

## **SEMINAR**

MAKING CONSISTENTLY FLAWLESS WINES by Daniel Pambianchi

## **OBJECTIVES**

Learn the intricate interplay of oxygen, sulfur dioxide, and polyphenols in the “ageability” of wine, and how to manage and control these parameters in your winemaking towards making greater wines more consistently and flawlessly.

## **TARGET AUDIENCE**

Intermediate and advanced amateur and small-winery winemakers.

## **SEMINAR HOURS**

9:00 AM – 4:00 PM

## **PREREQUISITES**

- A working knowledge of how to make wine and perform basic analyses
- Basic knowledge of wine chemistry (Brix, alcohol, TA, pH, SO<sub>2</sub>)

## **SEMINAR OUTLINE**

### **MODULE: SO<sub>2</sub> in Winemaking**

This in-depth module explains the chemistry of sulfite and SO<sub>2</sub>, how to manage and adjust SO<sub>2</sub> levels while emphasizing the importance of measuring total SO<sub>2</sub> and not just free SO<sub>2</sub>, and techniques to reduce the use of sulfite. It also ties in the subjects of oxygen and polyphenols and how to account for those in SO<sub>2</sub> management.

This module also demonstrates the use of a Vinmetrica SC-300 to measure free and total SO<sub>2</sub> and how to use the WineMaker Magazine Sulfite Calculator to determine required SO<sub>2</sub> adjustments.

### **MODULE: Oxygen and Oxidation Mechanisms**

This module describes key oxygen properties, namely, oxygen solubility and consumption, towards gaining an understanding how oxidation occurs in juice and wine. The module discusses how to manage winemaking processes and SO<sub>2</sub> levels to minimize the negative effects of oxygen, and their impacts on aging potential of bottled wine. It discusses the use of other important antioxidant agents, including ascorbic acid, glutathione, and tannins.

This module also demonstrates the use of a DO probe with a Vinmetrica SC-300 to measure dissolved oxygen in wine, and how to use that information to adjust SO<sub>2</sub> additions.

## MODULE: **Wine Phenolics**

This module provides an overview of phenolics in grapes and wines and those extracted from oak barrels during fermentation or barrel aging towards gaining a better understanding of the impacts of the various winemaking techniques on phenolic extraction and the resulting wine. It focuses on the chemistry of anthocyanins (color pigments) and tannins, how these interact in wine, and how to manage these substances to create a desired style of wine.

### **ADDITIONAL INFORMATION**

Time is allocated to answer questions from participants who will therefore have the opportunity to learn from fellow winemakers through these interactions.

Participants are invited to bring a wine sample for the on-the-spot analysis of free SO<sub>2</sub>.

### **ADDITIONAL BENEFITS FOR PARTICIPANTS**

By signing up for this seminar:

1. You will be granted a non-expiring membership into an on-line club where you will have direct access to Daniel Pambianchi to ask any questions on winemaking or to help you resolve a wine problem.
2. Subject to clearance and approval from border security, you can submit one (1) wine in the first year of membership for a free-of-charge analysis that will include TA, pH, %ABV, free and total SO<sub>2</sub>, residual sugar, color and hue, and total phenolics, with additional tests available at discounted prices, and a report that synthesizes all the data along with recommendations on corrective actions.
3. You can purchase signed copies of Daniel Pambianchi's book "Techniques in Home Winemaking" at more than 20% off the retail price.