



Baker Wine & Grape Analysis

TTB Certified
COOC Lab

Newsletter

Harvest 2010

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Results Now Available Online!

In the beginning of July, we launched our new online reports. The new system puts you in control of who has access to your results and allows you to access results whenever you have an internet connection!

- Access all analysis reports from 2008 to current
- All results are in pdf format
- You decide who has access to your results
- Update your User Name and Password at your convenience
- You decide who receives notification emails when results are ready
- All results are transmitted over a secure connection

Go to: **www.bwga.net/clients** to login and view your results and profile information.
Download the Frequently Asked Questions document for general information.

Missing your Username or Password?

No problem, go to the login page and type your email address under the 'Recover Password' section and click 'Send.' If that doesn't work, just call or email us and we'll get you the information you are looking for.

A Note From Brenda

Buying Imported Extra Virgin Olive Oil? You may want to reconsider



A comprehensive study of olive oils was performed by UC Davis in March, 2010. The following quotes are excerpts from the complete report which can be found at: www.olivecenter.ucdavis.edu in the News Section.

"The UC Davis research team collected 14 imported brands and five California brands of extra virgin olive oils from three different regions of California (County of Sacramento, San Francisco Bay Area, and County of Los Angeles) from March 3, 2010 to March 10, 2010."

"Our laboratory tests found that samples of imported olive oil labeled as "extra virgin" and sold at retail locations in California often did not meet international and US standards. Sensory tests showed that these failed samples had defective flavors such as rancid, fusty, and musty. Negative sensory results were confirmed by chemical data in 86 percent of the cases. Our chemical testing indicated that the samples failed extra virgin standards for reasons that include one or more of the following:

- *oxidation by exposure to elevated temperatures, light, and aging;*
- *adulteration with cheaper refined olive oil;*
- *poor quality oil made from damaged and overripe olives, processing flaws, and/or improper oil storage."*

"Our laboratory tests indicated that nine of ten California samples were authentic extra virgin olive oils, with one California sample failing the IOC/USDA sensory standard for extra virgin."

Baker Wine and Grape Analysis has been a California Olive Oil Council Certified Lab since 2004 and enjoys the complementary relationship that wine and olive oil share. Since we have been analyzing olive oil, the majority of our samples come from California and 99% of them have qualified as Extra Virgin. We have received some samples from outside of California and the trend we notice matches with the UC Davis study. Olive Oils that are made by American growers typically qualify as Extra Virgin Olive Oil, but the international olive oils we have analyzed generally did not chemically qualify as Extra Virgin Olive Oil. Raise your wine glass and enjoy locally produced olive oil with your bread!

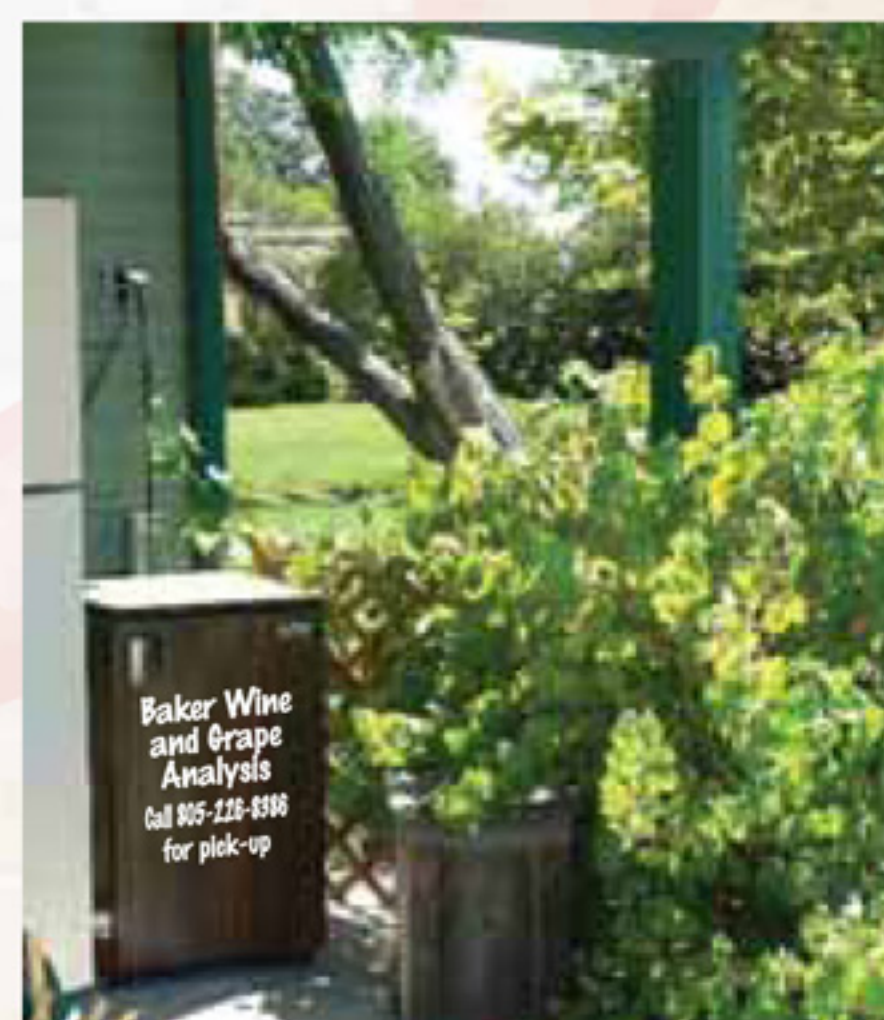
Baker Wine & Grape Analysis Now Has Another TTB Certified Chemists!

Kathy Johnson has been working here for over two years, and this summer she obtained her TTB certification for wine exports! Kathy began her journey west from Tennessee where she met her husband Ron. Kathy earned a Bachelor's of Science in Biology and has been working in the chemistry and biology fields since 1977, although she did take a break from working to raise their two daughters. After working for six years in the wine industry as a chemist, Kathy was able to pass the TTB Certification course on her first attempt. We are all very proud and excited to have Kathy as a valuable asset to the Baker Wine & Grape Analysis team.

West Side Sample Drop Off Location

For those of you on the other side of Highway 101, we have a drop off location near the parking lot of Lone Madrone and Kenneth Volk's tasting rooms.

You'll find a small refrigerator, sample tubes, and labels for your convenience. All you need to do is call to notify us that you have samples to be picked up and you will receive your results within 24 hours. There is a \$5 pickup fee unless there are more than 10 samples in the refrigerator.





Ask Brenda . . .

1. I want to bring in some juice samples, what are your recommendations?

- Before you pick: make sure you collect berries that are representative of the entire block. Crush them thoroughly (a ziplock bag works well) and drain the juice into a sample tube. We only need 50 mL to analyze your juice. Try to fill the tube to the top to prevent air from oxidizing your sample. Keep the sample cool and the faster you get it analyzed, the more accurate your results will be.
- After you pick: Once you have all of your grapes crushed, just fill a sample tube from the center of your bin, keeping in mind the following: no air, keep it cool, and get it to the lab quickly!

2. What is your standard deviation for alcohol?

With the very precise Anton Paar Alcolyzer, we have narrowed down our alcohol standard deviation to 0.05%. This lines up with TTB standards which state that a wine with an alcohol content of less than 14.04% falls in the 14% and Under Tax Class, and any readings 14.05% and above fall in the Over 14% Tax Class.



DELLAVALLE[®]
Laboratory, Inc.
Chemists and Consultants

Water Analysis Services Now Located Inside Baker Wine & Grape!

Dellavalle Laboratory is proud to announce our location in Baker Wine & Grape Analysis at 2921 Union Road, Suite G Paso Robles – the result of Brenda Baker's kind assistance. Since 1978 Dellavalle has been assisting its clients to make decisions. Our certified Soil Scientists/Crop Advisors are experienced in soil management, plant nutrition, supply and waste water applications.

We are also ELAP certified for water and wastewater analyses by the CA Dept of Public Health and approved by the CA Dept of Food & Agriculture and the CA Regional Water Quality Control Board. Pamela Proctor and Keith Backman, who will be in your area, are Certified Treatment/Distribution Operators and have experience with drinking water regulations. Please feel free to stop by our location at Baker Wine & Grape Analysis on TUESDAYS from 1:00 to 2:00 pm when Pamela (Water Specialist) or Keith (Agronomist) will be available to talk with you.

We look forward to serving the wonderful people of Paso Robles and surrounding communities.

For more about our services, please visit our website at www.dellavallelab.com or feel free to call 800 268-8174.

Keith M. Backman

M.S. Pomologist

Certified Professional Horticulturist / Crop Advisor

Pamela Proctor

RSO

CA Water Distribution / Treatment Operator

Download Labels for your samples on
our website: www.bwga.net/services

Labels are formatted for Avery 5163, and you can
download it in Microsoft Word, or pdf format.

Baker Wine & Grape Analysis

Customer: Tom's Wine Cellars

Sample ID: 08' merlot

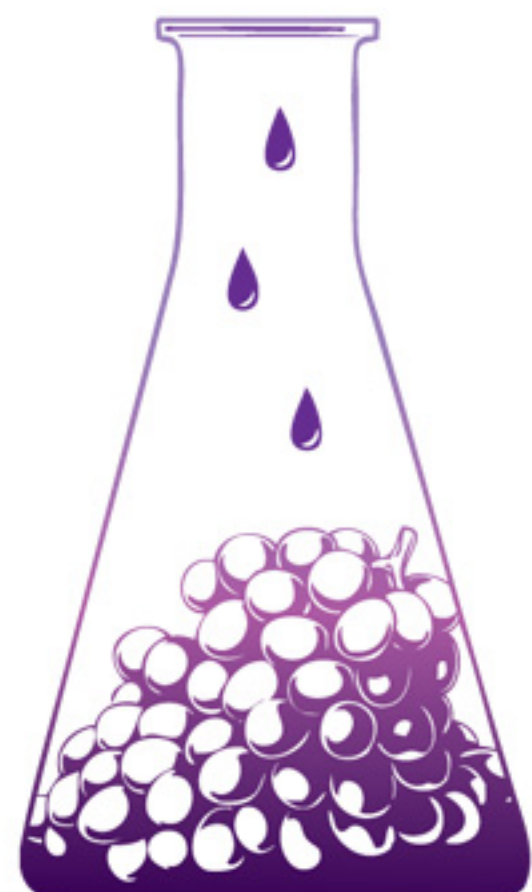
☐ Preharvest Fast Pack ☐ Juice Fast Pack

☒ Wine Fast Pack ☐ Alcohol ☐ pH ☐ TA

☐ VA ☐ GF ☐ Malo ☒ Free SO₂ ☐ Total SO₂

☐ Heat Stab ☐ Cold Stab ☐ Bent. Fining Trials

Other: _____



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Monday thru Friday, 8am – 6pm (Unless otherwise noted)
Saturdays, 10am – 4pm (Unless otherwise noted)

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