



VINQUIRY WINE DEFECTS KITS

In order to enhance the wine industry's education about wine defects, Vinquiry has created its very own *Wine Defects Kit*. Kits were designed with common wine defects in mind, at an affordable, practical price for industry personnel everywhere!

Contains *Wine Defects* Related to:

- Cork Taint (TCA)
- Oxidation
- Brettanomyces
- Lactic Acid Bacteria
- Sulfur Compounds
- Volatile Acidity
- Methoxypyrazines

- ⇒ Each vial spikes 50 mL of wine
- ⇒ 10 wine defects and defects pamphlet included in each package
- ⇒ Easy to use! Just pour the vials into a glass of wine!
- ⇒ Perfect for:
 - Training Staff
 - Identifying Wine Defects
 - Teaching Wine Consumers
 - Enhancing Wine Education





Kit Contains 10 Wine Defects for Aroma Evaluation Only:*

DEFECT	AROMA DESCRIPTORS
1) Cork Taint	Musty, Moldy, Pond Water, Basement, Dank Cellar, Wet Paper, Wet Cardboard, Earthy
2) Brettanomyces 1	Barnyard, Horse, Wet Dog, Band-Aid, Leather, Smoky, Tar
3) Oxidation	Bruised Apples, Sherry, Nutty
4) VA – Acetic Acid	Vinegar, Pungent
5) VA – Ethyl Acetate	Fingernail Polish Remover
6) Lactic Taint (Buttery)	Butter, Buttered Popcorn
7) Methoxypyrazine	Green Bell Pepper, Fresh Leaves, Vegetative
8) Brettanomyces 2	Sweaty Saddle, Cheese, Rancid
9) Microbial	Muddy, Earthy, Musty, Beets, Turnip
10) Hydrogen Sulfide	Rotten Eggs

* Vials contain the pure chemicals of designated defects. These chemicals are harmful if swallowed. Defects are used for aroma evaluation only.

Storage and Shelf-Life

Store in the refrigerator or between 2 - 8°C (35 - 46°F) in a non-humid environment.

At proper storage conditions, Defects Kits should last 6 months.

Instructions for Use

1. Pour 50 mL of a neutral, base wine (red or white) into 11 glasses.
2. Mark the glasses with the following:
 - C) Control
 - 1) Cork Taint
 - 2) Brettanomyces 1
 - 3) Oxidation
 - 4) VA – Acetic Acid
 - 5) VA – Ethyl Acetate
 - 6) Lactic Taint (Buttery)
 - 7) Methoxypyrazine
 - 8) Brettanomyces 2
 - 9) Microbial
 - 10) Hydrogen Sulfide
3. Cap the “Control” glass with a petri dish or watch glass to conserve aroma.
4. Pour the corresponding vial into the matching designated glass. (ex. Pour the Cork Taint vial into the glass that was labeled “Cork Taint”)
5. Swirl each glass to mix contents.
6. Cap each glass with a petri dish or watch glass to conserve aroma.
7. Evaluate the aroma of each defect. **Please proceed with caution.** One should never inhale deeply during aroma evaluation of these defects.
8. When evaluation is complete, dispose of wine and wash glasses thoroughly.

NOTE: Each vial contains 5 mL of the defect chemical. The defects are designed in a ratio of 1:10; 1 mL defect for every 10 mL wine. To potentially extend the use of the kit, use 1 mL to spike 10 mL of wine, 2 mL to spike 20 mL of wine, and so on.

For more information on V inquiry Wine Defects or Sensory Services:

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