Whole Cluster Inclusion with Cabernet Franc (2015)

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Summary:

Identically sourced Cab Franc was harvested and separated into two lots. Lot 1 100% of the fruit was de-stemmed but not crushed, in lot 2 - 75% of the fruit was de-stemmed but not crushed; 25% (by wt) added as whole clusters. Both lots were inoculated wil D254 at 14g/hL, all other additions were identical. 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	3.73	4.51	0.6	13.89	18	None	56	30
WC	3.86	4.78	0.6	13.92	31	1	56	27

Phenolic Fingerprint		
	Control	**WC**
Tannin	0.67	0.68
Pigment	14.04	12.46
Phenolics	34.38	32.99
Pigmented Tannin	0.98	0.88
Free Anthocyanins	12.39	11.00
Color		
	Control	**WC**
420	0.166	0.158
520	0.211	0.182
620	0.039	0.038
Intensity	0.416	0.378
Hue	0.787	0.868

Sensory Results:

There were no chemical differences between wines in this study. The wine made with whole clusters had less anthocyanins and pigment, and slightly less color intensity and greater hue. There was no significant sensory difference ($p<0.05$) between the Control (de-stemmed) and Trial (whole cluster). However, of those that responded correctly (n=3) 100% preferred the trial.