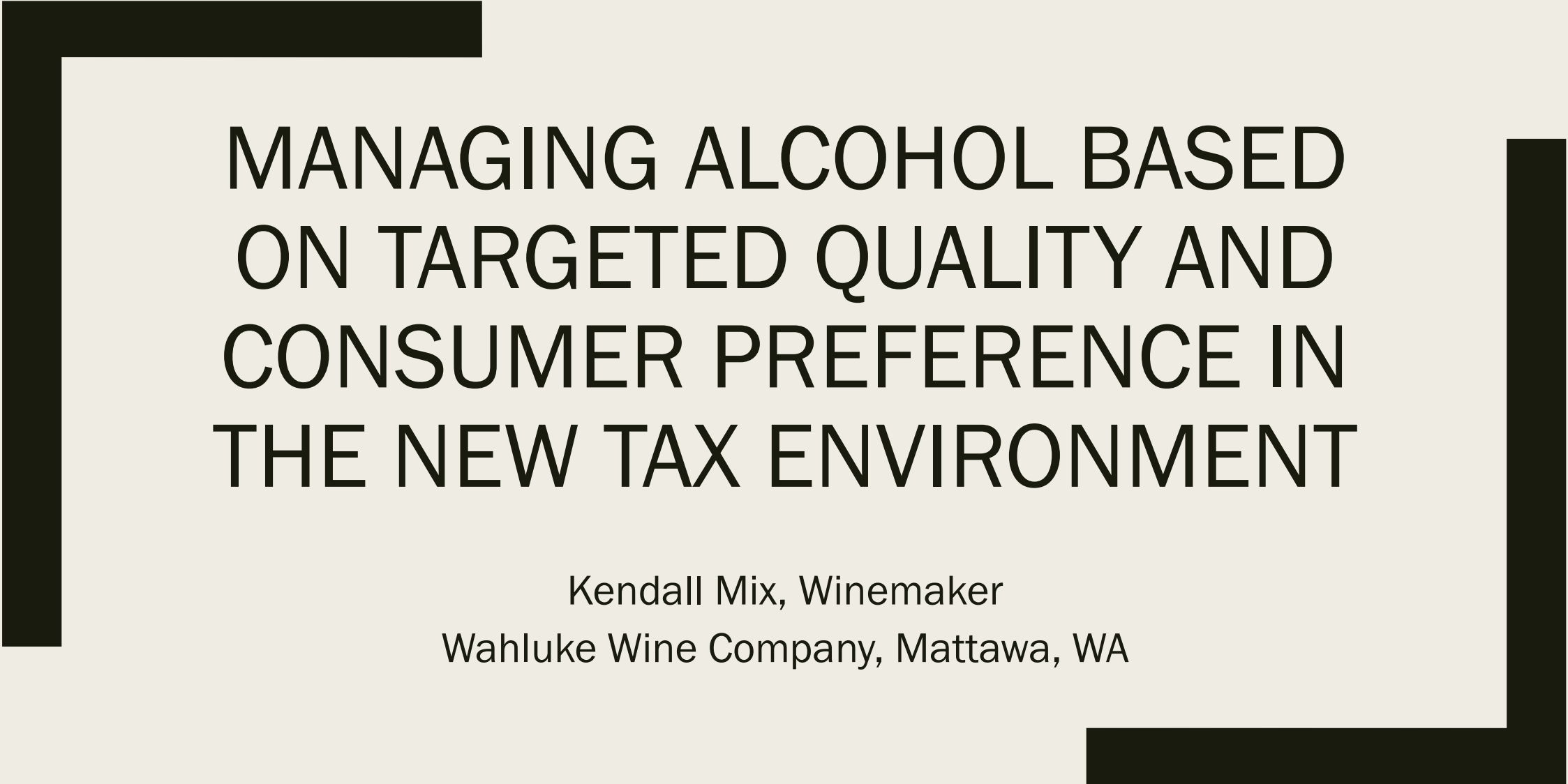


THURSDAY MORNING SESSION FEBRUARY 14, 2019



A large, thick black L-shaped graphic is positioned on the left and bottom edges of the slide, framing the central text.

MANAGING ALCOHOL BASED ON TARGETED QUALITY AND CONSUMER PREFERENCE IN THE NEW TAX ENVIRONMENT

Kendall Mix, Winemaker
Wahluke Wine Company, Mattawa, WA

Large scale winemaking

- 10,000 ton harvest
- Receive 150 – 500 tons per day
- 95+% machine harvested
- Fermentation volume – 12 to 60 tons
- Maceration method - pumpever



Large scale winemaking

TYPICAL RED FERMENTOR TIMELINE

- Day 1 – receive fruit
 - *Run initial analyses*
- Day 2 – first pumpover
 - *Run day 2 analyses*
 - *Pitch yeast in pm*
- Day 3 – begin am & pm pumpovers
 - *Compare day 1 and 2 brix*
- Day 4 – fermentor adjustments including waterback



Waterback target criteria

- Winemaking program
 - *Client derived*
 - *Quality program*
- Varietal
 - *Syrah ↑ target*
 - *Cab Sauv or Merlot ↓ target*
- Production volume
 - *Larger volume typically ↓ target*
 - *Smaller volume more accepting of ↑ target*



Methodology

- Historically – measure water back volume with sump
- Future – incorporate a flow meter
- Extreme cases – alcohol removal
 - *Reverse osmosis*
 - *Spinning cone*



Challenges

achieving a homogenous sample very difficult in a 60 ton fermentor, even after multiple pumpovers

Whole berry content???

Sump method – very subject to the human factor

Riper and riper fruit, with higher degrees of dehydration, can continue soaking out for several days



QUESTIONS??

