



## BAKER WINE & GRAPE ANALYSIS

JUICE PARAMETERS												
	VA(Acetic)	pH	TA	Malic	L-Lactic	GF	Brix	NH3	AA	YAN	Tartaric	K
Units	g/100mL		g tar/100mL	g/L	g/L	g/100mL	degrees	ppm	ppm	ppm	g/L	ppm
Ranges	0 - 0.01	2.0 - 4.25	0.3 - 1.5	0 - 4	0 - 1	18 - 30	18 - 30	20 - 250	20 - 300	20 - 550	0 - 8	1000 - 3500

WINE PARAMETERS											
	VA(Acetic)	pH	TA	Malic	L-Lactic	GF	RS	Ethanol	Density	Free SO2	Total SO2
Units	g/100mL		g tar/100mL	g/L	g/L	g/100mL	g/100mL	%v/v	g/mL	ppm	ppm
Ranges	< 0.08	3.0 - 4.0	0.5 - 0.8	0 - 3	0 - 1.5	depends	depends	12-17	<1.0	0 - 45	0 - 180

Primary fermentation is finished when GF is <0.1 g/100mL

Secondary fermentation is finished when ML is <0.1 g/L

TTB legal limits:

VA: Red wine 0.140 g/100mL White wine 0.120 g/100mL

TSO<sub>2</sub>: 350 ppm

Units of measure conversions:

5.8 g/L = 0.58 g/100mL = 0.58 % = 5800 mg/L = 5800 ppm

	White Wine	Red Wine
pH	Free SO2 (ppm)	Free SO2 (ppm)
3.2	21	12
3.3	26	14
3.4	32	17
3.5	40	23
3.6	50	30
3.7	60	37
3.8	77	47
3.9	97	62
4.0	>120	83