

# Pre-Harvest Winery Prep



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Windsor Run Cellars

# Pre-Harvest Checklist

Fermentation Plan

Order supplies

Yeast and bacteria

Additives (acid, nutrients, enzymes, oak, etc)

Fining (bentonite, PVPP, chitosan)

Labware and lab chemicals (pH probe, calibration standards)

Equipment (hoses, valves)

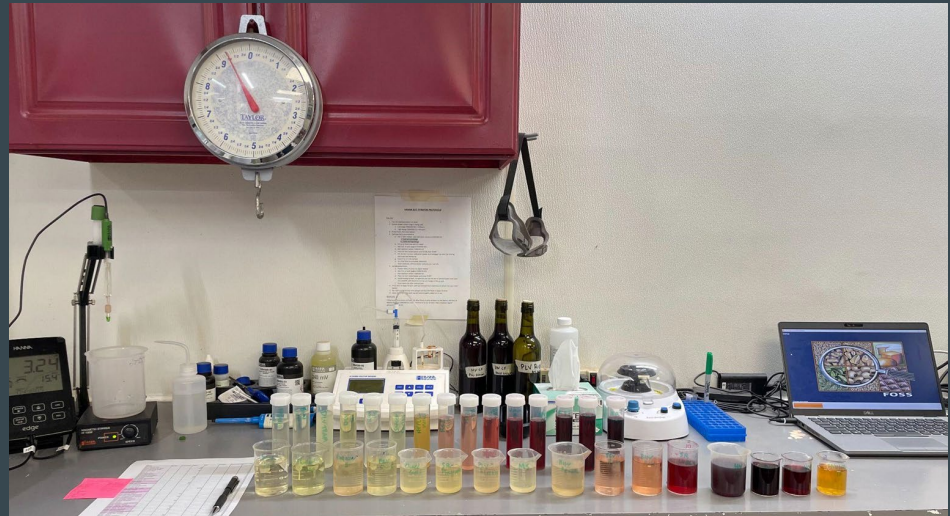


# Pre-Harvest Checklist

Scale certification

Review SOPs and safety protocols

Top barrels and check SO<sub>2</sub>



# Preventative Maintenance

Run everything

Grease fittings

Chain play

Forklift service

Order spare parts (chains, belts, press bladder patch)



# Sanitation

Harvest bins and lugs

Tanks, lids, gaskets, valves

Equipment internals





# Vineyard Sampling

- Berry Sample
  - 100-200 berries
  - Randomly choose cluster and pick 4-5 berries
    - Front, back, left, right, bottom
- Cluster sample
  - Gallon bag full
- East and West side
- No end rows or end vines
- Sample multiple rows



# Testing Options

Appalachian State University

Brix, pH, TA, malic, YAN - \$55

Windsor Run Cellars

Brix, pH, TA, YAN - \$25



# Assessing Ripeness

- Berry Sensory Analysis
  - Select about 5 berries from vineyard sample
  - Crush berries between tongue and palate
  - Assess pulp ripeness first
  - Then chew skins
  - Then crush seeds





# Berry Sensory Analysis

## BSA Score Sheet

- Technical Ripeness (1-4)
  - Acidic - Sweet
  - Gelatinous - Juicy
- Pulp Aromatic Ripeness (1-4)
  - Herbaceous - Fruity
- Skin Ripeness (1-4)
  - Hard to chew - Crumbly
  - Herbaceous - Fruity
  - Astringent - Weakly Astringent
- Seed Ripeness (1-4)
  - Green - Brown
  - Herbaceous - Toasty
  - Very Astringent - Weakly Astringent

	2022 SSV Chardonnay				1	2	3	4
					BSA (ripeness score 1-4)			
Notes	Date	Brix	pH	TA	tech. pulp	aromatic pulp	skin	seed
	5-Aug	15.3	3.14	11.1	3	3	3	3
berry sample	8-Aug	15.7	3.23	9.5	2.5	3	3	2.5
cluster sample	8-Aug	15.2	3.12	10.4				
<b>sparkling harvest</b>	<b>9-Aug</b>	15.1	3.27	9	2.5	3	3	2.5
berry sample	15-Aug	17.5	3.35	7.8	3	3	3	3
cluster sample	17-Aug	17.3	3.37	7.5	3	3	3	3
berry sample	22-Aug	18	3.42	6.8	3	3	3	3
cluster sample	29-Aug	18.2	3.64	5.7	3.5	3.5	3.5	3.5
<b>harvest for BF</b>	<b>1-Sep</b>	18.1	3.73	4.9	3	3	3	3

	2022 WRC Cab Sauv				1	2	3	4
					BSA (ripeness score 1-4)			
Notes	Date	Brix	pH	TA	tech. pulp	aromatic pulp	skin	seed
	8-Sep	18.3	3.15	9.4	2	2	2	2
	22-Sep	19.2	3.43	7.5	3	3	2	2
pre-hurricane	29-Sep	18.9	3.34	6.3	3	3	2.5	2.5
post 2.5" rain	7-Oct	20.2	3.63	6.4	3	3	3	3
post 1" rain	13-Oct	20.2	3.49	6.5	3	3	3	3
in tank	21-Oct	20.4	3.81	4.8	3.5	3.5	3.5	3.5

