PELTIER

WINERY & VINEYARDS

2021 Chardonnay

TOPIC	Winemaking Protocols
Contact Information	**Winemaker: Susana Rodriguez Vasquez** Cell 209-400-3076 Fax 209-365-9637. E-mail. susy@peltierwinery.com
Tons	**650 Peltier Vineyards. 50 Wackman Ranch; No Lodi Rules**
Ideal Harvest targets	23.5 – 24.5 Brix; pH = 3.40-3.65 g/L; TA = 6.0-7.0 g/L If rot is present in the vineyard consider adding 500g/gondola of **Gallovin & or Mustguard** during harvesting of the fruit.
Crush & Destem	Destem and crush straight to the presses
Additions at Hopper	○ 30ppm KMBS if not added to truck ○ TTA addition of 1-2 Bags/press load (Free Run) for gross acid adjustment if required. ○ 6 ml (150mL diluted) per truck of **Lafase XL float**
Press Instructions:	Free Run <0.5 bar. Press Fraction is 0.5 to 1.8 bar.
Additions at Presses	○ 30ppm KMBS (6#/press load for Free Run, 1#/Press load for Press Fraction) ○ TTA addition of 1-2 Bags/Press load for gross acid adjustment if required.
Additions at Tank	○ TTA adjustment to pH of 3.40-3.60. TA should be around 6 - 8 g/L. ○ Hard press lots to get standard addition of 1#/1000Gal each of Gelsol and Phenolfine and Carbon. ○ Additional fining as needed (Gelsol, PVPP, Phenolfine, Fermocasein, Gallovin, Endozyme Antibotrytis, etc.)
Cold settle, Float or centrifuge	Avoid CF of juice if possible. ***Cold settle***: Chill to 45F. If needed add 1#/1000Gal of **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 80% of clear juice from rack valve to clean tank. Resuspend solids and CF balance (lees). 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 56F degrees. Warm if needed. Dry: 1#/1000 **Elegance,QA23 for Peltier Vineyards. CX9 Wackman Ranch** Yeast nutrients= 0.25#/1000 gal **Fermoplus Energy GLU** Culture Tank: Inoculate at 3-5% inoculums with above yeasts.
Nutrients (Primary)	**1#/1000Gal Springcell** (Yeast Hulls) **1#/1000Gal Fermoplus Tropical** (60% DAP) **1#/1000Gal Fermoplus Dap Free** **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	After inoculation set temperature in the tank to **56F for 24Hrs, then switch to 53F** Ideal fermentation temperature is 53F. 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 completion.
Secondary Additions: **Nutrients** **Tannins**	Add **DAP, 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). Add tannins as needed during fermentation based on taste.
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** once we reach close to 0 brix. 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. To check Heat Stability pull 750 ml sample **"R&G/HEAT STABILITY"**
Cold Stabilization	CMC
ML inoculation	No.
Analysis	Pre yeast Inoculation: Brix, Ta, pH, MAD, NH3 or NOPA, VA, **"R&G/HARVEST PANEL"** Twice per day: Brix and temperature Monthly Inventory: Complete analysis (50 ml). 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/montly"**
Finish Wine Targets	TA: 5.6 to 6.0 g/L pH dependent RS: 2 to 3 g/L using Arrested DW or WGC Alc: 13.5% CO2: Looking for liveliness, and not noticeable ~ 700 to 1000 mg/L Vintage Change: Jan.- Feb or (+ 4 to + 5) months Blenders: Vermentino, Viognier, Verdelho, Muscat, Malvasia, Semillon