

Tan Elegance in Chardonnay (2015)

Veritas Vineyard & Winery

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Summary:

A single block of Chardonnay was harvested, processed and pressed. Two equal (vol.) lots were placed in separate identical barrels for fermentation and aging. All additions were identical between lots. Tan Elegance (Enartis) was added to one of the barrels at the recommended rate (trial). The control barrel received no tannin addition.

Lab Results:

The wine with Tan Elegance had lower titratable acidity, but all other chemical aspects were the same.

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.33	7.26	0.33	12.97	none	none	54	none
Trial	3.40	5.97	0.38	12.91	74	none	58	none

Sensory Results:

There was a significant difference ($p < 0.05$) between the Control (no tannin) and Trial (Tannin Elegance). Of those that correctly identified the difference between trial and control ($n=19$) 47.4% preferred the control and 31.6% preferred the trial, and 21% had no preference.

Descriptive Analysis:

Control

Appearance:

Pale gold yellow. Hazy. CO₂.

Aroma:

Yeasty, tropical, sweet, estery, floral and sweet citrus, creamy, buttery, tropical, grapefruit, pineapple, peach, fruity, acetaldehyde, slightly stale.

Taste:

Viscous entry, CO₂, round with light volume, creamy texture, bright acidity (perhaps a bit high) but a bit short. Tropical, grapefruit, lime, lemon flavors remain on palate. Lacks structure.

Overall:

Rather tart and lean, citrusy wine. Aromas okay, lean flavors.

Trial

Appearance:

Pale gold yellow/gold/hay - slightly more brown (more intense brown tint). Cloudy. CO₂.

Aroma:

Creamy, yeasty but toastier, less fruit but more complex. Caramel/butterscotch, toffee. Acetaldehyde. Slightly floral. Citrus. Slightly estery.

Taste:

Much more viscosity, prominent flavors. Intensity enhanced with greater length. Creamy flavors remain on palate. Less acidic (better integrated), better balanced. Bigger and longer wine with good volume. Less citrus. Still a bit light in middle.

Overall:

While still somewhat acidic, this wine is better balanced with the acid more integrated. The aromas show complexity. The wine has some body, volume and length.

The Tannin - Trial wine was preferred as it better integrated the acid, had more volume, body and length and was better balanced with more complex aromas.