



Is "...because we've always done it that way," good enough?

Wine Improvement Reviews are designed to help you take a fresh look at specific areas of your winemaking process with the guidance of our experienced winemakers.

Spend one hour to update procedures and make sure they align with stylistic goals, improve and streamline practices, or identify the issues standing between you and making better wines.

Visit vinquiry.com/consulting for more information on Winemaking Reviews and start improving your wines!

NEED AN EXPERT WINEMAKER ON YOUR STAFF?

WINEMAKING CONSULTANTS CAN BE LIFESAVERS. Whether providing help when adding a varietal to your portfolio, building a new winery or just starting from scratch, a consultant can offer valuable advice, guidance and a lot of reassurance along the path to making great wines. Even with experience, there are still times when you find yourself in uncharted territories and need a second opinion or help with an issue. Vinquiry Mini Consults are a way to discuss an issue with an experienced winemaker without breaking the bank.

Need an expert winemaker? (Otherwise known as: How do I treat that sulfide stink? Sigh... When to press?)

Wine style choices plague every winemaker and expertise in every area of winemaking is a valuable commodity. Vinquiry has harnessed this expertise in the availability of staff winemakers and new consulting services. Staff winemakers, each with over 20 years of experience in winemaking, are now available with a phone call to Vinquiry. Each staff winemaker can help walk you through fermentation issues, cellar actions, and bottling problems, just to name a few.

What is the process?

Sometimes 15 minutes is all it takes to get an answer to a problem and determine the next steps. Mini Consults are quick, question and answer sessions meant to address your most pressing winemaking needs without spending the big bucks to hire that consultant. Ask a specific question and get an answer from a Vinquiry staff winemaker for \$30.

What are the questions?

While Vinquiry enologists, chemists and product specialists answer questions on laboratory results and product selection at no charge, winemaking style choices or cellar actions need further attention. The following are examples of the types of questions that can be addressed in a Mini Consult. This is just a snapshot of the types of questions Vinquiry's staff winemakers are able to answer, so feel free to try and challenge us with your specific problem.

1) Can you help me with my fermentation?

For example: How do I treat moldy/Botrytised fruit? When do I press or how do I handle press fractions? How can I get my stuck fermentation restarted? How do I treat this off-aroma that has surfaced?

2) What do I do now?

For example: How do I translate my analytical results into cellar actions? What can I do when my juice won't settle? How can I solve my pinking issue? My wine has Brett, what's the next step?

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3) How do I treat my wine?

For example: My wine is not stable, what do I do next? What material should I use and how do I calculate the amount to add? What Free SO₂ levels should I have at this stage?

4) What do I need prior to bottling?

For example: Can I bottle this wine unfiltered? What filter should I use? What should my Free SO₂ level be when using screw caps?

5) I've got an idea, what do you think?

Everyone needs a little help now and then, but doesn't necessarily need to hire a full-time consultant. V inquiry Mini Consults are a perfect solution to this problem. Every once in awhile, a question is more complex than the Mini Consult format allows. At this time we will quote a fixed price to continue the discussion and solve the problem. For more information or to start the process, call 707- 838-6312 and ask to speak to a staff winemaker. We're looking forward to hearing from you!

WHITE WINES CAN BE IMPROVED AND, NOT JUST THEIR AROMAS...

Descriptive Sensory Evaluation on White Wine Mouthfeel Using Enartis Products

This sensory evaluation was conducted by V inquiry's Sensory Scientist, Denise Gardner.

THE AROMATIC QUALITY of white wine is very important. Consumers expect white wines to portray an array of fruits, such as citrus, tropical or white fruits, along with floral aromas. Mouthfeel on the other hand, may not be as talked about among consumers until they notice something is lacking. Luckily, there is an amazing array of products available to boost mouthfeel in white wines. Because the Enartis brand is relatively unknown to many winemakers in the U.S. although very well known and respected in Europe and other winemaking regions, V inquiry has performed a Descriptive Sensory Evaluation on white wine mouthfeel. We found that polysaccharide products, Arabic gums, and tannins (yes, tannins!) all have a positive impact on wine mouthfeel without affecting those all important aromas.

THE PLAN

To begin the sensory evaluation, a 2007 Lake County, CA Sauvignon Blanc was used to evaluate changes in the perception of several aroma and

mouthfeel attributes. The base wine had a residual sugar content of 69mg/100mL, which is considered dry.

Enartis winemaking products were added using the lowest suggested dosage rate and were selected for their proposed contributions to the mouthfeel of white wines. These products included Surli Elevage, Surli Vitis, Citro gum, Tanenol Extra, Tanenol UVA, and Unico #1.

The objective of this project was to evaluate how specific Enartis products altered the aroma and mouthfeel of an un-oaked, dry California white wine.

THE EVALUATION

During the blind tasting, eleven panelists analyzed the base wine (Control) and six alterations to the base wine using V inquiry's Descriptive Sensory Evaluation. Each wine was analyzed for eleven attributes: Total Fruit Aroma, Total Vegetative

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WHITE WINES CAN BE IMPROVED



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Aroma, Total Wood Aroma, Flavor Intensity (on the palate), Sweetness, Acidity, Astringency, Bitterness, Mouthfeel/Body, Off-flavors, and Overall Wine Quality (a subjective evaluation not typically analyzed using descriptive sensory methods). Of these eleven panelists, ten were used for the product evaluation and one panelist was statistically considered an outlier.

THE RESULTS

Figure 1 displays the sensory profile for the base wine (Control) and its product additions. From this display, four attributes were considered significantly different from the 90% significance level or greater (up to 99% significant). They included Total Vegetative Aroma, Flavor Intensity, Bitterness, and Overall Wine Quality. Several general trends were found among these attributes:

1) Surli Elevage, Surli Vitis, Tanenol Extra, Tanenol UVA, and Unico #1 additions increased the perception of flavors (volatile compounds that also contribute to aroma but are sensed on the palate) from the base wine. Of these, Surli Vitis and Tanenol Uva had the greatest increase in flavor perception, followed by Unico #1 and Tanenol Extra. Surli Elevage contributed a slight, but significant enhancement. Since Citrogum had no effect on flavor intensity perception, its use at the lowest dosage rate will not alter a wine's flavor.

2) All treatments decreased the perception of bitterness from the base wine. This is a positive feature of all the products, as bitterness is often a negatively associated with wine quality.

3) Many panelists made comments that by the end of the evaluation, the base wine felt thin, however, the panelists were not allowed to re-evaluate the base wine (control). As shown by the product-attribute averages, the control did have the lowest average for Body. This shows the potential of these products to enhance mouthfeel.

Depending on your targeted wine style and the wine with which you are starting, each of the Enartis products can increase mouthfeel, decrease bitterness, and increase the flavor perception of wine. It is important to note that these trials were performed using the minimum dosage recommendations. Vinquiry always recommends doing trials to find the best product and dosage rate for the desired outcome. We even provide the samples! Additionally, our staff winemakers and enologist have discovered through our Wine Improvement Panels that often a combination of tannin, polysaccharides, Arabic gums, or fining agents yield the most desirable result. If you have any questions regarding the Descriptive Sensory Evaluation process or are interested in other sensory evaluations offered by Vinquiry, please contact Denise Gardner, Vinquiry's Sensory Scientist, at 707-259-0740. If you would like to learn more about the above products,

visit www.vinquiry.com or call 707-838-6312.

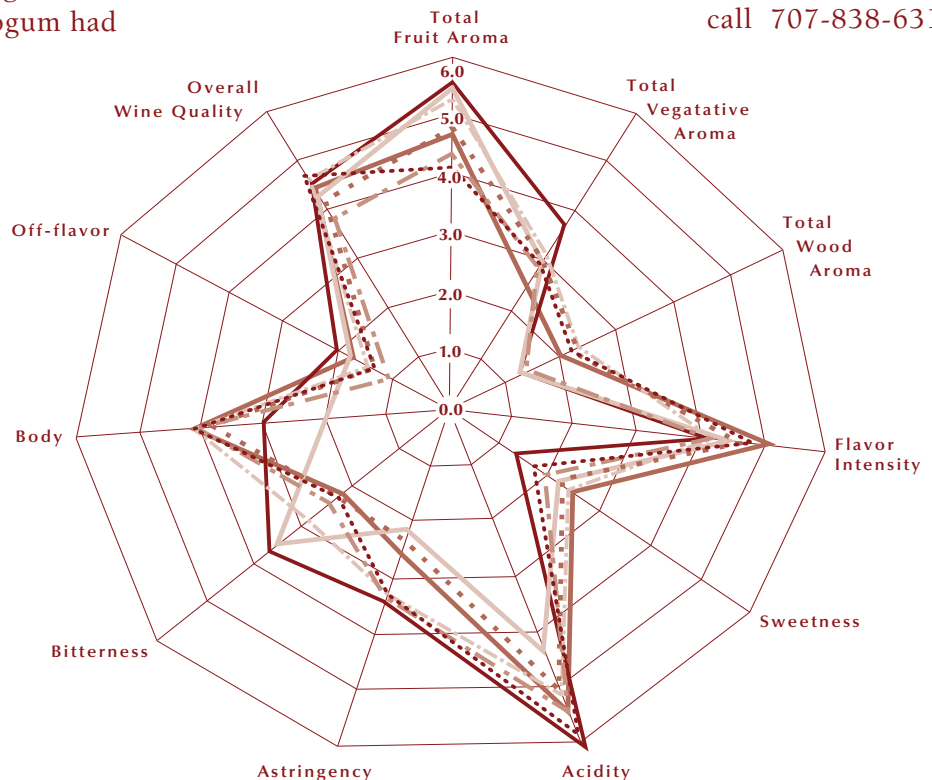
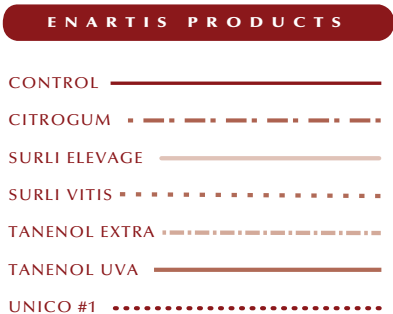


Figure 1.
White Wine Cobweb Plot Results using Enartis Products





PCR – QUESTIONS & ANSWERS

What is PCR and what does it stand for?

PCR stands for Polymerase Chain Reaction. In Real-Time PCR, the purified DNA from a wine sample is amplified many times and compared by fluorescence in real time to a unique sequence of DNA isolated from an organism such as *Brettanomyces* or *Pediococcus*. The approximate concentration of that organism in the original sample can be estimated from the rate at which the copies of the sequence are generated in the sample.

How does PCR compare to traditional culture plating?

Compared to traditional culture plating, which takes a week for results to be available, PCR results are available in 24 hours or less.

What steps should I take to make sure I submit a good sample to Vinquiry?

PCR Analysis requires 50mL of sample. In order to ensure that the sample is representative of the wine, it is best to sample after stirring or racking. Please send samples in plastic containers only.

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