

PELTIER



WINERY & VINEYARDS

2021 Sauvignon Blanc

TOPIC	Winemaking Protocols
Contact Information	Winemaker: Susana Rodriguez Vasquez Cell 209-400-3076 Fax. E-mail. susy@peltierwinery.com
Wine Style	Create a Sauvignon Blanc with clean aromatic characteristics, abundant with citrus, pear and lychee aromas. Wines should be well balanced with bright acidity and a long, fruity finish. Some lots should be more minerally with slight grassy notes. Avoid bell pepper characters.
Tons	450. 200 tons Peltier. 250 tons Wackman Ranch (not Lodi rules)
Ideal Harvest targets	19.0 – 22.5 Brix; pH = 3.20-3.30 g/L; TA = 6.6-6.8 g/L If rot is present in the vineyard add 500g/gondola Gallovin and/or AST during harvesting of fruit. Liquid KMBS will be added in the gondolas during the fruit harvesting.
Crush & Destem	Crush and destem grapes to the presses.
Additions at Hopper	<ul style="list-style-type: none"> 6ml (150mL diluted) per truck of Lafase XL float Added at the must pump starting to the presses. Tartaric Acid addition of 1-2 Bags/Press load for gross acid adjustment if required.
Soak	<ul style="list-style-type: none"> Cold soak as a tool for high quality and increased mineral with slight grassy notes. Chill tanks to 50-55F and hold for 6-8 hours before pressing this will be determine by taste. Use discretion and only cold soak when tank logistics will allow. (Only cold soak two truckloads/ 50T)
Press Instructions:	Free Run <0.6 bar. Press Fraction is 0.6 to 1.8 bar.
Additions at Presses	<ul style="list-style-type: none"> 30ppm KMBS (6#/press load for Free Run, 1#/Press load for Press Fraction)
Additions at Tank	<ul style="list-style-type: none"> Adjust to pH of 3.2-3.3 if needed. TA should be around 6 - 8 g/L. Hard press lots to get standard addition of 1#/1000Gal each of Phenoline PVPP, Bentonite. ½#/1000 microcell AF. Additional fining as needed.
Cold settle, Float or centrifuge	<p>Avoid CF of juice if possible.</p> <p>Cold settle: Chill to 45F and add 1#/1000Gal each of Bentonite. Check rack valve at the beginning of each shift. When valve is clear, rack juice to clean tank for inoc/fermentation.</p> <p>Floatation: Adjust juice temp to 58-65F and run pectin test to verify enough enzyme has been added. Add more if needed. If fails to pass add Lafase Boost Enzyme 1-1.5ml/ hL</p> <p>Run juice through floatation device with 0.84#/1000Gal of VE-gel being drawn into the device while it is running. The machine #1 should run for 1 hour for every 6,500 gallons of juice. Machine #2 should run 1 hour for every 13,000 gallons. Wait several hours (double Flotation Time) then:</p> <p><u>CF'ing the lees</u>, transfer clear juice from rack valve to clean tank. Resuspend solids with hard press fraction, centrifuge to lower than 200 NTU. Add 100 ppm of KMBS.</p>

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Yeast Inoculation	Sent sample to the lab (50 ml) before inoculation "R&G/HARVEST PANEL" Only inoculate if temp is above 58F degrees. Warm if needed. Dry: 1#/1000Gal X5, VL3 and 1/4#/1000Gal Fermoplus Energy GLU <u>OR</u> Culture Tank: Inoculate at 3-5% inoculum.
Nutrients (Primary)	1#/1000Gal Springcell (Yeast Hulls) (=4 ppm YAN/#) or 1.0#/1000Gal Fermoplus DAP free 1#/1000GAL Fermoplus Intergrateur Adjust FAN to 250ppm (ave. Brix) – 350ppm (high Brix) with DAP (=25 ppm YAN/#) YAN/#) (do not exceed 8#/M) Fermoplus Integratour 1#/1000Gal – Use this product when BRIX are below 10. Do not add if Brix are below 5.
Fermentation Temp	Ideal fermentation temperature is between 56-58F . As the fermentation gets close to finishing it is critical that the wine not get over chilled. When the Brix is around 5 let the fermentation get up to 60-65F to ensure it finishes.
Secondary Additions:	Add DAP or increase aeration as needed to address production of H2S.
Nutrients	If brix don't drop more than 1-2 per day add 1-2#/1000GAL Fermocell P . Watch for stuck or sluggish fermentations. If fermentation is slowing down or moving unusually slow, add 35ppm KMBS to knock down microbial populations and circulate well. If Lactobacillus is present, lysozyme should be added prior to the KMBS addn. The tank should then be reinoculated with the UV43 yeast strain (nutrients will have to be added again, be conscious of the Brix and balance addition of nutrients with amount of sugar left to ferment).
Post-Fermentation	Monitor analysis. When RS = 0.2 g/L or less rack off of lees into clean tank.
Heat Stabilization	Add 1-2#/1000Gal of Bentonite at 12brix. Have lab run heat stability analysis. Repeat this process until wine is heat stable. Once heat stable rack or centrifuge wine to clean tank for cold stabilization. "R&G/HEAT STABILITY" Or when at zero brix 750ml to the lab as "R&G/Bentonite trial"
Cold Stabilization	CMC
ML inoculation	No
Analysis	Pre yeast Inoculation: Harvest panel. "R&G/HARVEST PANEL" Twice per day: Brix and temperature Monthly Inventory: Complete analysis. All wines should go onto monthly inventory as soon as wine has been racked or CF'd (even if it has not been produced) "R&G/STANDARD PANEL" or "R&G/Monthly"
Alcohol Declaration	Declare alcohol after January.
Finish Wine Targets	TA: 6.0 to 6.4 g/L pH dependent RS: 0 g/L using Arrested DW or WGC Alc: 12-12.5% CO2: Looking for liveliness, and not noticeable ~ 900 to 1100 mg/L Vintage Change: Jan.- Feb or (+ 4 to + 5) months

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	Blenders: TS or FC, Vermentino, Viognier
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