# **Pre-Harvest Winery Prep**

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Kevin Elder and Elizabeth Higley Windsor Run Cellars

### **Pre-Harvest Checklist**

**Fermentation Plan** 

Order supplies

Yeast and bacteria

Additives (acid, nutrients, enzymes, oak, etc) Fining (bentonite, PVPP, chitosan)



Labware and lab chemicals (pH probe, calibration standards) Equipment (hoses, valves)

### **Pre-Harvest Checklist**

Scale certification

Review SOPs and safety protocols

Top barrels and check SO2



### **Preventative Maintenance**

Run everything

Grease fittings

Chain play

Forklift service





Order spare parts (chains, belts, press bladder patch)

### Sanitation

Harvest bins and lugs Tanks, lids, gaskets, valves

Equipment internals





# Vineyard Sampling

#### • Berry Sample

- 100-200 berries
- Randomly choose cluster and pick 4-5 berries
  - Front, back, left, right, bottom
- Cluster sample
  - Gallon bag full

- East and West side
- No end rows or end vines
- Sample multiple rows



### **Testing Options**

Appalachian State University

Brix, pH, TA, malic, YAN - \$55

Windsor Run Cellars

Brix, pH, TA, YAN - \$25



### **Assessing Ripeness**

#### • Berry Sensory Analysis

- Select about 5 berries from vineyard sample
- Crush berries between tongue and palate
- Assess pulp ripeness first
- Then chew skins
- Then crush seeds



## **Berry Sensory Analysis**

#### BSA Score Sheet

- Technical Ripeness (1-4)
  - Acidic Sweet
  - Gelatinous Juicy
- Pulp Aromatic Ripeness (1-4)
  - Herbaceous Fruity
- Skin Ripeness (1-4)
  - $\circ$  Hard to chew Crumbly
  - Herbaceous Fruity
  - Astringent Weakly Astringent
- Seed Ripeness (1-4)
  - Green Brown
  - Herbaceous Toasty
  - Very Astringent Weakly Astringent

		2022 SS	SV Chardonnay	1	2	3	4					
					BSA (ripeness score 1-4)							
Notes	Date	Brix	рН	ТА	tech. pulp	aromatic pulp	skin	seed				
	5-Aug	15.3	3.14	11.1	3	3	3	3				
berry sample	8-Aug	15.7	3.23	9.5	2.5	3	3	2.5				
cluster sample	8-Aug	15.2	3.12	10.4								
sparkling harvest	9-Aug	15.1	3.27	9	2.5	3	3	2.5				
berry sample	15-Aug	17.5	3.35	7.8	3	3	3	3				
cluster sample	17-Aug	17.3	3.37	7.5	3	3	3	3				
berry sample	22-Aug	18	3.42	6.8	3	3	3	3				
cluster sample	29-Aug	18.2	3.64	5.7	3.5	3.5	3.5	3.5				
harvest for BF	1-Sep	18.1	3.73	4.9	3	3	3	3				

		2022 WI	RC Cab Sauv	1	2	3	4					
					BSA (ripeness score 1-4)							
Notes	Date	Brix	рН	ТА	tech. pulp	aromatic pulp	skin	seed				
	8-Sep	18.3	3.15	9.4	2	2	2	2				
	22-Sep	19.2	3.43	7.5	3	3	2	2				
pre-hurricane	29-Sep	18.9	3.34	6.3	3	3	2.5	2.5				
post 2.5" rain	7-Oct	20.2	3.63	6.4	3	3	3	3				
post 1" rain	13-Oct	20.2	3.49	6.5	3	3	3	3				
in tank	21-Oct	20.4	3.81	4.8	3.5	3.5	3.5	3.5				

Vintage	Wine	Vineyard																	
2022	SSV Chardonnay 2																		
Date	Variety	Total (lbs)	(tons)	est. gal	Brix	pН	TA	YAN	Comments										
9/1/2023	Chardonnay	8658	4.33	735.93	18.1	3.73	4.9	169				BSA Sca							
			0.00	0.00							tech pulp	aroma pulp	skin	seed					
			0.00	0.00							3	3	3	3					
Date	Operation/Addition	Rate (g/hL)	Amt (g)	Gal		Comments													
9/1/2022	destemmed no crush		0																
9/1/2022	CinnFree @20 mL/Ton		0																
9/1/2022	50 ppm SO2 to press pan		0						Refractometer	r Brix Corre	ction			Date	Temp	Corrected	Brix		
9/1/2022	pressed through phase 14?		0						Initial	Current	Corrected B	Fix	Initial	9/9		18.1			
9/1/2022	stabulate at 42F		0						18.1	6.1	1.7			9/15		2.8			
			0											9/20		1.7			
9/9/2022	racked		0	682															
	Tartaric Acid to 7 g/L TA																		
	chapitalization to			682															
9/9/2022	GoFerm PE	30	774	682		4.092													
9/9/2022	Sugar (rehydration)	25	645	682															
9/9/2022	Yeast	25	645	682					Chapitalization Calc										
9/9/2022	Glutastar	30	774	682					Initial	Target	lbs sugar								
									18.1		-1177.6366								
9/9/2022	FT Blanc Soft	6	155	682															
9/10	pH adjustment to 3.48 with 1.25g/L		0		8.5lb	s tartaric a	dded												
			0						liters	gallons									
	Fermobent	100	2581	682		3.41			7.3	1.928									
9/15/2022	DAP	5	129	682															
9/13/2022	Superfood	48	1239	682	mode	erate H2S t	oday						_						
			0						grams	pounds	1			cted Br	IX				
9/22/2022	VP41	1	26	682					11350	24.97			30						
9/22/2022	Bubbled tank to mix then filled 11 bbl,	4 barrels were :	0										25						
	SS Regular bbls 0.8 malic BB 0.52 malic		0																
	Added 20g/hL SurliOne to 2/3 SS bbl		0						s	02 Additio	in		.폰 <sup>20</sup>	~					
	Added 20g/hL SurliOne to all 5 bbls		0						ppm	gal	g KmbS		Corrected Brix						
	SS chard bbls <0.05 malic sentia. Addec	d 60ppm SO2	0		3.78	pH			80	-	31		Dau 10						
	Brandy bbls reading <0.07 malic sentia. Added 60ppm		0		3.79								-						
	25 ppm fSO2 in BB		0										5						
	added 40 ppm SO2		0										0	-	0.45	0.44	0.140	0.110	0.00
	23 ppm fSO2 in other barrels		0											9/10	9/12	9/14	9/16	9/18	9/20
	added 40 ppm SO2		0																
/			0																
			v																1