# Heat Stability Bentonite Trial with Pinot Gris (2015)
## Veritas Vineyard and Winery
## Emily Pelton

**Summary:**

Identically sourced Pinot Gris was harvested, processed, and pressed. After alcoholic fermentation the wine was sulfured and racked. Prior to bottling the amount of bentonite (AEB) needed for protein stabilization was calculated using the laurent dulau equation (ICV eonologue) (y= 1.48 x difference of NTU + 2 where y= g/hL of sodium bentonite). Three identically sized lots were given a different amount of bentonite. One lot received 0g/hL bentonite, the second lot 40 g/hL, and the third 150 g/hL (amount calculated from the laurent dulau equation. All lots were settled and racked.

**Lab Results**:

Wines treated with bentonite tended to have a lower titratable acidity and ethanol content.

|            | Control | Heated      | Outcome    |
|------------|---------|-------------|------------|
| Control    | 1.07    | Precipitate | Not Stable |
| 40 g/hL    | 0.49    | 6.16        | Not Stable |
| 150 g/hL   | 0.52    | 0.49        | Stable     |

|          | pH   | TA (g/L) | AA (g/L) | %EtOH | Gluc+Fruc | Malic | TSO2 | FSO2 |
|----------|------|----------|----------|-------|-----------|-------|------|------|
| Control  | 3.45 | 6.32     | 0.18     | 12.47 | 76        | 291   | 128  | 43   |
| 40 g/hL  | 3.48 | 5.80     | 0.17     | 11.86 | 73        | 275   | 120  | 48   |
| 150 g/hL | 3.52 | 5.59     | 0.17     | 11.59 | 71        | 275   | 122  | 49   |

**Results**:

Of respondents (n=14) 57% preferred the control with 0g/hL, 31% preferred 40g/hL, and 12% preferred 150g/hL.