

Winery	Year	Variety	Setup	Result
Blenheim Vineyards	2015	Cabernet Franc	Destem vs. 30% whole cluster	WC had much lower tannin, few other differences, no sensory difference
Blenheim Vineyards	2014	Cabernet Franc	Destem, 70/30, 100%	Decline in color in proportion to WC inclusion, descriptors often the same among wines, WC more savory with lighter body
Early Mountain	2017	Cabernet Franc	Destem vs. 100% whole cluster	Increase in potassium in whole clusters, slightly lower color in whole cluster, lower anthocyanins, sensory not significantly different.
Keswick Vineyards	2016	Cabernet Franc	All destemmed, added 0, 5, 10% stems back in	Very little difference in wine chemistry or phenolics, not different in sensory
King Family	2016	Cabernet Franc	Destem, 60/40%, 10/90% (ds/wc)	VA notably higher with whole clusters, notably higher catechin lower anthocyanins in whole clusters, slightly higher tannin in wc, different in triangle, difference between "estery" and "ripe" fruit
King Family	2015	Cabernet Franc	Destem vs. 75/25	WC had higher pH, slightly lower color, no significant sensory difference
Bluestone	2017	Chambourcin	Destem and crush, 30% whole cluster, 30% stems only	Inconsistent differences in phenolics, sensory not consistent
Bluestone Vineyards	2016	Chambourcin	Destem and lightly crushed, 70/30, 50/50	Whole cluster led to less color intensity, lower phenolics across the board, lower anthocyanins, and slightly lower tannin, few sensory trends
Blenheim	2017	Merlot	Destemmed vs. carbonic in tank	Higher ethyl acetate, lower color and tannins in whole cluster, statistically significant sensory, slight preference for carbonic maceration wine
Blenheim	2016	Merlot	Destem vs. carbonic with 20 L of juice in the tank	Little difference in chemistry (VA), lower color in carbonic, high hue, much lower phenolics of all kinds (almost rose), warmer ferm temps in traditional, much more ester in CM, much more body and astringency in trad
King Family	2016	Merlot	Destem vs. 70% destemmed/30% whole cluster	Whole cluster somewhat lower anthocyanins but slightly higher color, wine was different in triangle, no real difference in attributes
Chrysalis	2017	Norton	Destem and crush vs. carbonic maceration	Lower lactic acid in carbonic, much higher color intensity in carbonic, much higher pulp phenolics, much higher tannins, sensory statistically different, with preference for carbonic (higher body). Higher Va in the carbonic
Early Mountain	2017	Petit Verdot	Destem vs. 100% whole cluster	Very little difference in wine chemistry, higher tannin and phenolics, lower anthocyanins (small differences), no sensory difference
Early Mountain	2015	Syrah	Destem vs. 75/25, 25/75	All had RS, WH had higher tannin, lower pigment, lower color intensity, preference for 75/25
Rosemont of Virginia	2017	Syrah	Destem vs. 30% whole cluster	Whole cluster had slightly higher color, higher catechin and epicatechin in whole cluster, no sensory differences