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Juice Analysis at Vinquiry

Juice analysis is an important harvest tool to help winemakers make decisions on picking, acid adjustment, and yeast nutrition. Vinquiry offers two **Juice Panels** that provide basic information on fruit maturity and composition that will affect the finished wine. To determine what, if any, kind of acid addition is needed, Vinquiry now offers the **Predictive Guide for Acid Adjustment in Juice**.

Juice Panels

Vinquiry continues to offer two separate juice panels to best fit the needs of individual winemakers. The panels are priced at a discount compared to the same group of tests requested separately. For those requiring in-depth knowledge of their juice, Vinquiry offers the **Juice Panel**, or Panel 3. The complete Juice Panel includes:

- Brix by Refractometer
- Ammonia
- Assimilable Amino Nitrogen
- pH
- Titratable Acidity
- Potassium
- Organic Acid Profile (Malic, Tartaric, Lactic, Acetic)

Juice Panel.....\$ 115.00
(\$153.00 if priced separately)

Vinquiry's **Core Juice Panel**, Panel 3.5 provides the basic, yet the most important, information of juice, including information on fruit maturity and nutritional status. The individual analyses include:

- Brix by Refractometer
- Ammonia
- Assimilable Amino Nitrogen
- pH
- Titratable Acidity
- Malic Acid

Core Juice Panel.....\$ 90.00

NEW! - Predictive Guide for Acid Adjustment in Juice

The effect of acid additions on finished wine can be reliably predicted by knowing a juice's buffer capacity, concentration of the major acids, potassium, and sugar content. Vinquiry's **Predictive Guide for Acid Adjustment in Juice** helps winemakers assess potential acid additions on resulting final wine pHs using an "ACID"-based service. ACID is a software created by Kelly Wheat that performs all of the necessary calculations.

Vinquiry's Predictive Guide will provide winemakers with:

- the initial pH and TA of the juice/must
- the predicted pH and TA if no additions were made
- a range of potential pHs
- the amounts of tartaric acid needed to achieve these final pHs
- the juice/must pH and TA after the tartaric acid addition
- the final pH post-malolactic fermentation (MLF), as well as the estimated TA post-MLF

Predictive Guide for Acid Adjustment in Juice..... \$ 40.00
(requires Panel 3 and Buffer Capacity analysis)

Juice Shipping and Handling Instructions

Vinquiry must receive juice samples before fermentation begins. The following are the two recommended ways to stabilize samples prior to shipping:

1. Freeze in a plastic or Nalgene container and ship with ice packs.
2. Microwave or heat covered sample near to but NOT a rolling boil (about 180°F) and hold for 2-5 minutes to sterilize juice. It can then be cooled, frozen and shipped via next day service.



Please note on the bottle how the sample has been treated.

Please do not use glass containers in order to maintain the safety of our analysts. Using plastic bottles will also reduce the risk of sample loss due to leaking under pressure.

Do not add excessive amounts of potassium metabisulfite to prevent fermentation; it may interfere with analysis.

Please call 707 838-6312 for more information on Vinquiry's options for juice analysis.

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