

All Analyses

Here's the amount of wine we require to test each sample.

PANEL/GROUP TESTS

- Pre-Harvest Panel (Berry WT/Brix/pH TA) | 5 oz
- Bentonite Fining Trial |
- Color/Tannin/Structure Addition Trial |
- H₂S/Mercaptan Trial |
- Organoleptic/Analytic Panel |
- Pre-Bottling Panel Red Wine |
- Sensory Analysis |
- Microbial Load Culture YMB Panel |
- Juice Panel |
- Basic Wine Chemistry Panel |
- Cellar Maintenance Panel |
- Pre-Bottling Panel White Wine |
- Hazes and Sediment Panel |
- Problem MLF Panel |
- Stuck/Sluggish Fermentation Panel |
- Arrival Status Panel |
- Service Fee for Off-Premises Testing |

INDIVIDUAL TESTS

- Alcohol % by Volume Eubullimeter
- Acetic Acid PPM Enzymatic
- Malic Acid PPM Enzymatic
- pH
- Titratable Acidity g/L
- Volatile Acidity g/L Enzymatic
- Brix Refractometer/Hydrometer
- Free SO₂ Titration
- Total SO₂ Titration
- Heat Stability NTU test
- Cold Stability NTU Test
- Cold Stability Freeze Test

