



KEMMETER
WINES

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Owner/Winemaker



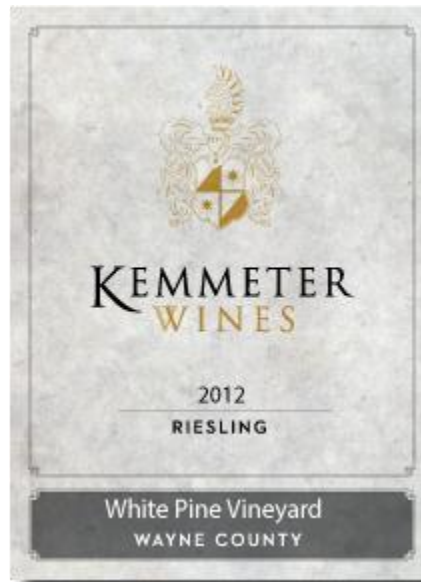
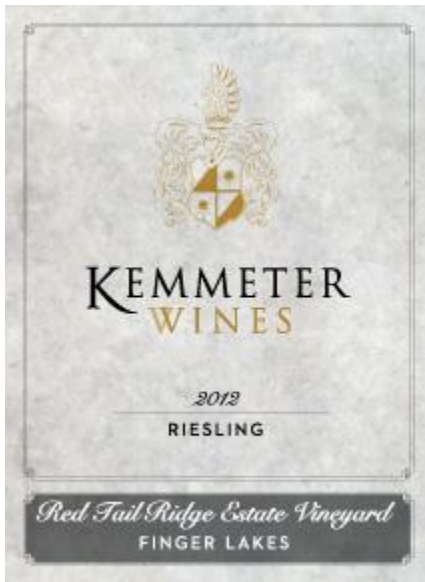
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Considerations when using indigenous yeast

The basics:

- Uniform ripe fruit
- Hand-harvest fruit
- Short way to the cellar
- Clean equipment
- Clean cellar environment
- Timing is critical





Let's have a taste
Of
The three Lake Project

	RTR	WPV	SPV
Harvest date	Oct 4 2012	Oct 10 2012	Sept 29 2012
Rot level	< 1%	< 1%	< 1%
Brix	20.0 °Brix	20.5 °Brix	19.2 °Brix
TA (g/L)	9.07 g/L	8.46 g/L	9.10 g/L
pH	2.95	3.16	2.90
SO ₂ addition	40 mg/L	40 mg/L	40 mg/L
Lag phase	10 days	12 days	37 days
Nutrient addition	1.0 g/L DAP 0.25 g/L Fer. K	1.0 g/L DAP 0.25 g/L Fer. K	1.0 g/L DAP 0.25 g/L Fer. K
Duration	7 days	16 days	23 days
RS in wine (g/L)	5.3 g/L	14.6 g/L	15.8 g/L
Origin	Seneca Lake	Ontario Lake	Cayuga Lake

Observations during fermentation.....

	Native yeast	Commercial yeast
Lag phase	10 and 37 days	Within 2 days
Fermentation activity	Lesser consistent	More consistent
Length of fermentation	Up to 40 days	Up to 20 days
Target RS/Balance	Lesser controllable	More controllable

Observations on finished wines.....

- Aroma profile
- Texture
- Acidity
- Length of finish
- All over sensation

Questions to find answers for:



- Who did the job?
Candida, Pichia, Brettanomyces, Kloeckera or Saccromyces species
- Why does the lag phase vary so greatly?
- Why am I doing it?