

Wine/Enology-Grape Chemistry Group



Virginia Tech

Submitted by:

Name:		Date Shipped:	
Company:		Date Received:	
Virginia Wineries Association:	Member <input type="checkbox"/>	Non-Member <input type="checkbox"/>	

Sample Description (Vintage, Varietal, Tank/Barrel/Lot#, Date, Other Information)

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General Wine Chemistry		Phenols		Wine Physical/Chemical Stability, Sediments and Particulates	
ALC	Alcohol Percentage	ANTH	Anthocyanins - Total	ATA	Atypical Aging
FOR	Fermentable Nitrogen	COAN	Copigmented Anthocyanins	CHZ	Chill Haze
LAC	Lactic Acid	HUE	Hue	CS	Cold Stability
MAL	Malic Acid	IPH	Intensity	PEC	Filterability/Glucan/Pectin
RS	Glucose + Fructose	TPH	Total Phenols	FIN	Fining Trials
pH	pH			PHS	Protein Heat Stability
FSO2	SO ₂ - Free			TRB	Turbidity
TSO2	SO ₂ - Total	Microbiological Profiles		Analytical Panels	
TAR	Tartaric Acid	MEV	Microscopic Evaluation	BSC	Basic Chemistry - ALC, TA, pH, VA, FSO ₂ , TSO ₂ , MAL, RS
TA	Total Acidity	YCP	Yeast Culturing	QC	QC Panel - TA, pH, VA, FSO ₂ , TSO ₂
VA	Volatile Acidity	BCP	Bacterial Culturing	POST	Post-Fermentation Analysis - VA, MAL, RS
		STR	Sterility Culturing	STAB	Stability Panel - PHS, CS, RS, MAL
Sensory Evaluations				MIC	Microbiological Panel - Culture, RS, FSO ₂ , Sensory, MEV
SOD	Oxidative / Degradative			STK	Stuck Fermentation Panel - ALC, VA, RS, MAL, Sensory, MEV
PSD	Palate - Structural Defects			PHP	Phenol/Color Panel - ANTH, COAN, HUE, IPH, TPH
VSC	Volatile Sulfur Compounds			JCP	Juice Panel - BRX, FOR, PH, MAL, TA

Send Samples to:

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Analysis Request Form

Enology Service Laboratory

Enology.Services@vt.edu

540.231.8690

Sample Label

Fill out label in **PENCIL, DETACH** from Analysis Request Form and **AFFIX** label to sample bottle for analysis.

Winery Name:	
Vintage:	
Varietal	
Tank/Barrel/Lot #:	
Sampled:	
Shipped:	
Ice Wine:	Cuveé (base)
Analysis Requested:	

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