

SEMINAR

MAKING CONSISTENTLY FLAWLESS WINES by Daniel Pambianchi

OBJECTIVES

Learn the intricate interplay and management of oxygen, sulfur dioxide, and polyphenols, and clarification and stabilization techniques towards making greater wines more consistently and flawlessly.

TARGET AUDIENCE

Intermediate and advanced amateur and small-winery winemakers.

SEMINAR HOURS

9:00 AM – 4:00 PM

SEMINAR FEES, REGISTRATION AND LOCATION

For information regarding fees, registration and location, please visit Musto Wine Grape Company' website at <http://www.juicegrape.com/>.

PREREQUISITES

- A working knowledge of how to make wine and perform basic analyses
- Basic knowledge of wine chemistry (Brix, alcohol, TA, pH, SO₂)

SEMINAR OUTLINE

MODULE: SO₂ in Winemaking

This in-depth module explains the chemistry of sulfite and SO₂, how SO₂ protects wine, and how to manage and adjust SO₂ levels while emphasizing the importance of measuring total SO₂, not just free SO₂. It also ties in the subjects of oxygen and polyphenols and how to account for those in SO₂ management.

This module also demonstrates the use of a Vinmetrica SC-300 to measure free and total SO₂ and how to use the WineMaker Magazine Sulfite Calculator to determine required SO₂ adjustments.

MODULE: Oxygen and Oxidation Mechanisms

This module describes key oxygen properties towards gaining an understanding of how oxidation occurs in wine. The module discusses how to manage winemaking processes and SO₂ levels to minimize the negative effects of oxygen, and their impacts on aging potential of bottled wine.

This module also demonstrates the use of a DO probe with a Vinmetrica SC-300 to measure dissolved oxygen in wine, and how to use that information to adjust SO₂ additions.

MODULE: Wine Phenolics

This module provides an overview of phenolics in grapes and wines and those extracted from oak barrels during fermentation or barrel aging towards gaining a better understanding of the impacts of the various winemaking techniques on phenolic extraction and the resulting wine. It focuses on the chemistry of anthocyanins (color pigments) and tannins, how these interact in wine, and how to manage these substances to create a desired style of wine.

MODULE: Clarification, Fining and Filtration

This module describes the key differences among clarification, fining and filtration, which process to use to address specific types of problems associated with clarity and sedimentation. This module also provides an overview of the most common fining agents and the various filtration technologies used in winemaking.

MODULE: Stabilization

This module presents how to stabilize wine against chemical and microbiological instabilities, including oxidation, proteins, tartrates, polysaccharides (pectins and glucans), color, residual sugar and malic acid, and latent and unwanted yeasts and bacteria.

ADDITIONAL INFORMATION

Time is allocated to answer questions from participants who will therefore have the opportunity to learn from fellow winemakers through these interactions.

Participants are invited to bring a wine sample for the on-the-spot analysis of free SO₂.

ADDITIONAL BENEFITS FOR PARTICIPANTS

By signing up for this seminar:

1. You will be granted a non-expiring membership into an on-line club where you will have direct access to Daniel Pambianchi to ask any questions on winemaking or to help you resolve a wine problem.
2. Subject to clearance and approval from border security, you can submit one (1) wine in the first year of membership for a free-of-charge analysis that will include TA, pH, %ABV, free and total SO₂, residual sugar, color and hue, and total phenolics, with additional tests available at discounted prices, and a report that synthesizes all the data along with recommendations on corrective actions.
3. You can purchase signed copies of Daniel Pambianchi's book "Techniques in Home Winemaking" at more than 20% off the retail price.