

PINOT NOIR

Pinot Noir is a fascinating grape variety that can have many different styles, especially depending on the terroir, the clones, and the maturity. It is a very delicate grape variety, which sometimes can be lacking mid palate and can be difficult with color stability.

Here some winemaking guidelines that can be followed for Pinot Noir, focusing on color stability, anti-oxidant protection and building mid palate

PRODUCT INFO

Pro Tanin R – Pro-anthocyanidin tannin, use as sacrificial tannin. Developed for application on red grapes, to scavenge oxygen radicals, inhibit oxidative enzymes such as laccase and PPO and eliminates reactive proteins, thus protecting grape polyphenols. Pro tannin R is instantaneously soluble, simply sprinkle it on the top of the grapes at picking.

Excellence B-Nature – non-Saccharomyces yeast, pure *Metschnikovia pulcherrima*, non fermentative. It inhibits the development of spoilage microbes such as other non-Saccharomyces, and bacteria on grapes and juice. Excellence® B-Nature® is an organic anti-microbial solution, used as alternative to SO₂ on grapes. It protects grapes/juice from microbial contamination during transport and processing, does not inhibit *Saccharomyces cerevisiae*, and reduces SO₂ combining compounds production, thus increasing SO₂ efficiency. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

Oenzym Crush Red – maceration enzyme, pectinase, purified in cinnamyl esterase and anthocyanase. Added on grapes, it will improve extraction of skin compounds, such as anthocyanins, condensed tannins, polysaccharides and aromas and improve free run yield. It allows to accelerate extraction of positive compounds of grape skins, compensating the short skin contact.

Softan Vinification – catechins tannins bounded to plant polysaccharides. Added during fermentation, Softan Vinification has a strong ability to stabilize color and protect it from loss during fermentation. It is a gentle tannin that contributes to mouthfeel and build up mid-palate.

Natur'Soft - preparation of specific yeasts hulls, selected for their high content of polysaccharides. It is strongly effective in color stabilization, especially for high tannins content wines. Natur'Soft® increases wine complexity, reduces tannins perception, stabilize color and enhances fruity characters.

Aroma Protect - inactivated yeasts, naturally rich in glutathione, a natural antioxidant, sulfurous tripeptide with great reductive power. When used during ageing, Aroma Protect® gives immediate protection against the oxidative mechanisms, releasing glutathione (GSH) into the wine, significantly slowing down oxidation phenomena.

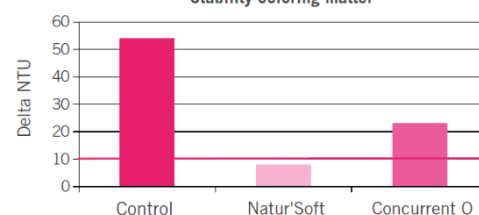
KillBrett – pure chitosan, wide spectrum anti-microbial agent. KillBrett eliminates and inhibits Brettanomyces, Lactic Acid Bacteria and Acetic Acid Bacteria. It can be used during the entire process of winemaking, we recommend using it as preventive, post MLF, at 4 g/hL.

Tan&Sense Volume – pure untoasted oak tannins, with high capacity to scavenge oxygen radicals, buffer redox potential and maintain wine freshness. Tan&Sense Volume, is a gentle tannin, increasing sweetness and roundness perception. We recommend using 0.5 – 1 g/hL every transfer, racking or movement of the wine to protect from oxidation.

RGII : Rhamnogalacturonane I IC: Color Intensity
 PRAG : Polysaccharides rich in arabinose and galactose



Comparison with the competition
 Stability coloring matter



PINOT NOIR – FRESH, FRUITY, FLORAL, DELICATE, AND BALANCED STRUCTURE

<p>HARVEST AND GRAPE TRANSPORT</p>	<p>Limit SO₂ addition on grapes. Limit the addition to limit extraction of undesirable compounds and limit bleaching of color.</p> <p>Pro Tanin R, 150 g/ton, at picking or during fruit processing to protect from oxidation and inhibit oxidative enzymes.</p> <p>Excellence B-Nature at 30-50 g/ton, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage.</p>
<p>COLD SOAK / MACERATION</p>	<p><i>Optional:</i> 20 mL/ton of Oenzym Crush Red. Maceration enzyme, purified from cinnamyl esterase and anthocyanase to improve grape skin compounds extraction, and free-run yield. It will also improve clarification and wine filterability.</p>
<p>ALCOHOLIC FERMENTATION</p>	<p>Fermentation temperature: 72-82°F</p> <p>Excellence DS at 20 g/hL to produce fresh, and elegant aromatic profile with smooth structure.</p> <p>Rehydrate yeast with OenoStim at 25 g/hL to reinforce yeast activity, increase aromatic production and optimize grape expression.</p> <p>OptiEsters at 15 g/hL to promote the production of ethylesters and enhance fresh, fruity and floral characters.</p> <p>AT 1 DAY AFTER INOCULATION Ensure good yeast nutrition and limit off-flavors production with Optiflore O® at 40 g/hL (complete organic nutrient based on inactivated yeast).</p> <p>120 g/ton of Softan Vinification to encourage the stabilization of anthocyanins via co-pigmentation and condensation, protect anthocyanins and fill mid palate.</p> <p>AT 18 BRIX If low initial YAN (<150), add 20-30 g/hL of OptiFerm (ammonium salts and vitamin B1) at 1/3 of fermentation.</p> <p>150 g/ton of Natur'Soft to stabilize color, fill mid palate and increase wine length and volume.</p>
<p>MLF</p>	<p>Co-inoculation: add Oeno1 at 1g/hL, 1 day after AF starts to keep fresh, fruity profile.</p> <p>Sequential inoculation: add Oeno1 at 1g/hL after AF is completed for more complex profile.</p>
<p>AGEING</p>	<p>Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p>Aroma Protect at 10 g/hL to reduce redox potential and increase natural wine resistance to oxidation.</p> <p>Tan&Sense Volume at 1 g/hL every racking to protect from oxidation and scavenge oxygen radicals.</p> <p>KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage.</p>

PINOT NOIR – TERROIR, SPICY, EARTHY, STRUCTURED AND POWERFUL.

HARVEST AND GRAPE TRANSPORT	<p>Limit SO₂ addition on grapes. Limit the addition to limit extraction of undesirable compounds and limit bleaching of color.</p> <p>Pro Tanin R, 180 g/ton, at picking or during fruit processing to protect from oxidation and inhibit oxidative enzymes.</p> <p>Excellence B-Nature at 30-50 g/ton, sprinkle directly on grapes, as soon as possible after picking to prevent any microbial contamination and spoilage.</p>
COLD SOAK / MACERATION	<p><i>Optional: 20 mL/ton of Oenzym Crush Red. Maceration enzyme, purified from cinnamyl esterase and anthocyanase to improve grape skin compounds extraction, and free-run yield. It will also improve clarification and wine filterability.</i></p>
ALCOHOLIC FERMENTATION	<p>Fermentation temperature: 82-90°F</p> <p>Excellence XR at 20 g/hL to produce powerful, structured, and elegant wine.</p> <p>Rehydrate yeast with OenoStim at 25 g/hL to reinforce yeast activity, increase aromatic production and optimize grape expression.</p> <p>AT 1 DAY AFTER INOCULATION Ensure good yeast nutrition and limit off-flavors production with Optiflore O® at 40 g/hL (complete organic nutrient based on inactivated yeast).</p> <p>180 g/ton of Softan Vinification to encourage the stabilization of anthocyanins via co-pigmentation and condensation, protect anthocyanins and fill mid palate.</p> <p>AT 18 BRIX If low initial YAN (<150), add 20-30 g/hL of OptiFerm (ammonium salts and vitamin B1) at 1/3 of fermentation.</p> <p>100 g/ton of Natur'Soft to stabilize color, fill mid palate and increase wine length and volume.</p>
MLF	<p>Sequential inoculation: add Oeno1 at 1g/hL after AF is completed for more complex profile.</p>
AGEING	<p>Once AF and MLF completed: rack off gross lees after fermentation. Use inert gas during transfer.</p> <p>Aroma Protect at 10 g/hL to reduce redox potential and increase natural wine resistance to oxidation.</p> <p>Tan&Sense Volume at 1 g/hL every racking to protect from oxidation and scavenge oxygen radicals.</p> <p>KillBrett at 4 g/hL to prevent any microbial development and protect wine from spoilage.</p>