

# Analytical Services For Wineries



The information you need, not just the data

## Packages

<b>Juice</b>	20% Discount	\$104
<i>Brix, Density, pH, TA, Malic Acid, YAN</i>		
<b>End of Fermentation</b>	20% Discount	\$120
<i>ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile Acidity</i>		
<b>End of Malic Ferm.</b>	10% Discount	\$79.20
<i>pH, TA, Malic Acid, Volatile Acidity</i>		
<b>Bottling</b>	20% Discount	\$161.60
<i>ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile Acidity, Free SO<sub>2</sub>, Total SO<sub>2</sub></i>		
<b>Bottling + Stability</b>	20% Discount	\$211.20
<i>Pre-Bottling panel plus Cold Stability and Heat Stability</i>		
<b>Aging</b>	10% Discount	\$74.70
<i>pH, TA, Volatile Acidity, Free SO<sub>2</sub></i>		

## Microbiological Tests

<b>Brettanomyces sp.</b>	\$50
<i>via PCR</i>	
<b>Microbial Contamination</b>	\$50
<i>Plating: Yeast, Bacteria, Mold</i>	
<b>Wild Yeast</b>	\$50
<i>Plating: Saccharomyces and Non-Saccharomyces</i>	

## Chemical Tests

<b>ABV/ABW</b>	\$31
<b>Bentonite Trial</b>	\$50
<i>Using your bentonite or ours</i>	
<b>Berry Weight</b>	\$10
<b>Brix</b>	\$21
<b>Cold Stability</b>	\$36
<i>Celstab or Zenith Uno trials available</i>	
<b>Color</b>	\$16
<b>Density</b>	\$21
<b>Free SO<sub>2</sub></b>	\$26
<i>Add Molecular SO<sub>2</sub></i>	
<b>Glucose + Fructose</b>	\$31
<i>Reported separately</i>	
<b>Heat Stability</b>	\$26
<i>Protein Stability</i>	
<b>Lactic Acid</b>	\$31
<b>Malic Acid</b>	\$31
<b>pH</b>	FREE
<b>Potassium</b>	\$36
<i>Juice and wine, only</i>	
<b>Sucrose</b>	\$62
<i>Glucose + Fructose also reported</i>	
<b>Tartaric Acid</b>	\$31
<b>Titrateable Acidity</b>	\$26
<b>Total SO<sub>2</sub></b>	\$26
<b>Turbidity</b>	\$16
<b>Volatile Acid</b>	\$31
<i>as Acetic Acid</i>	
<b>YAN</b>	\$36

## Your East Coast QC Lab

Located in Central Virginia



Ready to Get Started?