

PELTIER



WINERY & VINEYARDS

2021 Cabernet Sauvignon

TOPIC	Winemaking Protocols
Contact Information	Winemaker: Susana Rodriguez Vasquez Cell 209-400-3076 Fax. E-mail. susy@peltierwinery.com
Wine Style	Create a Cabernet Sauvignon, 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	725 (Keep Peltier lots separate, 50T for Peltier Barrel Program)
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-50 ppm at the crush pad. 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. ○ Bleed (Soignée) juice up to 5% on the lots determine by the Winemaker. ○ 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"> ○ 2 ml/ton Endozyme ICS Rouge at Crusher. For Peltier barrel program lot use LAFASE® HE GRAND CRU ○ 3.5#/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 mix bag of oak dust add two bags to 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 3.6-3.8 if necessary. TA should be around 6-7 g/L.
Yeast Inoculation	Pull juice sample for the lab 50 ml after 24 hr (first pump over) Only inoculate if temp is above 55F degrees . Warm if needed. Dry inoc: 1#/1000Gal D254, FX10 and Premier Cuvee . Culture Tank: Inoculate at 3-5% inoculum Yeast Nutrient = Fermoplus Energy GLU @ 0.25#/1000 gallons
Nutrients (Primary)	1#/1000Gal Springcell (Yeast Hulls) (=4 ppm YAN/#) Or Fermoplus DAP Free 1#/1000Gal 1#/1000Gal Fermoplus integratour Adjust FAN to 250ppm (ave. Brix) – 350ppm (high Brix) with DAP (=25 ppm YAN/#) 1#/1000Gal of Fermocel P for sluggish fermentation
Fermentation Temp	Ideal fermentation temperature is around 85F . For jacketed tanks, set jackets to 85F
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.

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	<p>16k tanks: 3 x 1hr per shift</p> <p>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.</p>
Secondary Additions: Nutrients	Add DAP or Fermocel P or increase aeration as needed to address production of H2S.
Tannins	<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 addition. 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>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>Batonnage texture plus 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 for our Barrel programme. ○ 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	<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, fruitiness 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	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.
	ML Inoculate with Enartis ML UNO

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Analysis	<p><u>First Pumpover:</u> Brix, Ta, pH, MAD, NH3 or NOPA “R&G/HARVEST PANEL”</p> <p><u>During Fermentation:</u> Brix and temperature, twice a day.</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) “R&G Monthly Panel”</p> <p><u>ML monitor:</u> FOSS analysis weekly until ML is complete “ML & VA”</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 Cabernet Sauvignon wines. Keep FreeSO2 at 25-30ppm through March/April at which time they can be adjusted to 30-35ppm.</p>
Finished wine targets	<p>TA: - 5.6 to 6.2 g/L pH: 3.55-3.65 (balance TBD based on trials) RS: - 2 to 5 g/L Alc: - 13.5% to 14.5%</p>