

ALCOHOL MANAGEMENT AND FINDING THE SWEET SPOT

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Chateau Ste. Michelle

ALCOHOL MANAGEMENT

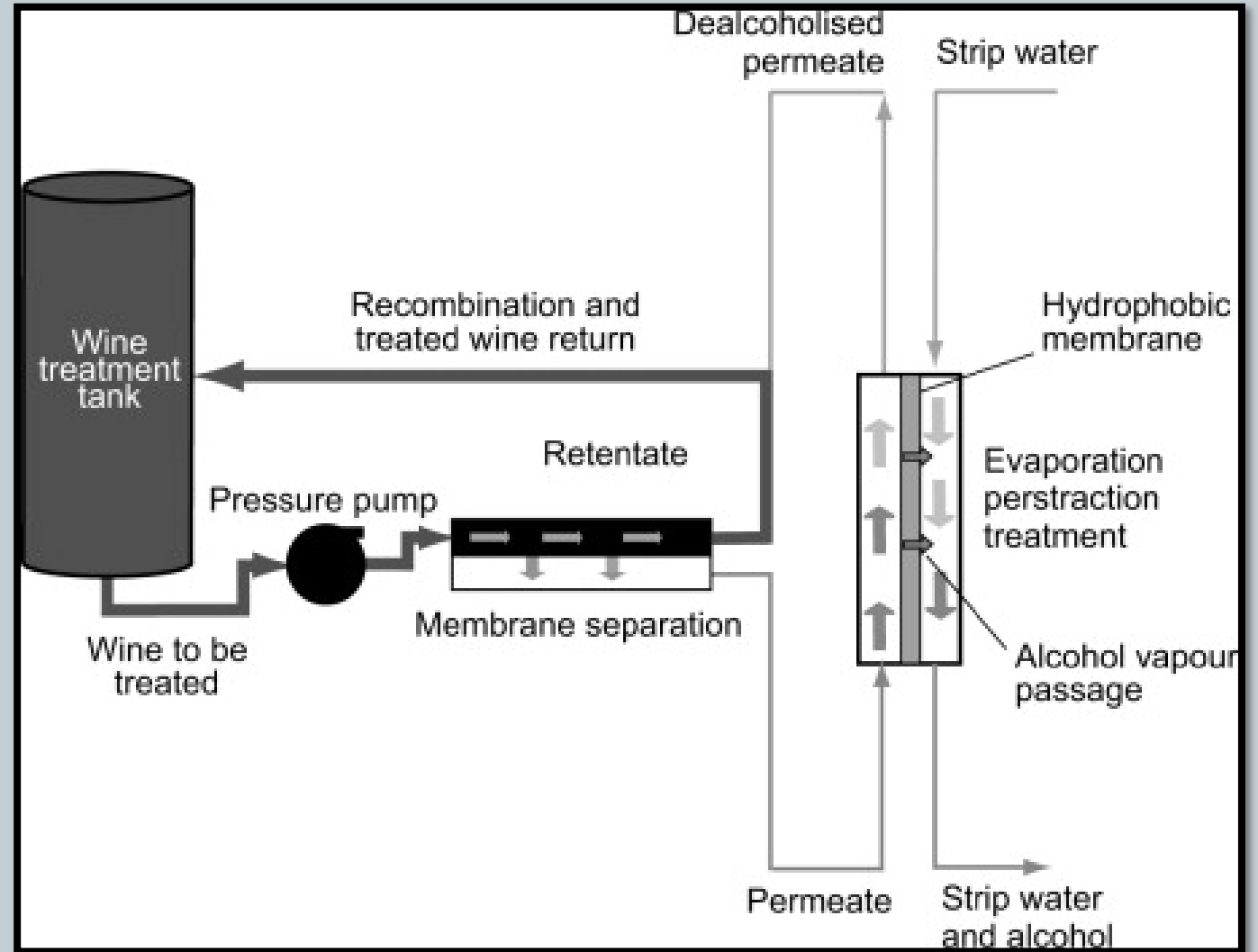
- Targeted style
 - Wine style: new world vs old world, current trends
 - Tax and label implications
 - 14% remains the line in the sand
- Harvest timing
 - Potential alcohol is considered but not a driver of our harvest decision
- Water back / Saignée Calculations

tons * yield = gallons	22.0 tons * 160 GPT = 3,520 gal
Alcohol target / alcohol conversion rate = Brix target	14.5% / 0.58 = 25.0 Brix target
Initial Brix * gallons / Brix target = gallons adjusted to Brix	27.0 * 3,520 / 25.0 = 3801.6 adj. gal
Gallons adjusted to Brix – gallons = Saignée	3801.6 – 3520 = 281.6 gal saignée & water back
Water back is equal to Saignée unless concentration is desired	5% concentration = 281.6 saignée & 267.5 water back

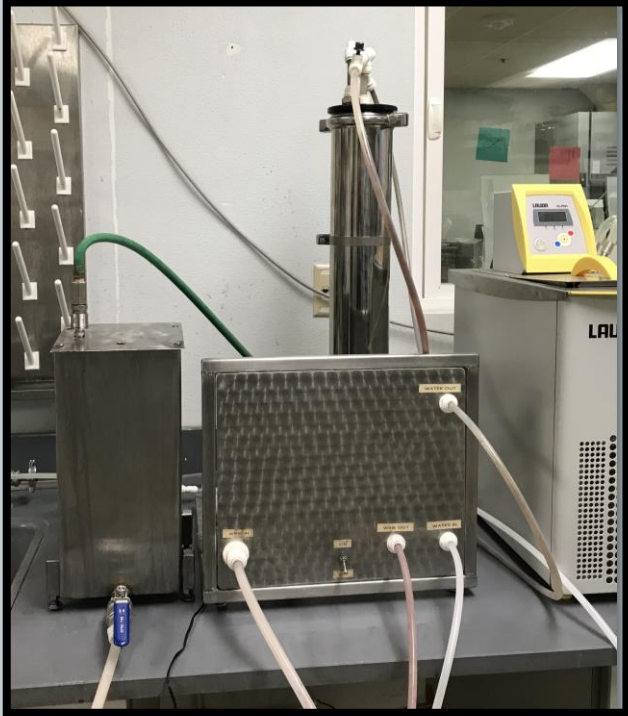
- Raisined/high Brix fruit (>27)
- Season, variety and yeast dependent

DE-ALCOHOLIZATION BY REVERSE OSMOSIS

- Memstar/ Della Toffola units
 - Different sizes available
- Treat a portion of wine if possible
- Timing is important
 - Filtration is necessary
- Lab sized de-alc unit for trials
- Strip water 5-8% alc



MEMSTAR UNIT



	15.30%	11.00%	
Trial Alcohol	Beg. Volume (mL)	DealC Volume (mL)	Final Alcohol
15.1%	715	35	15.11%
14.9%	680	70	14.89%
14.7%	645	105	14.71%
14.5%	610	140	14.52%
14.3%	576	174	14.30%

SWEET SPOT TRIAL

- Is the wine balanced?
- Perceived sweetness
- Approachable tannins
- Becoming diluted

