PELTIER

WINERY & VINEYARDS

2021 Pinot Grigio

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 Pinot Grigio with clean aromatic characteristics, abundant with floral and fruity aromas. Wines should be well balanced with a long, bright finish.
Tons	400
Ideal Harvest targets	22.0 – 23.5 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	Crush and destem grapes 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 < 0.6 bar. Press Fraction 0.6 to 1.6 bar.
Additions at Tank	○ TTA adjustment to pH of 3.2-3.3. TA should be around 6.6 - 8.0 g/L. ○ All lots get standard **2-4# /1000** each of **decolorizing carbon (Eno Carbon)** and **1#/1000** of **PVPP**. Circulate the tank for one hour. ○ Additional fining as needed, **1#/1000GAL** of **bentonite** to be circulated for 30min. (**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 more than 500Gal of floatation top is left, transfer to A5 or A6 to be CF. Add a standard 100gms of **KMBS** to the tank.
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 **R2.** Type and ¼#/1000Gal **Fermoplus Energy GLU** Culture Tank: Inoculate at 3-5% inoculum.

PELTIER

WINERY & VINEYARDS

2021 Pinot Grigio

Nutrients (Primary)	**1#/1000Gal Springcell**(Yeast Hulls) (=4 ppm YAN/#) Or **Fermoplus DAP Free 1#/1000Gal** **1#/1000Gal Fermoplus Integrator (60% DAP)** **Adjust FAN to 250ppm** (ave. Brix) **– 350ppm** (high Brix) **with DAP** (=25 ppm YAN/#)(do not exceed 8#/M)
Fermentation Temp	Ideal fermentation temperature is **53F.** 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 P** or increase aeration as needed to address production of H2S. **Do not add DAP** if brix are lower than 10. 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. **FT Blanc at 18-16 brix 1#/1000gal**
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 is at zero brix. 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. **"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"** 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 at bottling. Alc: 12.0% CO2: Right at perception point – 1100 to 1300 mg/L Vintage Change: Jan. or (+ 4) months Blenders: Green Juice style Thompson Seedless, Vermentino