



## BAKER WINE & GRAPE ANALYSIS

### Great new things coming to you from BWGA

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We recently evaluated a new protein stability test. It is based on the reaction of unstable proteins with a phenolic reagent, is done at room temperature and can take as little as 10 minutes to run. I ran 100 samples with this new test and compared to results from our normal heat test (24 hours at 65C).

**THE GOOD NEWS** - For protein stable wines, the new test ran 99% the same as the heat test. (Hooray!)

**THE BAD NEWS** – For protein unstable wines, the new test only ran 55% the same as the heat test, meaning that a fail for the proteotest may or may or may not fail the long heat test. (Bummer)

## THE PROTEOTEST

Our new fast protein stability test

50ml ..... \$27.50

If you think your wine is protein stable, this test could save you precious time. If it fails the quick test, we can always run the long test to get a definitive answer.

## Celstab Trials

As CMC products such as CelStab become more popular as a method of stabilizing tartrates in white and roses, we have put together a package to verify that Celstab will work for your wine. *It's quite the process.*

1. **Protein stability** - to verify protein stability.
2. **Tartrate stability** – a conductivity test (measure in % change and DIT) to see if you really need CelStab.
3. **Color/Colloid stability** - a bench trial - Celstab is added to your wine and a 48 hour test is performed to make sure your wine will not throw a haze with Celstab.
4. **Celstab performance** - a final conductivity test with your wine with a Celstab addition to verify that the wine is tartrate stabilized.

750ml ..... \$85

*The final report includes a summary of all the results so you can confidently add Celstab to your wine.*



# Adventures of the BWGA Hat

"Working in the wine industry is truly a family affair. This April I was blessed with the opportunity to travel with my dad to Argentina to



experience their Harvest. We spent 3 weeks in the Uco Valley of Mendoza where we picked Malbec to import whole cluster to California. What an adventure it was! The culture, the language, the fishing, the food, and the wine were all different but what remained the same was the families behind it. Of course, I couldn't go to Argentina without representing Paso Robles and my friends at Baker Wine & Grape Analysis!"

-Lee Ibarra,

Production Assistant, Hope Family Wines



*Did you go somewhere **EPIC** with your BWGA hat? Let us know and we will feature your adventure in the next newsletter! Didn't grab a hat last year? Be on the lookout for our harvest shirts, arriving soon!*



## Reporting Tool Changes

The Internet would be a strange world if you had to live in it all the time, what with all of the zeros and ones floating around. Baker Wine and Grape has a lot of data on our hands and we make it a priority to ensure its security, efficiency and accessibility. This past month we have updated our reporting tool with improvements to our process for sending out stability results. You'll notice the formatting of bentonite, heat, and cold stability reports has a bit of a different layout than you are used to but all of the same information is displayed. You can also now view any of the stability reports in html, csv or pdf (it used to only be viewable in pdf format). Behind the scenes the reports are much quicker for us to build and follow a streamlined process that is the same as all of our other reports.



**In addition...** We are also now a provider for direct import with InnoVint – if you are managing your wine production data with their software, select 'Analyses' and then import your .csv report to match the analysis with the appropriate lot.



Skye McLennan has joined the Laffort USA team full time! She will be a familiar face to many of you as she has worked in the Laffort store and at Baker Lab the past two harvests. She will be keeping the Laffort store open full-time year-round as well as filling the role of Laffort's Marketing Coordinator.

Winemakers are busy getting wines ready for bottling and putting finishing touches on them this time of year. Laffort has a full range of instantly dissolving oak finishing tannins (Quertanins) and products that build mouth-feel:

**MannOfeel** - mannoproteins that give wine volume and weight and contribute to stabilization.

**Autolees** - Hsp12 peptide isolated from yeast cell walls that give wine a richness and perception of sweetness as well as contributing to stability.

**Stabivin SP** - gum arabic that adds viscosity and weight to the wine and contributes to stability.

I have started harvest meetings with winemakers in May to help them plan their fermentation needs for the upcoming vintage. Please reach out to me to set up a time to meet for harvest or for consultation on finishing your wines before bottling.



Marcy Mallette  
Laffort USA  
Winemaker – Technical  
Representative  
California Central Coast  
Cell: (805) 234-8446  
Petaluma Office: (707) 775-4530

## Sherrie's Sensory Corner

numerous grape varieties ripening at the same time, forcing winemakers to delay picking in order to fit them all in the winery. An unfortunate outcome was stressed out yeast producing stinky, reductive aromas caused by sulfide compounds.

The good news is that Baker Lab can now do an aroma diagnostic test to determine what type of reductive compounds are present and the appropriate course of action by conducting a Sulfide Detection Trial.

Sulfide compounds can be classified into 3 main categories with different off-aromas:

- 1) Hydrogen sulfide ( $H_2S$ )- rotten egg gas
- 2) Mercaptans- cabbage, garlic, onion, and rubber
- 3) Disulfides- onions, cooked cabbage, and burnt rubber

750ml ..... \$50

Hydrogen sulfide and mercaptans can be treated with copper sulfate alone, but disulfides first require an ascorbic acid addition in order to break the disulfide bond that can be treated with copper. The Sulfide Detection Trial determines if ascorbic acid is necessary and the level of copper sulfate needed.

### See you there!

August  
15th  
2018

It's almost that time again!  
Be sure to save the date for  
our Laffort + BWGA Harvest  
Party on **August 15th!** We will have wine and food to help fuel your excitement for  
Harvest and give you a chance to chat with the BWGA and Laffort crew.

## Harvest Party! Save the Date







## Micro Services

We have various microbial services available to you to help identify the bugs before bottling. Be sure to give us a call if you need help deciding which analysis best fit your timeline.

**DNA Analysis**..... 50mL, \$55

PCR analysis for the DNA of  
Brettanomyces Bruxellensis or  
Pediococcus/Lactobacillus

**Bottle Sterility**..... 750 mL, \$22

Test to make sure your bottle has been  
properly pre-treated - 300 mL of a  
bottled wine can be cultured to detect  
yeast, bacteria or mold

**Microscans** ..... 50 mL, \$22

Samples are examined microscopically and observed for  
yeast, bacteria, mold or other small particles.

**Cultures** ..... 50 mL, \$22

- a. WL - Wallerstein Nutrient Broth – for growing yeast,  
bacteria and mold
- b. WLD – Wallerstein Differential Broth – for growing bacteria
- c. Brett– Brettanomyces Differential Broth – for growing  
Brettanomyces

**Yeast Cell Counts and Viability** ..... 50mL, \$44

Flow cytometry for accurate counts of yeast as well as  
percent viability

