

Malolactic Trials-
The proof is in the tasting!

Wineries Unlimited
Sigrid Gertsen-Schibbye



Cornell Vinification & Brewing Lab

MLF Inoculation Timing Project

- Research team:
 - Luann Preston-Wilsey, Pam Raes, Chris Gerling:
Cornell Extension Enology Program
 - Sibylle Krieger-Weber, Director of Bacteria R&D,
Lallemand
 - Project funded by Lallemand.

Samples Used

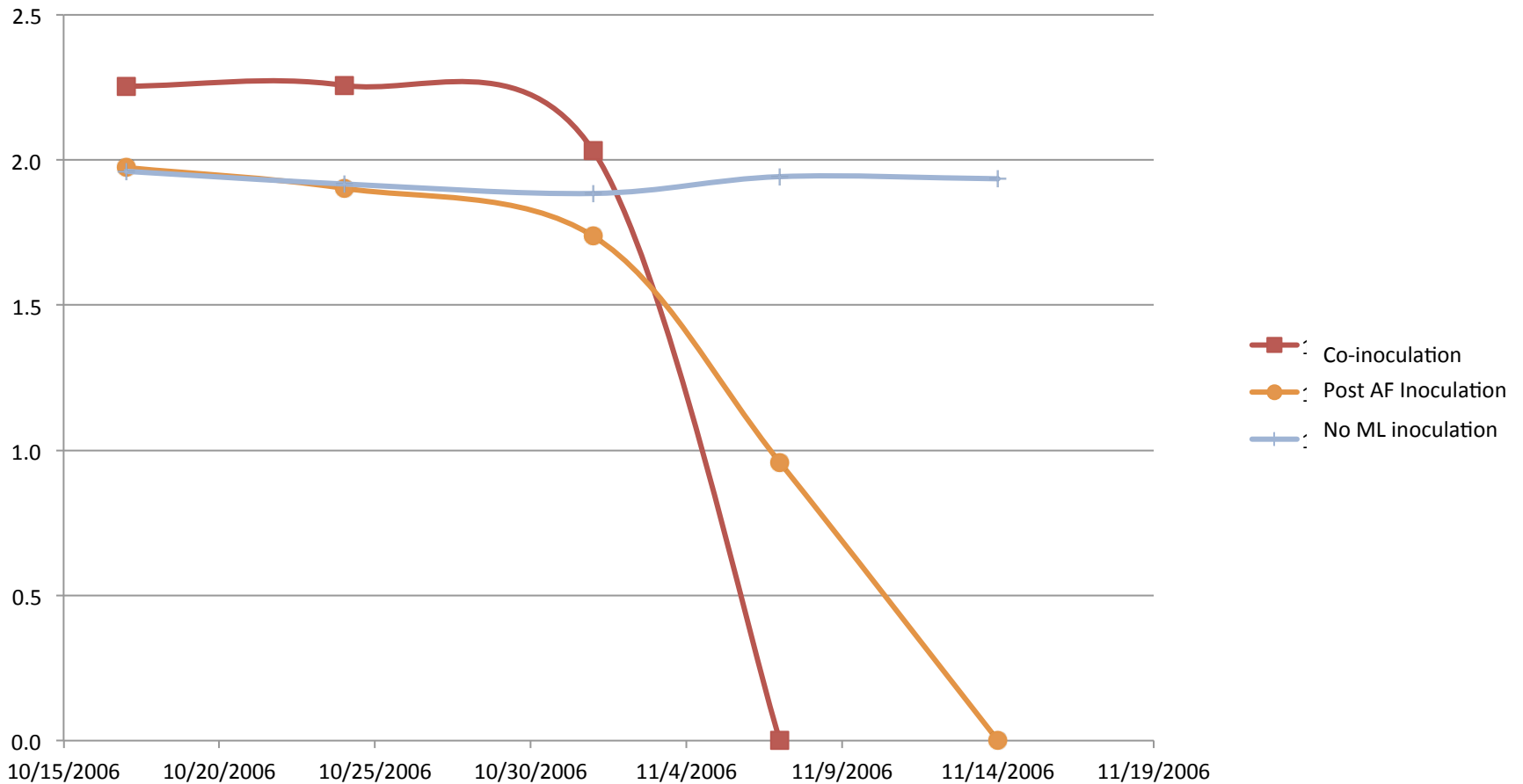
- Merlot Trial
- Lot 10-133 & 132: Co-Inoculation, with and without SIY
- Lot 10-135 & 136: Sequential Inoculation, with and without SIY
- Lot 10-138: No MLF Inoculation

Note: 0.5 ppm Cu was added to the Merlot wines

Merlot Trial Tasting

- Fruit: Merlot was procured from Alan Hunt at Yates Cellars,
- Picked 10/6/10
- Juice Sample
 - Brix: 20.1 pH: 3.52 TA: 10.6 g/L Malic: 2.2 g/L Lactic: 0.2 g/L
 - Grapes were crushed, placed in 30-gallon temperature-controlled fermenters
 - 50 ppm SO₂ was
 - Fermentations were inoculated with Duo Merlot yeast.
 - Temperature maintained between 68F-90F
 - Oct 18 Wines were pressed off, fermentations were at 20 °C until completion of MLF.

Malate Depletion using Duo Merlot Culture



Merlot Trial

Finished Wine – Duo-Merlot

	No MLF	Co-inoculation	Post AF Inoculation
pH	3.6 - 3.81	3.83	3.73
Total Acidity	7.2 – 6.7 g/L	5.9g/L	6.4g/L
Malic Acid	1.9g/L	ND	ND
Lactic Acid	0.2g/L	2.9g/L	2.4g/L
Volatile Acidity	0.21g/L	0.29g/L	0.24g/L
Date Completed MLF	--	11/8/2010	11/15/2010

Wine Tasting

	Wine Treatment ?		Aroma	Mouthfeel	Flavors	Bitterness/ astringency (tannins)	Aftertaste
1	Merlot						
2	Merlot						
3	Merlot						
4	Merlot						
5	Merlot						

Thank you!

There is an APP for that!
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