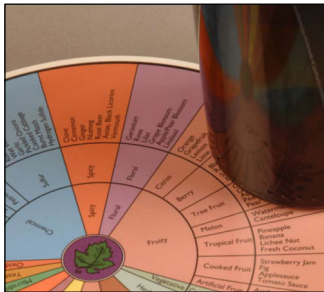




# SENSORY SERVICES



### Descriptive Panels

#### **Label Maker (\$100 per wine)**

- Industry-based, specifically designed for wine labels and tasting room notes
- Includes intensity levels of descriptors and brief summary of what was found in the bottle with label example

#### **Wine Descriptive Analysis (\$200 per wine)**

- Scientifically-based, objective panel
- Includes explanation of descriptors, panelists, evaluation set up, statistical graphs (spider plot and PCA), and table of attribute intensities

### Exclusive Vinquiry Sensory Services

#### **Cork Aroma Evaluation for Still Wine (\$350)**

- Evaluation of corks for TCA “cork taint”
- At least 4 panelists evaluate aroma, including our sensory scientist
- Up to 140 corks can be evaluated per session

#### **Cork Aroma Evaluation for Sparkling Wine (\$450)**

- Evaluation corks for TCA “cork taint” and other cork-related off-aromas
- At least 4 panelists evaluate aroma, including our sensory scientist
- Up to 130 corks can be evaluated per session

#### **TCA Threshold Testing (\$75 per person)**

- 6 evaluations of TCA at various concentrations in a white or red wine media
- Participants determine their lowest sensory threshold
- A certificate is awarded to each participant stating their threshold

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## SENSORY SERVICES, CONTINUED

### Consumer Preference Panel

#### **Competitor Challenge (\$200)**

- Up to 4 wines can be submitted. A \$50 fee is added per additional wine submitted (up to 10 max)
- Wines are ranked in order of the average consumer preference
- Panelists' explanations on preferences are provided
- Can be paired with a secondary analytical component

### Small Panel Sensory Evaluations

#### **Standard Sensory Evaluation (\$50 per wine)**

- Service emphasizes the troubleshooting of flaws and recommendations for corrective actions
- The report includes a brief evaluation of appearance, aroma, taste, and overall impression of the wine by Vinquiry staff winemakers and enologists

#### **Wine Improvement Panel (\$195 per wine)**

- Service identifies noticeable defects or places for wine improvement
- Includes a Standard Sensory Evaluation, small bench top trials with Enartis and Vinquiry products, and a brief consultation with our staff winemakers

### Sensory Design

#### **Experimental Sensory Review (\$50 per hour)**

- Caters to those who conduct in-house sensory evaluations
- In this one hour session, our sensory scientist will help design your evaluation to maintain scientific and objective parameters

#### **Sensory Statistical Service (\$50)**

- Statistical service for those who already perform in-house sensory evaluation
- Sensory statistics are analyzed using FIZZ software

#### **Sensory Training for Tasting Room or Winery Personnel**

- Please call for details! This service is customized to meet your needs!

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