



Desirable Ranges of		20.5° - 25°		3.18 - 3.7		150 - 200	
Must & Juice yields	wine from a pail of must = 12.5 liters; 19 liters for pails of juice						
	Addition of 1 gram per liter of tataric acid increases TA 1 gr/liter of reulting wine						
Must & Juices	CODE	BRIX	Total Acid	pH	Malic	YAN	Obsevation
Juice of Pinot Noir	21WSPNjuice	22.6°	4	3.44	1.45	61	needs nutrient, add 8.5 gr. Tartaric acid
Pinot Gris	19CGPG	21.8	10.0	3.35			reduce acid w/ malolactic ferment or finish with residual sugar, or reduce acid to 7.5 grams/liter befor ferment
			needs nutrient to 185 ppm				
Reisling	21WSVR	23.4	6.5	3.11	2.64	67	20 ppm SO <sub>2</sub> added; to retain a touch of sweetnes to soften the acidic tension, needs nutrient,
	20WSLHR	24.0	4.8	3.42		99	needs nutrient, add acid to 7.0 g/l
Sauvignon Blanc	21WSSB	24.2	5.9	3.1	2.3	68	low pH should be retained, keep fresh - needs nutrient,
Zinfandel / Primitivo	18CP	24.2	9	3.13		203	Beautiful grapes, requires a malolactic fermentation or blend with low acid red. Rich color / flavor
Pinot Noir	21RRPN	24.7	4.3	3.86	2.7	448	Add acid to 7 g/l, pH is high, add 33 gr. tatric acid, may blend w/ other Pinots -weight is 45 lb
Grenache	19CGMG	23.5	10.0	3.45		90	Strawberry flavor, leave tartaric acid on bottom of pail, do malolactic ferment or blend with low TA Syrah - needs nutrient,
Merlot	21CGMM	24.8	4	3.58	2.00	108	Add 31 gr. Tartaric acid, taste for acid after malolactic, needs nutrient,
Malbec	21KOMB	25.6	3.9	3.73	0.72	101	Add 31 gr.Tartaric acid, taste for acid after malolactic. Consider slight dilution w/clean water to lower alcohol, add neutrient
	21PRMB	26.5	4.7	3.51	2.4	141	needs nutrient, add acid to 6.5 g/l total, lower brix to 25°
Gewürztraminer	18CGGW	22.7	5	3.46		20	needs nutrient, add acid to 7.0 g/l
	21CGGW	22.8	4	3.43	1.45	61	has 20 ppm SO <sub>2</sub> added, needs nutrient, add acid to 7.0 g/l