



Baker Wine & Grape Analysis

NEWSLETTER

Fall 2017



FROM THE DESK OF DR. BRENDA BAKER

INTRODUCING CINNAMON GIRL

BY BRENDA BAKER

Nitrogen—The Most Important Yeast Nutrient

That's a powerful statement, but the role of nitrogen in a good fermentation cannot be understated. Why? Yeast needs nitrogen for three reasons—first, they need nitrogen to make more yeast cells. The first 1/3 of your fermentation is building up a yeast population (ideally 10^8 cells/mL). Healthy yeast cells need nitrogen to make proteins and enzymes. Secondly, nitrogen is needed to transport sugar into the yeast cells

so it can be fermented (by enzymes) into alcohol. This is especially important in the last 2/3 of fermentation for the yeast as the environment gets harsher (i.e. more alcohol). Thirdly, nitrogen is a building block of many key wine quality molecules, such as esters, that contribute to aroma and flavor.

Have I convinced you that nitrogen is important? Good. So how much do you need?

The amount of nitrogen required depends on the Brix. The higher the Brix, the more nitrogen needed (see chart). Maybe your grapes have enough nitrogen and don't need more? Maybe they don't have enough? You won't know unless you get your nitrogen checked. Which we can do for you. YAN (yeast assimilable nitrogen) is a combination of NH_3 and amino acids found naturally in your grape juice. We can analyze them individually (NH_3 : \$22, Amino acids: \$22) or give you the final combination (YAN: \$33) Avoid nitrogen deficiency stuck fermentations this year. Get your nitrogen checked.

Cinnamon Girl ("Cinna") is an Australian/Border Collie mix and will be 4 months old Sept. 6. Patch is working with her to show her the ropes here at the lab. If she does a good job, she might join the team full time. Her hobbies are treats, playing fetch and napping. *Welcome Cinna!*



Brix	Target YAN (ppm)
21	200
23	250
25	300
27	350
29	400

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WELCOME SKYE!



Skye worked for Laffort in their supplies store in Paso Robles for the 2016 harvest. She is a native of Templeton, CA but that doesn't stop her from exploring the world. She's been involved in multiple creative projects across the USA and Australia, such as Sundance Film Festival, Sydney Film Festival, and working as a freelance production designer.

When she was younger, her like-minded creative dad would make

wine with friends at family BBQs, this sparked her interest in wine. Skye is also a film lover, so films like *Bottle Shock* and *Sideways* made wine look a little more enticing.

Last year she made her first wine, *Bucket List Rose* which was made from 2016 grape samples brought into Baker Lab. It contains over 20 different varietals of grapes from around the county! We are so excited to have her working the front of the lab this harvest!

AN UPDATE FROM LAFFORT

BY MARCY MALLETTE

The Laffort Harvest Store is located at Baker Wine and Grape Analysis and is open Monday–Friday from 9am–6pm. Stop in and pick up your harvest supplies or call or email ahead and Skye Mclennan or Amy Freeman will have your order ready when you arrive.

pasorobles@laffort.com
805-226-5809

825 Riverside Ave, STE. 3A
Paso Robles, CA 93446



The Laffort Harvest Store is open and fully stocked with all our fermentation products:

- **Fining Agents** to remove bitter and oxidizable phenolics at the juice stage where they are more effective
- **Enzymes** for increased free run juice, faster settling, de-pectinization, tannin and anthocyanin extraction, and aromatic enhancement
- **Rehydration Nutrition** for increased ergosterols
- **Mid-Fermentation Nutrition**— ammonia and amino acid source of nitrogen
- **Specialty Nutrients** to build mouthfeel during fermentation (Oenolees) or help yeast make glutathione (Fresharom) for oxidative protection and increased aromatics

- **Zymaflore Yeast Range** for white and red fermentations
- **Oenosteryl S02 tablets and KMBS**
- **MLF bacteria**
- Products for to help you through **stuck and sluggish** fermentations

Laffort is the world's largest and oldest Oenological company based in Bordeaux. LAFFORT's scientific developments have allowed the company to progress from a curative form of oenology, based essentially on pure chemistry, to a preventative form, founded on biotechnologies.

If you have any technical questions please call me:



Marcy Mallette

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805-234-8446

NEW PACK RECAP

Harvest is in full swing and so are the new value packs!

Take a peek at the new pack names and bundle up tests to save money on your analysis! Also, save money on beer and sparkling water by grabbing a cold cup from our rotating taps in the lab when you drop off samples!



SHORT JUICE PACK	\$27
<i>Formerly Preharvest • Brix, pH, TA</i>	
LONG JUICE PACK	\$105
<i>Formerly Juice Pack • Brix, pH, TA, GF, NH₃, NOPA, Malic, Tartaric, K, VA, YAN</i>	
WINE PACK	\$80
<i>Alcohol, pH, TA, VA, Malic, Lactic, RS, GF, Density</i>	
FULL WINE PACK	\$100
<i>Wine Pack + Free and Total SO₂</i>	
WINE CHECK	\$45
<i>VA, pH, TA, FSO₂</i>	
CIDER PACK	\$125
<i>ABV, ABW, Malic, Lactic, Manual TA, Acetic Acid, pH, GF</i>	

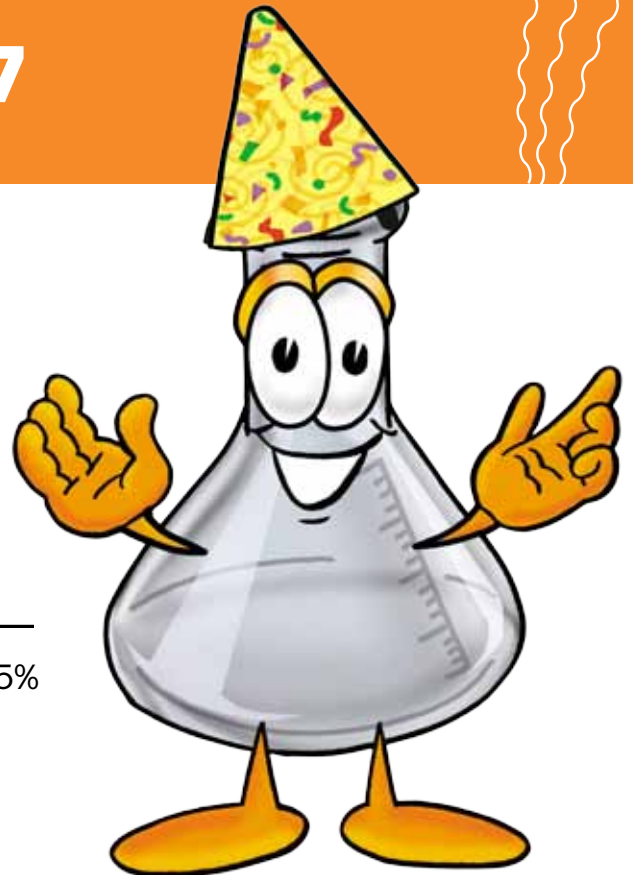
BWGA & LAFFORT HARVEST PARTY 2017

BY BRENDA BAKER

Our Harvest Party 2017 was a blast. Thank you to all who came and made it so great—it's the people that make a party, after all. For those of you who participated in the "Stillman Brown Blind Tasting Experiment"—here are the results.

HOW DID YOU DO?

- | | |
|-----------------------------------|---------------------------------|
| A. 2015 Vermentino , 13.6% | D. 2015 Counoise , 14.5% |
| B. 2015 Vermentino , 13.4% | E. 2013 Tannat , 14.2% |
| C. 2014 Counoise , 12.7% | F. 2016 Tannat , 15.4% |





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WHAT'S GOING ON?

BY HEATHER MIKELONIS

HARVEST

H O U R S



**Harvest is upon us
already and we
have begun our
Saturday hours!**

**Mon – Fri: 8am – 6pm
Saturdays: 10am – 4pm**

If you're looking for a new lid for your head, come on in! Black, blue or trucker style – we are excited for you to put this on your head for a while! Also back again this year is Brenda's generous gift of tickets to the Vina Robles concerts. Bring in a sample and put your name in the jar that sounds best – from Jay Leno to Lee Brice – depending on the day there might be something you like!

