

WF and D21 Yeast Trial with Viognier (2014)

King Family Vineyards

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Summary:

One lot of viognier was pressed, settled, and racked to two identical barrels. The control barrel was inoculated with D21 (Scott Labs) and the trial barrel with WF (Scott Labs) as an experimental method for increasing TA, decreasing pH, and low VA production. Each barrel received identical treatment and additions throughout fermentation.

Lab Results:

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
D21	3.87	5.04	0.26	13.28	44	220	84	10
WF	3.97	4.21	0.33	13.92	28	189	91	16

Sensory Results:

There was a significant sensory difference ($p < 0.01$) between the Control (D21) and the Trial (WF). There was no preference data collected for this experiment.

Descriptive Analysis:

D21

Appearance:

Pale lemon yellow with gold/brown edges. Clear. Darker color. Considerable amount of tartrates on bottom of bottle.

Aroma:

Clean, intense, tropical fruit, less fresh citrus-ripe fruit, cooked peach, apricot jam, honey, slightly oxidized, not as floral, slightly herbal.

Taste:

Seems low acid, hot, burning sensation. Rounder, more volume, less acidic, more balance with viscosity/sweetness, but still heavy. Some bitterness. Perhaps less floral, more citrusy. One taster felt the finish metallic and perhaps microbial (mousy)(the other tasters did not mention this).

Overall:

Better, cleaner aromas. Fat and lacking of flavors and acid. Not all that different from the Control - perhaps less reduced.

WF

Appearance:

Pale lemon yellow/green. Slightly hazy. Considerable amount of tartrates on bottom of bottle.

Aroma:

Slight garlic, matchstick reduction, New Zealand green Sauvignon Blanc, floral, lime, citrus, green, a bit closed.

Taste:

Viscosity but lack of flavors and acidity. Metallic aftertaste. Sweet entry, short, bitter finish. Heavy, burning finish. Citrus flavors.

Overall:

Slightly reduced, green/New Zealand, lime/citrus style Sauvignon Blanc (except it's a Viognier?). Mouth is heavy, short, burning and bitter with green citrus flavors. Lower acid.