

[Past Features of the Month](#)

<a href="#">Home</a>
<a href="#">Products...</a>
<a href="#">Services...</a>
<a href="#">Technical Information...</a>
<a href="#">News &amp; Events...</a>
<a href="#">About Vinquiry...</a>
<a href="#">Contact Us...</a>
<b><a href="#">Feature of the Month</a></b>
<a href="#">Site Search</a>
<a href="#">Customer Login</a>

## Juice Analysis at Vinquiry

Juice analysis is an important harvest tool to help winemakers make decisions on picking, acid adjustment, and yeast nutrition. Vinquiry offers two **Juice Panels** that provide basic information on fruit maturity and composition that will affect the finished wine.

### Juice Panels

Vinquiry continues to offer two separate juice panels to best fit the needs of individual winemakers. The panels are priced at a discount compared to the same group of tests requested separately. For those requiring in-depth knowledge of their juice, Vinquiry offers the **Juice Panel**, or Panel 3. This panel gives basic information along with more in-depth analysis of specific acids and potassium levels. The **Botrytis Risk Assessment** test is now included on all comprehensive Juice Panels. The Botrytis Risk Assessment provides detection and measurement of *Botrytis cinerea* in juice. The complete Juice Panel includes:

- Brix by Refractometer
- Ammonia
- Assimilable Amino Nitrogen
- pH
- Titrateable Acidity
- Potassium
- Organic Acid Profile (Malic, Tartaric, Lactic, Acetic)
- Botrytis Risk Assessment

**Juice Panel**.....\$ **125.00**  
*(\$178.00 if priced separately)*

Vinquiry's **Core Juice Panel**, Panel 3.5, provides the basic and most important information for juice, including information on fruit maturity and nutritional status. The individual analyses include:

- Brix by Refractometer
- Ammonia
- Assimilable Amino Nitrogen
- pH
- Titrateable Acidity
- Malic Acid

**Core Juice Panel**.....\$ **90.00**

### Juice Shipping and Handling Instructions

Vinquiry must receive the samples before fermentation begins. Vinquiry recommends freezing samples in a plastic/Nalgene container and ship by Next Day Air with ice packs.

Please note on the bottle how the sample has been treated.

Please do not use glass containers in order to maintain the safety of our analysts. Using plastic bottles will also reduce the risk of sample loss due to leaking under pressure.

Do not add excessive amounts of potassium metabisulfite to prevent fermentation; it may interfere with analysis.



Please call 707 838-6312 for more information on Vinquiry's options for juice analysis.

## **Past Features of the Month**

[July 2007 - YSEO yeast](#)  
[June 2007 - Instrument Calibration](#)  
[May 2007 - Adams Tannin Assay](#)  
[April 2007- Laboratory Set-Up](#)  
[March 2007- PCR Analysis](#)  
[February 2007- ISO Accreditation](#)  
[December 2006- Lab Equipment Sale](#)  
[November 2006- Restart Stuck Fermentations](#)  
[October 2006- Malolactic Bacteria](#)  
[September 2006- New Yeast](#)  
[August 2006- Juice Analysis Panels](#)  
[July 2006- Thermo Orion Meters](#)  
[June 2006- Sparkling Wine Products](#)  
[May 2006- Ochratoxin Analysis](#)  
[April 2006- Calibration Services](#)  
[March 2006- Sensory Services](#)  
[February 2006- Fining Trials and Products](#)  
[January 2006- Unified Symposium](#)  
[December 2005- Efferbaktol SO2 Granules](#)  
[November 2005- ML Bacteria](#)

[Home](#) | [Products](#) | [Services](#) | [Technical Information](#) | [News & Events](#) | [Feature of the Month](#) | [Vinquiry Travels](#) |  
[About Vinquiry](#) | [Employment](#) | [Site Search](#) | [Customer Login](#) | [Contact Us](#)