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Adams Tannin Assay

Vinquiry now offers the Adams Tannin Assay, a method based on the research of UC Davis professor Dr. Douglas Adams and Washington State University Extension Enologist Dr. James Harbertson. This new assay is a robust and winery-friendly method for analyzing certain functional classes of phenolics which directly impact winemaking decisions. It gives quantitative measurements for wine components that influence sensory aspects of wine, such as tannin and anthocyanin.

Compounds

The Adams Tannin Assay gives quantitative measurements for:

- **Total Tannin** - Tannin is responsible for the astringent mouthfeel of wines. It is a big contributor to balance and complexity.
- **Total Anthocyanin** - Anthocyanins are the red, black, or blue pigments found in grapes. They are most highly concentrated in the skins.
- **Total Polymeric Pigment** (both Large Polymeric Pigment [LPP] and Small Polymeric Pigment [SPP]) - Polymeric pigment is the stable form of color in wine. LPP is precipitated by protein and is a tannin containing a bound anthocyanin.
- **Total Iron Reactive Phenolics (TIRP)** - A measurement of total phenolics in wine.

Why select the Adams Tannin Assay?

The Adams Tannin Assay can help a winery define their “house style” based on past vintages. Once the preferred tannin level has been determined, results from the Adams Tannin Assay can aid winemakers with fermentation decisions such as enzyme usage, fermentation temperatures, and the timing of cold soaks and pressing cycles to avoid over extraction. The quantitative measurements of phenolics can also help with blending and fining decisions depending on the results and ratios. The Adams Tannin Assay has viticultural uses, as well. It can help with comparing appellations and vineyards, determining the effects of fruit and leaf thinning, and evaluating rootstock and clones. This assay also helps to change the language of winemakers from expressing wine in abstract terms to more concrete, numerical values.

For further information on sampling size and pricing for the Adams Tannin Assay, please call 707-838-6312.



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