

Chardonnay Juice Fining with Oenolees (2014)

Veritas Winery and Vineyards

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Summary:

Chardonnay harvested from the same block and processed identically was separated into two identical barrels. The both barrels were inoculated with the same yeast and received identical additions throughout AF. The trial lot was treated with Oenolees (Laffort) 40g/hL at the point of the first 1/3 brix depletion. Following AF wines were settled and racked.

Lab Results:

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.44	6.42	0.36	13.21	211	219	57	4
Trial	3.43	6.43	0.38	13.12	44	220	59	4

Sensory Results:

There was a significant sensory difference ($p < 0.05$) between the Control (no addition) and the Trial (Oenolees addition). There was no preference data collected for this experiment.

Descriptive Analysis:

Control

Appearance:

Yellow gold with some bright green in edges. Slightly hazy. Considerable amount of tartrates on bottom of bottle.

Aroma:

Butter, creamy, nutty, acetaldehyde, some nail polish, perhaps some reduction. No fruit showing at this point.

Taste:

Hot, burning, short in flavors, round, good volume, good acidity, falls really fast, CO2, no fruit/dull, short, no structure, aldehydic.

Overall: Flawed wine - aldehydic, nail polish, slight reduction. No fruit, hot/burning, short.

Trial

Appearance:

Similar color to AG18847. Clear. Considerable amount of tartrates on bottom of bottle.

Aroma:

Butter (more than Control), creamier, clean aromas, butterscotch, some citrus, a bit of acetaldehyde (less than Control)

Taste:

A bit longer, crispier, good volume, more acidic (tart), a bit bitter in finish. Not much in flavors - some citrus. CO2.

Overall:

Not as flawed as the Control. Light, acidic wine with slight bitterness in finish. Cleaner aromas. Lacks flavor.