

Lalvin C Yeast Trial with Chambourcin (2015)

Democracy Vineyards

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Summary:

A single block of Chambourcin was harvested, processed, and separated into two lots. The control lot was inoculated with EC1118 (lalvin) and the trial lot with Lalvin C as an experimental method to reduce malic acid in the finished wine product. Each lot received identical additions and treatment throughout fermentation.

Lab Results:

	pH	TA	VA	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.44	6.74	0.56	12.13	10	none	79	54
Trial	3.44	6.38	0.59	11.53	10	none	82	54

Phenolic Fingerprint			Malic (mg/100mL)		
	Control	Trial		Control	Trial
Tannin	0.80	0.81	Juice	391	391
Pigment	38.60	38.90	Post AF	323	280
Phenolics	45.45	45.36	Post MLF	0	0
Pigmented Tannin	0.92	0.91			
Free Anthocyanins	37.08	37.39			
Color					
	Control	Trial			
420	0.168	0.155			
520	0.254	0.242			
620	0.040	0.037			
Intensity	0.462	0.434			
Hue	0.661	0.640			

Sensory Results:

There was no significant difference ($p < 0.05$) between the Control (EC1118) and Trial (Lalvin C). Of those that correctly identified the difference between trial and control ($n=12$) 16.7% preferred the control and 50% preferred the trial, and 33.3% had no preference. There was a 13% reduction of malic acid post AF, in the trial.