







Bench Trials Acid Adjustment:

Here's a guide on running a bench trial to determine an acid adjustment for a high pH wine:

1. Mix a 10% Tartaric Acid solution by diluting 10 grams of Tartaric acid into 100ml's of DI water.
2. Fill 5 wine glasses with 100ml's of the wine in question.
3. Measure the wines pH and recording your findings.
4. Using a graduated pipette, drip ½ ml of the TA solution in the first glass, 1 ml in the second, 1.5ml in the third, and 2ml in the fourth wine glass. Stir the solution into the wine and measure and record the pH of each glass.

Next taste each glass and determine which addition you prefer. The ml's of solution equals the grams per liter of tartaric acid to be added to your barrel, carboy, or bulk wine. Use the non-adjusted 5th glass as a baseline for a taste comparison.

Example: If you prefer the third glass with the 1.5ml addition then 1.5grams per liter provides the equivalent result to your barrel (ex. 225 liter barrel would require 1.5x225=337grams of Tartaric Acid). Depending on how high the pH is, it may take several rounds of additions before the wine stabilizes at your desired result. Be patient and test frequently.

		<p>Example: Wine pH 4.01 to high. Susceptible to spoilage and likely lacking varietal character. Reducing the pH will improve flavor and stability.</p>		
<p>Mix up a 10% TA Solution (10 grams Tartaric Acid into 100ml's of Distilled Water).</p>				
 Add 1/2ml TA Solution	 Add 1ml TA Solution	 Add 1.5ml TA Solution	 Add 2ml TA Solution	 No addition
example 3.95 pH Flat	example 3.75 pH Soft/Complex	example 3.65 pH Fruit Forward	example 3.45 pH Sour/Tart	example 4.01 pH Baseline

Addition Equation: Number of ml's of TA solution = grams per liter to add to your wine.

Example:

- 225 liter barrel (59 gallon) to be adjusted.
- Selected glass with 1.5ml TA addition with and example pH of 3.65.
- 1.5ml x 225liters = 337.5 grams to add to barrel

Acid has a tendency to fall out of high pH wines so repeat the bench trial until you've attained the desired results.

Cheers!

*The Vine, The Time,
The Wine.*

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California Wine Country*