



# Baker Wine & Grape Analysis

NEWSLETTER

Spring 2018



## MEET SHERRIE!

Many of you may recognize our latest team member, Sherrie Holzer. We are thrilled to add such an experienced winemaker to our team.

Sherrie graduated from Fresno State with a BS in Enology and Chemistry. She holds a wine business certificate from Sonoma State and an Advanced Sensory Certification from UC Davis. Sherrie has been judging wine competitions professionally for 7 years.

With her work experience at J Sparkling Wines in Healdsburg as well as a decade with Castoro Cellars here in Paso, Sherrie will be using her winemaker knowledge to expand our laboratory offerings.

One of her goals for working at Baker Wine Analysis is to



develop a sensory evaluation program to help winemakers reach their stylistic goals and elevate their wine quality. Troubleshooting and puzzle solving makes Sherrie's day, so feel free to bring in your problems (beverage only, please — Sherrie is a lot of things, but a licensed psychologist she is not.)

She is also looking forward to expanding her knowledge in the various industries we serve — distilled spirits, cider, beer, kombucha, olive oil as well as the wine industry.

Astro is a beagle who loves to run and is excited to be our newest addition to the lab greeting team!

Welcome Sherrie and Astro!

## WIVI BOOTH



It's time to step away from your daily routine and see what's going on at our annual local symposium. We are happily sharing an area with Admeo and are looking forward to seeing all of our customers outside

of the lab. Come by and see what is new with our 'Everyone's a Winner' game. So, come on out from wherever you've been hiding and see what we have for you this year!

Laffort Update - pg. 2

Ochratoxin - pg. 3

Reporting Tool Changes - pg. 3

Calcium and DIT - pg. 2

# CALCIUM AND DIT

## Calcium in your wine?

Although Calcium Tartrate is usually not a problem in white and rose wines, we've seen a few cases from grapes that were grown on soils high in calcium concentration. Unlike potassium tartrate, calcium tartrate instability really can't be fixed once it is in the wine. Instead, you have to try preventive measures at the juice stage by adding products to remove the excess calcium.

So how much calcium is too much? Some studies show that wines over 80 mg/L calcium will become calcium unstable.

Here at the lab, we can help. We now offer a Calcium test for both juice and wine as well as a Calcium Stability test for finished wine.

**Calcium test — 50 mL \$27.50**

**Calcium Stability test - 375 mL \$ 40**

## AN UPDATE FROM LAFFORT

BY MARCY MALLETTE

Alternative methods of cold stabilization are a hot topic right now. The traditional method of cold stabilization is time consuming, energy costs can be significant, and many wineries do not have sufficient chilling systems to completely cold stabilize wine.

Laffort offers two products for tartrate stabilization that you can use without having to chill your tank.

### CELSTAB

- Carboxymethyl cellulose
- For use on Whites and Rose wine

### MANNOSTAB

- Mannoproteins isolated from yeast cell walls
- For use on red, rose, or white wine



These are technical products and I am available to walk you through all the steps in preparing your wines for use with Celstab or Mannostab.

...

The 2017 vintage was challenging and I have been actively helping many winemakers with restarting stuck fermentations. We have the following products in stock in the Laffort store that should help you get your restart going:

- **Oenocell** – yeast hulls to detoxify
- **Yeast: B0213 or Spark** – *Bayanus* strains of *saccharomyces* that have 18% ETOH tolerance

- **Superstart** – Yeast rehydration nutrition

- **Thiozote and Nutristart Org** – a boost of thiamine and the organic source of nitrogen

All of these enological products as well as finishing and aging tannins and mouthfeel enhancing products are available in the Laffort Store located inside Baker Lab.

Feel free to reach out to me and I will email you the Celstab and Mannostab checklists and I will share my restart protocol and calculation spreadsheet with you.



**MARCY MALLETTE**  
Technical Winemaking  
Representative  
California Central Coast

Marcy.Mallette@LAFFORT.com

Cell: (805) 234-8446

Petaluma Office: (707) 775-4530

# OCHRATOXIN

As of September 2017, China added Ochratoxin A to its list of analyses for imported wine. What is Ochratoxin A (OTA) and how it is going to impact the wines you want to export?

OTA is a toxin produced by mold and fungus. It is found on grape skins that have been infected by aspergillus or penicillium. OTA can inhibit alcoholic fermentation and can cause spikes in volatile acidity. For humans, OTA can cause irreversible damage to kidneys and liver in high doses. China has set the maximum limit at 2 micrograms per kilogram, or 2 parts per billion (ppb).

There are quick, easy and relatively inexpensive tests available for testing OTA. However, they do not have the precision to measure down to the 2 ppb level. Here at BWGA, we use the ELISA method (Enzyme Linked ImmunoSorbant Assay) to measure OTA down to 0.06 ppb. Unfortunately, it is a costly, labor and time intensive method. The OTA test can be added to our standard export panel or done stand alone. Please allow 3 days for analysis. **50 mL \$225**

## GIVING TREE



Thank you to everyone who contributed to our giving tree this year! We were able to donate over 50 gifts to the Paso Robles Toy Bank, which supplies Christmas gifts to children in need in Paso Robles, San Miguel, Shandon, Bradley, and Heritage Ranch. We appreciate your help in giving back to the community and hope you all had a happy holiday season!

## REPORTING TOOL CHANGES

Mailing, faxing, calling, emailing, texting ... a snapshot of the progression of delivering our results out to you! It has changed dramatically over the last several years. There was a time when getting the results out involved a floppy disc and a real fax machine! Fast forward to today – we have a custom reporting tool that remembers each customer's preferred settings (yes, we still fax results!), results are now stored online, easily accessible, and searchable by vintage or sample ID. Each report has a specific Report Number in the upper right-hand corner of the report. Here's an example:



July

**R46011** 07/18/2017 15:04 (PDF) (HTML) (CSV)

**R46002** 07/18/2017 12:26 (PDF) (HTML) (CSV)

Which brings up another point – when you are logged in to your account you can view your reports or have them sent to you as PDF, HTML or CSV. If you don't know how to login to your account, give us a call or email – we will help you! 805.226.8386 or [heather@bwga.net](mailto:heather@bwga.net)





## Baker Wine & Grape Analysis

825 Riverside Ave. #3  
Paso Robles, CA 93446

PRSRT STD  
US Postage  
**PAID**  
Permit 163 AMS  
Paso Robles CA

Baker Wine & Grape Analysis Online at: **[www.bwga.net](http://www.bwga.net)**

### CHECK OUT OUR NEW SENSORY ANALYSIS PROGRAM!

For years you've been asking, and now here it is: **Sensory Testing**.  
We hope you will love this new service.

#### TROUBLESHOOTING

Overcoming wine flaws or  
undesirable characteristics  
(750 mL, \$80)

- What happened to this wine?
- How do I prevent this from happening again?
- Can this problem be fixed?



#### SENSORY EVALUATION

A descriptive analysis  
for a complete wine aroma  
and flavor profile  
(750 mL, \$80)

- Identifying what is distinct about the particular wine
- Tasting notes for spec sheets, sales team, restaurants, and tasting rooms
- Label script development to market your wine

#### WINE STYLIZING

As bottling season approaches and wine competition entry deadlines near, winemakers are thinking about final adjustments to enhance and improve their wines  
(750 mL, \$100 for the first hour, \$75 for each additional hour)

- Boosting a Silver Medal wine to a Gold Medal winner
- Balancing sugar, acid, and tannins
- Lengthening the finish and building up the structure to get full potential from wine