

2019 Baco Noir Protocol

High Acid levels in the Baco Noir have required us to look at this year's fermentation protocol. Fermenting Baco Noir with these acid/pH levels requires a little different method. Malic Acid, the predominant acid in Baco Noir, will be fermented using 2 methods, 71B yeast (typically converts Malic Acid), and Malo-Lactic secondary fermentation.

1. Add sugar, yeast (71B), nutrient as normal.
2. Ferment on skins to encourage Malo-Lactic Fermentation. (Without skins, purchase ML bacterial Culture).
3. After first Racking (When wine is cloudy, yet loose sediment layer has occurred), DO NOT ADD K-META!!!!
4. Add ML Bacteria Culture (Recommended with and without skins)
5. Around the end of November, taste new wine to determine if an acid reduction is necessary. You may then reduce acid by 0.1 at a time over a three week period (up to 0.3 reduction) to acquire a more pleasant taste.
 - a. Reduce by 0.1 with Calcium Carbonate on week 1.
 - b. Taste after 7-10 days to see if further acid reduction is needed.
 - i. If needed, continue step 5-a, and 5-b up to two additional times.
6. Continue to age as normal.

We recommend it this way because Calcium Carbonate, although it can target Tartaric Acid, can also make significant changes to pH and target Malic acid. We believe that you can achieve a good flavor with the above recommendations.

Cold stabilization will also remove some acid as well, which is always recommended.