



# Finger Lakes

Wine Laboratory

## Fall 2014 Newsletter

### In This Issue

[New Website](#)

[Michelle's Corner](#)

[Testimonial](#)

[Who are we?](#)

[Two of our most popular tests](#)

[Meet The Staff](#)

[Price List](#)



### Check out the new Finger Lakes Wine Lab website!

Please check out our new website at [www.fingerlakeswinelab.com](http://www.fingerlakeswinelab.com). You can sign up for an account and order sample containers and labels for samples to send in for analysis. Keep up to date on the most current pricing and analyses offered.

### From Michelle's Corner:

Hello fellow wine lovers!

We are exploring the possibility of adding two more analyses to the lab's portfolio: independent glucose:fructose ratio analysis and heat stability analysis. The ratios of glucose and fructose are important for avoiding and diagnosing "stuck" (or incomplete) fermentations; heat stability testing can help avoid haze formation in wine while it is transported and stored.

### Who are we?

The Finger Lakes Wine Laboratory is a division of Dairy One Cooperative born out of discussion with local wineries with the purpose of delivering timely analytical results for must and wine. Dairy One is a farmer-owned cooperative whose focus has always been to help agricultural entities make profit-enhancing decisions. The laboratory started in 2008 with help from the New York Farm Viability Institute, and has provided dependable results to area wineries ever since.

### Two of our most popular tests:

#### YAN (Yeast Assimilable Nitrogen) (\$35)

YAN stands for Yeast Assimilable Nitrogen, which is present in grape must and very important for the process of fermentation. YAN is composed of two parts: Free Amino Nitrogen and Ammonia. The concentration of these will vary from year to year with the variety of grape, the individual vineyard, and viticultural practices. YAN is a very important macronutrient used by yeast during fermentation, and a deficiency is likely to cause the development of aromas characteristic of sulphur (rotten egg) and could lead to stuck fermentations. An overabundance of YAN can directly contribute subtle and undesirable aromas, and it can also serve as a food source for spoilage yeast and bacteria.

Testing for YAN allows the wine maker to decide how much DAP (Diammonium phosphate) and Fermaid K or other organic nitrogen source to add to the tank for a healthy fermentation. It is believed that 200-250 mg/L of YAN is desirable, and many times very little additional Nitrogen is needed.

To read more about YAN, please see Cornell's Veraison to Harvest Newsletter:

<http://grapesandwine.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/upload/Veraison-to-Harvest-2010-6.pdf>

#### Malic Acid (\$20)

By measuring the amount of Malic Acid, first in must and later in the wine, the winemaker can confirm the rate and completion of malolactic fermentation.

Whether malolactic fermentation is desired depends on the wine being produced. This type of fermentation reduces the total titratable acidity in the wine must and causes the development of a particular wine bouquet which is desirable in many red wines. With the exception of

Thanks!  
Michelle

## Testimonial



"It's all about convenience. When I call to have a sample picked up, it's picked up either that afternoon or the next day and we have results right away.

SO<sub>2</sub> testing is a great thing. We normally do the base numbers ourselves, and then we send out samples to get checked to make sure our answers are within what I would consider an acceptable variance."

*Justin, Hector Wine Company*

Chardonnay, malolactic fermentation is not usually appropriate in white wines because fruity flavors may be reduced.

## Meet the Staff:



**Steve Kilts:** Steve has been employed with Dairy One for 35 years as the manager of the Quality Assurance Lab, and more recently, the Finger Lakes Wine Laboratory. One of his major job responsibilities include the oversight of the wet chemistry testing at Dairy One and making sure the laboratory complies with all federal, state, and national regulations. He also assisted with the establishment of the ELISA testing laboratory. He's a member of the New York State Association for Food Protection and enjoys making wine in his spare time. Steve attended Tompkins Cortland Community College.

**Michelle Sadler:** Michelle is the face of the Finger Lakes Wine Laboratory, as she provides the courier service and completes the majority of tests for must and wine. Michelle graduated from Cornell University in 2010 with a degree in food science and a concentration in Enology.

**Sharon Jaenson:** Sharon began working at Dairy One in 1983. She is an applications programmer by trade and has developed many programs used in the various laboratories. In 2008, Sharon took on the challenge of developing the Finger Lakes Wine Laboratory along with Steve Kilts and Michelle Sadler. Sharon graduated from Cornell University.

## Price List:

<b>Analysis - Wine or Must</b>	<b>Price/ Sample (\$)</b>	<b>Description</b>
Brix	\$20.00	A measurement of sugar concentration in grape must. It is a necessary measurement to ensure that the desired alcohol content is reached in the final wine.
pH	\$10.00	Proper pH helps protect wine against microbial spoilage.
Titrateable Acidity	\$20.00	A measurement of how acidic wine or must tastes
Malic Acid	\$20.00	Determine the initial concentration of malic acid present, and then confirm the rate and completion of your malolactic fermentation.
Acetic Acid	\$20.00	This acid forms when alcohol oxidizes. The aroma is that of vinegar and typically undesirable.
<b>Analysis - Must Only</b>		
Yeast Assimilable Nitrogen (YAN)	\$35.00	Analyzes for the quantity of ammonia and primary amino N sources. Saccharomyces cerevisiae cannot metabolize the amino acid proline so is not included in the calculation.
Juice Panel	\$50.00	4 most common tests: Brix, pH, Titrateable Acidity and YAN
<b>Analysis - Wine Only</b>		
Alcohol	\$20.00	Determine the ethanol content of your finished wine
Residual Sugar	\$20.00	Determine sugar content of your finished wine
Sulfur Dioxide -Free & Total	\$15 each, \$25 both	Properly protect for storage, aging and bottling by identifying sulfur dioxide levels.
Wine Panel	\$50.00	Combined analyses of alcohol, residual sugar, free and total sulfur dioxide
<b>Plant Tissue Analysis</b>		
Minerals Package 180	\$24.00	Results for total nitrogen, phosphorus, potassium, calcium, magnesium, sulfur, zinc, copper, iron, boron and manganese. Cornell interpretation and nutrient guidelines provided.
Nitrate- N Package 161	\$9.00	Results only provided. Interpretive nutrient levels for plant analysis are not provided.

Finger Lakes Wine Laboratory - Dairy One

730 Warren Road ~ Ithaca, NY ~ 14850

Phone: 607-257-1272 ext. 2174

Email: [winelab@dairyone.com](mailto:winelab@dairyone.com)