

SEMINAR

MAKING CONSISTENTLY FLAWLESS WINES by Daniel Pambianchi

OBJECTIVES

In this seminar, you will learn how to prevent flaws and faults and how to resolve them when they occur, how to expertly manage TA and pH changes throughout winemaking, including acidification and deacidification, and how to implement essential analytical techniques and tools in your wine lab, all with the objective of helping you make greater wines more consistently and flawlessly.

TARGET AUDIENCE

Intermediate and advanced amateur and small-winery winemakers.

SEMINAR DATE AND HOURS

June 6, 2020

9:00 AM – 4:00 PM

SEMINAR FEES, REGISTRATION AND LOCATION

For information regarding fees, registration and location, please visit

https://techniquesinhomewinemaking.com/home%20winemaking%20news_events.html.

PREREQUISITES

- A working knowledge of how to make wine and perform basic analyses
- Basic knowledge of wine chemistry (Brix, alcohol, TA, pH, SO₂)

SEMINAR OUTLINE

MODULE: Preventing and Correcting Flaws and Faults

This module examines common wine flaws and faults, their detection, troubleshooting and resolution, and how to implement sound winemaking practices to help avoid these in the first place. Flaws and faults examined include: oxidation, volatile acidity and ethyl acetate, volatile sulfur compounds (e.g. hydrogen sulfide), Brettanomyces, and many more.

MODULE: Managing Acidity and pH

This module takes an in-depth look at organic acids found in juice and wine and how these are transformed during the various winemaking processes, and their impact on pH and wine stability, and how to control TA and pH, e.g. acidification/de-acidification techniques.

MODULE: Advanced Essential Wine Analysis and Laboratory Techniques

This module describes advanced essential wine analysis and laboratory techniques. Specifically, it describes the use and value of analyzing, for example, YAN (yeast assimilable nitrogen), alcohol, tartrate stability, residual sugar, and more.

ADDITIONAL BENEFITS FOR PARTICIPANTS

By signing up for this seminar 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.