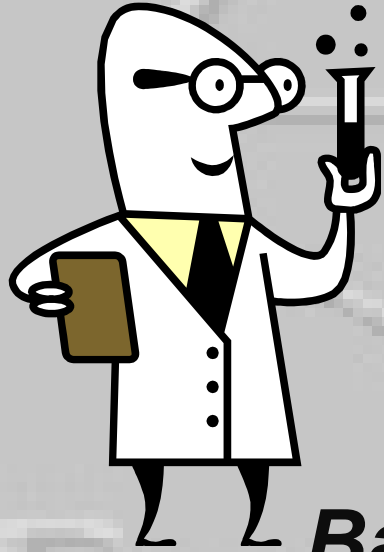


PRESQUE ISLE WINE CELLARS WINE SCHOOL



Presents

Balancing and Blending Native Varieties

Kris Kane kkane@piwine.com – PIWC Winemaker
– Presque Isle Wine Cellars Staff
www.piwine.com

Overview

- Brief discussion about what balancing and blending is and is not
- Discussion about planning ahead
- A overview of things needed to consider when balancing and blending (numbers)
- Discussion of how to use Pearson's Square
- Hands on blending and tasting of native grapes

What B & B is and is not

- B & B of wine is an art
- It is an expression of the winemaker
 - Every winemaker is different that is why there are so many variations
- B & B can be as complex as you want it to be
- Comes with experience
- It is not a way to get rid of bad wine

B & B is and is not Cont'd

- Is not an exact science
- Is not cookie cutter where you just follow a recipe over and over again (everyone and every year is different)
- It is not easy
- It can make or break a wine
- **But it is a lot of fun!!!**

B & B and Planning Ahead

- It is best to have a plan for the style of wine you want to make before you start
 - Sweet- fruity, or just to offset acid
 - Dry- oak aged or straight
 - Crisp-slightly acidic a food wine
 - Off dry- easy drinking
 - Rose, blush, white, red
- Planning ahead can make your blending and balancing easier in the long run

Planning

- When you have a style in mind it can determine how you
 - Handle your fruit at processing
 - Whole berry press
 - Cold soak
 - Ferment on the skins (how many days)
 - Determine what yeast to use
 - 71b – metabolizes some acid
 - Ep2 – to ferment cool keeps fruit aromas

Planning

- How much sugar to add (are the grapes ripe)
 - Going for a lighter style
 - Going for big body
- Amelioration
 - If your not going to sweeten and want acid down
- What type of oak to use and how much

What is needed

- Essentially all that is needed is a good palate
 - Blend to taste and some people have it and others need to develop
- If we need to develop we can use other methods to gain our experience
- Some of the tools we can use are the numbers

Numbers

- Numbers needed to take into consideration
 - % alcohol
 - Total Acid
 - pH
 - Residual sugar

Why would these numbers help??

- They are basically starting points
- They aid in giving us a reference tool
 - What does x amount of acid taste like
 - Also throws out red flags
- There are industry *guidelines* so you can stray outside them
- Use these as references not as boundaries and limits

Quick Reference

- For dry whites - 0.60-0.80 g/l TA, 3.2 to 3.4pH
- For sweet whites - 0.7-0.85 g/l TA, 3.2 to 3.4pH
- For dry reds 0.5-0.6 g/l TA, 3.5 to 3.6pH
- For sweet reds 0.65-0.80 g/l TA, 3.3 to 3.5pH

Pearson's Square

- Easy to use tool
- Aids in calculating the number of parts of a solution of a given concentration required to bring the concentration of another solution to a desired level
- There are five parameters involved

Pearson's Square

A

D

C

B

E

Work through of problem

- Balancing two wines with 2 different alcohols
- Wine 1 = 14% alcohol
- Wine 2 = 10 % alcohol
- We want 12.5 % alcohol
- Demonstration on board

Blending of Wine

- Varieties to be used
 - Whites
 - Dutchess
 - Niagara
 - Delaware
 - Catawba
 - Reds
 - Fredonia
 - Concord skin fermented
 - Concord Cold pressed

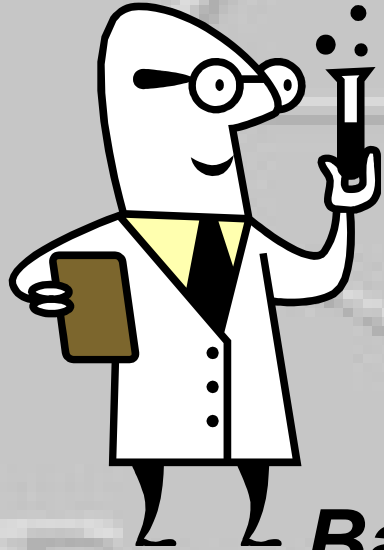
Wine Numbers

- Catawba - .70ta 3.12pH
11.6%alc
- Delaware - .79ta 3.43pH
11% alc
- Dutchess - .61ta 3.50ph
10.7%alc
- Niagara - .60ta 3.39 pH
12.6%alc
- Blush Concord - .58ta
3.38pH 11.6%alc
- Concord - .68ta
3.44pH 9.5% alc
- Fredonia - .82ta
3.09pH 10.5%alc

Conclusion

- Discussion about what we blended and what are some of the thoughts about it
- Thanks

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