



# **2012 Catalogue**

Analytical & Consulting Services

Fermentation & Winemaking Products



## ***ABOUT ENOLAB***

The ENOLAB is an independent and confidential laboratory for enological testing and consulting. The laboratory is for both the professional and amateur winemaker.

The laboratory's goal is to provide time sensitive analysis for the winemaker and to help elevate the quality of wines being produced in the Northwest

The ENOLAB is also a resource for fermentation and winemaking products including yeasts, nutrients and additives, enzymes and bacteria.

The laboratory is located in the Woodinville Valley, 30 minutes from downtown Seattle, and servicing the Greater Pacific Northwest.

The ENOLAB is open Monday thru Friday, 9:00am to 5:00pm during the year, with extended hours during crush (mid September thru mid November)

## ***Laboratory Staff***

The ENOLAB is staffed with trained enologists and winemakers with a combined winemaking experience of over 30 years, with most of it in Washington State.

Tracey LaPierre, *Enologist, Consulting Winemaker*, was born and raised in the Finger Lakes Region of New York. While in college for botany, she took a winemaking course, which sparked her interest in wine. She began working as the laboratory manager at the prestigious Heron Hill Vineyards, under winemaker Thomas Laszlo. The focus at Heron Hill was terroir driven, small-lot Riesling. Thomas was kind in taking her under his wing and expanding her horizon within the wine industry.

After six years at Heron Hill, life took her to southern California, where she spent one vintage as a consultant winemaker for Camarillo Custom Crush. At this winery, consisting of approximately 40 vintners in the LA and Malibu areas, she was introduced to warm climate winemaking. There, they produced micro-lot wines, mainly Syrah and Cabernet Sauvignon varietals.

From southern California, she moved to Sonoma to work with Mark Lyon, as his laboratory manager, at Sonoma's historic Sebastiani Vineyards. Sebastiani is a large-scale winery producing mostly small-lot, artisan wines. Spending 3 years working closely with Mark, in the fast paced lab, taught her many tricks of the trade.

She is delighted to have yet another great opportunity to work in Woodinville, with the DiStefano Winery family, maintaining the DiStefano tradition of high quality, boutique winemaking.

Mark Newton, *General Manager & Consulting Winemaker*, has a degree in engineering from the University of California at Santa Barbara and 22 years of experience in winemaking in the State of Washington.



## ***New Customers, Laboratory Samples & Analyses***

All new customers are requested to fill out the “New Customer Application” providing winemaking status, professional or amateur, contact information, and invoicing options prior to any analyses being performed (see the back of the catalogue). The Customer Application can be mailed, faxed, or emailed to the Laboratory.

Fermentation and winemaking products may be ordered using the “Customer Order Form” (see the back of the catalogue) and can be dropped off, emailed or Faxed to the laboratory.

Samples for analysis or consulting may be dropped off during normal business hours or can be placed in our “After Hour Box” at anytime when the laboratory is not open. The After Hour Box is checked daily at the start of business and routinely during the day. The After Hour Box has a combination lock on it, with the combination changed on a regular basis. If you plan on using or needing the use of the After Hour Box please call ahead to get the latest combination.

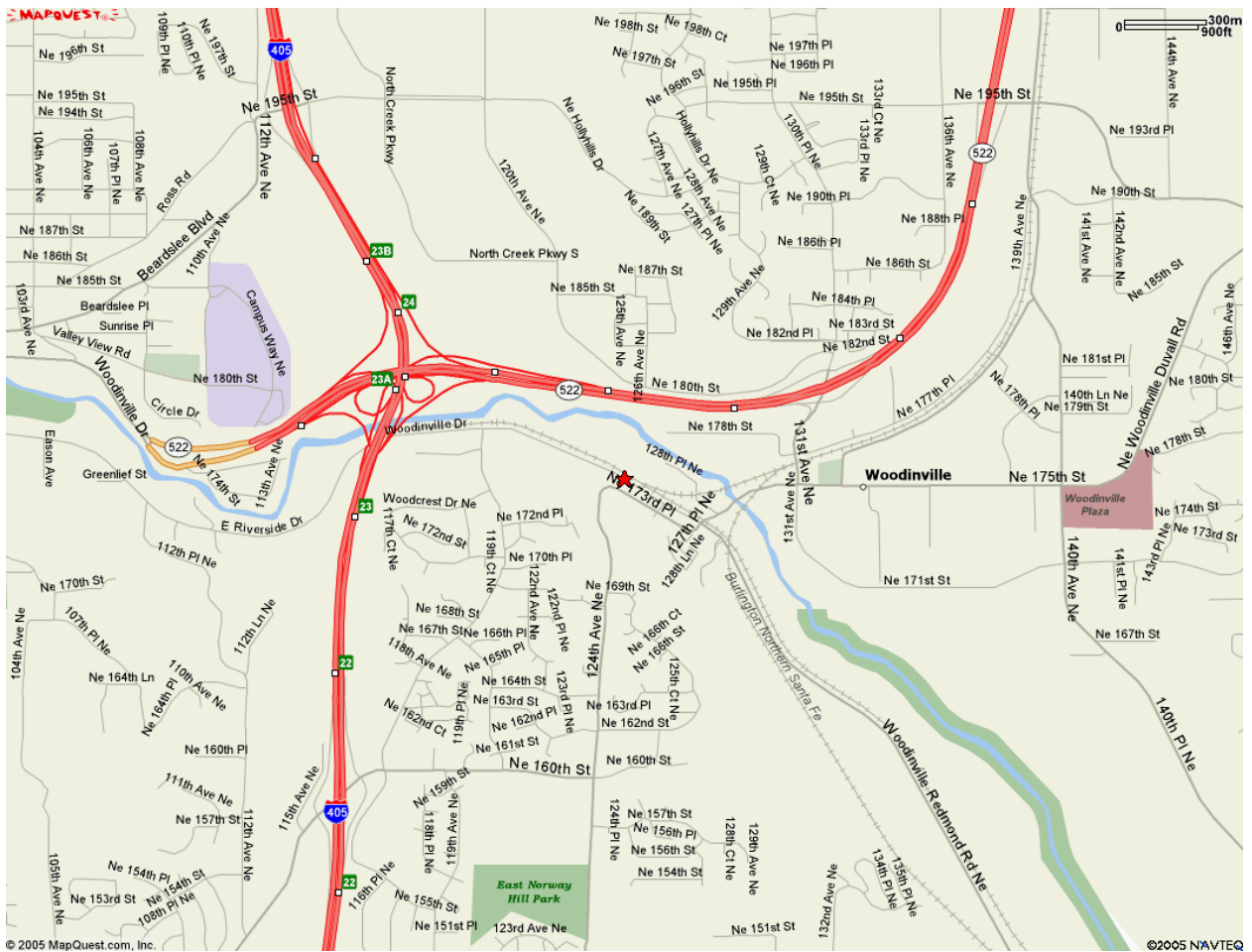
If you are in need of fermentation supplies, and need it after hours, we can place the supplies in the After Hour Box, with adequate advanced notice.

Wine sample labels can be picked up at the winery or can be downloaded from our website at [www.theENOLAB.com](http://www.theENOLAB.com) .



## Directions to the Lab

Starting from Seattle follow Interstate I-90 going East over Lake Washington to Interstate 405 and head northbound. Go North 10 miles. Take Hwy 202 (522) East (Wenatchee/Woodinville/Monroe Exit) and go East 0.7 miles and exit at 202 East, Woodinville/Redmond Exit. Go up the hill and take a right at the stop light on to SR 202, go 0.2 miles under the railroad trellis bridge and take a right and continue on to SR 202 (at the light). Go 0.5 miles to Woodinville Dr. and take a right. Go 0.3 miles and take a right into the industrial park, Woodinville Corporate Center 1, follow the road to the right 0.1 miles and right in front of you is the building.



The ENOLAB • PO Box 2048 • 12280 NE Woodinville Dr • Woodinville, WA 98072  
P: 425.806.6990 • F: 206.577.2755 • [www.theENOLAB.com](http://www.theENOLAB.com)



## ***ANALYTICAL PANELS***

### ***Juice Panel (750ml sample)***

The juice panel provides a chemistry baseline for incoming juice. Understanding your juice chemistry baseline provides the needed information for juice adjustments prior to fermentation and ultimately a successful fermentation (a must for every winemaker). The juice panel includes:

*Brix (Hydrometer), Ammonia, Primary Amino Nitrogen, pH, Titratable Acidity*      **\$75.00**

### ***Post-Fermentation Panel (750ml sample)***

Use this panel to verify a successful fermentation to desired “dryness”, in both alcoholic and malolactic fermentation. This panel includes:

*pH, Titratable Acidity, Alcohol, Volatile Acidity, Free SO<sub>2</sub>, Total SO<sub>2</sub>, Malic Acid, Glucose/Fructose*  
**\$110.00**

### ***QC Panel (200ml sample)***

The QC panel provides baseline analysis from fermentation thru bottling. Recommended every 3 months for routine maintenance of your wines. Includes:

*Alcohol, Titratable Acidity, pH, Volatile Acidity, Free SO<sub>2</sub>, Total SO<sub>2</sub>*      **\$66.00**

### ***Basic Chemistry Panel (200ml sample)***

The basic chemistry panel includes standard tests for wine monitoring with the emphasis on maintaining wine protection. Recommended every 6 months. Includes:

*pH, Free SO<sub>2</sub>, Total SO<sub>2</sub>, Volatile Acidity, Titratable Acidity*      **\$52.00**

### ***Bottling Panel (2x750ml sample)***

The bottling panel provides worry-free baseline chemistry for bottling unfiltered wine. The wines are checked for fermentation stability, aesthetics and past bacterial spoilage prior to going into the bottle. The unfiltered bottling panel includes:

*Alcohol, Volatile Acidity, Titratable Acidity, pH, Free SO<sub>2</sub>, Total SO<sub>2</sub>, Malic Acid, Glucose/Fructose, Heat & Cold Stability (optional for reds, contact lab for pricing)*      **\$95.00**

(Prices subject to change)



## ***INDIVIDUAL ANALYTICAL ANALYSES***

<b><u>Individual Test</u></b>	<b><u>Sample Size</u></b>	<b><u>Price/Sample</u></b>
pH	125ml	\$12.75
Titrateable Acidity	125ml	\$15.00
Free Sulfur Dioxide	125ml	\$15.00
Total Sulfur Dioxide	125ml	\$17.25
Volatile Acidity	125ml	\$19.50
Malic Acid	125ml	\$25.50
Primary Amino Nitrogen	125ml	\$32.25
Primary Amino Acids	125ml	\$32.25
Ammonia	125ml	\$25.50
Alcohol %	125ml	\$34.50
Brix Hydrometer	500ml	\$20.75
Brix Refractometer	125ml	\$14.00
Glucose/Fructose	125ml	\$25.50
Heat Stability	2x750ml	\$22.00
Cold Stability (Freeze Test)	2x750ml	\$32.00
Cold Stability (Conductivity)	2x750ml	\$35.00
Bentonite Fining Trial	3x750ml	\$82.00

(Prices subject to change)



## ***FERMENTATION CONSULTING SERVICES***

As part of each standard analysis the ENOLAB staff provides brief answers when requested by our customers. However there are times when a winemaker has extended questions, or is looking for a second opinion on fermentation approaches, fermentation remedies or other to achieve better wine quality. When there is a need for in-depth discussions the laboratory is available on a consulting basis.

We consult on:

- Recommended fermentation products; yeast, bacteria, fermentation aids, enzymes, etc.
- Fermentation approach; cap management, racking techniques, etc.
- Fermentation remedies; what to do, what not to do.
- Winery setup; cellar, laboratory, etc.
- Wine quality assessment

Fees: ¼ hour minimum.....\$94.00 per hour



## YEASTS

*The ENOLAB is the sole distributor of the ENOFERM line of specialty yeasts in the Northwest. ENOFERM was developed by Dr Paul Monk. Dr. Monk was the worldwide pioneer in bringing a wide range of yeast strains with desired enological properties to winemakers in the active dry form.*

### ***BDX Bordeaux Red (Red Wine)***

Perfect fermentation kinetics with alcohol tolerances to 16% (v/v), used to optimize color and structure with soft tannin extraction and increased mouth feel. Used with Cabernets, Merlot, Zinfandel, Syrah and hybrids, where ideal fermentation rate and lower fermentation temperature contribute to varietal character and complexity for fuller bodied wines.

**0.5 kg – \$42.75**

### ***Syrah (Red Wine)***

Cotes du Rhone isolate used for Syrah, Zinfandel and Merlot. Killer neutral strain with up to %16 (v/v) alcohol tolerance. Optimum fermentation temperature 15C to 30C (59F to 86F). Typical aromas include raspberries, pepper, cassis, violets and strawberries. Glycerol production is high and the strain offers stable color extraction. Adequate nutrients promote best organoleptic development.

**0.5 kg – \$42.75**

### ***L2226 (Red Wine)***

This Cotes du Rhone isolate is the yeast of choice for fully ripe fruit fermentation including Zinfandel, Syrah and Merlot. Fruity aromas, especially black cherry, cola and berries are enhanced. High color and good structure contribution, short lag phase plus high sugar tolerance and alcohol tolerance make this yeast suitable for most red varietals and ice wines. It is also recommended for restarting stuck or sluggish fermentations.

**0.5 kg – \$42.75**

### ***MT (Red Wine)***

Bordeaux isolate selected in Saint Emilion for structural and organoleptic contributions to Merlot and Cabernet Sauvignon. Enhances varietal fruity/floral aromas in addition to strawberry jam, caramel and spice. Good color stabilization with enhanced tannin and rich mouth feel contribution especially for wines destined for aging. To optimize the sensory development use good, balanced nutrient additions.

**0.5 kg – \$42.75**

### ***VQ15 (Red Wine)***

Syrah isolate from the Rockpile AVA used in Syrah, Zinfandel, Cabernets, and Merlot. Develops rich, lush, balanced mouthfeel in wines. This yeast has a moderate nitrogen demand, providing good results with varietal flavor and red fruit character.

**0.5 kg – \$42.75**

### ***M2 (Red & White Wine)***

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Isolated in South Africa and prized for elaboration of fruit character with expression of citrus and blossom notes. It is a low ester-producing yeast and is used in both premium red and white wine fermentations to accentuate volume in the mouth. It is a medium rate fermenter and with the addition of balanced nutrients will ferment completely with an alcohol tolerance of 15% (v/v)

**0.5 kg – \$42.75**

### ***QA23 (White Wine)***

This is a very strong fermenting strain making it a good selection for barrel fermented chardonnay. The aromatic production of fresh, fruity white wines like Muscat, Sauvignon Blanc and Gewurtztraminer is enhanced by the B-glucosidase side activities that work to release bound terpenes. Low nutrient requirements and the ability to ferment clarified juice with low solids content make this strain useful for most white fermentations.

**0.5 kg – \$42.75**

### ***Uvaferm 43 (Red & White Wine)***

Strain 43 is selected specifically for its ability to restart stuck fermentations. Isolated in the Rhone Valley, it has shown consistent properties for adapting to sluggish or stuck fermentations. It has been characterized by alcohol tolerance greater than 18% (v/v) and moderate/low nitrogen demand with good fermentation rate after lag time for adaptation to wine conditions.

**0.5 kg – \$43.75**

### ***ICV D21 (Red Wine)***

Languedoc isolate from 'terroir' valued for fermenting red with stable color, intense, up-front and mid-palate tannin structure. It can contribute higher acidity and enhanced mouthfeel. Moderate rate fermenter to 16% (v/v) alcohol. Tends to enhance varietal fruit character and can help reduce herbaceous character in Bordeaux varieties.

**0.5 kg – \$46.00**

### ***ICV D254 (Red & White Wine)***

Rhone isolate for red wines and Chardonnay. Enhanced mouthfeel and color stability due to polysaccharide-tannin complexing. Vigorous fermenter, upper temperature limit 29°C (85°C).

**0.5 kg – \$46.00**

### ***ICV GRE (Red Wine)***

Rhone isolate chosen for enhancing wine varietal characteristics. Contributes to enhanced mouthfeel. Moderate fermenter with low nutrient requirements. Recommended for Grenache, Mourvedre, and other Rhone type varieties.

**0.5 kg – \$46.00**



## ***MALOLACTIC BACTERIA***

*The ENOLAB offers two strains of freeze-dried bacteria.*

*Freeze-dried bacteria are grown in a juice-based medium, then freeze-dried for a preparation that provides a readily available large population of bacteria. It is more stable and is available for a longer season than the liquid. The bacteria should be stored in a freezer and is viable for up to one year. Instructions are included for reactivation and expansion to the appropriate inoculum volume.*

### ***Enoferm Alpha***

Direct-addition freeze-dried bacteria, selected by the ITV in Bordeaux, chosen for superior fermentation properties at low pH and low temperature. Improved tolerances for SO<sub>2</sub> and alcohol compared to other direct inoculum stains. This is an assertive strain with strong fermentation kinetics. If added to a wine with several stress factors, the addition of the nutrient Acti ML (See Nutrients) will encourage fermentation success. Notable sensory contributions include complexity and enhanced mouth feel

**2.5 g (for 66 gallons of wine) – \$20.75**

### ***Enoferm Beta***

Direct-addition freeze-dried bacteria isolated in Italy. This strain is best used to enhance tannin structure and red berry varietal character. It derives the Beta name from the capacity to encourage higher levels of B-damascenone and B-ionone which contribute floral notes and red berry, especially in Merlot as shown in trials done near Bordeaux in Buzet Merlot. The strain is pH tolerant to 3.15, temperature tolerant to 12C (54F), and alcohol tolerant to 14% (v/v)

**2.5 g (for 66 gallons of wine) – \$20.75**



## ***NUTRIENTS & ADDITIVES***

*Nutrient additions to must support yeast (and bacteria) growth during fermentation while helping to avoid off aromas or flavors produced by nutrient deficient yeast populations. The ENOLAB's juice analyses and juice panel tests for ammonia and amino acids to assess juice nutrient levels (reference Analytical Panels and Individual Analytical Analyses).*

### ***Fermaid K***

A compounded formula that provides DAP, yeast hulls, vitamins and minerals.

**2.5 kg – \$60.00**

**10kg – \$166.75**

### ***Go-Ferm***

Go-Ferm provides a source of yeast micronutrients that is added directly to the yeast rehydration water, and eliminates nutrient uptake by any microorganisms competing with the selected yeast. Go-Ferm can be used every time yeast is rehydrated and is especially recommended in high brix, high alcohol potential fermentations.

**1 kg – \$42.75**

**2.5 kg – \$69.00**

**10 kg – \$230.00**

### ***Diammonium Phosphate (DAP)***

DAP is added to juice/must to supplement natural levels of yeast assimilable nitrogen (YAN). Addition of DAP can stimulate yeast growth and fermentation activity and aids in prevention of the formation of hydrogen sulfide.

**1 lb – \$5.75**

**50 lb – \$115.00**

### ***Tartaric Acid***

Tartaric acid is one of the main acids naturally found in grape juice, and is added during the winemaking process to reduce pH and increase the titratable acidity of a wine.

**1 lb – \$8.25**

**5 lb – \$40.25**

### ***Acti ML***

Lallemand has developed a strain-specific nutrient for use with Enoferm Alpha. We still recommend the use of nutrients with direct-add bacteria only in high stress situations. These include stuck or sluggish MLF, or wine with more than two challenging conditions including *pH less than 3.45, alcohol higher than 14.5%, total SO<sub>2</sub> greater than 30 ppm or temperatures below 65F.*

**0.5 kg (for 660 gallons of wine) – \$22.00**



## **ENZYMES**

*Enzymes are used to obtain specific desired effects in winemaking such as improved color stability, enhanced mouth feel, increased complexity in wines, and to improve press yields or for clarification.*

### **Lallzyme EX**

#### ***(maceration – reds for enhanced mouth feel and color stability)***

Specially formulated for improved color stability and enhanced mouth feel in reds. It can also be used during skin contact maceration in whites to increase the complexity of wine and to improve press yield. In addition to well balanced pectinases, Lallzyme EX contains hemicellulases, such as galactanase and endo-cellulase. These activities contribute to the macerating action on the cell wall and allow the progressive liberation of polyphenols and tannin bound polysaccharides to stabilize these water soluble phenols.

Dosage Range 1.5 - 3 g/100 kg (15 – 25 g/ton)

**100 g - \$23.00**

### **Lallzyme EX-V**

#### ***(maceration – reds for fuller body, color stability and increased aging potential)***

For enhancement of wines destined for aging, Lallzyme EX-V, is a new enzyme formulated to increase the extraction of intracellular polyphenolic content from red grapes. The use of Lallzyme EX-V results in structured wines with deep, stable color due to the increase in tannin content. Aromatic profile analysis indicates the improved extraction of varietal aromas in Cabernet Sauvignon and Grenache.

Dosage Range 1 – 2 g/100kg (10 – 20 g/ton)

**100 g - \$34.50**

### **Scottzyme Color Pro**

#### ***(aged & early-market reds, whites)***

Color pro is a specialty pectinase with protease side-activities that break down the cell walls of red grapes to gently extract more anthocyanins, polymeric phenols, and tannins. This extraction process results in wines with a rounder mouthfeel, bigger structure, and improved color stability. Wines made with Color Pro tend to have increased tannins, improved clarity, and reduced herbaceous/'veggie' character. Color Pro is also used in white winemaking for settling and clarifying juice.

Dosage Range 60-100 mL/ton for reds, add prior to alcoholic fermentation.  
15-30 mL/ton or 75-200 mL/1000 gal for whites.

**1 kg – \$86.00 (available by the mL)**



***Lafase Fruit***  
***(reds, rosés)***

Lafase Fruit is a purified granular pectinase blend used for the extraction of polyphenols during the maceration of fruit-forward wines. It allows for shorter maceration times with or without cold soaking to produce modern style red or rosé wines with fresh red fruit notes, color, and body.

Dosage Range 20-50 g/ton or 110-165 g/1000 gal

**100 g – \$31.50**



## ***FINING AGENTS***

*Fining agents are used for wine stabilization and to aid in clarification, and also as tools to help shape and enhance a wine's texture and mouthfeel (harshness, bitterness, and astringency).*

### ***Gelatine Extra***

A hot water soluble, granular gelatin. Used to enhance wine structure, remove excess tannins, round out mouthfeel and enhance richness, especially in red wines. Also used for the clarification of white wines.

**1 kg – \$23.00**

### ***Electra Bentonite***

Activated sodium bentonite powder, this is the reference bentonite used for protein stabilization.

**1 kg – \$9.25**

**5 kg – \$28.75**

**25 kg – \$57.50**



## **CHEMICALS & SANITATION SUPPLIES**

### ***Efferbaktol SO<sub>2</sub> Granules***

Sulfur dioxide additions in an effervescent granular form, providing surface protection and self-mixing properties. Efferbaktol granules are also a simple and accurate way to make additions to tank, barrels, as well as grape bins.

**2 g SO<sub>2</sub> sachets – \$.65 each**  
**5 g SO<sub>2</sub> sachets – \$.90 each**  
**10 g SO<sub>2</sub> sachets – \$1.30 each**

### ***Potassium Metabisulfite***

Acts as a potent antioxidant, preventing microbial spoilage and protecting the color and delicate flavors of the wine.

**1 lb – \$2.00**

### ***Copper Sulfate Crystals***

Copper sulfate removes any hydrogen sulfide (H<sub>2</sub>S) remaining in wines post-fermentation.

**50 g – \$20.75**  
**100 g – \$30.00**

### ***Trisodium Phosphate (TSP)***

A very effective detergent for cleaning and removing organic deposits.

**1 lb – \$2.00**

### ***Citric Acid***

An environmentally benign cleaning agent and neutralizes the acid in TSP.

**1 lb – \$1.80**

### ***Potassium Carbonate***

Lowers the acidity of high acid juices and wines.

**1 lb – \$2.75**