AG LABORATORY & CONSULTING

Enology Analysis

Grape Quality Management

Grape Quality Monitoring Analysis **$ 100 / $ 30 without Sampling & Sample Prep**

To help wine makers organize harvest, schedule optimal picking dates and adjust the wine-making processes to grape quality. Weekly assessment of vineyard from verasion to harvest.

Analysis: Brix, pH, Titratable Acidity, Sampling, and Sample Prep

Sample Requirement: 5-7 grape clusters randomly sampled from different locations in the Vineyard.

Juice Quality Management

Juice Panel 1 - Juice Quality Management **$ 104**

Analysis to manage the alcoholic fermentation and wine-making adjustments providing a complete analysis of fruit maturity, fruit quality, acid balance, and nutritional health.

Analysis: Ammonia, Assimilable Amino Nitrogen, YAN Calculation, Brix, Gluconic Acid, Organic Acid Profile (Malic, Tartaric, Lactic, and Acetic Acid), pH, Potassium, Titratable Acidity.

Sample Requirement: 500 mL

Juice Panel 2 - Core Juice Panel **$ 68**

Analysis to determine fruit and juice maturity, acid balance and nutritional health for management of alcoholic fermentation.

Analysis: Brix, Ammonia, Assimilable Amino Nitrogen, YAN Calculation, Malic Acid, pH, Titratable Acidity

Sample Requirement: 250 mL

Yeast Nutrition Panels **$ 36**

Analysis to manage yeast nitrogen nutrition and to conduct a healthy alcoholic fermentation.

Analysis: Ammonia, Assimilable Amino Nitrogen, YAN Calculation

Sample Requirement: 50 mL

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Juice Quality Management (continued)

pH & Acid Management for Juice **$ 76**

Analysis to adjust juice and wine acid balance provide tartaric acid and additional rates to meet specific pH targets. (*Brix, pH, TA Analysis* Required)

Analysis: Buffer Capacity, Organic Acid Profile (Malic, Tartaric, Lactic, and Acetic Acid), Potassium, Predictive Acid

Sample Requirement: 250 mL

Fermentation

Post-Fermentation Panel **$ 40**

Analysis to verify the successful completion of both alcoholic and malolactic fermentation.

Analysis: Acetic Acid, Malic Acid, Glucose & Fructose

Sample Requirement: 250 mL

Fermentation Assessment Panel **$ 96**

Analysis to measure the degree of completion and to help identify possible cause for stuck or sluggish alcoholic fermentation.

Analysis: Alcohol, Acetic Acid, Lactic Acid, Malic Acid, Glucose & Fructose

Sample Requirement: 250 mL

Malolactic Fermentation Assessment Panel **$ 108**

Analysis to determine the degree of completion and to help identify possible cause for stuck or sluggish Malolactic fermentation.

Analysis: Alcohol, Acetic Acid, Lactic Acid, Malic Acid, pH, Glucose & Fructose, Total SO2

Sample Requirement: 500 mL

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Enology Analysis

Post-Fermentation

Monitoring of Wine Quality **$ 52**

Analysis to monitor the wine and provide basic information on acid and SO2.

Analysis: Acetic Acid, pH, Titratable Acidity, Free & Total SO2

Sample Requirement: 250 mL

Core Wine Chemistry Analysis **$ 78**

Analysis of Basic Chemistry needed during the wine-making processes.

Analysis: Alcohol, Acetic Acid, pH, Titratable Acidity, Glucose & Fructose, *Free & Total SO2*

Sample Requirement: 500 mL

Wine Quality Monitoring

Monthly Check Analysis **$ 56**

Analysis to monitor the wine's microbial stability during ageing.

Analysis: Acetic Acid, pH, Free & Molecular SO2

Sample Requirement: 250 mL

Predictive Acid and Tartrate Stability **$ 80**

Analysis to understand acidity changes due to tartaric stabilization, acidification, deacidification, or even alcohol removal.

Analysis: Alcohol, Acetic Acid, pH, Titratable Acidity, Free & Total SO2, Glucose & Fructose

Sample Requirement: 500 mL

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