

QA numbers for Fall juice buckets;

We/ the science committee would appreciate feedback, it for example tells us that we should improve how we test. RiceGuy1@juno.com

	<u>California---Red, \$46 per pail</u>	<u>SpGrav</u>	<u>pH</u>	<u>TA %</u>	<u>ppm SO2</u>		<u>Notes:</u>
1	Alicante,	1.092	3.48	0.39	16	27 drops	
2	Barbera,	1.090	3.49	0.39	12.4	19 drops	
3	Cabernet Franc,	1.092	3.48	0.39	12	21 drops	
4	Cabernet/Merlot (50/50),	1.091	3.46	0.38	8.6	14 drops	
5	Cabernet Sauvignon,	1.089	3.46	0.39	10.8	17 drops	
6	Carmenere,	1.091	3.48	0.38	10.6	15 drops	
7	Grenache,	1.092	2.93	0.32	0.4	2 drops	pink color juice
8	Malbec,	1.090	3.50	0.38	15.6	18 drops	
9	Merlot,	1.091	3.48	0.39	17.8	33 drops	
	Merlot per JO	1.092	3.80	X	X	X	
10	Pinot Noir,	1.090	3.17	0.36	2	2 drops	
	Pinot Noir, per JM	1.089	3.21	0.30	X	X	
11	Ruby Cabernet,	1.090	3.18	0.36	2.4	2 drops	
12	Syrah,	1.090	3.50	0.39	15.6	31 drops	
13	Zinfandel,	1.092	3.25	0.37	3	4 drops	slt bubbles
14	White Zinfandel	1.091	3.01	0.33	1	2 drops	pink/ rose color
	Italy---Red, \$ 51 per pail						
26	Amarone,	1.089	3.48	0.39	10.6	10 drops	
27	Barolo,	1.088	3.50	0.39	17.4	21 drops	
28	Brunello,	1.089	3.47	0.39	3	4 drops	
29	Chianti,	1.089	3.47	0.39	13.6	21 drops	
30	Lambrusco,	1.088	3.47	0.36	13	22 drops	
31	Montepulciano,	1.091	3.51	0.38	12.4	21 drops	
	Montepulciano per RK,	1.092	3.49	0.28	X	X	
32	Nebbiolo,	1.088	3.47	0.39	5.6	33 drops	
33	Sangiovese,	1.089	3.48	0.39	8	16 drops	
34	Valpolicella	1.090	3.47	0.38	25	23 drops	

pH		TA % by volume
3.2-3.6	dry white	.65-.75 %
3.2-3.6	dry red	.60-.70 %
3.0-3.5	white table sweet	.70-.85 %
3.0-3.6	red table sweet	.65-.80 %

Philip Jackish suggests these targets:
Modern Winemaking 1982

. . .The Literature suggests that the pH is OK (reds) to low Whites) and the TA is low
. . .Given this choice adding acid would lower the pH more, unwise. TA is related
. . .to the depth of acid taste, so I would wait on acid addition till bottling time.

	SpGrav	pH	TA %	SO2	Notes:
California---White , \$46 per pail					
15	Chardonnay,	1.092	2.98	0.33	4.2 9 drops
16	Chenin Blanc,	1.092	2.86	0.33	5 10 drops
17	Gewurztraminer,	1.092	2.87	0.33	9.8 6 drops
18	Muscato,	1.092	2.88	0.33	5
19	Pinot Grigio,	1.092	2.88	0.32	4 8 drops
20	Riesling,	1.091	2.82	0.33	5.6 11 drops
	Riesling, , , , , per RH	1.100	2.90	x	x x D47 yeast
21	Sauvignon Blanc,	1.090	2.82	0.33	4 8 drops
	Sauvignon Blanc, per JM	1.090	2.87	0.28	x x
22	Viognier	1.092	2.83	0.32	5.4 9 drops
Italy---White , 7					
23	Frascati,	1.091	1.95	0.32	3 5 drops
24	Malvasia Bianca,	1.092	2.88	0.32	5 9 drops
25	Trebbiano	1.091	2.85	0.33	2.6 7 drops

General comments; the Sun Prairie club has had a problem making **white wines** that win at contest time. Ellen describes this flavor as “fried chicken”. At Milwaukee Vinters a sample was identified as H2S (sewer/skunk/VSC). The Volatile Sulfur is related to low nitrogen in white grape juices. The suggested fix was: *at two days add 1.5 grams/ gallon Fermaid O and rack into a carboy (oxygenate) and start the airlock *at 1/3 sugar (1.055) add 1 gm Fermaide K , , , Other solutions are Avante yeast which does not make H2S or treating with Reduluss.