

TOPIC –

**“ *SOME CONSIDERATIONS
FOR GRAPE HARVESTING
PARAMETERS* ”**

**SCIENCE, TECHNOLOGY & SOCIETY
{ “STS” }**

BY

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WHAT
TO
DO???

**MUCH CONTROVERSY
AND LACK OF VERY
FIRM DATA, ESPECIALLY
FOR SMALL, UNIQUE
WINERIES, WITH MINIMAL
RESOURCES**

TRADITIONAL:

DEGREE BRIX [SUGAR] -

- * THE HIGHER THE BETTER
- * MORE ALCOHOL
- * INCREASED MATURITY OF
ODORS / FLAVORS
- * EASY TO MEASURE
- * SOUNDS RATIONAL
- * “BRAGGING RIGHTS!?”

BUT ACIDITY AND PH ARE ALSO IMPORTANT:

PROPER FERMENTATION

PRESERVATION

TASTE

ETC.

ESPECIALLY IN THE EAST, SINCE ACIDITY IS HIGHER & PH LOWER THAN IN CA WHERE A LOT OF RESEARCH HAS BEEN DONE.

BUT MORE DIFFICULT TO MEASURE
THAN BRIX :

RELIABLY

CONSISTENTLY

REPRODUCIBLY

ETC.

IN 1980'S

**MORE INEXPENSIVE PH METERS
READILY AVAILABLE**

**MORE DETAILED INFORMATION ON
IMPORTANCE OF PH [E.G., BEELMAN
ARTICLE IN PRACTICAL WINERY]**

BOULTON'S EQUATION:

DEGREE BRUX X PH²

BUT TOTAL TITRATABLE ACIDITY, TA,
GRAMS / LITER, OR G/L, IS NOT
INCLUDED

IN WINE, PH AND TA ARE NOT
NECESSARILY NORMALLY RELATED

NOTE:

PH IS A **LOGARITHMIC FUNCTION**, SO NUMBER DOES NOT CHANGE GREATLY, BUT WHAT IT REPRESENTS IS **10 TIMES** THIS NUMBER CHANGE

THEREFORE, **[PH]^2** MAY BE MORE APPROPRIATE

E.G.

PH = 3.0 TO 3.6

RANGE = 0.6

PH² = 9.0 TO 12.96

RANGE 3.96

[ABOUT 7 TIMES GREATER!]

RATIO OF DEGREE BRIX AND TOTAL ACIDITY

USED IN OTHER INDUSTRIES [E.G., BEVERAGE, ETC.]

BUT SIMPLISTIC

HOWEVER, ORGANOLEPTICALLY
MAY BE USEFUL

HOW TO MORE RELATE PH IN HARVEST PARAMETERS:

CAN BE MORE IMPORTANT IN N.E. USA WINERIES

DEACIDIFICATION

STABILITY

OPTIONS TO TRY MALOLACTIC FERMENTATION

ORGANOLEPTIC / TASTING

REGIONAL CUSTOMER PREFERENCES

ETC.

PERHAPS THE BEST OVERALL IS TO DEVELOP YOUR OWN “ SYSTEM “ FOR YOUR SO UNIQUE VINEYARD & WINERY

CA PH ' S ARE USUALLY HIGHER SINCE ACIDITY MUCH LOWER THAN IN EAST

SO THAT RESEARCH MAY NOW APPLY VERY WELL TO YOUR SITUATION

IN ADDITION, CA WINES ARE USUALLY VINIFERA, WHEREAS MANY EASTERN WINES CAN BE FRENCH HYBRIDS & LABRUSCA GRAPE VARIETIES.

SOME SIMPLE “ COMBINATION “ OF PH, TOTAL ACIDITY & BRIX COULD BE DEVELOPED THAT IS RELATED IN SOME SIMPLE WAY TO WHAT WINES EVENTUALLY SELL WELL TO YOUR “ UNIQUE “ CUSTOMERS FOR YOUR “ SO UNIQUE “ SMALL WINERY !

NOTE –

SOME EVIDENCE THAT CA WINE DRINKERS PREFER LOWER ACID & HIGHER PH WINES THAN EASTERN USA WINE DRINKERS & VICE VERSA !

COULD BE AS SIMPLE AS GETTING MORE ACCUSTOMED TO YOUR LOCAL PRODUCT

E.G. WHY YOUR MOM'S COOKING IS THE BEST & YOU PREFER WHAT SHE COOKED !

**YOU SHOULD HAVE THE EQUIPMENT TO DO IT
& IF YOU NEED SOME OUTSIDE EXPERTISE ON
HOW TO DO IT BETTER, THERE IS MUCH AVAILABLE
TO BE HIRED BY YOU !**

**SO JUST START ACCUMULATING DATA & IN FEW YEARS
YOU MAY HAVE ENOUGH FOR SOMETHING “ PRACTICAL
& WORKABLE FOR YOUR WINERY ! “**

**IT MAY NOT BE SCIENTIFICALLY VALID & PUBLISHABLE,
BUT IF IT “ WORKS FOR YOU “ THAT COULD BE ENOUGH
FOR YOU INITIALLY !**

**UNFORTUNATELY, TODAY WITH SO MANY CUTBACKS
ESPECIALLY IN THE GOVERNMENT, YOU HAVE TO
DO A LOT OF YOUR OWN RESERCH & NOT DEPEND
ON THEM TO DO IT FOR YOU.**

TO BE CONTINUED AS

INTEREST &

RESOURCES PERMIT

JUST LET ME KNOW !