

Extended Maceration on Merlot (2015)
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Summary:

Identically sourced Merlot was harvested and separated into 2 t-bins: trial and control. Both bins received identical processing, fermentation, and additions. Additionally, during fermentation cap management was identical between lots. After AF was complete, the control t-bin was pressed and racked to barrel. The trial t-bin was pressed three weeks after the end of AF and racked to a barrel identical to the control barrel. Both barrels received identical additions and treatments thereafter.

Lab Results:

There were no chemical differences between these wines, with a slight increase in VA in the extended maceration. The extended maceration wine had more tannin but less anthocyanin, and slightly more browning. Microbial presence was the same between wines.

	pH	TA (g/L)	AA (g/L)	%EtOH	Gluc+Fru c	Mali c	TSO 2	FSO 2
Control	3.57	5.81	0.5	12.42	none	none	40	13
Extended	3.62	5.74	0.58	12.7	1	none	33	11

Color		
	CTRL	Extended
420	0.251	0.236
520	0.41	0.36
620	0.074	0.082
Intensity	0.735	0.678
Hue	0.612	0.656

Phenolic Fingerprint		
	CTRL	Extended
Tannin (g/L)	1.3	1.41
Pigment (g/L)	13.85	12.16
Phenolics (g/L)	42.44	43.91

PCR Panel (cells/mL)		
	CTRL	Extended
Acetic Acid Bact.	none	none
<i>Brettanomyces</i>	9.72E+03	3.65E+03
<i>Lactobacillaceae</i>	4.66E+04	6.71E+04

Pigmented Tannin (g/L)	1.36	1.24
Free Anthocyanins	11.59	10.1

<i>Oenococcus</i>	7.34E+06	3.28E+06
<i>Pediococcus</i>	18	19
<i>Saccharomyces</i>	none	none
<i>Zygosaccharomyces</i>	507	459

Sensory Results:

There was no significant difference between the control and the extended maceration ($p < 0.05$). Of those that responded correctly and indicated a preference ($n=8$) 50% preferred the control, and 50% preferred the extended maceration.