of calcium, which can form calcium tartrate crystals. Our standard cold stability test is based only on potassium tartrate crystals, but we do have separate tests for calcium tartrate crystals if that is your concern. Please let us know ahead of time so we can set up the proper testing procedure.

<u>Sample Size : 350 mL</u>	
Cold Stability	\$30
Calcium Saturation.....	\$65
Calcium	\$27.50

Export Analysis at BWGA

BWGA has three TTB Certified Chemists that can perform the chemical analysis of wine for export! We offer export panels for most countries, and can even perform these panels with paperwork copies of your results within one day. Please provide two labeled bottles for analysis.

Standard Export panel.....	\$165
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Ah, protein haze. The bane of white and rosé producers. How do you know if your wine will stay clear from protein-based haze?

You can't. No one test will tell you for sure, but the traditional heat test has been a pretty good approximation for protein stability for years.

All proteins become unstable and unravel when exposed to high temperatures. Once unraveled, they tend to aggregate to form hazes and clumps. And it's not just proteins – polysaccharides, polyphenols and metal complexes can clump onto the unraveled proteins.

If your wine is protein unstable, bentonite can be added. Bentonite is negatively charged and will remove positively charged proteins (but it won't remove positive or neutral proteins). Bentonite has been used for years and usually does a great job for preventing protein haze. But it does have its price - bentonite can strip flavors and color when used in too high of a dose. And weirdly enough – too much bentonite can cause an increase in haze when heated. This phenomenon is still being researched by the industry.

BWGA offers a bentonite trial to help find the right dose for your wine.

- **Heat Trials (\$22)** – 50 mL -2 hours at 80°C or 24 hours at 65°C.
- **Bent Trials (\$75)**– 750 mL - Includes 5 different bentonite dosages and two post additional conformational heat checks.

Please note –if you are planning on using CMC products to cold stabilize, you must be heat stable using the 2 hours at 80°C test.

“Hot N Cold Stability”

*(Sung to the tune of
“Hot N Cold” by Katy Perry)*

Cause you're hot then your cold,
You're stable then no
You're throwing a haze
Is this just a phase?
Should I add bentonite?
pH changed overnight!
We fight, we get labs
We add some Celstab
You don't want to stay stable, no
And you don't want to be bottled oh,
Cause you're hot then you're cold
You're stable then no
Stop throwing that haze
Bottling in two days

WiVi

Free money + New game =Fun at the BWGA WiVi Booth!

This year we are moving to a new booth space, so you'll have to search for your cold hard cash! We always enjoy sharing a booth space with Admeo, and this year we get to also be next to Laffort – one big happy family! Booth number is 605 and we are looking forward to seeing you outside of the lab on March 13th.





LAFFORT

l'œnologie par nature

U.S.A.

Tannins increase texture, enhance aromatics, and stabilize color in wine. They offer antioxidant protection during aging, racking, filtration, and bottling – all potentially very oxidative processes, therefore increasing the aging potential of the wine. Laffort offers a wide range of aging and finishing tannins that are available in the Laffort store located at BWGA.

Aging Tannins

VR Grape

- 100% Grape tannin from skins and seeds for red wine
- Enhances an elegant wine structure in low tannin varieties (Grenache, Pinot Noir)

Galalcool SP

- Boost antioxidant protection of white wine during aging
- Enhance texture

Tan'Fresh

- Refreshes tired wines showing signs of oxidation
- Brightens fruit aromatics and enhances texture of wine

Tan'Cor Grand Cru

- Blend of grape and oak tannin for red wine
- Build mid-palate weight and structure, masks green character

Quertanin

- Light toast French oak tannin – instantly dissolving – integrates fully within 1 week
- Bring back aromatics and structure to tired wines.
- Antioxidant protection -add during aging in used oak barrels

Finishing Tannins

Quertanin Range

- **Quertanin** – Lightly Toasted French Oak - Aging or Finishing tannin to lift aromatics and add structure. The most anti-oxidative in the finishing tannin range
- **Quertanin Sweet** – Medium Toasted French Oak - Increases vanilla aromatics, lifts red fruit, and masks green character
- **Quertanin Choc** – Medium+ Toasted French Oak – perception of barrel aging, lift blue and darker fruit, softer on the palate
- **QuerPlus** – Medium+ Toasted American Oak – Lifts raspberry and cherry fruit, autumnal spice, excellent at masking green, builds the mid-palate
- **Quertanin Intense** – Heavy French Toasted Oak – new barrel impact – coffee, toasted almonds, spice and clove, masks off aromas. Great in Chardonnay!

Marcy Mallette

Laffort USA

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Congratulations, you survived another harvest!

Bench Trials at BWGA

Now it's time to evaluate, put blends together, prepare whites for bottling, and barrel down the reds. The good news: Baker Lab has your back! Sit back, relax, and let us do the work.

Bench Trial Services

Trial	Description	Volume needed	Cost per sample
Celstab Trial	Heat (protein) stability, cold stability, cold stability with Celstab addition, and color stability (Rosé)	750 mL	\$85
Bentonite Trial	How much bentonite required to heat (protein) stabilize white and Rosé wine	750 mL	\$75
Sulfide (Copper) Trial	Evaluating sulfide issues and the addition of ascorbic acid or copper sulfate	750 mL	\$50
Acid Adjustment Trial	Balancing the acidity by hitting a pH or TA target	750 mL	\$50
Wine Stylizing	Wine enhancing and getting the full potential from your wine	2x 750 mL	\$100
Troubleshooting	Identifying wine flaws or undesirable characteristics and how to fix them	750 mL	\$80
Alcohol Bench Trial	Hitting a target alcohol with dilution or fortification	500 mL	\$165

