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Now is the time to brush-up on your sensory skills. Let Vinquiry show you how!

Vinquiry offers various ways to assist wineries in implementing a comprehensive sensory evaluation program. We provide sensory testing, which includes cork evaluation, descriptive analysis, difference testing, and threshold recognition testing for common wine flaws. Vinquiry's 2006 Seminar Season is gearing up to provide wineries with staff sensory training. Let Vinquiry work with you to tailor a sensory evaluation program specific to your winery's needs.

Sensory Services

Vinquiry Sensory Services feature the FIZZ sensory analysis management software.

- **Cork Aroma Evaluation** can be performed on corks for still or sparkling wine. Corks are soaked in a neutral vodka-water solution and the solutions are evaluated along with an appropriate number of TCA spikes and control blanks. The evaluation includes a Cork Aroma Evaluation Report which details the descriptors used, their intensity, acceptability information and an R-index interpretation of acceptability.
- **Wine Descriptive Analysis** is a powerful and versatile technique. Trained and experienced judges objectively describe and rate sensory attribute intensities of wines for appearance, aroma, flavor, aftertaste and texture. Descriptive analysis techniques are used when there are large sensory differences among wine samples and can be used when comparing your wine against your competitor's wine. A detailed report includes cobweb and Principal Component Analysis graphs which display differences and similarities among wines.
- For **Discrimination Testing**, experienced judges evaluate wines in a controlled environment to determine if perceptible and statistically significant differences exist between them. The duo-trio, triangle and paired-comparison tests are some of the difference tests used. Discrimination tests are used when there are very small sensory differences between wines and can be used to compare a control versus a treatment or two treatments compared to each other.
- During **Staff Sensory Training**, tasting room and winery staff are trained to identify common aromas found in wine. The 2 hour session, held at Vinquiry's Napa office, includes a set of 20 reference standards and sensory evaluation of 4 commercial wines. Defect identification and training at the customer's facility are also available. Minimum of five people and maximum of ten.
- **TCA (cork taint) Threshold Testing** determines the lowest level of TCA (2,4,6-Trichloroanisole) that can be detected in parts per trillion. This method is useful to



memorably, that can be detected in parts per trillion. This method is used to identify winery personnel who are sensitive to TCA and to quantify their level of sensitivity. These people can then be used for a cork screening program or for identifying corked wines in the tasting room.

- **Quality Evaluation** includes a panel of winemakers and enologists evaluating the quality of your wines using a 20-point scale. Winemaking corrections will be recommended for low scoring wines.

Wine Reference Standards

Reference Standards are available for self-training on common wine aromas. Standards for various aromas in white and red wines are available along with cork-related aromas.

- **White Wine** – floral, citrus, peach/apricot, tropical fruit, vegetative (green bean & asparagus), spicy (clove & nutmeg), butter, vanilla, oak, smoky oak.
- **Red Wine** – fresh berry, black currant/cassis, artificial fruit, mint, eucalyptus, bell pepper, green bean, vegetative (green bean & asparagus), soy, chocolate, black pepper, clove, spicy (clove & nutmeg), vanilla, oak, cedar.
- **Standards for cork-related aromas** are also available. They include 2,4,6-Trichloroanisol (TCA), geosmin and methylisoborneol in several different concentrations.

Aroma Kits by *Wine Awakenings*

The concept of the aroma kits is to imprint the various aroma components present in wine on the user's mind. Each kit includes fifteen 10mL bottles of liquid demonstrating specific key aromas accompanied by a booklet describing the associated aromas for each wine varietal, their origin, and a brief history of each grape variety. The following kits are available:

- Wine Faults Kit
- Chardonnay Kit
- Pinot Noir Kit
- Cabernet Sauvignon Kit



Vinquiry Seminars

- **Introduction to Sensory Evaluation and Descriptive Analysis**
Participants will learn basic concepts of sensory physiology and will be given an overview of sensory evaluation and descriptive analysis. Vinquiry's sensory scientist will teach ways to identify tastes, aromas, and flavors using model solutions, reference standards, and wines. Participants will also be presented with information on how to describe sensory attributes and use cobweb plots.
- **Wine Sensory Defects**
This 2½ hour seminar led by Vinquiry's sensory scientist, microbiologist and enologist will discuss how defective aromas and flavors originate in wine and what to do to prevent their formation. Using prepared wines and commercial wines, participants will learn to identify visual defects and common aroma defects. The origin of defects and the steps to take to correct them will also be discussed.

Please call 707-259-0740 for more information on sensory services or visit the News & Event page of our website for more information regarding Vinquiry's 2006 Seminar Series.

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