

# Andante, D254, and WF Yeast Trial in Petit Verdot (2015)

King Family Vineyards

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## Summary:

Petit Verdot from the same block was divided into 3 equal lots (wt.), and each lot was inoculated with different yeast. All other additions and treatments were separate but identical. Each lot was pressed, settled, and racked to identical barrels. T - Bin 1 = Andante, T - Bin 2 = D254, T - Bin 3 = WF

## Lab Results:

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
<b>Andante</b>	3.91	5.15	0.70	12.26	10	none	59	35
<b>D254</b>	3.88	5.44	0.71	12.10	11	none	54	36
<b>WF</b>	3.77	6.43	0.63	11.86	13	none	57	33

Phenolic Fingerprint				Color			
	Andante	D254	WF		Andante	D254	WF
Tannin (g/L)	2.47	2.45	2.04	<b>420</b>	0.376	0.362	0.346
Pigment (g/L)	31.77	31.74	28.14	<b>520</b>	0.541	0.532	0.528
Phenolics (g/L)	70.26	69.96	62.12	<b>620</b>	0.134	0.128	0.121
Pigmented Tannin (g/L)	2.22	1.99	2.05	<b>Intensity</b>	1.051	1.022	0.995
Free Anthocyanins (g/L)	28.08	28.43	24.72	<b>Hue</b>	0.695	0.680	0.655

**Results:** 22.7% preferred Andante, 40.9% preferred D254, and 36.4% preferred WF. WF seemed to reduce the overall phenolic content of the wines.

## Descriptive Analysis:

### PV Tbin 1

#### Appearance:

Dark red, deep core, dark magenta/red/purple edges. Blue/red hues. Opaque/a bit cloudy.

#### Aroma:

Dry meats, slightly smoky, spice, cooked fruit, dried fruit, cranberries, sour cherries, licorice, dark fruit, fig, black pepper/white pepper, slightly floral.

#### Taste:

Soft entry, astringent and dry. Tart. Grainy tannins. A bit short. Young tannins, sticky but normal, green. Light body, light volume, light structure. Acidic. Seems disjointed.

#### Overall:

Acidic, astringent young red lacking volume and structure (despite astringency). Somewhat smoky, spicy aromas.

### **PV Tbin 2**

Appearance:

Similar to Tbin 1 - deep core, dark magenta, blue/red hues.

Aroma:

Closed, spice, black pepper, dried fig, less fruity, leathery, smoky, less spicy, more/riper fruit, seems riper, intense floral, incense.

Taste:

Lighter entry, softer structure, less tannins, sour flavor, a bit more volume than Tbin 1, less aggressive tannins. Light body, light structure, short, acidic, green. Better balance than Tbin 1

Overall:

Lighter, less tannic wine than Tbin 1. Seems to have better balance in the mouth. Still has smoky/meaty quality in aromas but also riper fruit characters. Both wines are acidic and somewhat green in tannins, and lacking structure.

### **PV Tbin 3**

Appearance:

A bit darker, less red, less purple. Deep core, dark magenta with blue/red hues. Opaque.

Aroma:

Floral, potpourri, some oak spice, exotic, earthy, cedar, more expressive dark fruit, candy, cinnamon, fresher fruit, baby powder.

Taste:

Soft, rich with structure and volume. Tannins around palate. Lacks mid palate and a bit dry, but young. Has potential. Tannins less green but still sticky. Better balanced.

Overall:

Seems intermediate between 1 and 2. Better balanced, less aggressive and green. Still somewhat light and lacking in mid palate.