

# BAKER WINE & GRAPE ANALYSIS

FALL  
NEWSLETTER  
2021



## From Brenda's Lab Bench

I have some big news to share!

As Baker Wine & Grape Analysis celebrates its 20th harvest season, I am thrilled to announce that in January 2022, Heather Mikelonis will be the new owner of BWGA! I can think of no other person whom I would rather pass the torch to. She will run the lab as I have; the name, crew, location, and great service will all stay the same.

Heather, my lab partner and trusted friend for over 15 years, is truly responsible for making the lab shine and is instrumental in developing our reporting system, updating our technology, doing equipment repair and maintenance, instituting outreach programs and designing the workflow of our laboratory.

Heather leads our experienced team. Sherrie, a professional wine judge and longtime winemaker, has been an integral part in developing our sensory analysis program. Amy, a long-

time winemaker with a food chemistry background, has vast experience both in the winery and in the vineyard. Rebecca, who has made wine from Oregon to New Zealand, brings her expertise in chemistry and microbiology. Barb, our bookkeeper, faithfully keeps our books in the black.

I am not disappearing into the sunset - I will be back with the BWGA team doing what I love during fall and winter for the next several years. I am also looking forward to spending spring and summer seasons roam-

ing the Wind River Mountains in Wyoming.

Fun fact: our first harvest had 79 customers. Many are still in the wine business and are still customers. I've really enjoyed the relationships we've built along the way. BWGA has grown along with the burgeoning wine, olive oil, distilled spirits, beer, cider, kombucha and vinegar industries. With that growth we strive to continuously update our instrumentation, facilities and technology. Today, the analytical capabilities at BWGA rival any wine laboratory in the United States.

Thank you for the loyalty you instill in our service, we could not have made it 20 years without you!

Sincerely,

Dr. Brenda Baker

## Ready to Party?

### MARK YOUR CALENDARS FOR THE 2021 BAKER WINE & GRAPE ANALYSIS HARVEST PARTY!

Co-hosted by Laffort, swing by for some Los Robles tacos, beer and bubbles and to say hello to everyone before harvest gets into full swing. Bring a bottle to share!

We can't wait to see you at the lab on **WEDNESDAY, SEPTEMBER 1<sup>ST</sup>, 5pm - 7pm!**



## It's Harvest T-shirt Time!

### 2021 HARVEST T-SHIRTS ARE HERE!

Pick up yours before they are gone and help us celebrate BWGA's 20<sup>th</sup> harvest!



## Harvest Hours

Beginning on **Labor Day, Monday 9/6/21**  
BWGA will resume harvest hours:

**MONDAY - FRIDAY 8am - 6pm**  
**SATURDAY 10am - 4pm**



[www.bwga.net](http://www.bwga.net)



**(805) 226-8386**

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# A Day in the Life of a Wine Judge

**W**ine competitions were among the many things cancelled in 2020, so I was thrilled to be back judging this spring! I've been a Professional Wine Judge for commercial competitions since 2008; competitions include Sunset Magazine, San Francisco Chronicle, California State Fair, Women's International, Experience Rosé, Harvest Challenge, and the International 'East Meets West' Wine Challenge. My favorite is the Experience Rosé Competition, which is also the fastest growing competition right now.

Wine judging is as cool as it sounds, but it is a lot of work and requires stamina. Judges can taste up to 200 wines in a day, for multiple days. Each judge usually gets 4-5 different categories a day. It's critical that a judge can evaluate wines without bias, even if it's a style that they don't care for.

To help prevent palate fatigue, red wines are often judged in the morning and white wines in the afternoon. A variety of 'palate cleansing helpers' are supplied: cubed bread, Graber olives, roast beef, sliced celery, still water, sparkling water and sparkling wine. The flights of wines are judged quickly and efficiently, "Sniff twice, taste once." Every flight gets a quick sniff to weed out glaring faults, then wines are individually sniffed again and tasted. All wine is spit out, of course, or we'd be under the table by the 2nd flight.

Wines are judged separately, not against each other, since there isn't a limit on how many Gold Medals can be awarded. If all judges



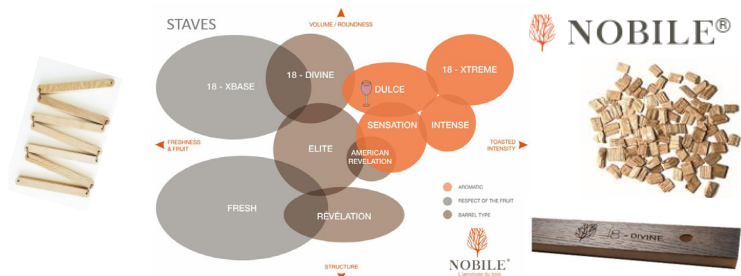
unanimously give a wine a Gold Medal, it receives a Double Gold Medal. All wines are tasted 'blindly' with only a random 3-digit code on the glass. We are given the varietal and sweetness level, and sometimes the price point and AVA. We also judge the wine as it is in that moment. There is no discussion of, "this wine is really tight, aggressive and super tannic now, but will be great in 15 years."

Panels are carefully plotted with a moderator and usually a group of three judges: a winemaker, a wine buyer/distributor and a sommelier. The winemaker represents the technical portion of the panel (and is often the most generous with scores). The wine buyer is there to represent the consumer. The sommelier is great with odd varieties or unfamiliar regions and can educate us on what a 'proper Rkatsiteli' should taste like. Often the biggest disagreement among judges is what an 'acceptable' amount of *Brettanomyces* or VA is.

The final day is called 'Sweepstakes' and the judges form one large panel to choose 'Best of Show' wines from the Double Gold medal winners in each category. Then, the Best of Show wines are judged against each other to choose one overall competition winner. The Double Gold winners are then revealed to the judges, we're sworn to secrecy until results are publicly announced, and we toast each other for a job well done!

— Sherrie Holzer

## Guest Spotlight: Laffort



Laffort has a complete range of fermentation products available in our store in Paso Robles. We also have a complete range of Nobile oak staves, blocks, chips, and Barrel Refresh chains that you insert through the barrel bung hole.

Whether you need to lift fruit, drive dark fruit character, add mid-palate weight, add the perception of sweetness, mask green or off aromas, or increase toasted oak aromatics, we can help you achieve the oak profile you are seeking through barrel alternatives.

Explore our Nobile Oak website <https://nobile-oenologie.com/en>. There are helpful decision-making tools and oak calculators to help you achieve your winemaking objectives.

**Contact us to make an appointment to talk about options.**

Marcy Mallette - Laffort Winemaker - Technical Representative •  
805-234-8446 - [marcy.mallette@laffort.com](mailto:marcy.mallette@laffort.com)

Caitlin McChesney - Paso Robles Store Manager •  
805-226-5809 - [caitlin.mcchesney@laffort.com](mailto:caitlin.mcchesney@laffort.com)



## Guest Spotlight: Twin Arbor Labs

Twin Arbor Labs is expanding our testing services for clients in the wine, beer, kombucha, cider and juice industries!

Starting in September, we will offer our new validated qPCR system to include a **comprehensive microbiological spoilage panel**. This system allows for a rapid and robust screening for *Brettanomyces*, *Saccharomyces*, *non-Saccharomyces* yeast, as well as spoilage bacteria, with detection limits as low as 1 cfu/mL and a 2 to 3-day turnaround time. Costs range from \$40 to \$125 depending on the panel.

We are also excited to announce our **Brettanomyces volatile panel** of 4-ethylphenol and 4-ethylguaiacol by GCMS at a cost of \$80 per test. We require a minimum 50 mL sample size for each of these tests.

In anticipation of fire season, we are ready with smoke taint services of both **bound and unbound smoke markers** for the 2021 harvest season.

For more information on these services please contact us at 805-369-2124 or [forrest@twinarborlabs.com](mailto:forrest@twinarborlabs.com).

Twin Arbor Labs, located in Paso Robles, is an industry expert in quality control for food and beverage manufacturing. [twinarborlabs.com](http://twinarborlabs.com)



TWIN ARBOR





# I Know What You Did Last Summer!

But do you know what any of us did this summer? Match the BWGA team member with the activity they did and **receive 10% off** of your next sample run! Bring in your answers to see if you're right.



Rebecca Chapman



Amy Freeman



Heather Mikelonis



Barb McFadden



Brenda Baker



Sherrie Holzer



Cinna Baker



Watched a young moose walk on its knees



Explored a lava tube



Bicycled through Yosemite Valley



Flushed a Least Weasel out of the shrubs (but did not catch it!)



Saw two Minke Whales



Explored charming Los Olivos



Cheered on the Suns in the NBA Championship

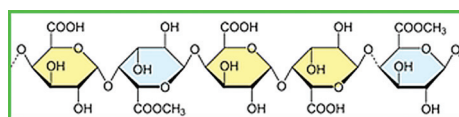
## Quick Answers to Common Questions: Pectin and Glucan

**What is Pectin and why is it a problem?** Pectin is a sugar-acid-polymer that holds cells together, giving structure and rigidity. Pectin gels together in high sugar, high acid conditions and stabilizes wine haze. Also, lactic acid bacteria are known to thrive on pectin.

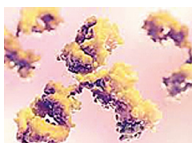
**How do you treat Pectin?** What are benefits of adding Pectinase? Pectinase is an enzyme that breaks down pectin. Pectinases release fruit characteristics for reds/rosé, create smoother mouthfeel, improve color stability, and gently extract phenolics. Adding pectinase increases free-run yield.

**What is Glucan and why is it a problem?** Glucan is a polysaccharide produced by the fungus *Botrytis cinerea*. Glucan inhibits precipitation of tannins/proteins/colloids, contributes to wine haze/viscosity, and plugs filters.

**How do you treat Glucan? What are the benefits of adding Beta-glucanase?** Beta-glucanase is an enzyme that breaks down glucan. Adding this enzyme helps the clarification/filtration process.



Pectin



Glucan

**What else should I know about Pectin and Glucan?** The best time to add the enzymes is before pressing, as it allows breakdown of pectin/glucan during fermentation. If the wine is hazy after fermentation, enzymes can be added then as well; just be aware that high alcohol can inhibit effectiveness. Note: Bentonite deactivates enzymes. Wait 24 hours after an enzyme addition before adding bentonite. Turbidity increases at first and takes about 6-8 weeks to settle.

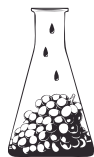
**When should I test for Pectin/Glucan?** *Botrytis* exposure, grapes grown in warmer climates or pulpy cultivars are good candidates for pectin/glucan analysis. Wines with added grape concentrate, that are hazy after fining/filtering or have clogged filters might have elevated pectin or glucan.

**What sample size do you need?** 50 mL

**Why is my wine still hazy but tested negative for pectin/glucan?** Most likely there is excess protein. We can also conduct a microscan to determine if bacteria are an issue.

**BWGA pectin/glucan test is \$65 - we test for both at the same time!**





## BAKER WINE & GRAPE ANALYSIS

825 Riverside Ave. #3  
Paso Robles, CA 93446



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## Running Early or Late?

Leave your samples in the **BWGA drop box** anytime outside of our normal business hours! To access the drop box just open the utility closet at the left of the main doors.

## Six Reasons to Partner with BWGA for Harvest 2021

### 1. Experienced Team

Our staff is equipped with a wide variety of skills and decades of experience to help you.

### 2. Reliable and Accurate Analysis

BWGA prides itself in offering fast, reliable and, most importantly, accurate service. The results you receive from us will be carefully compiled, and our staff is ready to explain any analysis outcome.

### 3. Lab Support

Are you challenged with hiring your harvest team? BWGA has your back. It's an extra busy time of year; lean on us for lab work and give yourself extra punchdown time.

### 4. Courier Service

Don't have time to drive to our location, but need help quick? We offer a courier service to all local customers. Located out of the area? Ship us your samples at no cost (be sure to include an ice pack). Call to schedule a pick-up **805.226.8386** or log in to your account at **bwga.net** to print a pre-paid FedEx shipping label.

### 5. Extended Harvest Hours

Starting Labor Day, we are open **M-F (8 am – 6 pm) and Saturdays (10 am – 4 pm)**.

### 6. Refreshments

Grab a snack or cold drink to help power through your day!

## BWGA at WOPN

**Baker Wine & Grape Analysis was proud to be the laboratory sponsor for the Winemaker's Technical Symposium at the 2021 World of Pinot Noir.**

The annual Tech Symposium was hosted on Wednesday, June 16 in a hybrid format for winemaking associates to evaluate wines, learn from one another and discuss the skill of Pinot Noir winemaking. Forty-five winemakers, enologists and vineyard managers gathered in four pods hosted in San Luis Obispo, Sonoma, Willamette Valley and the Great Lakes, Michigan and were connected by Zoom.

We, along with partner labs Tastry and Twin Arbors, were happy to provide analysis to support this endeavor.



WORLD OF PINOT NOIR

