

Finning and Finishing Wines

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Sheldrake Point Vineyards

Red or White Wines

- Blending
- De-acidification/cold stabilization
- Fining
- Settling/filtering
- Bottling

Fining for . . .

- Off-flavors:
Greenness
Reduced sulfur
(H_2S , CH_3SH ,
 $\text{CH}_3\text{CH}_2\text{S}_2$,
disulfides, etc)
bitterness
- Mouthfeel:
Astringency—tannins
or phenolics

Fining for Reduced Sulfur

Yair Margalit, Winery Technology and Operations, pp. 151-2

- Use ascorbic acid to reduce any disulfides, and copper to precipitate out any H₂S or sulfides

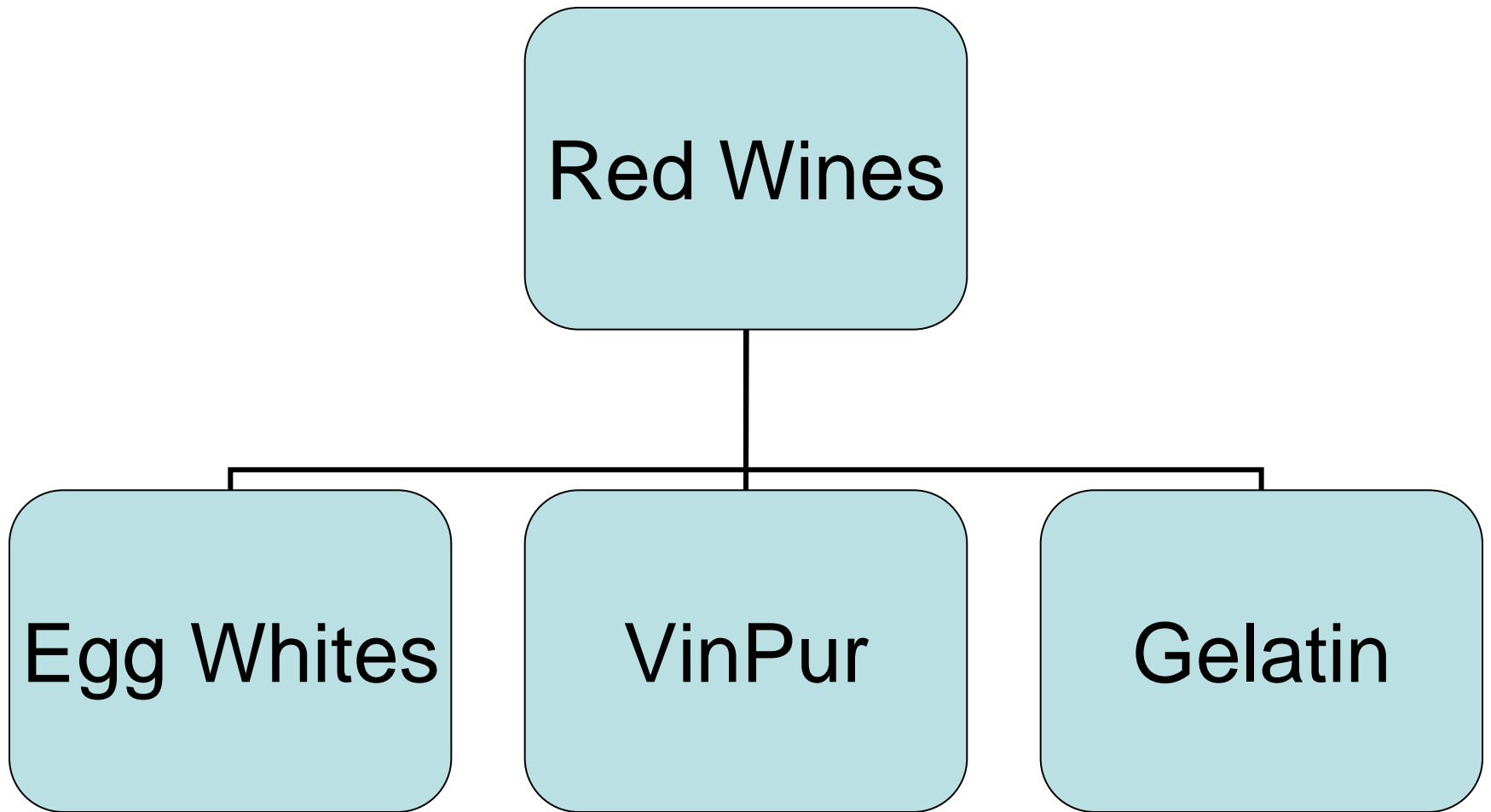
Fining for Greenness

- Nothing
- Possible use of new oak, in the form of either cubes, staves, or barrels

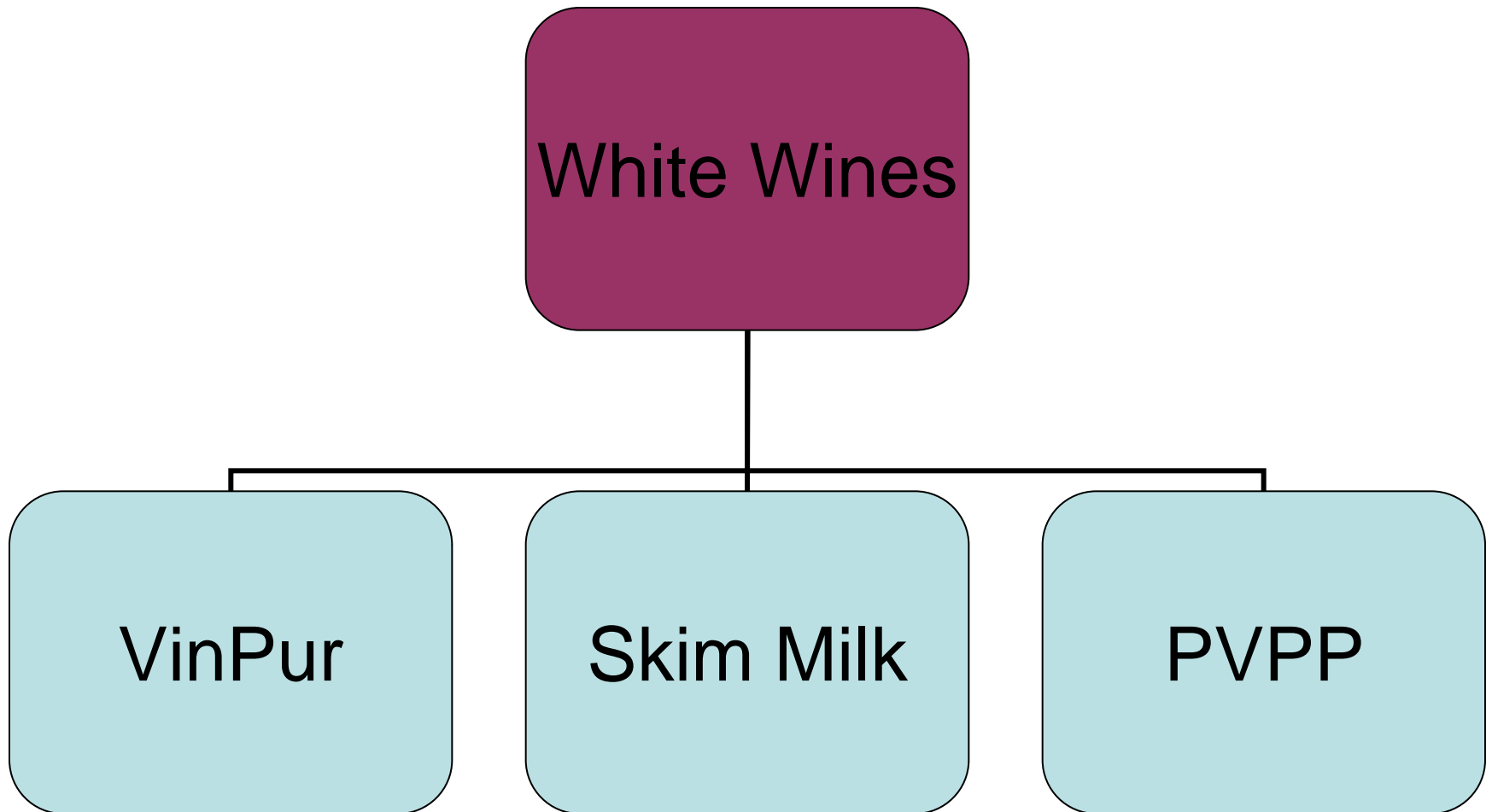
Fining for Bitterness

- Various proprietary agents: Polycasse, Polypresse, PRZ from Vinquiry; various gelatin based agents from Scott Labs <<http://www.scottlaboratories.com/home.asp>>; VinPur from Pickering Winery Supply

Fining to Improve Mouthfeel



Fining for Mouthfeel



Other Miscellaneous Fining

- Bentonite for heat stability
- Activated Carbon for **EVERYTHING**