Baker Wine & Grape Analysis

NEWSLETTER

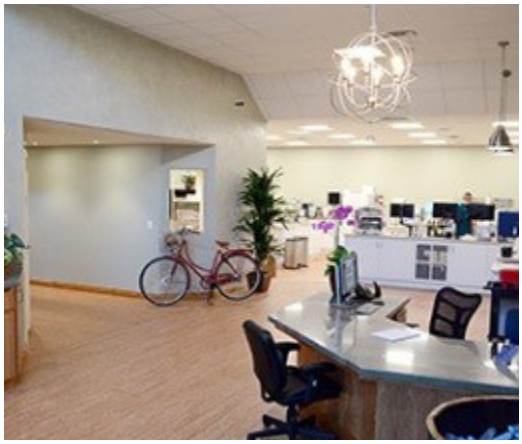
WINTER 2016

New Location

LAB 1.0 2002

LAB 2.0 2007

LAB 3.0 2015



Baker Wine & Grape Analysis has settled into our new location at 825 Riverside Avenue #3, Paso Robles (Yes, just a block away from our very first location).

Baker Wine & Grape began in 2002 in the small upstairs unit at 1101 Riverside Avenue. The move to Tuley Court (Union/Golden Hill) took place in January 2007. This past summer, we moved to our current location on Riverside Ave.

We are very proud of this new facility – for years Brenda dreamed of owning her own lab and finally the vision became a reality as it got built by Brenda's husband, Tony. Both Brenda and Heather spent many hours designing the lab to work and "flow" like a Wine Chemistry Lab should! So although we have the same equipment from lab 2.0, we no longer have to reach under cabinets to pull out equipment and supplies...everything is perfectly in place and ready to help provide analysis to you.

In our early years, we predominantly received wine and grape must samples for analysis true to our name, but over the years we have seen a drastic increase and have added olive oil, vinegars, beer, distilled spirits, grappa and kombucha to our lineup of items analyzed. We always joke that our business name should really be "Baker Wine & Grape.....and more".

So while our location and our capabilities have changed over the years, one thing that has stayed constant is our dedication to providing excellent customer service.

Thank you for your loyal business.

HISTORICAL HARVEST DATA

At WI-VI 2015 (Central coast wine and viticulture symposium and tradeshow), Dr. Brenda Baker was asked to give a talk on trends in harvest chemistry – "A snapshot of regional harvest chemistry: seven years of wine and grape quality analysis." She looked at the three most common varietals that were analyzed over the years –Cab Sauvignon, Syrah and Zinfandel.

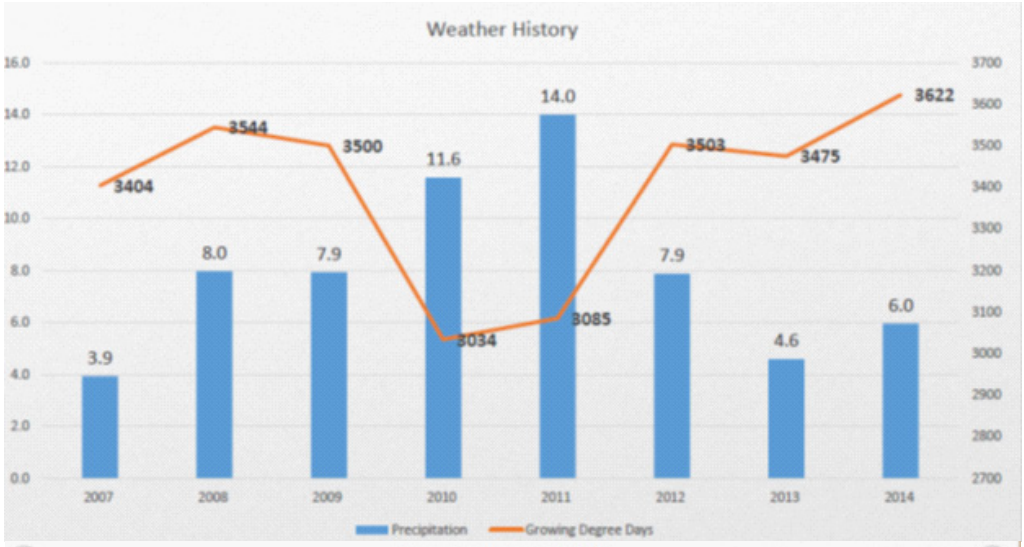
One of the most interesting trends that we saw in the data was how the juice chemistry changes with weather. Keep in mind that we have been in drought conditions for the past seven years, so imagine how these trends might change with a wet season.

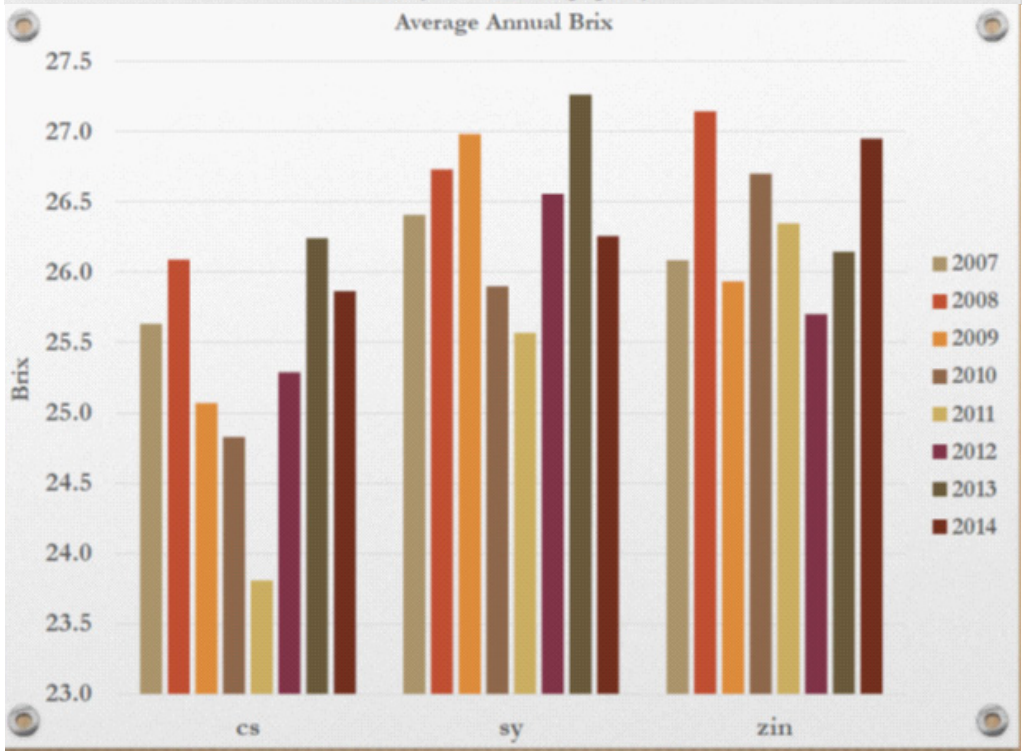
For example, look at how the average Brix changes with weather. Note that 2010 and 2011 were almost "normal" precipitation years.

And, if you are curious what the overall average chemistries are for the Paso Robles Region, the following graph is a collective average of 8 years.

If you would like a copy of the full presentation, send an email to michelle@bwga.net and we will be happy to forward it to you.

The 3rd annual WiVi Trade Show will be held on March 15 &16th at the Paso Robles Event Center. BWGA will have a booth there on the exhibit day, March 16th. Please stop by and say hello!





	Brix	TA	pH	YAN	Malic	Tartaric	K
CS	25.4	0.42	3.82	171	1.4	4.2	1873
SY	26.5	0.43	3.86	197	2.2	4.4	2178
ZN	26.4	0.53	3.72	245	2.5	4.4	1895

AN OLIVE OIL HARVEST

As many of you know, we do analysis of olive oil. This year, one of our awesome olive oil customers extended an invitation to join their harvest. I was able to spend part of one morning out at Fandango Olive Orchard and see most of the process. I arrived just as the last of the harvest crew was showing up and wound my way through the orchard down to the mill that was processing the fruit. Fandango uses a mobile olive mill – so within a very short period of time, there is fresh olive oil from the olives that were just picked - and let me tell you, the fresh olive oil I tasted was delightfully smooth and creamy!

The olives are picked and placed in a bin with as few leaves as possible (to help prevent the oil from tasting bitter), and then transported to a hopper where they begin their introduction to the mill.

The olives then go through a rinsing process twice (once in a bath on the belt, and again with a spray of water as they come up the belt) as well as an automated sorting process to again help remove any leaves or other debris from the olives.

The mill itself is quite a machine. Yves (of Mill on Wheels) was running the mill on this day – wearing a much needed pair of headphones – it was LOUD in there! Much of the work the mill is doing is not visible while it's processing as there are centrifuges processing the olives and separating the oil from the water. But, I did notice this fine tool that was near the equipment. I didn't get to see it in use (probably a good thing since we want everything to be running smoothly!), but I felt it deserved a picture.

The control board for the mill made me feel like I was on the set for an episode of Star Trek, but William Shatner was nowhere to be found.

The oil then goes through another filtering process and is forced through a small tube that projects the oil up and over the centrifuges to the front of the mill where it is then put into 55 gallon drums before it is bottled. When we test the olive oil to see if it qualifies as extra virgin, we pipette small amounts of the oil and have to use very slow and steady movements with the pipettor because of the viscosity of the oil. Seeing the speed of the olive oil travelling through the tubing really showed the power of the pumps used during the processing. Thank you to Jerry and Carolyn Shaffer for inviting us out for your harvest!

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Baker Wine & Grape Analysis Online at: **www.bwga.net**

CHRISTMAS GIVING TREE
BENEFITTING SLO WOMENADE

This past holiday season BWGA and our customers supported local charity SLO Womenade.

Thank you to all who donated items.

San Luis Obispo County Womenade is a 501(c)(3) non-profit serving San Luis Obispo County in California: We are a community network that donates items, time, and money to meet essential needs in the County.

All funds go directly to support those in crisis, with referrals coming from schools, medical professionals, county health departments, and local social services.