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 ²⁰	~					
	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