



Baker Wine & Grape Analysis

NEWSLETTER

Summer 2017



A NOTE FROM BRENDA...

To our valued customers,
 Over the past 16 years of serving the wine industry, Baker Wine & Grape Analysis has grown into a modern well-appointed laboratory staffed with a knowledgeable and customer oriented team. We've added state of the art instrumentation, developed our own reporting tools, increased the amount of tests we offer and even built a beautiful new laboratory. We improve our services with you in mind - to give you the information you need to make your time sensitive winemaking decisions. And if you haven't been in for a while, please stop by and sample our house sparkling water and revolving local beers on tap.

Our costs have, not surprisingly, increased substantially since we began, so we will need to make some changes to our price list, effective June 1, 2017. Never fear, we will continue to keep offering the same great value, customer service and professional analysis that you expect.

As part of our changes, we are offering new "packs" that combine tests for a lower price. And as always, the a la carte option will be available.

If you don't know your "pack", our policy is to always charge the lower priced option. In addition, you receive an automatic 10% discount for 10 or more of the same tests per day.

This new price change will go into effect June 1, 2017. Please see the new price sheet attached. We are honored to be part of the phenomenal wine industry in our region and look forward to serving you for years to come.

Sincerely,
 Brenda Baker

May 2017						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

July 2017						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

September 2017						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

HOLIDAY CLOSURES:

Closed: May 29th
 (Memorial Day)

Closed: July 3rd and 4th
 (Independence Day)

OPEN: Sept. 4th
 (Labor Day – YES, we will be OPEN, 8am - 6pm!)

HARVEST HOURS:

Mon - Fri: 8am - 6pm

Starting Aug 12th: Open Saturdays: 10am - 4pm

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>	

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DISSOLVED OXYGEN

AT BAKER WINE & GRAPE

BY NICK CROSS



Oxygen plays an important role in producing high quality wines, and it is very important that it be monitored during several stages of the winemaking process. Oxygen can “make or break a wine”, Brenda says. The presence of oxygen can result in wine oxidation which can change the quality and the shelf life of a wine. Some wines may benefit from slight, to moderate oxidation, whereas extensive oxygen exposure can have detrimental effects on the overall quality of a wine. Management of and monitoring oxygen during winemak-

ing is crucial. The bottling process can introduce oxygen which can dissolve into the wine, and result in negative, unwanted affects. Many winemakers carefully monitor their dissolved oxygen during bottling, to ensure quality and to confirm that the process is flowing smoothly without any leaks in the hoses or lines. It is vital to measure a bottled sample from the bottling truck for dissolved oxygen to conserve wine quality and sensory characteristics, and to make any necessary adjustments on the bottling line. In our lab, we use a Thermo DO (Dissolved Oxygen) Meter to measure Oxygen concentrations in wine samples. We require a 750 mL bottle sample and can analyze dissolved oxygen for \$28.

AN UPDATE FROM LAFFORT

BY MARCY MALLETTTE

We are all starting to change our mindset from finishing and bottling to the upcoming 2017 harvest – it’s amazing how fast the year goes by!

The Laffort store located at Baker Lab is completely stocked with our lineup of fermentation products:

RED YEAST - FX10, RX60, RB2, Xpure, F15, F83

WHITE YEAST - X16, X5, VL1, VL2, VL3, CH9

BAYANUS YEAST - B0213

YEAST REHYDRATION NUTRITION - Dynastart, Superstart Blanc and Rouge

FERMENTATION NUTRITION Nutristart, Nutristart Org, Thiozote

DETOXIFICATION FOR SLUGGISH FERMENTATIONS Bi-Activ, Oenocell, Turbicell

FERMENTATION TANNINS VR Supra, VR Color, VR Grape, Galalcool

ENZYMES - HE Grand Cru, Lafase Fruit, Lafazyme Press, Clarification and Extract

JUICE FINING - Polymust, Polylact, Argilact, Vegecoll, Casei Plus, Microcol Alpha, Gecoll Supra, Gelarom

MLF BACTERIA - SB Instant, PreAc 450, LF16 (new), B16

The Laffort store will be fully staffed at the end of July and our harvest hours will be Monday through Friday 9am – 6pm with limited hours on Saturday during peak harvest season. Until then, if there are any products you would like to pick up from the store I can arrange that for you.

If you would like to meet with me to discuss our range of products prior to harvest, please call to schedule an appointment with me. I have protocols and much more product information that I can introduce you to as well. **Happy Harvest!**



MARCY MALLETTTE
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FIELD TRIP!

BY KAYLA SLOCUM



BWGA has been hitting the road! We have been venturing out of the lab and into wine country to help our winemakers troubleshoot methods, increase lab functionality, and share some of our wine knowledge! If you are

needing advice on how to best utilize your lab equipment or want to learn more about methods we specialize in, feel free to contact us and set up a consulting visit!

Here at BWGA, we strive to help our customers in the lab as well as reach out to our community! We recently ventured over to YouthWorks, an organization that helps develop leadership and job skills to prepare local youth for the working world. These kids helped us perform some of our daily tasks, including sorting pipette tips and prepping sample tubes for our customers to use! These young scientists were efficient, excited, and eager to learn!

If you would like to learn more about YouthWorks and get involved, please visit their website at:

<http://youthworkspasorobles.weebly.com> !

COLD STABILITY

BY BRENDA BAKER

The purpose of cold stabilization is to prevent naturally occurring ionic tartaric salts (K^+ , Ca^{2+} , bitartrate anions) from forming crystals and precipitating out of wine post bottling. Potassium bitartrate is harmless and tasteless in wine (although it tastes great in snickerdoodle cookies), but to the uninitiated, the little “wine diamonds” look like unsightly glass shards. Therefore, cold stabilization is performed for aesthetic reasons.

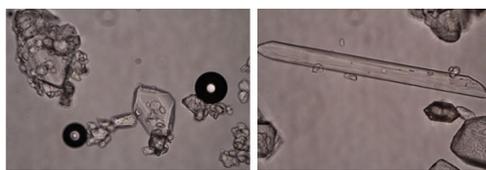


Figure 5: Optic Microscopy photographs of:
a- Potassium bitartrate, b- Calcium bitartrate crystal

Factors effecting stability include high alcohol (less stable), pH (high pH \rightarrow less stable) and temperature (colder

temperatures \rightarrow less stable).

White and Rose wines are stabilized more often than red wines due to the inhibiting molecules present in red wines. In addition, whites and rosés are bottled earlier, allowing less time for KHT to precipitate out, are stored at cooler temperatures, and are more noticeable due to the clarity in these wines.

Crystal formation has to do with how salts interact with one another. Normally salts are surrounded by solvent, and thus never see another salt ion. If salts start to spend time together, they will aggregate and start to grow into a crystal with ionic bonds, which are the strongest type of bond. This is a three-step process, consisting of induction (high concentration of salt so ions bump into

each other), nucleation (a nucleus is a solid substance the salts can stick to. As more salts stick to this nucleus, they can interact and bond at a faster rate), and crystal growth (these tiny crystals create more surface area for more crystallization and the crystal growth expands).

There are a few techniques to cold stabilization, which should be the last process the wine sees before bottle filtering. The first involves chill proofing the wine utilizing chilling, seeding, agitation, or temperature filtration. Another technique used is preventing nucleation by adding Carboxymethyl Cellulose (CMC), which works to eliminate nucleation sites of KHT.

To see if your white or rosé wine is cold stable, you can simply place the bottle of wine in a cold environment and see if crystals fall out. This test may not be an accurate representation, however, because freezing a wine concentrates the alcohol, which inhibits crystallization, giving you inaccurate results.

If you are looking for a more detailed test, you can use the conductivity test. In this test, filtered wine is chilled to a certain temperature and seeded with fine KHT, which provides nuclei for crystallization. When crystals form and drop out of the wine, conductivity drops, too. Conventionally, less than 3% drop in conductivity indicates a cold stable wine. We offer this type of analysis here at Baker Wine and Grape Analysis for \$33! We use the Checkstab 2017, which won a 2017 Wine Business Innovative+Quality award!



Baker Wine & Grape Analysis

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

RECEIVING YOUR RESULTS: NEW OPTION!

Customers asked, and we have delivered! Some people were interested in receiving their results in CSV format, so we updated our reporting process to include that as an option.

Login to your account at:
www.bwga.net/clients and go to
'My Profile'. You can then select your
preferred option for report type. Not sure of
your login credentials? Go to the login
page and enter your email address on
the right side.

Contact Preferences

Send an email when a new report is added.

Include report in email notification?

- No (the report will not be included in the email notice).
 - As HTML (the report pages are embedded as images).
 - As a PDF (the report will be attached as a PDF file).
 - As a CSV (the report will be attached as a CSV file).
- Send a fax when a new report is added.



Sparkling Suggestions!

Do you have the next big idea for our ultra-popular sparkling water tap? We want to hear from our sparkling specialists on the ultimate flavor combination! Be sure to add your idea to our Sparkling Suggestions list to see your soda water dream flavor come to life or email your suggestion to heather@bwga.net!