



HOUSE OF WINE

WINE EDUCATION LABORATORY

Price Sheet 2019

<u>Integrated Test Panels</u>	<u>Sample Volume</u>	<u>Price</u>	<u>Panel Savings</u>
Panel #1: Grape Maturity Panel Includes: Brix, pH, TA	60 mL	\$44	Save \$4
Panel #2: Standard Juice Panel Includes: Brix, pH, TA, YAN (ammonia + assimilable amino nitrogen) <i>Add Malic Acid</i>	60 mL	\$100 \$125	Save \$8 Save \$9
Panel #3: Post Ferment Panel Includes: pH, TA, Residual sugar, Malic acid, Acetic acid, FSO2 <i>Add TSO2</i>	120 mL 180 mL	\$120 \$140	Save \$11 Save \$13
Panel #4: Complete Panel Includes: pH, TA, Residual sugar, Malic acid, Acetic acid, FSO2, TSO2, Alcohol	240 mL	\$175	Save \$11
Panel #5: Routine Panel Includes: pH, TA, FSO2 <i>Add TSO2</i> <i>Add VA</i> <i>Add TSO2 + VA</i>	180 mL	\$50 \$70 \$75 \$90	Save \$3 Save \$5 Save \$4 Save \$11
<u>Individual Tests</u>	<u>Sample Size</u>	<u>Price</u>	
Sugars			
Brix	Refractometer	60 mL	\$15
Brix	Densitometer	60 mL	\$15
Residual sugar (Glucose + Fructose)	Enzymatic Analysis	60 mL	\$26
Acids			
pH	pH Meter	60 mL	\$15
TA	Autotitrator	60 mL	\$18
L-Malic Acid	Enzymatic Analysis	60 mL	\$26
Acetic Acid (VA)	Enzymatic Analysis	60 mL	\$26
Organics			
Ammonia	Enzymatic Analysis	60 mL	\$28
NOPA (Assimilable Amino Nitrogen)	Enzymatic Analysis	60 mL	\$28
YAN (ammonia + assimilable amino nitrogen)	Enzymatic Analysis	60 mL	\$56
Alcohol			
Ethanol	Ebulliometer	120 mL	\$33
Sulfur			
Free SO2	Ripper	60 mL	\$20
Total SO2	Ripper	60 mL	\$22

Additional Wine Analysis Services

Consulting	\$125/ hour billed in 15 minute increments
Sensory Wine Review & Recommendations	\$50/ wine
Acid Trial	Inquire
Fining Trials- Egg White, Bentonite, PVPP, Isinglass, Etc.	Inquire
Cold Stability	\$30/sample
Heat Stability	\$30/sample
Grape Cluster or Berry Sample Preparation	\$15 /sample
Rush Charge (results requested in less than 24 hours)	\$10 /sample as available

Save an extra 10% on 3+ samples submitted for same panel or test on the same date!