

BAKER WINE & GRAPE ANALYSIS

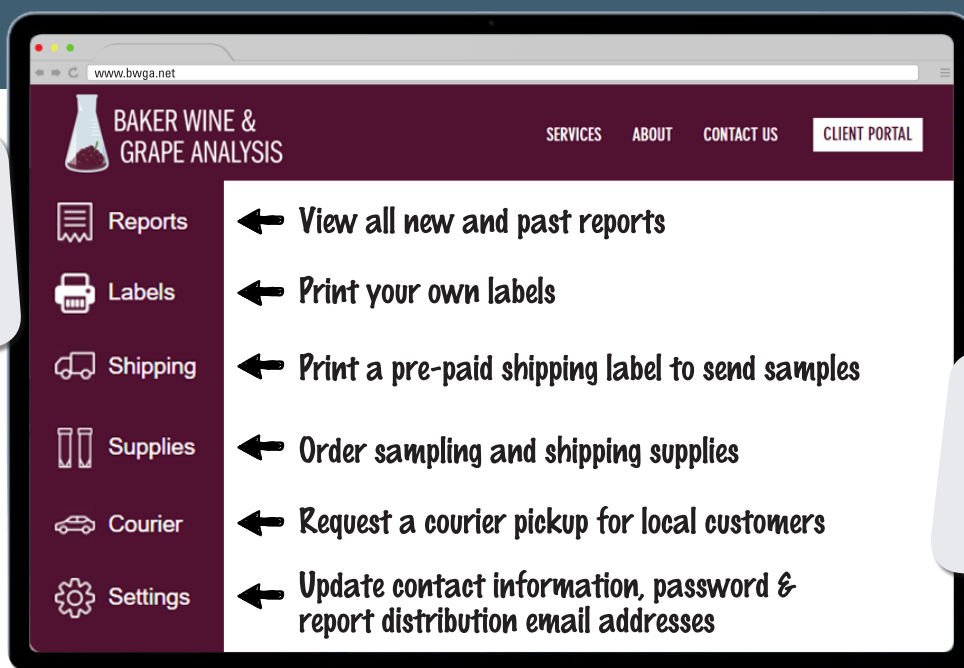


Great reads in this issue:

Client Portal.....	pg. 1	Sulfide Detection & Copper Analysis	pg. 3
Olive Oil Analysis	pg. 1	Equipment Update	pg. 3
Sparkling Wine Packs.....	pg. 1	Amy is TTB Certified.....	pg. 3
Spring Has Sprung	pg. 2	<i>Brettanomyces</i> Analysis.....	pg. 3
Free & Total SO ₂	pg. 2	Updated Operating Hours.....	pg. 4
Bottle Sterility.....	pg. 2	Referral Rewards, Snack Stop, Sample Drop Box ...	pg. 4

Client Portal

Log into your account on the Client Portal at bwga.net and check out the features!



Updated!

NEW CUSTOMERS can sign up for an account from the Client Portal login page.

Olive Oil Analysis

Now that olive milling season has wrapped up, bring your olive oil in for analysis. We have a California seal certification panel for Extra Virgin Olive Oil that includes the required analysis for Free Fatty Acids, Peroxide and UV as well as à la carte options. Sample size 100mls.

FFA, Per, UV	\$80	Free Fatty Acids	\$33
FFA, Per, UV, MOI	\$100	Peroxide	\$33
Polyphenols	\$80	UV Analysis	\$33
Best Before Date	\$80	MOI-Moisture & Volatiles	\$33



Sparkling Wine Packs

We are excited to announce two new analysis packs tailored specifically for sparkling wines: Tirage Pack and Disgorging Pack. Before sending your base wines down the bottle fermentation road, our Tirage Pack will check YAN, Alc, pH, TA, ML, F/TSO₂, Sucrose, GF (\$150). Bring in your crown capped bottles prior to disgorging to check Alc, pH, TA, ML, CO₂, DO, Sucrose, GF (\$150). Cheers!



www.bwga.net



(805) 226-8386

pg. 1

Spring Has Sprung and So Has That Bung!

Why do bungs start popping out of barrels in the springtime?

As long as there are no microbes present, bung popping could just be due to the warmer temperatures outside. As temperature rises, the pressure inside a barrel also increases, which could be enough to pop the bung. You can prevent this by using an airlock/fermentation bung for those fluctuating temperatures or by simply cracking the stopper when you notice the weather getting warmer.

If you hadn't finished malolactic conversion in the fall, then often this rise in temperature will wake up the *Oenococcus* bacteria so they start metabolizing again.



As they convert the malic acid, the carbon dioxide released could build up enough pressure to pop a bung. Likewise, if your wine has not gone completely sugar dry, yeast may start fermenting again in the warmer temperatures.

If you smell some off odors with the bungs popping, then you might have spoilage organisms attacking your wine. Most microbes will be tamed with an addition of SO₂, but you might want to bring a sample to the lab to identify the problem. Not all microbes respond to SO₂.

If you walk into your winery to find bungs popped, does that mean your wine is ruined? Not at all. Check your Free SO₂ level, top it off and you should be fine as long as you have discovered the problem within 24 hours.

Free SO₂ (\$16) • VA (\$11) • ML (\$22) • Microscan (\$22)

Quick Answers to Common Questions : Free and Total SO₂

WHEN do I check my SO₂?

Dry (GF less than 0.1 g/100mL and/or ML less than 0.1 g/L): 48-72 hours after initial SO₂ addition.

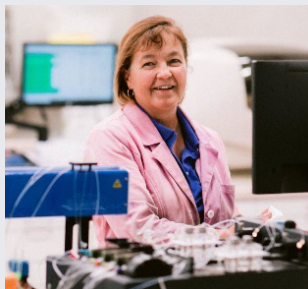
Barrel Aging: Quarterly

Topping/Racking: As needed

Tank Storage: Monthly

Pre-Bottling/Bottling/Shipping: Yes!

WHERE did my Free SO₂ go - I just did an addition? Every wine has a unique chemistry and a variety of solids. This makes every interaction with Free SO₂... well, unpredictable. Sometimes the Free SO₂ immediately gets bound with other compounds/microbes in the wine such as aldehydes, *Acetobacter* or *Lactobacillus*. Also, if the wine is exposed to oxygen,



WHY check Total SO₂? Monitoring your Total SO₂ is an easy way to check the effectiveness of your Free SO₂ additions. If you know you have a high Total SO₂ measurement and a low Free SO₂, you have an opportunity to problem solve: What is the pH? Are you adding enough Free SO₂ to be beneficial? Does the wine have any oxygen exposure? Are any

Free SO₂ can dissipate. Additions, such as oak or fining agents can also bind Free SO₂.

microbes present that are contributing the binding of Free SO₂? Keep in mind that high SO₂ can affect taste, cover up fruity notes, bleach color and leave a sharp metallic sensation; this can happen at SO₂ > 100 ppm. Keeping track of your Free SO₂/Total SO₂ measurements can also pick up any mistakes that may happen in the cellar during the addition process.

WHAT is the legal limit? TTB limits Total SO₂ at a max of 350 ppm.

HOW much does it cost?

Free SO₂ OR Total SO₂ (\$16)

Free AND Total (\$30)

Full Wine Pack includes Free and Total SO₂ (\$100)

Bottle Sterility

You have spent so much of your precious time and money to get your beautiful wine into bottle, why skip the final step ensuring that it made it in there safely? It's a great idea to pull a bottle from the bottling line periodically to verify that it was a clean and sterile bottling.

Suggested times to pull a bottle sample off the line for testing are:

- The first case bottled.
- After a work break or if the bottling line stopped for over 30 minutes for repairs/adjustments.
- The final case of the bottling.

What's growing in your sterile-filtered bottled wine? Hopefully nothing. Bottled wine can be cultured to detect yeast, bacteria or mold – thus ensuring that your bottling has been clean. Sample size is one bottle (\$22).



Sulfide Detection Trials & Copper Analysis

Was 2020 a challenging year for your yeast & malolactic bacteria, too? If you have a stinky wine, we are here to help! Baker Lab can 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 (H₂S)** – rotten egg, gas
 - 2) **Mercaptans** – cabbage, garlic, onion, rubber
 - 3) **Disulfides** – onions, cooked cabbage, burnt rubber
- H₂S and mercaptans can be treated with copper sulfate alone, but disulfides first require an ascorbic acid addition to break

the disulfide bond that can then be treated with copper. The Sulfide Detection Trial determines if ascorbic acid is necessary and the level of copper sulfate needed. Sample size needed is 750 mL (\$50).



Have you added Copper to your wine?

Baker Lab can test for copper to ensure that you are under the 0.5 ppm copper legal limit for bottling. Sample size needed is 50 mL (\$30).

Equipment Update



We are always on the lookout for new equipment that can add to our services or increase our accuracy and efficiency. This year we managed to meet that goal with new instruments

from Anton Paar, whom we have been working with since 2003. One of the instruments was an upgrade to an existing piece – an **Alcolyzer**. The new Alcolyzer we purchased replaced one of our backup Alcolyzers that was no longer going to be supported by Anton Paar. We were sad to see the old instrument go as it had served us well for many years – it was that instrument sitting back in the corner, rarely used anymore but when we did need it there were never any issues. As customers, you won't notice any change in our services, but for us this upgrade provides an easier to use interface, the same accuracy, **and it is 25% quicker!**

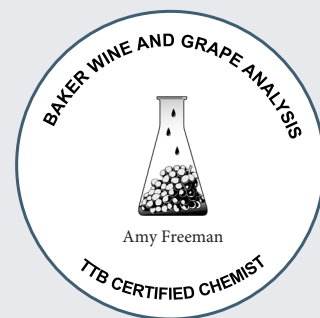
Amy is TTB Certified!

We are proud to announce that Amy Freeman is a TTB Certified Chemist!

Amy joined the Baker team in the fall of 2019; she is an asset to our organization with 20 years of experience in grape growing and winemaking and her food chemistry background. We

now have **four TTB Certified Chemists** and can continue to run your analyses and export panels promptly and accurately.

About TTB Certification: The Alcohol & Tobacco Tax and Trade Bureau offers certification opportunities twice annually. Applicants must have an approved educational background and are required to analyze a multitude of tests on samples provided by the TTB. Results must fall within range to pass and each chemist is re-tested every two years. We take great pride in securing these certifications and that BWGA has maintained constant certification since 2002.



Brettanomyces DNA Analysis

Did you know that BWGA offers a four-hour PCR Brettanomyces Bruxellensis test?

Some important times in the cellar when you would want to test your wine for Brett.:

- Before racking wines together to make blends.
- Before topping your barrels. Make sure that you're starting with a clean, Brett.-free topping wine to prevent spreading.
- When you're getting ready to purchase new barrels. Test older barrels and get rid of infected barrels.
- Before bottling, especially if you plan to bottle unfiltered.

We use PCR analysis by Invisible Sentinel to test for the DNA of *Brettanomyces Bruxellensis*. Important note regarding sampling for Brett.: Thoroughly mix/stir wines before pulling samples. Brett. can sink to the bottom of storage vessels and potentially lead to inaccurate results in wines that are not thoroughly homogenized. Sample size 50mL (\$55).





Starting in March: BWGA Hours MON-FRI, 9am-5pm

Mark your calendars! On March 14th we all get to set our clocks ahead an hour.

Starting on **Monday, March 15th**, BWGA's hours of operation will be **9am - 5pm M-F**. If you're running late, need us after hours or on a Saturday, call to arrange an appointment or use our drop box.



Referral Rewards

Spread the Word, Reap the Rewards!

Who do we love? You!

And you, our customers, are our most valuable referral source.

As a token of our appreciation, **any new customers that you refer to BWGA will earn you a reward of \$100** in lab analysis.

Just make sure we know you sent them.



Snack Shop

Feeling hungry, tired or thirsty?

Check out the Team Baker Snack Stop when you drop off your samples! We are always stocked with an array of tasty throwback treats, healthy snacks and refreshing beverages to help you make it through your day.



Sample Drop Box

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.** There is a cooler inside with sample racks, labels, tubes and markers.

Leave us a voicemail at 805.226.8386 or send an email or text to results@bwga.net to let us know you have dropped off samples.



**Drop box
in here!**

