TOPIC	Winemaking Protocols
Contact Information	**Winemaker:** Susana Rodriguez Vasquez
Wine Style	Create a Chenin Blanc with clean aromatics, bright fruit forward characteristics, wines should be well balanced with bright acidity and a long, fruity finish.
Tons	Merrill Jonhson 200 Tons
Ideal Harvest targets	Brix ; 19-21.5 pH = 3.20-3.30 g/L; TA = 6.6-7.0 g/L If rot is present in vineyard, add 500g/gondola **Gallovin and/or AST** during harvesting of fruit. Liquid KMBS will be added in the gondolas during the fruit harvesting.
Crush & Destem	Direct to Press
Additions at Hopper	○ 6 ml (150mL diluted) per truck of **Lafase XL float.** Added at the must pump staring to the presses.
Soak	N/A
Press Instructions:	Free Run and Hard Press to the same tank
Additions at Crusher	○ 30ppm **KMBS** (6#/press load)
Cold settle, Float or centrifuge	***Cold settle***: Chill to 50F. 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 between **58-65F** and run pectin test to verify enough enzyme has been added. Add more if needed. Machine #1 should run for 1 hour for every **13,000** gallons of juice. Machine #2 (Rental)should run 1 hour for every **25,000** gallons. Wait several hours (double Flotation Time) Then: Filter lees, depending of the time frame filter separate or combine with Chardonnay.
Additions at Tank	○ Adjust to pH of 3.2-3.4 if needed. TA should be around 6 - 8 g/L. ○ **Tartaric Acid** 1bag(55Lbs) Addition of Tartaric acid preferable by bags
Yeast Inoculation	Verify lab analysis before inoculation. Only inoculate if temp is above **54F** degrees. Warm if needed. Dry: 1.5#/1000Gal, **QA23** and **¼#/1000Gal Fermoplus Energy GLU**
Nutrients (Primary)	**1#/1000Gal Fermoplus DAP free** **1#/1000GAL Fermoplus Intergrateur** **Adjust FAN to 250ppm** (ave. Brix) **– 350ppm** (high Brix) **with DAP** (=25 ppm YAN/#) YAN/#)(do not exceed 8#/M) ***Fermoplus Integratour 1#/1000Gal –**Do not add if Brix are below 5. ***DAP** Do not add when BRIX are below 10
Fermentation Temp	Ideal fermentation temperature is between **55-58F**. As the fermentation gets close to finishing it is critical that the wine not get over chilled. When the **Brix is around 5** BRIX let the fermentation get up to **60-65F** to ensure it finishes to dryness ~0.3 g/L.

	If **arresting** the juice, make sure to verify with the lab the RS. Then chill tank to 40F An addition of **1-2#/1000Gal of Bentonite** might be needed (Discuss with Senior Winemaker or Director of Winemaking)
Secondary Additions: **Nutrients**	Add DAP or increase aeration as needed to address production of H2S. (Consult with Senior Winemaker) If brix doesn't drop more than **1-2** per day add **1-2#/1000GAL Fermocell P**. Watch for stuck or sluggish fermentations. If fermentation is slowing down or moving unusually slow, add **10-15**ppm **KMBS** to knock down microbial populations and circulate well. The tank should then be reinoculated with the **UV43** (or other re-start yeasts) 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).
Post-Fermentation	Monitor analysis. When RS = 0.2 g/L or less set jacket to 50F (until lees will settle) then rack off heavy lees into clean tank.
Heat Stabilization	**Add 1-2#/1000Gal of Bentonite at 12brix**. 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.
Cold Stabilization	CMC
ML inoculation	**No**
Analysis	Pre yeast Inoculation: Juice Analysis. Once a day: Brix and temperature Weekly Analysis: Zero Brix Analysis Every other week: Racked Analysis Declared wine analysis: Every other week until January. Declare wines should go onto monthly inventory in January.
Alcohol Declaration	Declare alcohol after Janury.
Finish Wine Targets	TA: 6.0 to 6.4 g/L pH dependent RS: 0 -1.5g/L using White Grape Concentrate (WGC) Alc: 12.5% CO2: Looking for liveliness, and not noticeable ~ 900 to 1100 mg/L Vintage Change: Jan.- Feb or (+ 4 to + 5) months Blenders: Riesling, Picpoul Blanc or Sauvignon Blanc.