

2017 Sparkling Pinot Noir

Pick date: 9/13/17

Plant material: Pommard + 114/3309, 20th leaf

Site: volcanic soil, 760' elevation

Juice chemistry:

Metric	Value
Glucose/Fructose	190 g/L
Brix	18.6°
YAN	164 ppm
Malic acid	3.7 g/L
Tartaric acid	6.0 g/L
TA	8.1 g/L

Pressing

- Whole clusters into open style press
- Juice handled oxidatively—no SO₂ in juice tray and didn't gas receiving tanks
- Total press cycle ~3.5 hrs:

Lot	Press Time	Max Pressure	Crumbles
Base wine	~2hrs	~0.7 bar	2 (fast)
Light press	~1 hr	~1.0 bar	2 (long)
Heavy press	~0.5 hr	~1.2 bar	1 (long)

- Press yield:

Lot	Gallons	% of Total	Yield (gal/T)
Base wine	526	75	102
Light press	120	17	23
Heavy press	60	8	12

Total Yield: 137 gal/T

Fermentation

- All three fractions were settled, then racked to ferment vessels with small SO₂ add
 - Base wine in stainless steel
 - Light and heavy press fractions in neutral barrel
- Inoculated with DV10 yeast
- Fermented ~20 days
 - Base wine ~60°F
 - Light and heavy press fractions ~65-70°F
- Acid adjustment to base wine but not to press fractions

Chemistry Panel

Wine Lot	Alc	pH	TA	Malic	Potassium	Calcium
Base wine	11.14%	2.88	10.46 g/L	3.03 g/L	608 mg/L	43 mg/L
Light press	11.40%	3.23	7.03 g/L	2.25 g/L	875 mg/L	45 mg/L
Heavy press	11.25%	3.44	5.75 g/L	1.12 g/L	996 mg/L	50 mg/L

Oxidation Panel

Wine Lot	Redox Potential	CAOX Antioxidant Capacity
Base wine	190.2 mV	5.36e-05 A/cm ²
Light press	161.3 mV	6.41e-05 A/cm ²
Heavy press	160.2 mV	4.26e-05 A/cm ²

Phenolic/Color analysis

Wine Lot	A420 (nm)	A320 (nm)	L* (lightness)	A (red-green)	B (yellow-blue)
Base wine	0.053	1.2	99.207	-0.478	3.42
Light press	0.091	2.5	98.613	-0.925	5.695
Heavy press	0.111	3.3	98.014	-0.795	6.567

Foaming Capacity

Wine Lot	Foam Height (HM)	Foam Retention (HS)	Stability Time (TS)
Base wine	169 mm	35 mm	33 sec
Light press	105 mm	14 mm	24 sec
Heavy press	118 mm	15 mm	25 sec