

PELTIER



WINERY & VINEYARDS

2021 Petite Sirah

TOPIC	Winemaking Protocols
Contact Information	Winemaker: Susana Rodriguez Vasquez Cell 209-400-3076 Fax. E-mail. susy@peltierwinery.com
Wine Style	Fruit forward, good color extraction, medium body, good structure with balanced tannin.
Tons	280
Ideal Harvest targets	Look for flavor development, brown seeds, low vegetal character. 24.5 – 25.5 Brix; pH = 3.5 – 3.7 g/L; TA = 5.0 - 6.5 g/L
Crush & Destem	Set Crusher to moderately crush fruit so that berries are not mashed but skins are cracked open, and pulp is exposed.
KMBS additions to Grapes at Crusher	KMBS added in the field if not add 30 ppm at the crush pad
Additions at Crusher	<ul style="list-style-type: none"> o 2 ml/ton Endozyme ICS Rouge at Crusher o 3.5# Oak Dust per truck (1bag toasted & 1 bag Untoasted)added to tank before crushing. At least half of the dust should be <u>toasted (French or American)</u>, the other half should be <u>untoasted French oak(Best Oak Instant)</u> for veggie lots. If using a mix bag of oak dusk add two bags per truck to crusher. o TTA addition of 1-2 Bags/truck at crusher for gross acid adjustment if required.
Additions at Tank	<ul style="list-style-type: none"> o 1#/1000Gal Fermotan Liquid o 1#/1000Gal Fermotan Rouge. o 1#/1000Gal Battonage Plus Texture. (Tannins added day after receival) o Adjust Brix to 24.5 – 25.0 as necessary o TA adjustment to pH of 3.6-3.8 if necessary. TA should be around 6-8 g/L.
Soak	N/A
Yeast Inoculation	Only inoculate if temp is above 50F degrees. Warm if needed. Dry inoc: 1#/1000Gal Premier Cuvee Culture Tank: Inoculate at 3-5% inoculum Yeast nutrients= 0.25#/1000 gal Fermoplus Energy GLU
Nutrients (Primary)	1#/1000Gal Springcell (Yeast Hulls) 1#/1000Gal Fermoplus integrator Fermoplus DAP Free 1#/1000Gal Adjust FAN to 250ppm (ave. Brix) – 350ppm (high Brix) with DAP (=25 ppm YAN/#)
Fermentation Temp	Ideal fermentation temperature no higher than 85F. <u>For non-jacketed 16k tanks:</u> If temp is above 85F, chill to 80F **Can ferment Petite Sirah a little cooler to retain more aromatics. However, if poor quality fruit, use the temperature guidelines above. ** It is very important not to cold soak the Yeast. If a tank gets out of the fermentation rate up to 90s, only have the tank temperature brought down by 10F at the time.
Pumpovers	Before inoculation: 1 Pumpover per day – Keep cool (55-60F) and NO AIR! After inoculation: 3 pumpovers per day with aeration w/venturi/splash tub down to 5 Brix. 16k tanks: 3 x 1hr per shift

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	<p>At 5 brix: Reduce to 1 pumpover per shift and stop aerating. No Air.</p> <p>At dryness: Keep on pumpover 30 minutes per shift until pressed. No Air.</p> <p>If h2s add venturi into the pumpover.</p>
<p>Secondary Additions:</p> <p>Nutrients</p> <p>Tannins</p>	<p>Add DAP or increase aeration as needed to address production of H₂S.</p> <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).</p> <p>If tank is not dropping by 1-2 Brix per day add 1#/1000 Gal pf Fermocel P</p> <p>Add tannins in 25-50ppm increments during fermentation based on taste. Several additions may be needed.</p> <p>Fermotan Liquid builds aft-palate tannin/structure.</p> <p>Tanenol Rouge builds mid-palate tannin/structure.</p> <p>FT Rouge builds front-palate tannin/structure.</p>
Pressing	<ul style="list-style-type: none"> ○ Press at dryness (when Brix = 0). Combine Drain and Press except for special lots determined by winemaker. ○ Combine as many like-lots as possible at pressing.... blending by grade/style and by region to maintain quality or EUR requirement.
Post-Fermentation	Monitor RS and Temp daily. Maintain temperature of 70-78F to facilitate the end of fermentation. When RS = 0.2 g/L or less, rack or centrifuge, and chill to 60-65F.
MOX	<p>As needed. Wine should be centrifuged (preferable) or racked before MOX.</p> <p>Pre-ML set MOX to 30-60 mL/L/month and maintain wine temp at ~60F. When aldehydes develop, lower MOX dose. Keep on MOX until wine tannins soften, vegginess is reduced, frutiness is more pronounced, and reductive characters are gone. TASTE DAILY</p> <p>Post-ML set MOX to 0.5-2 mL/L/month and maintain wine temp at ~60F. This MOX is often done on oak to help mimic the barrel aging process. Look for structure building, tannin integration/softening, decrease in 'green' characters. Stop when wine achieves balance or immediately if aldehydes form or VA starts to increase. TASTE 2X PER WEEK</p>
ML Fermentation	<p>Inoculate as needed. Best to inoculate one tank and once Malic has dropped by half, transfer portions of wine into several tanks to cross-inoc.</p> <p>ML inoculate with Enartis ML UNO</p>

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Analysis	<p><u>First Pumpover</u>: Brix, Ta, pH, MAD, NH3 or NOPA</p> <p><u>During Fermentation</u>: Brix and temperature, each shift.</p> <p><u>After Pressing</u>: Foss Analysis, temp</p> <p><u>MOX</u>: Foss analysis weekly for all levels of MOX Taste, Temp and DO analysis daily for High level MOX Taste (2x per week) Temp and DO analysis weekly for low level MOX</p> <p><u>Monthly Inventory</u>: 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)</p> <p><u>ML monitor</u> : FOSS analysis weekly until ML is complete</p>
Reduction/ Metabisulfite	<p>DO NOT ADD KMBS UNTIL MOX AND ML FERMENTATION ARE DONE. Tanks should be racked two or three times, or centrifuged after ML is complete. Typically, tanks are kept topped but mixed and aerated every week or two as follows:</p> <p>16K tanks: mix 1 hrs. aerate 30 min – 1 hrs. 12k tanks: mix 45 min, aerate 15 min – 30 min. 6k tanks: mix 30 min, aerate 10 min- 30 min.</p> <p>The wines have a tendency to get reductive for the first few months so aeration/racking is important and KMBS adds should be avoided until the wine is clean (preferably CF'd) and showing no signs of reduction. Aeration may still be necessary as late as March/April if wines begin to show signs of reduction</p> <p>In December/January start making KMBS adds to Petite Sirah. Keep FreeSO₂ at 20-25ppm through March/April at which time they can be adjusted to 25-30ppm.</p>