



Vinqury VSC Profile (Volatile Sulfur Compounds)

Methods For Sampling for VSC Analysis

Obtaining Samples from Open Containers

1. For open containers such as fermenting bins, submerge the open sample bottle in the wine and cap it while below the surface.
Note: It is important to keep the fruit particles to a minimum to ensure enough liquid sample for analysis. The advantage to this type of sampling is the lack of headspace introduced into the sample bottle.

Obtaining Samples from Closed Containers

2. For closed container such as barrels, decant sample into the sample bottle so the bottle is overfilled and then cap to keep headspace to a minimum.
Note: Vinqury recommends a bubble no larger than a grape seed in size.

Important: Sample should be kept refrigerated until delivery to Vinqury. Best results will be received by sampling as close to delivery time to Vinqury as possible.

Vinqury provides foil-lined vials specifically for VCS and TCA analysis at no charge. Contact Vinqury at (707) 838-6312.