

Peter's Wine Recommendations / 2020 Harvest Grapes

CODE	GRAPE	BRIX	WATER	ACID g/L	pH	ADJUST tartaric per pail no / lysozyme quite lean -to 20 gr. taste - to 28 gr tar.	LACTIC Malo	YAN	NUTRIENT	TEMP ferment	YEAST	R.S.
20CGSB	Sauvignon Blanc	22.1	no	6.2	3.25		no	80	yes	cool	VL3	no
20WSLHR	Riesling (50ppm SO2)	24	no	4.8	3.4		no	99	yes	cool	W15/R-HST	probably
	Botrytis uses tararic acid as a fuel source											
20WSVR	Riesling	24	no	7.8	3.03	clean/no	no	72	yes	cool	W15/R-HST	a bit
20CGGW	Gewürztraminer	23	no	5.1	3.37	to 28 gr tar.	no	75	yes	cool	QA23	dry
	My mother loved Gewurz. Made with malolactic and a light barrel stay.											
20CGPG	Pinot Gris	22.1	no	6.1	3.28	no for lean	soft -yes	99	yes	cool	BA11	dry
20CHCS	Cabernet Sauvignon	24	no	3.3	3.62	add 36 gr	yes	72	yes	to 85°	ICV-21/SYR	dry
20SMM	Merlot	22.2	no	5.5	3.43	add 28 gr	yes	158	a tad	to 85* f	ICV254 / RP15	
20CWCS	Cabernet Sauvignon	22.5	no	4.7	3.69	add 16 gr	yes	144	a bit	to 85* f	BDX with	dry
20SMZ	Zinfandel field blend	26	yes for dry	6.3	3.47	only w/H2O	yes	209	no	85° f	RP15/BM45	dry if diluted
20RRPN	Pinot Noir	23.3	no	4.7	3.62	20 gr	yes	353	no	85° f	RC212	dry
20CPN	Pinot Noir	22.8°	no	6.2	3.37	no	yes	345	no	85° f	RC212	dry
D20CGMS	Syrah	24.8°	no	5.6	3.54	117 gr	yes	81	YES	85° f	SYR	dry
20WSFB	Malbec/Syrah/ and	23.8	no	9	3.15	w/soak>3.2+ may leave sugar cleansed cream of tarter behind	YES	60	YES	85° f	SYR	dry
20CCH	Chardonnay	24.1°	no	6.5	3.41	no	yes & no	319	NO	cool	CY3079/DV10	dry