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## FEATURE OF THE MONTH

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### Feature of the Month

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#### Service of the Month

##### Get Answers to Your Bottling and Fining Questions from Vinquiry Winemakers

If you have questions regarding bottling, fining or any other winemaking issues, take advantage of Vinquiry's most popular new service - the [Mini Consult!](#) **Mini Consults** are quick, 15 minute question and answer sessions with our experienced staff winemakers to assist wineries in guiding their winemaking decisions and getting cost effective answers without hiring a full-time consultant. As part of a complete winemaking program, **Mini Consults** can help you decide what analyses or products should be used in the future in order to get the most out of your wine. While Vinquiry enologists, chemists, and product specialists answer questions on laboratory results and product selection at no charge, winemaking style choices or cellar actions need further attention. The following examples are just some of the questions that winemakers may have for the upcoming bottling and fining season that fit into the **Mini Consult** format:

- Can I bottle this wine unfiltered?
- Is there anything that I need to do or check for before I bottle?
- What questions do I need to ask a mobile bottler?
- How do I successfully sterile filter?
- What filter should I use?
- What should my free SO<sub>2</sub> level be before bottling?
- What fining agent should I choose to achieve my stylistic goals?
- How do I prepare fining agents and calculate the dosage rate?
- Do I need to counterfine and how do I do it?

Price: \$30 for a 15 minute session

The questions above are example topics, Mini Consults can cover a wide variety of winemaking questions. For more information or to take advantage of the Mini Consult service, contact Don Frazer at **707-838-6312** or by email at [donf@vinquiry.com](mailto:donf@vinquiry.com). If the subject/question is more complex than the Mini Consult format allows, a fixed price will be quoted to continue the discussion and find a resolution. It should be noted that our consulting fee has been reduced to \$120/hour, down from \$150/hour.

#### Product of the Month

##### Stabilize Your Wines before Bottling with Citro gum

Gum Arabic is widely used in winemaking for its organoleptic effects and ability to act as a tartrate stabilizing agent. Notably, it can impart palate softness which may be desirable as a last adjustment prior to bottling. It also stabilizes young red wines against color pigment precipitation, which is important in today's global wine industry, when the time between vintage and the sale of red wine is becoming shorter. **Citro gum**, made by Enartis, is an ideal Gum Arabic for these applications.

[Citro gum](#) is recommended for the stabilization of wines before bottling to prevent the precipitation of colloids, pigments and tartrates. Furthermore, it integrates the colloidal content of the wine, thus improving its balance and organoleptic features, particularly softness and body. **Citro gum's** low membrane blocking capacity (it's the most filterable gum in the market!), purity, and microbial stability ensure that it can be added to wine at any stage of preparation for bottling. The sulfur dioxide in the preparation gives the product a long shelf life and enables direct addition to wine even after microfiltration without risk of microbial contamination. The techniques used to produce **Citro gum**, Enartis' experience and technology in the field of Gum Arabic, and the careful selection of raw materials results in a clear, almost colorless product, with very low calcium content.

To request samples of Citro gum or for more information, please call **707-838-6312**.



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Past Features of the Month

[November 2008 - Post Fermentation Analysis](#)

[July 2008 - Harvest Analysis](#)

[June 2008 - CUNO Filters](#)

[May 2008 - Bottling Analysis](#)

[March 2008 - Ascent Cork Aroma Evaluation](#)

[February 2008 - Wine Improvement Panel](#)

[January 2008 - PCR for Spoilage Yeast and Bacteria](#)

[August 2007 - Juice Panels](#)

[June 2007 - Instrument Calibration](#)

[May 2007 - Adams Tannin Assay](#)

[April 2007- Laboratory Set-Up](#)

[March 2007- PCR Analysis](#)

[February 2007- ISO Accreditation](#)

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