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Unified Wine & Grape Symposium

January 24-26, 2006

Sacramento Convention Center

www.unifiedsymposium.org

Be sure to stop by Vinquiry's new booth at this year's Unified Wine & Grape Symposium! For the first time Vinquiry will have two booths in the exhibit hall. The first floor booth, #904, will be geared toward Vinquiry's product sector. The booth will feature various products and the new malolactic reference by Lallemand. The upstairs booth, #2517, will highlight laboratory and sensory services. Handouts will be available at both booths.

Laboratory Booth - #2517

Sue Langstaff, Vinquiry's Sensory Scientist, will be on hand to discuss sensory services and how they can assist in sales and marketing and the proper treatment of your wine. Services include TCA testing, triangle tests, and quality evaluation. Members of Vinquiry's lab staff will be present to talk about analytical services including the new Berry Variability test where berries are individually tested, giving a profile of the vineyard block. The lab booth will also have information on Vinquiry's microbiological services and supplies. We will have new technical sheets available detailing our analytical panels and individual analyses. The technical sheets include information on when to perform certain analyses, why they are important, information regarding compounds, and analysis methods and sampling.

Product Sector Booth - #904

Shirley Molinari, the Director of Vinquiry's Product Sector, will be present to discuss Vinquiry's complete line of premium Fermentation and Specialty Winemaking Products.

The new product, Enoferm® Protect, will be featured at the product and supplies booth. Enoferm® Protect is Lallemand's latest innovation in yeast nutrient technology. It is similar to GoFerm, but includes naturally occurring sterols from selected strains to protect yeast in difficult fermentation conditions.

The new comprehensive reference, "Malolactic Fermentation in Wine" by Lallemand, will also be at Vinquiry's product booth. Available in print and electronic forms, it contains everything you need to know about malolactic fermentation such as bacteria strains, nutrients, and case studies.

Reference Handout

Be sure to visit one of Vinquiry's booths to receive your free reference handout. The handout includes unit conversions and an SO₂ chart. This handy reference material will make future winemaking calculations a whole lot easier!

For more information on Vinquiry's Unified Exhibits, please call 707-838-6312

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