

FROST TAINT ISSUE

Frost Taint (or Rose Taint as it is also known) has become a common issue in cooler regions, where even a short frost event can harm the vine and result in aroma modification of the wine. Leaves and petioles contribute the highest negative aroma impact associated with frost taint, so it is important to process fruit with very low Material Other than Grape (MOG).

The following recommended fruit processing techniques can help reduce the aroma impact; hand harvesting fruit, machine harvest with a selective harvester, leaf removal before harvest date (leaf blower or by hand), and sorting fruit. **The key is to remove MOG**.

For post-fermentation frost taint issues, there are many approaches to "fix" or help mask the off characters associated with fruit harvested after a frost episode. The tool with the biggest impact is the use of oak. Using a higher toasted oak with aromatics and sweet character will help to not only mask green character but will also mask your unwanted aromatics (floral, rose water, potpourri, fruity and citrus).

NOBILE® TOOLS

Options in the NOBILE[®] range of oak with higher levels of vanillin and furfural are NOBILE[®] ELITE, DULCE, XTREME, INTENSE, and SWEET VANILLA. These profiles help mask the off characters and help transform your red wines from aromas typical of Gewurztraminer into a more normal aroma profile of a red wine.



LAFFORT® TOOLS

Other tools in the LAFFORT® range of products to consider are:

- GEOSORB[®] a deodorizing carbon for off-character removal.
 After addition to the wine, the tank should be mixed thoroughly each day for 4-6 days. Then follow up with a gelatin treatment and eventually a filtration.
- GECOLL[®] SUPRA or GELAROM[®] two different liquid gelatin products that can remove off characters in wine.
 GECOLL[®] SUPRA has a more pronounced phenolic reduction. Add to the wine and allow 5-7 days for settling before racking.

***Bench trials are recommended for both treatments to determine proper dosage rate.



LAFFORT & YOU