PELTIER

WINERY & VINEYARDS

2021 Viognier

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 Viognier with clean aromatic characteristics, abundant with floral and fruity aromas. Wines should be well balanced with a long, bright finish.
Tons	50
Ideal Harvest targets	23.0 – 25.5 Brix; pH = 3.20-3.30 g/L; TA = 6.6-6.8 g/L If rot is present in vineyard consider adding 500g/gondola of **Gallovin, Mustguard,** and/or **Endozyme Antibotrytis** during harvesting of fruit.
Crush & Destem	Whole cluster grapes to the presses.
Additions at Hopper	6 ml (150mL diluted) per truck of **Lafase XL float.** Added at the must pump starting at the presses.
Press Instructions:	Free Run < 0.6 bar. Press Fraction 0.6 to 1.6 bar.
Additions at Presses	○ 30ppm KMBS if not added to truck ○ TTA addition of 1-2 Bags/press load (Free Run) for gross acid adjustment if required.
Additions at Tank	○ TTA adjustment to pH of 3.2-3.3. TA should be around 6.6 - 8.0 g/L. ○ Additional fining as needed (**Gelsol, decolorizing carbon, PVPP, Gallovin, Endozyme Antibotrytis**, etc.)
Cold settle, Float or centrifuge	***Cold settle***: Chill to 45F and add 1#/1000Gal each of **Gelsol** and **Bentonite**. Check rack valve at the beginning of each shift. When valve is clear, rack juice to clean tank for inoc/fermentation. ***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**. 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: If CF'ing the lees, transfer ~90% of tank from rack valve to clean tank. Resuspend solids and CF balance (lees) add 50 ppm of **KMBS**. Keep and ferment separately if possible.
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#/1000 **VL3.** Type and ¼#/1000Gal **Fermoplus Energy GLU** Culture Tank: Inoculate at 3-5% inoculum.
Nutrients (Primary)	**1#/1000Gal Springcell** (Yeast Hulls) **1#/1000Gal Fermoplus Tropical** (Nutrients No DAP) **1#/1000Gal Fermoplus Integrator (60% DAP)** **Adjust FAN to 250ppm** (ave. Brix) **– 350ppm** (high Brix) **with DAP** (=25 ppm YAN/#) YAN/#)(do not exceed 8#/M)

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Fermentation Temp	Ideal fermentation temperature is **56F.** As the fermentation gets close to finishing it is critical that the wine not get overchilled. When the brix is around 5 let the fermentation get up to **60-65F to ensure it finishes**.
Secondary Additions: **Nutrients** **Tannins**	Add DAP/Fermocel 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). Add tannins as needed during fermentation based on taste. **Gallovin, FT Blanc**.
Post-Fermentation	Monitor analysis. When RS = 0.2 g/L or less rack off of lees into clean tank.
Heat Stabilization	**Add 4#/1000Gal of Bentonite** when wine temp is around 60F. Have lab run heat stability analysis. Repeat this process until wine is heat stable. Once heat stable rack wine to clean tank for cold stabilization.
Cold Stabilization	CMC
ML inoculation	No
Analysis	Pre yeast Inoculation: Brix, Ta, pH, MAD, NH3 or NOPA, VA, **"R&G/HARVEST PANEL"** During Fermentation: Brix and temp twice per day. 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"**
Finish Wine Targets	TA: 6.2 to 6.4 g/L pH dependent. If pH below 3.30, watch TA perception RS: 2 to 4 g/L using very light white grape concentrate Alc: 13.5% CO2: Right at perception point – 1100 to 1300 mg/L Vintage Change: Jan. or (+ 4) months Blenders: Green Juice style Thompson Seedless, Vermentino