



Finger Lakes

Wine Laboratory

Spring 2015 Newsletter

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In the News...

The Finger Lakes Wine Lab was recently included in a local news segment. [Click here to view!](#)



Fellow Wine Enthusiasts,

2014's harvest season proved to be better than anticipated after the exceptionally harsh winter that we experienced beforehand. The month of October set a new record high for average temperature and most folks seemed quite happy with the condition of their fruit. Aside from having to wrestle with some high acid levels, our Finger Lakes winemakers will surely deliver us yet another delicious vintage of wines!

Cheers to another beautiful Finger Lakes spring arriving soon!

-Michelle, Steve, and Sharon

What's New:

We are offering **two new tests** by request beginning this year!

We have a glucose and fructose analysis that allows us to test for the two sugars independently. If you think that a sugar imbalance may be the cause of a stuck fermentation, we can help!

We are also offering a protein stability analysis. In addition to offering the analysis, we may be working to develop a correlation between the stability of a given wine and the amount of Bentonite needed to make the wine stable.

Come See Us

We would love to visit with you at the upcoming Eastern Winery Exposition at the Oncenter in Syracuse March 17-19. Visit us at **booth 920** and take home a **free analysis voucher** compliments of the Wine Lab.

Click below for more info on the Eastern Winery Exposition.



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