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Wine Improvement Panel

Vinquiry has designed the **Wine Improvement Panel** as a tool to help winemakers enhance the quality of their wines. Occasionally, winemakers might want an experienced second opinion on a wine with unusual aroma or taste characteristics that they perceive as having a negative impact or perhaps they are looking for suggestions that might improve an already good wine. This panel combines the sensory and production experience of Vinquiry consultants and enologists with the Vinquiry arsenal of specialty winemaking products to provide our clients with a cost-effective way to receive valuable advice.



Procedure

The Wine Improvement Panel combines three main components: Sensory Evaluation, Winemaking Consulting and a Trial Addition Series. First, a Sensory Evaluation is performed to identify the potential issues present in the wine. In collaboration with the client, Vinquiry's winemaking consultant or enologist will develop a suggested set of improvement possibilities consistent with the stylistic goals of the winemaker. This may include common wine additives (copper, tartaric acid, potassium carbonate, etc.) and products (tannins, gelatins, caseins, etc.) from Vinquiry's array of specialty winemaking products. A Trial Addition Series is then set up to explore several of these options. After an appropriate reaction period, the trial is evaluated and the results reported back to the client. If further trials are needed to optimize the addition rates, or to evaluate combination effects, these can be done by the client or by Vinquiry for an additional charge.

Experienced Consulting Included in the Panel

The primary benefit of the Wine Improvement Panel is the involvement of an experienced Vinquiry consultant. Years of winemaking experience and exposure to the Vinquiry set of specialty winemaking tools allow for a cost effective approach to custom wine enhancement. This built in, value added service helps to answer the question of, "what next?" when receiving the results of the Trial Addition Series.

When to Select Wine Improvement

The Wine Improvement Panel can be used whenever a winemaker would like guidance in the winemaking process. Whether facing a particular "problem" with a wine, or just looking for potential next step options, the panel brings your wine together with Vinquiry's products and consulting winemakers and enologists.

Sampling

Vinquiry requires 2 - 750mL bottles of the wine in question for sensory evaluation and trials. The total cost for this panel is \$150.

For further information on the Wine Improvement Panel, please call 707-838-6312.

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