Andante, D254, and WF Yeast Trial in Petit Verdot (2015)

King Family Vineyards
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Summary:

Petit Verdot from the same block was divided into 3 equal lots (wt.), and each lot was inoculated with different yeast. All other additions and treatments were separate but identical. Each lot was pressed, settled, and racked to identical barrels. T - Bin 1 = Andante, T - Bin 2 = D254, T - Bin 3 = WF

Lab Results:

<table>
<thead>
<tr>
<th></th>
<th>pH</th>
<th>TA (g/L)</th>
<th>VA (g/L)</th>
<th>%EtOH</th>
<th>Gluc+Fruc</th>
<th>Malic</th>
<th>TSO2</th>
<th>FSO2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andante</td>
<td>3.91</td>
<td>5.15</td>
<td>0.70</td>
<td>12.26</td>
<td>10</td>
<td>none</td>
<td>59</td>
<td>35</td>
</tr>
<tr>
<td>D254</td>
<td>3.88</td>
<td>5.44</td>
<td>0.71</td>
<td>12.10</td>
<td>11</td>
<td>none</td>
<td>54</td>
<td>36</td>
</tr>
<tr>
<td>WF</td>
<td>3.77</td>
<td>6.43</td>
<td>0.63</td>
<td>11.86</td>
<td>13</td>
<td>none</td>
<td>57</td>
<td>33</td>
</tr>
</tbody>
</table>

Phenolic Fingerprint

<table>
<thead>
<tr>
<th></th>
<th>Andante</th>
<th>D254</th>
<th>WF</th>
<th></th>
<th>Andante</th>
<th>D254</th>
<th>WF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tannin (g/L)</td>
<td>2.47</td>
<td>2.45</td>
<td>2.04</td>
<td>420</td>
<td>0.376</td>
<td>0.362</td>
<td>0.346</td>
</tr>
<tr>
<td>Pigment (g/L)</td>
<td>31.77</td>
<td>31.74</td>
<td>28.14</td>
<td>520</td>
<td>0.541</td>
<td>0.532</td>
<td>0.528</td>
</tr>
<tr>
<td>Phenolics (g/L)</td>
<td>70.26</td>
<td>69.96</td>
<td>62.12</td>
<td>620</td>
<td>0.134</td>
<td>0.128</td>
<td>0.121</td>
</tr>
<tr>
<td>Pigmented Tannin (g/L)</td>
<td>2.22</td>
<td>1.99</td>
<td>2.05</td>
<td>Intensity</td>
<td>1.051</td>
<td>1.022</td>
<td>0.995</td>
</tr>
<tr>
<td>Free Anthocyanins (g/L)</td>
<td>28.08</td>
<td>28.43</td>
<td>24.72</td>
<td>Hue</td>
<td>0.695</td>
<td>0.680</td>
<td>0.655</td>
</tr>
</tbody>
</table>

Results: 22.7% preferred Andante, 40.9% preferred D254, and 36.4% preferred WF. WF seemed to reduce the overall phenolic content of the wines.

Descriptive Analysis:

PV Tbin 1

Appearance:
Dark red, deep core, dark magenta/red/purple edges. Blue/red hues. Opaque/a bit cloudy.

Aroma:
Dry meats, slightly smoky, spice, cooked fruit, dried fruit, cranberries, sour cherries, licorice, dark fruit, fig, black pepper/white pepper, slightly floral.

Taste:

**Overall:**
Acidic, astringent young red lacking volume and structure (despite astringency). Somewhat smoky, spicy aromas.

**PV Tbin 2**

Appearance:
Similar to Tbin 1 - deep core, dark magenta, blue/red hues.

Aroma:
Closed, spice, black pepper, dried fig, less fruity, leathery, smoky, less spicy, more/riper fruit, seems riper, intense floral, incense.

Taste:
Lighter entry, softer structure, less tannins, sour flavor, a bit more volume than Tbin 1, less aggressive tannins. Light body, light structure, short, acidic, green. Better balance than Tbin 1

**Overall:**
Lighter, less tannic wine than Tbin 1. Seems to have better balance in the mouth. Still has smoky/meaty quality in aromas but also riper fruit characters. Both wines are acidic and somewhat green in tannins, and lacking structure.

**PV Tbin 3**

Appearance:
A bit darker, less red, less purple. Deep core, dark magenta with blue/red hues. Opaque.

Aroma:
Floral, potpourri, some oak spice, exotic, earthy, cedar, more expressive dark fruit, candy, cinnamon, fresher fruit, baby powder.

Taste:

**Overall:**
Seems intermediate between 1 and 2. Better balanced, less aggressive and green. Still somewhat light and lacking in mid palate.