

Tan Citrus in Chardonnay (2015)

Afton Mountain Vineyards

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Summary:

A single block of Chardonnay was harvested, processed and pressed. Two equal (vol.) lots were placed in separate identical barrels for fermentation and aging. All additions were identical between lots. Tan Citrus (Enartis) was added to one of the barrels (trial) at inoculation using a rate of 15g/hl. FT Blanc (ScottLabs) was added to the control at an identical time and rate.

Lab Results:

There were no chemical differences between the wines.

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fru c	Mali c	TSO2	FSO2
Control	3.69	5.09	0.41	13.44	31	40	88	1
Trial	3.68	4.98	0.41	13.43	38	21	79	5

Sensory Results:

There was no significant sensory difference ($p < 0.05$) between the Control (FT Blanc) and the Trial (Citrus Tan). Of those that correctly identified the difference between trial and control ($n=10$) 40% preferred the trial and 60% preferred the control. However, Tan Citrus recommends using a B-glycosidic yeast strain in order to achieve maximum aromatic effect with Tan Citrus, and the yeast strain used was not specified in this study.