



Baker Wine & Grape Analysis

NEWSLETTER

Harvest 2016



MEET OUR NEWEST LAB TECH – Kayla Slocum!

By: Nick Cross



We are happy to announce that we have a new member of the Baker Wine and Grape Analysis team! Kayla was born and raised on the central coast and began working with us in February. She has proven herself to be a great addition to our company and is most excited about applying her microbiology skills

in her new position. Kayla graduated from Cal Poly with a Bachelor's degree in Biological Sciences in December

2015. She is precise, methodical, and always has a great attitude. Though this will be her first harvest, she enjoys a challenge and is prepared for the one that harvest provides! She loves the hard work and passion that is involved in the winemaking process, and is always willing to help. In the few hours a week that she isn't working hard, Kayla's hobbies include coaching a high school cheerleading squad, working out at the gym and attending country music concerts. She is excited to be working with us, and is excited to meet all of our amazing customers! So stop on by the lab and introduce yourselves!

BWGA WELCOMES LAFFORT as New Neighbor for the Harvest Season

By: Marcy Mallette

Laffort is excited to have its innovative enological products more easily accessible by the Paso Robles winemaking community.

Beginning July 25th, 2016, Laffort USA will have their own retail outlet in Paso Robles located at #3B, 825 Riverside Ave, Paso Robles, CA 93446, next door to Baker Wine and Grape Analysis. Store hours will be 9am to 6pm throughout the harvest period, and also on Saturdays (10am to 4pm).

Laffort recently celebrated 120 years in the wine industry as a fourth generation family owned business founded in 1895. The history of Laffort in research and discovery in enology dates back to Pasteur's seminal works. The Laffort group is proud to dedicate one of the largest budgets

among private enological companies to Research and Development in the wine industry. As a result of these efforts, Laffort holds many patents and regularly launches innovative products and processes for the wine industry. Laffort holds HACCP and ISO certifications and Laffort USA is the first winemaking product supplier in the U.S. to achieve Green Business Certification.

Come stop by the lab and say hi to Laffort!



Expanded Microservices - pg. 2

Use the Search Feat. - pg. 2

Distilled Spirits - pg. 3

Craftsman Spotlight - pg. 3

(805) 226-8386

www.bwga.net

EXPANDED MICROSERVICES

AT BAKER WINE & GRAPE

BY KAYLA SLOCUM

We have expanded our Micro services by adding in a rapid PCR test for lactic acid bacteria! Presence of these microbes in wine can cause mousy taint, bitterness, volatile acidity, and slimy texture due to lactic acid by-products. This test will produce a qualitative and quantitative result for each sample. A positive result indicates the presence of either (or both) *Pediococcus* and *Lactobacillus*. These spoilage microbes are detected by their DNA utilizing rapid Veriflow technology. Results are available within 24 hours for \$40 per sample.

COURIER SERVICE AVAILABLE for all Paso Robles/Templeton Locations



Contact us if you need a pick up for your samples!

\$7.50/pick up.

Fee is waived if more than \$100 in analysis!

USE THE SEARCH FEATURE

TO COMPARE REPORTS

BY HEATHER MIKELONIS

Search by sample id and/or vintage of wine.

Name:

Vintage:

Start Date:

End Date:

We've made an update to our reporting tool that allows you to display a variety of results on the same page. Once you login to your report page, scroll down to the 'Search Reports' section and enter in the sample id of one you are interested in reviewing. Click the checkbox next to any sample that you want to compare and then click the 'View Checked Reports'.

Mark All Unmark All	Date of Analysis	Sample ID	Report Type	
<input type="checkbox"/>	02/01/2016 10:45	ph2-15 Cab Franc	Custom	(PDF) (HTML)
<input checked="" type="checkbox"/>	01/05/2016 10:39	ph2-15 Cab	Custom	(PDF) (HTML)
<input checked="" type="checkbox"/>	12/16/2015 10:38	ph2-15 Cab	Custom	(PDF) (HTML)
<input checked="" type="checkbox"/>	11/01/2015 10:37	ph2-15 Cab	Custom	(PDF) (HTML)
<input type="checkbox"/>	10/04/2015 10:46	ph2-14 Cab	Custom	(PDF) (HTML)

A COUPLE TIPS:

- Be sure to use the same name for the sample each time it is brought in for analysis
- Use the shortest version of the sample id when searching
 - i.e. 'Cab' for Cabernet - this will help to ensure all results display
- Use the Start and End Date to limit search results
- Use the 'Mark All' feature to select all the results and display them in one view

Our reporting tool is designed with you in mind. If you have any suggestions, comments or questions, please email heather@bwga.net.



DATE OF ANALYSIS: 01/05/2016 10:39

Sample ID GF
g/100ml
ph2-15 Cab 0.08

DATE OF ANALYSIS: 12/16/2015 10:38

Sample ID GF
g/100ml
ph2-15 Cab 0.32

DATE OF ANALYSIS: 11/01/2015 10:37

Sample ID GF
g/100ml
ph2-15 Cab 0.55

[← Back to My Reports](#)

DISTILLED SPIRITS

BY NICK CROSS

Any wine industry veteran has heard the saying “it takes a lot of good beer to make great wine,” but what does it take to make a great spirit? Spirits have been used in winemaking to fortify wines and to help soothe the stressed out winemaker for years, but now some winemakers are creating spirits to feed the hungry craft-cocktail craving folk! The spirit industry has increased on the Central Coast and is ever increasing. With flavors ranging from Mango/Orange Black Peppercorn Brandy (*Wineshine*) to Kumquat-cello (*Re-Find*), there seems to be something out there for everyone. Alex Villicana of Re-Find is a pioneer of the wine based spirit industry and one of the few producers in the area. Re-Find produces Vodka, Gin, Rye, Limoncello and other spirits. Alex gave the Baker-

ites a tour of his facility, educating us on the art and science of a craft cocktail.

Labeling laws of alcohol percentage on spirits is much stricter than on wine, which is why it is so important for distillers to know the alcohol content of their spirit. We use our TTB certified Anton Paar DMA-5000M to measure ethanol concentrations in spirits. Our DMA-5000M is accurate to the 0.01%, which meets the TTB requirement. Distillers are also concerned about the purity of their final product. Multiple distillations separate the impurities and “bad alcohols” from the ethanol. Baker Wine & Grape utilizes Gas Chromatography to analyze spirits, identifying ethanol and fusel alcohol levels. We are equipped and able to measure alcohol content on spirits!



CRAFTSMAN SPOTLIGHT

R&R ORNAMENTAL WELDING

BY JEANICE REYES & MICHELLE SEDEN



Richard has been a farmer most of his life, and his love of ornamental welding came later. As any farmer knows, by default you are also the chief electrician, plumber and head welder among many other duties required to run the farm.

While Richard was working for Robert Hall as their Vineyard Manager, he was able to produce his first commercial ornamental designs as he offered to create the Chandelier and beautiful Iron door in the newly built Hospitality Center. You can also see some of his work in Tooth and Nail Winery and here at Baker Wine & Grape Analysis.

Richard is not limited to ornamental welding, he also has experience in both MIG and stick welding. The catwalks and all the stainless steel line connectors in Robert Hall's Tank Room are other examples of his work. Richard continues to grow his business and relies on the mentorship of Bob Bentley, whom he is honored to call his friend.

For more information, you can reach **Richard Raper** at **805.423.3549** or by email at **richardraper1220@icloud.com**



Baker Wine & Grape Analysis

825 Riverside Ave. #3
Paso Robles, CA 93446

PRSRT STD
US Postage
PAID
Permit 163 AMS
Paso Robles CA

Baker Wine & Grape Analysis Online at: www.bwga.net

HARVEST HOURS

AT BAKER WINE & GRAPE

In addition to our normal Monday - Friday Hours of 8am - 6pm, we will be open

Saturdays 10am - 4pm from August to November

and on **Labor Day: Monday, September 5th from 8am - 6pm.**

As always, we will have plenty of harvest snacks and refreshing beverages to keep you fortified during harvest!

HARVEST

H O U R S

