

## Open Top Barrel vs T-bin Fermentation for Petit Verdot (2014)

Stinson Vineyards

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**Purpose:** Assay sensory differences in Petit Verdot fermented in open top barrels vs. t-bins.

**Methods:** Identically harvested petit verdot was destemmed and separated equally (wt.) into open top barrels (trial) and t-bins (control). After processing received the same additions and punch down program. At the end of AF, they were pressed identically, racked to identical barrels (Taransaud M+ 2014), and inoculated with ML bacteria. 5g/hL SO<sub>2</sub> added upon completion of MLF.

### Results:

The wine fermented in T-bin had slightly higher volatile acidity, pH and ethanol. Sensory results were not significant between wines.

Figure 1: current labs:

After AF:

	pH	TA (g/L)	VA
<b>T-bin</b>	4.09	6.3	0.13
<b>Barrel</b>	3.99	6	0.15

After ML:

	pH	AA (g/L)	%EtOH	FSO <sub>2</sub>	TSO <sub>2</sub>
<b>T-bin</b>	3.7	0.39	13.5	15	22
<b>Barrel</b>	3.65	0.31	13	35	46