Whole Cluster Inclusion with Syrah (2015)

Early Mountain Vineyards
Ben Jordan

Summary:

Identically sourced Syrah was harvested and separated into three lots. Lot 1 100% of the fruit was be de-stemmed but not crushed, in lot 2 - 75% of the fruit was de-stemmed but not crushed; 25% (wt) added as whole clusters, in lot 3 - 25% of the fruit was de-stemmed but not crushed; 75% (wt) was added as whole clusters. All lots were inoculated and treated identically throughout fermentation. Lots were pressed separately but identically and racked to identical barrels. Upon completion of MLF, 50ppm SO2 was added to each barrel.

Lab Results:

	pH	TA (g/L)	AA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.31	5.91	0.26	13.15	13	5	80	33
25% WC	3.44	5.47	0.24	13.15	14	none	73	34
75% WC	3.35	5.66	0.23	12.79	13	none	69	31

Phenolic Fingerprint			
	Control	**25% WC**	**75% WC**
Tannin	0.52	0.56	0.68
Pigment	16.62	15.18	13.82
Phenolics	33.90	33.69	34.84
Pigmented Tannin	1.04	1.04	0.98
Free Anthocyanins	14.72	12.18	12.18
Color			
	Control	**25% WC**	**75% WC**
420	0.209	0.176	0.167
520	0.410	0.307	0.318
620	0.061	0.053	0.044
Intensity	0.68	0.536	0.529
Hue	0.510	0.573	0.525

Preference:

No real chemical differences were observed between wines. Whole cluster wines tended to have higher tannin content but lower anthocyanin content. This corresponded to a lower level of color intensity in those wines as well.

Of respondents 36% preferred the 0% whole cluster inclusion, 57% preferred the 25% whole cluster inclusion, and 7% preferred the 75% whole cluster inclusion.