



2025 Redwood Road, Suite 9 • Napa, CA 94559 • Phone 707-259-0740 • Fax 707-259-0760

SENSORY EVALUATION SERVICES

Cork Aroma Evaluation

Still wine:

Corks are individually soaked in a vodka-water solution. The solutions are transferred to tasting glasses and corks are tracked by bale (or bag) and lot number. Up to 140 glasses can be evaluated in one session, including an appropriate number of TCA and other spikes and control blanks per session. The recommended minimum number of panelists is five; the price includes one sensory professional as a panelist. Additional panelists will be provided by Vinqury at \$35/person. The client may use their own panelists at no extra charge. Price includes Cork Aroma Evaluation Report which details the descriptors used, their intensity, acceptability information, an R-index interpretation of acceptability and comparison with double-normal military sampling at various nonconforming levels. \$350

Sparkling wine:

For each cork, the first disk only is soaked in a vodka-water solution. Corks are tracked by bale (or bag) and lot number. Up to 140 glasses can be evaluated in one session, including an appropriate number of TCA and other spikes and control blanks per session. The recommended minimum number of panelists is five; the price includes one sensory professional as a panelist. Additional panelists will be provided by Vinqury at \$35/person. The client may use their own panelists at no extra charge. Price includes Cork Aroma Evaluation Report detailing the results (see above). \$400

Vinqury Ascent Services features the FIZZ sensory analysis management software.

Wine Descriptive Analysis

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. This results in a sensory profile of the wine. Descriptive analysis techniques are used when there are large sensory differences among wine samples.

Project services include the selection, orientation and training of judges as well as statistical analysis, data interpretation, recommendations and report generation.

Since each project is unique, our sensory scientist will meet with you to determine your goals and to custom design your testing program.

Discrimination Testing

Experienced judges evaluate wines in a controlled environment to determine if perceptible and significant differences exist between them. The duo-trio, triangle and paired-comparison tests are some of the difference tests used. These tests are used when there are very small sensory differences between wines.

Project services include consultation with our sensory scientist to determine your goals, location, orientation, training and payment of judges, statistical analysis, data interpretation, recommendations and report generation. From \$2000

Staff Sensory Training

Tasting room and winery staff can be trained to identify common aromas found in wine. Defect identification is also available at an extra charge. Minimum of five people and maximum of twelve.

Training at Vinquiry: \$500 for 1-hour session, includes set of 20 reference standards.

Training at customer facility: Quoted upon request.

Reference Standards

Standards for various aromas in white and red wines, basic tastes and astringency are available. These kits are made when order is received and must be used within a 3-day period for optimal results.

Kit 1 – Choose any 10 samples for \$125

Kit 2 – Choose any 20 samples for \$175

Standards for cork-related aromas—2,4,6 Trichloroanisol (TCA), Geosmin and Methyl isoborneol—are available in several different concentrations:

7 parts/trillion (ppt) or 10 parts/trillion (ppt) TCA: \$35 per 100 mL

1 part/billion (ppb) TCA, Geosmin or Methyl isoborneol: \$50 per 100 mL

Threshold Testing

Determine an employee's ability to detect various compounds (TCA, for example) and their level of sensitivity.

Session includes one set of six concentration levels with three samples/ level, data analysis and verification of participant's sensory threshold. \$250/person

Quality Evaluation

A panel of winemakers will evaluate the quality of your wines using a 20-point scale. Winemaking corrections will be recommended for low scoring wines. \$75/wine

Sensory Seminars

Difference testing:

This hand-on class teaches you how to set-up and conduct duo-trio and triangle tests. Participants learn the theory behind these tests, when to use them and how to analyze and interpret the results. Class size limited to 16. Three-hour session at Vinquiry. \$120/person

Descriptive analysis:

Learn what it takes to develop a trained descriptive analysis panel. Participants will develop vocabulary to describe a set of wines, prepare reference standards for those terms, develop a scoresheet and evaluate wines. Data collection and analysis will be done using the FIZZ sensory analysis statistical software. Results will be interpreted and discussed. Class size limited to 10. Four-hour session at Vinquiry. \$200/person