

PELTIER



WINERY & VINEYARDS

2021 Pinot Noir

TOPIC	Winemaking Protocols
Contact Information	Winemaker: Susana Rodriguez Vasquez Cell 209-400-3076 Fax 209-365-9637 E-mail. susy@peltierwinery.com
Wine Style	Create a Pinot Noir, abundant with ripe black cherry, plum and chocolate aromas. Wines should be well-structured, well-balanced, with soft tannin, round mouth feel and long, bright finish.
Tons	70
Ideal Harvest targets	Look for flavor development, brown seeds, low vegetal character.
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	Zymaflore Edge instead of KMBS added in only barrel program for cold soak 20g/T
Soak	<ul style="list-style-type: none"> ○ Cold soak as a tool for high quality and increased color extraction. Chill tanks to 50-55F and hold for 2-3 days before inoculating. Use discretion and only cold soak when tank logistics will allow. ○ Lots with tendency for veggie qualities – no cold soak. (please confirm this process with the winemaker)
Additions at Crusher	<ul style="list-style-type: none"> ○ 3 ml/ton Endozyme ICS Rouge at Crusher ○ 0.8#/ton 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</u>, the other half should be <u>Untoasted French (Best Oak Instant)</u> for veggie lots. If using a mixed bag of oak dust add two bags to the crusher per truck. ○ TTA addition of 1-2 Bags/truck at crusher for gross acid adjustment if required.
Additions at Tank	<ul style="list-style-type: none"> ○ 1#/1000Gal Fermotan Liquid at first pumpover ○ 1#/1000Gal Fermotan Rouge ○ 1#/1000 Batonnage plus texture ○ Adjust Brix to 24.0 – 25.0 as necessary ○ TTA adjustment to pH of 3.5-3.6 if necessary. TA should be around 6-7 g/L.
Yeast Inoculation	<p>Only inoculate if temp is above 55F degrees. Warm if needed. Dry inoc: 1#/1000Gal or Culture Tank: Inoculate at 3-5% inoculum Strains: Assmanshausen (AHM) Yeast Nutrient = Fermoplus Energy GLU @ 0.25#/1000 gallons</p>
Nutrients (Primary)	<p>1#/1000Gal Springcell (Yeast Hulls) (=4 ppm YAN/#) Or Fermoplus DAP Free 1#/1000Gal 1#/1000Gal Fermoplus integrateur Adjust FAN to 250ppm (ave. Brix) – 350ppm (high Brix) with DAP (=25 ppm YAN/#) 1#/1000Gal of Fermocel P for sluggish fermentation</p>
Fermentation Temp	<p>Ideal fermentation temperature no higher than 76F. <u>For non-jacketed 16k tanks:</u> If temp is above 85F, chill to 80F **Can ferment Pinot Noir 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.</p>

PELTIER



WINERY & VINEYARDS

2021 Pinot Noir

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 At 5 brix: Reduce to 1 pumpover per day and stop aerating. No Air. At dryness: Keep on pumpover 30 minutes per day until pressed. No Air.
Secondary Additions: Nutrients	Add DAP or Fermocel P or increase aeration as needed to address production of H2S. 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).
Tannins	Add tannins in 25-50ppm increments during fermentation based on taste. Several additions may be needed. Fermotan Liquid builds aft-palate tannin/structure. Tanenol Rouge builds mid-palate tannin/structure. FT – Rouge builds front-palate tannin/structure.
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 = 0.3 g/L or less, rack or centrifuge, and chill to 60-65F.
MOX	As needed. Wine should be centrifuged (preferable) or racked before MOX. 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, fruitiness is more pronounced, and reductive characters are gone. TASTE DAILY 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

PELTIER



WINERY & VINEYARDS

2021 Pinot Noir

<u>ML Fermentation</u>	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.
<u>Analysis</u>	<p>ML inoculate with Enartis ML UNO</p> <p>First Pumpover: Brix, Ta, pH, MAD, NH3 or NOPA "R&G/HARVEST PANEL"</p> <p>During Fermentation: Brix and temperature, twice a day.</p> <p>After Pressing: Foss Analysis, temp</p> <p>MOX: 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>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"</p> <p>ML monitor : FOSS analysis weekly until ML is complete</p>
<u>Reduction/ Metabisulfite</u>	<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 Pinot Noir wines. Keep FreeSO2 at 25-30ppm through March/April at which time they can be adjusted to 30-35ppm.</p>