

# PELTIER



WINERY & VINEYARDS

## 2021 Vermentino

TOPIC	Winemaking Protocols
Contact Information	Winemaker: <b>Susana Rodriguez Vasquez</b> Cell 209-400-3076 Fax. E-mail. <a href="mailto:susy@peltierwinery.com">susy@peltierwinery.com</a>
Wine Style	Create a Vermentino with clean aromatics, bright fruit forward characteristics, wines should be well balanced with bright acidity and a long, fruity finish.
Tons	<b>157.</b> 10T is Peltier. 72 Wackman Ranch (Not Lodi Rules). 75 Delu (Not Lodi rules)
Ideal Harvest targets	Brix: 19-21.5 pH = 3.20-3.30 g/L; TA = 6.6-6.8 g/L If rot is present in vineyard, add 500g/gondola <b>Gallovin and/or AST</b> during harvesting of fruit. Liquid KMBS will be added in the gondolas during the fruit harvesting.
Crush & Destem	Crush and destem grapes to the presses.
Additions at Hopper	<ul style="list-style-type: none"> <li>6 ml (150mL diluted) per truck of <b>Lafase XL float</b>. Added at the must pump starting to the presses.</li> <li><b>Tartaric Acid</b> addition of 1-2 Bags/Press load for gross acid adjustment if required.</li> </ul>
Soak	N/A
Press Instructions:	Free Run <0.6 bar. Press Fraction is 0.6 to 1.8 bar.
Additions at Crusher	<ul style="list-style-type: none"> <li>30ppm <b>KMBS</b> (6#/press load for Free Run, 1#/Press load for Press Fraction)</li> </ul>
Additions at Tank	<ul style="list-style-type: none"> <li>Adjust to pH of 3.2-3.3 if needed. TA should be around 6 - 8 g/L.</li> <li>Hard press lots to get standard addition of 1#/1000Gal each of <b>Phenoline PVPP, Bentonite. ½#/1000 microcell AF.</b></li> <li>Additional fining as needed.</li> </ul>
Cold settle, Float or centrifuge	<p>Avoid CF of juice if possible.</p> <p><b>Cold settle:</b> Chill to 45F and add 1#/1000Gal each of <b>Bentonite</b>. Check rack valve at the beginning of each shift. When valve is clear, rack juice to clean tank for inoc/fermentation.</p> <p><b>Floatation:</b> Adjust juice temp to 58-65F and run pectin test to verify enough enzyme has been added. Add more if needed. Run juice through floatation device with 0.84#/1000Gal of <b>VE-gel</b> 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: <u>If CF'ing the lees</u>, transfer clear juice from rack valve to clean tank. Resuspend solids and CF balance (lees) <u>If more than 500 GAL</u> add 100 ppm of <b>KMBS</b></p>
Yeast Inoculation	<p>Send sample to the lab (50 ml) before inoculation "<b>R&amp;G/HARVEST PANEL</b>" Only inoculate if temp is above <b>58F</b> degrees. Warm if needed. Dry: 1#/1000Gal <b>For Peltier use Maxi Thiol, Delu use VL3</b> and ¼#/1000Gal <b>Fermoplus Energy GLU</b> <u>OR</u> Culture Tank: Inoculate at 3-5% inoculum.</p>



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<b>Nutrients (Primary)</b>	<p>1#/1000Gal <b>Springcell</b> (Yeast Hulls) (=4 ppm YAN/#) or  1.0#/1000Gal <b>Fermoplus DAP free</b>  1#/1000GAL <b>Fermoplus Intergrateur</b>  <b>Adjust FAN to 250ppm</b> (ave. Brix) – <b>350ppm</b> (high Brix) <b>with DAP</b> (=25 ppm YAN/#)  YAN/#)(do not exceed 8#/M)  <b>*Fermoplus Intergrateur 1#/1000Gal</b> – Use this product when BRIX are below 10. Do not add if Brix are below 5.  <b>*DAP</b> Do not add when BRIX are below 10</p>
<b>Fermentation Temp</b>	<p>Ideal fermentation temperature is between <b>55-58F</b>. As the fermentation gets close to finishing it is critical that the wine not get over chilled. When the <b>Brix is around 5</b> BRIX let the fermentation get up to <b>60-65F</b> to ensure it finishes.</p>
<b>Secondary Additions:</b>	<p>Add DAP or increase aeration as needed to address production of H<sub>2</sub>S.</p>
<b>Nutrients</b>	<p>If brix don't drop more than <b>1-2</b> per day add <b>1-2#/1000GAL Fermocell P</b>.</p> <p>Watch for stuck or sluggish fermentations. If fermentation is slowing down or moving unusually slow, add 35ppm <b>KMBS</b> to knock down microbial populations and circulate well. If Lactobacillus is present, <b>lysozyme</b> should be added prior to the <b>KMBS</b> addn. The tank should then be reinoculated with the <b>UV43</b> 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>
<b>Post-Fermentation</b>	<p>Monitor analysis. When RS = 0.2 g/L or less set jacket to 45F then rack off of lees into clean tank.</p>
<b>Heat Stabilization</b>	<p><b>Add 1-2#/1000Gal of Bentonite at 12brix</b>. 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. <b>"R&amp;G/HEAT STABILITY"</b></p> <p><b>Or</b> when at zero brix 750ml the lab as <b>"R&amp;G/Bentonite trial"</b></p>
<b>Cold Stabilization</b>	CMC
<b>ML inoculation</b>	No
<b>Analysis</b>	<p>Pre yeast Inoculation: Harvest panel. <b>"R&amp;G/HARVEST PANEL"</b></p> <p>Twice per day: Brix and temperature</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) <b>"R&amp;G/STANDARD PANEL"</b></p>
<b>Alcohol Declaration</b>	Declare alcohol after January.
<b>Finish Wine Targets</b>	<p>TA: 6.0 to 6.4 g/L pH dependent</p> <p>RS: 0 g/L using Arrested DW or WGC</p> <p>Alc: 12.5%</p> <p>CO<sub>2</sub>: Looking for liveliness, and not noticeable ~ 900 to 1100 mg/L</p> <p>Vintage Change: Jan.- Feb or (+ 4 to + 5) months</p> <p>Blenders: TS or FC, Sauvignon Blanc, Viognier</p>