File Name Muscadine 2013-09-18\_ (Bronze)\_D47.docx

Yeast: D47

Volume: 4 gallon batch

Ageing:

Fruit ripening: Picked in Outlaw/Tally. Half had been stored in refrigerator for one week, but still tasted good.

Tasting notes:

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| **Protocol Date** | **Real Date** | **Protocol Activity** | **Real Activity** |
|  | Day 020130918 | SOP, wash (detergent, Brand=Seventh Generation) and sanitize containers and work and nearby surfaces (percarbonate [Brand=Oxi Clean] followed by IO Star. Sanitize w/percarbonate floor that will be disturbed by walking.Pick fruit as early as possible so that it is as cool as possible. | 51.5 lbs bronze muscadines, about half picked 9/17 and other half the week before, all sound. Ripe and very ripe.Crushed. Pressed: poured all that would go into press and pressed. This was about ¾ of whole crushed amount. Most of juice came out pretty quickly, but still wet press cake. Removed press cake and mixed with remainder of crushed grapes. + 4 heaping cups of rice hulls. Mixed well. Pressed. Removed press cake and mixed and pressed again. Not much yield last time and juice not so good. Yield press cake =19 lbs, ~65%. *Will not shoot for this high next time.* Note added 10/14—picked up a little hull taste in wine. *NEVER EXCEED 2 ATM.* Monitor taste of juice coming out of press. Probably easily get 55% extraction of high quality juice.Brix=10.6° (surprised me, so low)+ 5 lbs sugarBrixinitial = 22.6°pH= 3.1TA= 0.55%+ 1 g KMS (enough for SO2 tot = 50 ppm)FSO2 =22 ppm (>0.8 mg L-1 SO2 molec)+4 h+0.6 g Lallzyme-CMAX = 4x recommended dosage. |
|  | Day 120130919 |  (*Tech note*: Campden Tablets vary in overall size, whether the K+ or Na+ salt, and the amount of binders. Many/most contribute 66 ppm SO2 per gallon, or more than 2x the C&B brand, which weighs more than the average (~0.52 g vs. 0.44 g).)If pH>3.6 or TA<0.2%, adjust.Chaptalize.(*Tech note*: This step will only get the approx. Brix since much of the aqueous volume is inaccessible—in pulp, hulls.)≥ 3h after last SO2 addn,+2 tbs pectinase (*Tech note*: Give SO2 time to bind/dissipate before pectinase addn.)  | Rechecked brix=22.6°Tastes good, but not spectacular.+ 4 g Fermaid K+ 4 g Opti-White+8 g Booster BlancPictched D47 with Go Ferm protocol |
|  | Day 320130921 | Chaptalize (*Tech note*: 1.5 oz sugar/⁰Brix per gallon) Prepare starter, Go-Firm. . | Brixapp=17.4° & Brixcalc=13.9° & fermentation = 38%+ 4 g Fermaid KRacked to 5-gallon carboyTrans to 65F for remainder of fermentation.  |
|  | Day 1220131003 |  | Removed from frig to RT (~74F) @12 noon. |
|  | Day 2020131008 |  | Pulled sample to taste. Not impressive. Strong astringency that seems to come from hulls. As mentioned earlier, I will not press so hard again. Not enough flavor. Mouth feel is good, and if astringency goes away, it might mature into a drinkable wine. (On retesting on 10/8, feel that this assessment was too hard.) |
|  | Day 2620131014 |  | TA=0.8%FSO2 = 12 ppmpH = 3.05Racked into purged 5-gallon carboy that contained 500 mg KMS (this added 32 mg “SO2”).+1 tsp sorbate+ 300 g suc (20 g L-1) = “toward the dry side of semi-sweet”.Drill-stirred.Reracked into 1 3-gallon carboy + ½ gallon jug. Keep overage (<750 mLs) for table. Added a little left over into Musc blush 2013-09-05.The mouth feel is just right. Still too acidic, but otherwise a quite good wine. N rates its potential at 7.5/10 or 8.5/10 if I can get the finish under control. Still pretty cloudy, as expected. I feel better about this wine today than at any previous time. |
|  | Day 2720131015 |  | Trans to 32F to cold-stabilize and hopefully reduce TA (I have been able to drop TA by 2 g L-1 in past with muscadine wine by cold stabilization.)Note that junk is settling out, leaving a clear layer at top. Surely hope it settles compactly. If not I am going to try to fine it out. I don’t want to continue to lose such a large percentage of wine. |
|  | ~Day 9020131228 |  | Removed from cold. pH=3.1TA=7.5 g L-1FSO2=10 mg L-1 (at this pH, < 0.8 mg L-1 molec)Racked, nearly recovered whole 3 gallons. It was virtually clear down to very bottom with compacted lees and acid crystals.+ 20 mg SO2 L-1 (2 C&B Campden tabs @30 ppm ea per gallon)Drilled stirred. Topped off with reserve in ½ gallon (bottled what was left of half gallon.) Drilled stirred. Blew ullage out with CO2.AV liked this one ok, but said it was not the best I’d made. Two days later, she said it was best I had ever made. Has good fruity nose. Good acid/sugar balance. Good mouthfeel. Unpleasant astringency noted Day 20 gone. I like it fine, though I generally like red wines better.  |
|  | 20140101 |  | Bottled. 2x 375 ml, plus ~15 (counting overage, etc. from last racking). |