

WINE ANALYSIS REPORT

Prepared by: Daniel Pambianchi
Date: April 17, 2009

Customer Name: Joe Wine
Email Address: jwine@hotmail.com
Sample #: jw01
Date Received: April 10, 2009
Wine/Varietal/Vintage: Cabernet Sauvignon/Merlot, 50/50 blend, 2007
Other Wine Info: Lodi grapes, barrel aged, no fining, no filtering

Test Parameters	Units	Results	Notes
<input checked="" type="checkbox"/> Total Titratable Acidity (TA)	g/L	6.5	OK
<input checked="" type="checkbox"/> pH	—	3.65	1
<input checked="" type="checkbox"/> Free SO ₂	mg/L	25	1
<input checked="" type="checkbox"/> Total SO ₂	mg/L	85	OK
<input checked="" type="checkbox"/> %alcohol/volume	%alc/vol	13.5	OK
<input checked="" type="checkbox"/> Residual Sugar (RS)	g/L	4.0	2
<input checked="" type="checkbox"/> Malolactic Fermentation	—	N/C	3
<input checked="" type="checkbox"/> Volatile Acidity (VA)	g/L	.72	OK
<input checked="" type="checkbox"/> Sensorial Analysis	/20	15	4

Notes & Recommendations

1. pH is a little high; not a big concern but free SO₂ too low, which can lead to microbial and/or chemical instability; add sulfite to raise free SO₂ to 65 mg/L.
2. Consider sterile filtering or adding potassium sorbate to protect against renewed fermentation. Target below 2.0 g/L RS for a dry style.
3. Not Complete. 20% residual malic acid. Consider completing MLF before bottling.
4. Clear, vibrant red color with good depth. Aromas of wild berries and leather; good integration of oak; smells a little "grapey" still, a sign of a very young wine. Good extraction of flavors though a tad astringent. Consider aging a while longer or a light

Thank you for your business.

Daniel Pambianchi
<http://www.TechniquesInHomeWinemaking.com>