

WHAT TO DO & WHEN

<u>STAGES IN THE PROCESS</u>	<u>RECOMMENDED ANALYSES</u>	<u>OPTIONAL ANALYSES</u>	<u>PANEL TO USE</u>
GRAPES	Analyses for °Brix; pH; Titratable acidity; Physical examination for soundness, temperature, varietal aroma and flavor.	Additional data; Skin & Seed maturity; Tartaric & Malic acid	JUICE PANEL
JUICE / MUST	Temperature; °Brix; pH; Titratable acidity; SO ₂ ; Ammonia; Assimilable nitrogen; Microscopic examination	Acid profile; malic, tartaric, citric; Volatile acidity; Percent solids; SO ₂	HARVEST PANEL
FERMENTING JUICE / MUST	°Brix; (daily) Temperature (daily)		
OTHER FERMENTATION MONITORING		Alcohol; Fermentable sugars; Volatile acidity; pH; Microscopic examinations: yeast & bacteria counts; Malic acid; SO ₂	
COMPLETION OF PRIMARY FERMENTATION	Alcohol; pH; titratable acidity; SO ₂ ; Volatile acidity; Fermentable sugars; malic acid (to monitor malolactic fermentation)	Acid profile; Fining trials (clarification / protein, color / stability); Microbiology profile	STANDARD PANEL
PROBLEM SOLVING	Bring in problem wines for evaluation.		
AGING AND FINISHING	pH; Titratable acidity; Volatile acidity; SO ₂ ; Residual sugars in sweet wines; Cultures for spoilage organisms; Sensory evaluation	Alcohol; Malic acid (if not ML fermented)	STANDARD PANEL CELLAR PANEL
PRIOR TO BOTTLING	Fining Trials (protein stability, clarification, sensory modification, acid/pH adjustment series); SO ₂ ; Heat stability; cold stability; Alcohol; pH; Titratable acidity; Volatile acidity; Fermentable sugars; malic acid; Cultures for spoilage organisms; Cork evaluation	Filterability	STANDARD PANEL
BOTTLING	Sensory evaluation; Fill levels; Sanitation checks		
AFTER BOTTLING	SO ₂ ; Bottled wine sterility or cultures for spoilage organisms; Periodic sensory evaluation & stability checks		