

Glutathione Addition to Chardonnay – FreshArom (2014)

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Summary:

Chardonnay harvested from the same block and processed identically was separated into two identical barrels. The both barrels were inoculated with the same yeast and received identical additions throughout AF. The trial lot was treated with FreshArom (Laffort) 30g/hL at the point of 1/3 brix depletion. Following AF, wines were settled and racked.

Lab Results:

	pH	TA (g/L)	VA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Control	3.44	6.42	0.36	13.19	211	219	59	4
Trial	3.42	6.41	0.37	13.21	94	221	56	4

Sensory Results:

There was no significant sensory difference ($p < 0.05$) between the Control (no addition) and Trial (FreshArom) addition). There was no preference data collected for this experiment.