

## **SEMINAR**

MAKING CONSISTENTLY FLAWLESS WINES by Daniel Pambianchi

## **OBJECTIVES**

Learn the intricate interplay and management of oxygen, sulfur dioxide, and polyphenols, and wine stabilization techniques towards making greater wines more consistently and flawlessly.

## **TARGET AUDIENCE**

Intermediate and advanced amateur and small-winery winemakers.

## **SEMINAR DATE AND HOURS**

Saturday, June 15, 2019, 9:00 AM – 4:00 PM

## **SEMINAR FEES, REGISTRATION AND LOCATION**

For information regarding fees, registration and location, please visit Oak Barrel Winecraft's website at <http://oakbarrel.com/>.

## **PREREQUISITES**

- A working knowledge of how to make wine and perform basic analyses
- Basic knowledge of wine chemistry (Brix, alcohol, TA, pH, SO<sub>2</sub>)

## **SEMINAR OUTLINE**

### **MODULE: SO<sub>2</sub> in Winemaking**

This in-depth module explains the chemistry of sulfite and SO<sub>2</sub>, how SO<sub>2</sub> protects wine, and how to manage and adjust SO<sub>2</sub> levels while emphasizing the importance of measuring total SO<sub>2</sub>, not just free SO<sub>2</sub>. It also ties in the subjects of oxygen and polyphenols and how to account for those in SO<sub>2</sub> management.

### **MODULE: Oxygen and Oxidation Mechanisms**

This module describes key oxygen properties towards gaining an understanding of how oxidation occurs in wine. The module discusses how to manage winemaking processes and SO<sub>2</sub> levels to minimize the negative effects of oxygen, and their impacts on aging potential of bottled wine.

### **MODULE: Wine Phenolics**

This module provides an overview of phenolics in grapes and wines and those extracted from oak barrels during fermentation or barrel aging towards gaining a better understanding of the impacts of the various winemaking techniques on phenolic extraction and the resulting wine. It focuses on the chemistry of anthocyanins (color pigments) and tannins, how these interact in wine, and how to manage these substances to create a desired style of wine.

**MODULE: Stabilization**

This module presents how to stabilize wine against chemical and microbiological instabilities, including oxidation, proteins, tartrates, polysaccharides (pectins and glucans), color, residual sugar and malic acid, and latent and unwanted yeasts and bacteria.

**ADDITIONAL BENEFITS FOR PARTICIPANTS**

By signing up for this seminar:

1. You will be granted a non-expiring membership into an on-line club where you will have direct access to Daniel Pambianchi to ask any questions on winemaking or to help you resolve a wine problem.
2. You can purchase signed copies of Daniel Pambianchi's book "Techniques in Home Winemaking" at more than 20% off the retail price.