



Stability Testing Services

Heat Stability Testing:

Heat Stability Test - \$20

Filter sample to intended filtration target at bottling, incubate sample in 80C water bath for two hours and read turbidity as compared to unheated sample. Formation of a haze greater than 1-2 NTU is an indication of protein instability.

(250 mL minimum volume required)

Bentonite Fining Trials - \$75

Treat wine samples with varying levels of Vitaben bentonite, allow to settle overnight, filter samples to intended filtration target at bottling, and then perform heat stability tests on all levels. Tasting samples of each fining level will be provided. Samples submitted after noon on Thursday will be held until Monday to start.

(750 mL minimum volume required)

Cold Stability Testing:

Davis Conductivity Test - \$30

Filter sample to intended filtration target at bottling, measure change in conductivity over 30 minutes at -4 to 4C with Potassium Hydrogen Tartrate seed rate of 10-15g/L. This test is to check initial cold stability of wine and to confirm traditional cold stabilization (chilling) method. Default test conditions are 0C and 12g/L seed rate, but you can specify the conditions you want it run at depending on your winery's cold stability specifications. Interpretation of cold stability data varies by winery and the level of risk they are willing to assume, however most wineries consider a wine stable if the change in conductivity is less than 5% (more stringent criteria is 3%.)

(375 mL minimum volume required)

DIT – Degree of Tartrate Instability - \$55

Filter sample to intended filtration target at bottling. Measure change in conductivity over 4 hours at -4C with 600mg of Potassium Hydrogen Tartrate addition. This test is used to determine the rate of electro dialysis for STARS treatment or dosage rate of some stabilization products.

(375 mL minimum volume required)

ISTC50 – \$55

Filter sample to intended filtration target at bottling. Wine is then heated in 37C bath with 75mg Potassium Hydrogen Tartrate then analyzed at -4C for 2hrs (white wines) or 4hrs (red wines.) This test is used to confirm cold stability of wines treated with electro dialysis (STARS) or products such as Laffort's CelStab and Mannostab.

(375 mL minimum volume required)



Stability Testing Request

Date: _____

It is important that we test your wine as it will be bottled for the consumer. If you plan to make additions or adjustments to the wine you need to make those changes either in tank or on the benchtop before submitting samples for stability testing. This includes adjusting the alcohol of wines that you intend to bottle ferment so that we are testing at the targeted alcohol level.

Client Name: _____

Sample ID: _____

* Please select the filtration level you plan to achieve at bottling: (Required)

0.45 um (sterile) 0.60 um 0.80 um >1.0um No further filtration is planned

Heat Stability Testing (select one):

Heat Stability Check - \$20 (250 mL sample required)

Bentonite Fining Trial - \$75 (750 mL sample required)

- Fining levels to include:

Control (included in all trials)

1 lb./1000 gallons

2 lbs./1000 gallons

3 lbs./1000 gallons

4 lbs./1000 gallons

Other: _____

Samples submitted after noon on Thursday will be held until Monday to start.

Cold Stability Testing (select one):

Davis Conductivity Test - \$30 (375 mL sample required)

Temperature: (-4 to 4C, 0C default): _____

Tartrate Seed Rate: (10-15g/L, 12g/L default): _____

DIT – Degree of Tartrate Instability - \$55 (375 mL sample required)

Temperature: (-4 to 4C, -4C default): _____

ISTC 50 - \$55 (375 mL sample required)

Temperature: (-4 to 4C, -4C default): _____

* Turnaround time for stability testing is 48 hours with the exception of the Bentonite Fining Trial which is 72 hours. Samples received on Friday may be held to run on Monday.