



The Vignoles Project
Presented by:

Lisa Nordmann
Phil Rahn
Bob Struebing
Greg Stricker
Cris Henner
Judy Hon
Steve Brunkhorst

Vignoles is white hybrid grape with a hazy origin story. Development of the wine variety — originally named Ravat 51 — was long credited to J.F. Ravat, who crossed Seibel 6905 and a clone of Pinot Noir in 1930. The name “Vignoles” was coined in 1970 by the Finger Lakes Wine Growers Association. In a study published in 2008, genetic testing proved that what American grape growers call Vignoles did not share any major genetic markers with its supposed parents and was completely unrelated to the “Ravat 51” grapevine imported to the United States in 1949. So, the winevariety’s real origins are a mystery!

Viticulturally, Vignoles is described as moderately vigorous with moderate yields, late season bud break, an upright and open growth habit, small very compact bunches that are highly susceptible to Botrytis bunch rot, an average of 105 days from bloom to harvest, high sugar with high acid at maturity, average overall disease resistance, and moderate winter hardiness (-10 to -15 °F (-23 to -26 °C)).

Fortunately, its charms as a wine grape are less murky. The grape buds late, which helps it avoid early spring frosts. In addition, the fruit has a thick skin, so it can remain on the vine until November, producing lovely ice wines. Those factors make it incredibly successful in cooler climates like Pennsylvania.

Naturally high in sugar and acid, this dynamic grape can be made into a wide variety of wine styles, from dry to semi-sweet to dessert. The color runs the gamut from pale straw to golden to almost orange. Like other cold-weather whites, these are highly aromatic wines.

When made in a dry style, the grape tends to exude notes of pineapple, peach, tea, and orange blossom. When off-dry, it showcases pineapple, honey, and grapefruit peel. When semi-sweet, it recalls baked pineapple, apricot, ripe apple, and orange marmalade. Vignoles can also be aged in oak, giving Chardonnay lovers something to get excited about.

As mentioned above, the varietal is increasingly popular as an ice wine, a method where growers leave the fruit on the vine late into the season so it can shrivel and intensify in flavor. Late-season Vignoles grapes produce concentrated, honeyed juice with a punch of sweetness and a backbone of acidity for balance. When you grab a bottle of this dessert wine, expect notes of citrus, apricot, papaya, and, of course, pineapple















Presentation

by

PHIL
RAHN

PHIL RAHN • VIGNOLES PROJECT

- 1. Purchased 125 pounds of fresh vigneoles grapes from Shady Grove Vineyards; Aug 22, 2018**
- 2. Sorted to remove worst of spoiled berries... very lightly**
- 3. Crushed/de-stemed**
- 4. Mixed in 1 pound of rice hulls**
- 5. Press immediately with bladder press, as hard as I could.**
- 6. Added 15 mls of a 10% solution of SO₂ (potassium metabisulfite)**
- 7. Added 0.7 g Lallzyme EX-V enzyme**
- 8. Total juice yield was 5 gal (not a good yield)
Brix 22, pH 3.3 Chilled juice in refer overnight**

Next day: Aug 23, 2018

- 1. Rack juice off of sediment**
 - 2. Added 9 g Opti-white**
 - 3. Added yeast D-47 with 9 g Go-Ferm Protect starter solution.**
 - 4. 5 days later added 5 g Fermaid K**
- 13 days after pressing: Sept 4, 2018; Rack to carboy, SG = 0.994, pH 3.54, Add 12 mls of 10% SO₂ solution
Add CH-35 ML starter**

November 2, 2018: Put in refer to clear (no racking)

November 26, 2018: Rack out of refer to carboy; pH 3.49; added 11 mls 10% SO₂ solution.

November 27: added 2 part finings

December 19, 2018: Clear, so racked to keg to carbonate. 40 psi CO₂, shake keg for 20 min.

December 21: Bottle from keg; 25 bottles of liquid sunshine.

This is really good stuff!

Phil



Presentation

by

Lisa

Nordmann







WARNING
AVISO
AVERTISSEMENT



WATERPROOF

56.5

-4° to 400°F / -20° to 200°C

°C/°F
MAX

D-H
CAL

COMARK

ON
OFF

NSF

KM14







AmericanMaid
WATER BOTTLE
BOTTLE DE AGUA

5 GALLON
Enviro-Bottle
PA Free Reusable





Vignoles

Vignoles
Praso 2

Vignoles
Praso 3

Vignoles
Praso 1

Lisa Nordmann • Vignoles Project • August 2018

August 22, 2018

Picked up 400 lbs of Vignoles Shady Grove Vineyard - 1:00

Filled 13 crates For the most part grapes looked good. Some bad and dried up grapes in the mix.

Put the grapes in wine room set to 50 degrees

August 23

Started crush at 12:30

Temp of grapes was 50 degrees

Added 1.6g pbms to each bucket filled up to 4-5 gallons

Added .7g of Lallyzme Cuvee Blanc to each bucket

Used 12 buckets filled to approx 5 -6 gallons

Started Press at 3:00 temp of grapes 56 degrees - added rice hulls

Used new bladder press

Press finished at 5:30 - got (3) 5 gallon press - (2) 5 gallon free put in plastic carboys

Put in wine room with temp set to 55 degrees - added .3g Lallyzme C-max to

August 24

All juice settled nicely - 1 inch gross lees on Free - 1/4 inch gross lees on press

2:00 pm - racked all juice into glass carboys • Carboy temp 56 degrees

Free - SG 1.100 TA 8.4 PH 3.40

Press - SG 1.100 TA 7.6 PH 3.41

4:00 prepared yeast Q23 - had great results from last year - Q23 yeast with Go ferm

5:00 pitched yeast

August 25

4 AM no fermentation - raised the temp in room to 61 degrees

12 PM - slight fermentation noticed around the top edges of the carboy

8PM - fermentation started - added 1st dose of fermaid K and Opti White

August 26

Fermenting Nicely - Stirred - Room temp 55 - carboy 54

August 28

Added 2nd dose of Fermaid K to 5 gal carboys

September 1-12

Stirred - Smelling delicious Temp 52-54 degrees

Still fermenting nicely

September 18

Fermentation has stopped

Combined 5 gal press with all other carboys - filled 3 gallon carboy

added .5g pbms on 5 gallon carboys and .3g pbms on 3 gallon

Did not rack

Sur Lie / Battonage Aging/ Clearing

September 22, 26, 28, Oct 1, Oct 14, Oct 25

Stirred wine - smells delicious - topped up all carboys - Final SG .996

November 27

Press has more flavor than the free

Press 1 PH 3.64 s02 16 should be 55 added 1.3g pbms

Press 2 PH 3.65 s02 20 should be 56 added 1.2g pbms

Press 3 (3) gallon PH 3.58 s02 20 should be 28 added .6g pbms

Free 1 PH 3.69 s02 20 should be 61 added 1.4g pbms

Free 2 PH 3.71 s02 20 should be 64 added 1.5gpbms

Racked all carboys and topped up with 2016 Cayuga

December 31

All Carboys still cloudy - Free/Press 1 - Delicious - citrusy - no longer sweet - slight bubbly

Added sparkoloid to all carboys

Cold Stabilization & Bottling - 2019

January 24

Put 2nd 3 gallon in Fridge for CS

PH 3.59 s02 16 needs to be 49 - added 1.1g pbms

January 27

Took out of CS

Bottled 27 bottles (not much nose or flavor?)

January 5- February 11

Cold Stabilized in wine room at 34-41 degrees depending on the freezing of the air conditioner

February 12

Racked all carboys

February 25

Carboy 1 - PH 3.74 s02 20 - should be 70 added 1.6g pbms

Carboy 3 - PH 3.69 s02 16 should be 61 added 1.5g pbms

Carboy 4 - PH 3.68 s02 24 - should be 60 added 1.28g pbms

Flavor and aroma - good - tasting citrus - nice flavor

March 15

ADDED FT Blanc Soft to all carboys - I was detecting a slight bitter taste not sure it did anything!

April 1

Carboy 1 PH 3.83 s02 36 should be 86 - added 1.6g pbms

Carboy 4 PH 3.80 s02 40 should be 79 added 1.3g pbms

Carboy 3 PH 3.85 s02 should be 89 added 1.5 g pbms

April 15

Carboy 1 - added 5 ML stevia sweet drops - took off the bitterness

Bottled 26 bottles -

May 9

Racked Carboy 3 & 4 - some sediment in bottom of carboy

topped up carboy with Vignoles

added 2.2g stevia powder

May 13

Bottle 26 bottles from Carboy 3 - not sure I like the stevia powder.

The sweetness lingers

May 14

Carboy 4 - added 5 ml of stevia drops

May 15

Bottled 26 1/2 bottles from Carboy 4 - nice citrus notes - Delicious

Stevia drops integrate better than the powder



Presentation

by

Bob

Strebíng

Vignoles 2018 MWS Project Bob Struebing

- **8/23/18 Picked up 175 lbs of Vignole Grapes from Clarence Meyer at 7:40 AM. Stored in basement overnight 68 deg. Brix 20.2.**
- **8/24/18 Crushed and destemmed grapes. Based on Phil's comments about tough skins, I ran the grapes through the crusher twice. Seemed to help. Ended up with 3 ½ 5 gal buckets of must. Added Potassium Met bisulphate prior to press.**
- **Pressed must and ended up with 11 gallons of grape juice. Chilled juice to 42 degrees over night using ice bottles.**
- **8/25/18 Let juice rest for the day at 48 deg.**
- **8/26/18 Racked juice to glass carboys, 6 gal and 3 gal. Temp didn't get to 58 until 9:00 PM. Inoculated with EC1118 yeast.**
- **8/27/18 Both carboys were bubbling.**
- **8/28/18 kept temp at the 60 – 62 degree range.**
- **8/30/18 Added DAP to both carboys.**
- **9/4/18 Still bubbling and keeping temp in low 60's.**
- **9/7/18 Still bubbling but slowed down. Checked SG, 6 gal just over 1.000 and 3 gal just under 1.000.**
- **9/11/18 Barely bubbling now.**
- **9/13/18 SG at .999.
Wine was starting to clear up nicely.
Racked 9 gal to a 5 and 3 gal carboy. Added ¼ t of Pot Metab to 5 gal and little less to 3 gal. Set aside and covered with black plastic bag.
Kept temperature pretty consistent during fermentation in 58 – 63 degree range.**
- **3/6/2019 Racked 8 gals to new carboys. Tasted good. Very clear.
Topped off carboys with 1 ½ 750ml Augusta Vignoles**

- **3/7/2019 Took sample to Murph for analysis:**
PH 3.42
TA 6.5
11.5% alcohol
- **3/29/2019 Took 2 - 4 oz samples of wine. Added 1/8 t of fructose to 1 of glasses and stirred well. Compared taste of each and decide the fructose addition smoothed out the taste and feel of the wine.**
Added 12 Tbl to the 3 gal carboy and 20 Tbl to the 5 gal carboy.
Will add 3.8ml per gal of Celstab in a day or two.
- **3/30/2019 Gal = 3.78 L 3 gal * 3.78ml/gal = 11.34 ml of Celstab for 3 gal carboy and 5 gal * 3.78ml/gal = 18.9 ml of Celstab for 5 gal carboy.**
Added 12 ml to 3 gal carboy and 19 ml to 5 gal carboy and stirred in well.
- **4/4/2019 Added 3g Potassium Metabisulfate plus 3 tsp of Potassium Sorbate to the 3 gal carboy, and added 4g Potassium Metabisulfate plus 5 tsp of Potassium Sorbate to the 5 gal carboy and stirred in good to each.**
- **9/2/2019 Blended the two carboys together and added 1/8+ and 1/4 tsp Pot Metab to the eight gallons. Bottled the 8 gallons, got about 37 bottles. Tastes pretty good.**



Presentation

by

Crís

Hemmer

CRIS HENNER

2018 Vignoles from Clarence Meyer Vignoles Project

- **Got 102 lbs**
- **Harvested 3 pm 8/21/18 picked up 6 pm 8/21/18**
- **Crushed destemmed: 2 pm 8/22/18 - got 12 gallons crush pressed - 5 pm 8/22/18**
- **13 Qts free run and 8 Qts hard press - put in 10 gallon tub and put in fridge**
- **Added 3 tsp SO₂ to inoculate**
- **Removed from fridge and racked off sludge got 1 Qt sludge**
- **SG 1.100, 23 brix Total Acid 0.825%, added 1-1/4 tsp Tannin, 1/2 tsp Amylese enzyme, 1/2 tsp Fermaid K**
- **2.5 tsp Pectin Enzyme Mixed tannin, Amylese & fermaid K into 2 cup juice and added to tub 8 pm**
- **Put tub in fridge to cool down 9:30 pm, removed at 5 am added pectin enzyme, pitched hydrated D-47 yeast at 6 am**
- **No fermentation action so added hydrated QA23 yeast 8 am 8/23/18**
- **Sunday 8/25 still no action added 3/4 tsp Fermaid K. Still no action so added 2 tsp D-254 hydrated yeast.**
- **Some bubbles 8/28 SG 1.092 9/3/18**
- **SG 1.050 9/4 - racked to 5 gallon carboy 9/5 at 9 pm, some sludge left,**
- **lots of bubbling 9/6**
- **Racked 9/15/18- 9 pm topped up with 1 liter 2015 vignoles no SO₂, taste okay but young, slight nose**
- **stirred lees 9/22/19**
- **Racked 10/15/18 • added 1/8 tsp SO₂ plus 3/4 bottle 2016 Vignoles, tast sweet but okay.**
- **Into fridge 11/10/18, out of fridge 12/1/18, added 1/8 tsp SO₂, 4 tsp bentonite no top up taste okay • no nose**
- **Racked 2/18/19 added 1/8 tsp SO₂ topped up 1/5 botles 2016 Vignoles**
- **Bottled 6/22/19 got 25 (3/4) liter bottles added 1/8 tsp SO₂ added 1 tsp Ascorbic acid no sweetener good nose and taste**



Presentation

by

Greg

Stricker



53rd Annual
JOYA DE FAY
MEDEA
5,000 RUN
Saturday, November 7, 2015

Bernie 2016
BERNIEANDDEAN.COM

1 Gallon = 128 Fluid Ounces
1 Gallon = 3.785411784 Liters
2 Gallons = 7.570823568 Liters
3 Gallons = 11.356235302 Liters
4 Gallons = 15.141647036 Liters
5 Gallons = 18.927058770 Liters
6 Gallons = 22.712470504 Liters
7 Gallons = 26.497882238 Liters
8 Gallons = 30.283293972 Liters
9 Gallons = 34.068705706 Liters
10 Gallons = 37.854117440 Liters

LANDSCAPERS



2018 Vignoles Notes/Steps – Greg Stricker

Harvest 08-17-18 200lbs. from Clarence in Ste. Gen. Crushed/de-stemmed onsite, Scottzyme PEC5L added. Ice bombs chilled crushed grapes on way home. About 2-2.5 hrs. until press. Yield 5 gal. free run/light press (FR) juice and 3 gal. hard pressed (HP) juice.

Added Lallzyme C-Max enzymes and a little SO₂ to juice. Cold settled in fridge at 44F for 3 days. Racked off gross lees into 5 and 3-gal. carboys. Mixed in Bentolact S in each and returned to fridge to settle at 44F.

Cold settled on the Bentolact S for 19 days, then racked to clean carboys.

Made yeast starters, D47 yeast for each carboy. Yeast hydrated with Go-Ferm Protect Evolution.

Started fermentation after warming the carboys out of the fridge overnight. Added Booster Blanc to each carboy, and a half-dose of Fermaid O. Then stirred in the yeast starter.

Let sit overnight, had good fermentation going the next day, moved to fridge @55-57F. Used a few drops anti-foam over next few days while cold fermenting. Added next half-dose of Fermaid O when SG dropped below 1.050. After cold fermenting for 19 days, moved to wine cellar to finish fermentation, for 19 days on the lees. SG 0.994, Alcohol 14%. Free run (FR): pH 3.67, acid .88; Hard press (HP): pH 3.57, acid .95. So these both have high acid and high pH.

Considered many mitigations for high acid / high pH: Calcium carbonate (worried about affecting taste), Blending (5 other wines to consider).

Racked off the yeast lees, adding some leftover juice to take up the head space. Added Opti-White to both carboys, narrowly averting a volcano by using anti-foam. Made largest sulfite addition. Let sit 18 days to stabilize due to the juice additions.

Wine has settled but not perfectly clear. Racked and added Super-Kleer to both carboys. I wait at least 3 hours between the Kieselsool and Chitosan. Also worked up a spreadsheet with my blending options for both carboys.

- **FR: pH 3.61, acid 0.990, SO₂ 63ppm, target 29ppm**
- **HP: pH 3.52, acid 1.060 (!), SO₂ 69ppm, target 23ppm**

After 8 days on Super-Kleer, racked both, using splashing to eat some SO₂. After considerable consideration, decided to use Potassium Carbonate in both to reduce the acidity. Added small dose slowly over the course of an hour.

After 25 days, racked prior to cold stabilization. Added no sulfite, used lots of splashing. Placed carboys in freezer.

- **FR: SO₂ 60ppm, target 86. pH 4.06, acid .670**
- **HP: SO₂ 68ppm, target 94. pH 4.10, acid .700**
- **Did not do a very good job on Dec. 9 blowing off SO₂. Probably a good thing.**
- **Did a good job dropping acids, but pH is now really high. Will need the higher sulfites.**

After 3 weeks, racked out of cold stabilization, no added sulfites. Hard press carboy had larger, more numerous crystals. Topped FR carboy with 500mL reserved juice.

- **FR: pH 4.06, acid .690.**
- **HP: pH 4.07, acid .720**

After one month, added FT Blanc Soft (to protect against oxidation and impart mouth feel).

Feb. 2019:

FR carboy has what looks like several very small clumps of mold or something; They ended up settling out and didn't apparently hurt the wine.

Mar. 2019:

Filtered FR on #3 (fine) pads. On the same day, I filtered my 2018 Viognier to be used for blending. Wine is yellower than I would have liked, but doesn't show other signs of oxidation or spoilage. More flowery than the 2018 Viognier (bottled at same time). Nice nose – honey, honeysuckle, peach. Nice and crisp on the tongue while showing it's slight sweetness. Will be good chilled. Nice finish, medium-long. I think I'm liking the tannins (FT Blanc Soft) I added. This wine is good to drink Now.

2018 Vignoles FR Last Readings (pre-blend):

- FR: SG 0.994 @ 65.4F 09-30-18**
- FR: pH 4.06, acid 0.690 01-08-19**
- FR: SO2 60 ppm (target 86) 12-09-18**
- FR: Alc. 14% 09-30-18**

Blended 4 gal. FR Vignoles (80%) with 1 gal. Viognier (20%). SG 0.999. Bottling yield 25.5 bottles plus a glass for drinking. Primary blend as blended/bottled: pH 3.96, acid .640, SO2 76ppm, alcohol 13%

Five days later, sweetened (with reserved juice), filtered, blended & bottled the HP carboy (secondary blend). 60% Vignoles, 40% Vidal. SG 1.004, pH 3.85, acid .650, SO2 47ppm, alcohol 13% Yield 26.5 bottles.

Awards:

2019 NJ State Fair Gold (17.5), Best White Wine & Best of Show

(60% Vignoles, 40% Vidal)

2019 NJ State Fair Silver (17.0) (80% Vignoles, 20% Viognier)

2019 IL State Fair Silver (80% Vignoles, 20% Viognier)

2019 Knob Noster Silver (60% Vignoles, 40% Vidal)

60/40 blend 100% consumed at MWS Picnic ☒



Presentation

by

Judy

Hon

JUDY HON VIGNOLES 2019

100 lbs from Clarence

Day 1

**Crushed and destemmed
Pressed off skins
Added Cuvee Blanc (enzymes)
30 minutes later Sulfite to 50 ppm
Added Cole Perle to juice
Into Fridge to cold settle**

Day 2

**Racked cleared juice off gunk
Numbers: Brix 18 Acid .82% pH 3.2
Added sugar to get Brix to 21
Added Opti White
Added Grap'Tan V
Rehydrated D47 in BactivAid
Pitched yeast**

Day 3

**Ferment evident
Placed in Fridge at 55-60 degrees**

Day 5

Added DAP and Fermaid K

Day 10

Brix to 1.0 Removed from Fridge to finish

Day 15

**Racked off lees
Added fining (Super Kleer KV)
Into Fridge at 28 F to cold stabilize and to remove some acid
Racked and Sulfite**

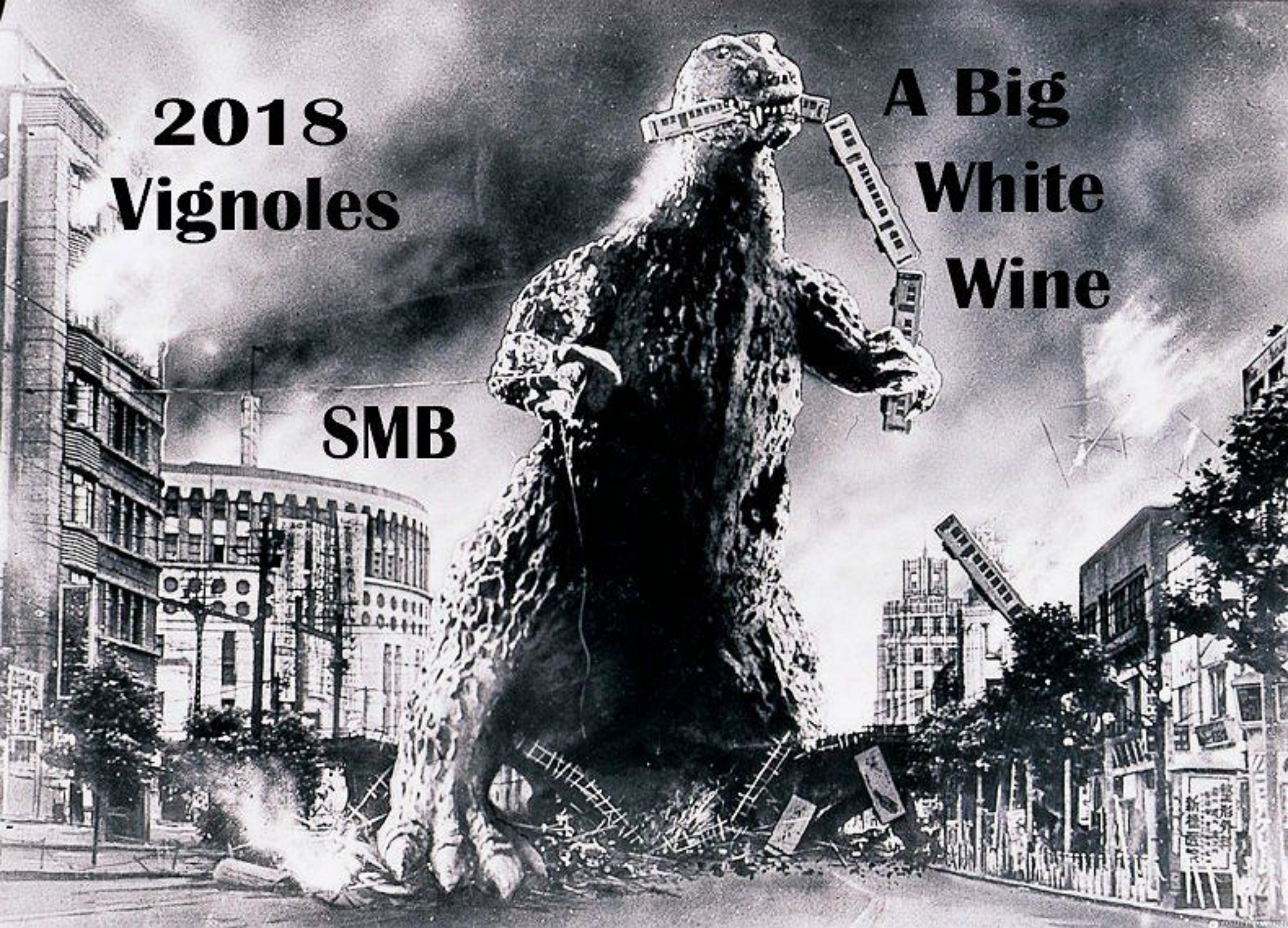
Finish

**Very acidic, especially on the finish
Back sweetened with sugar.
This would be considered an off-dry wine at 3-4% RS
Added Potassium Sorbate
Bottled**

**2018
Vignoles**

**A Big
White
Wine**

SMB





Presentation

by

Steve

Brunkhorst











PRIMO WATER

Shimizu Distilled Water

18.50





THERMO SENSOR

60.3°F

 Oregon
SCIENTIFIC

433MHZ CABLE FREE





MADE IN USA 2

Note for...



W-WINE

28 00
27 00
26 00
25 00
24 00
23 00
22 00
21 00
20 00
19 00
18 00
17 00
16 00
15 00
14 00
13 00
12 00
11 00
10 00
9 00
8 00
7 00
6 00
5 00

5th SPOR

LOCAL VALUES

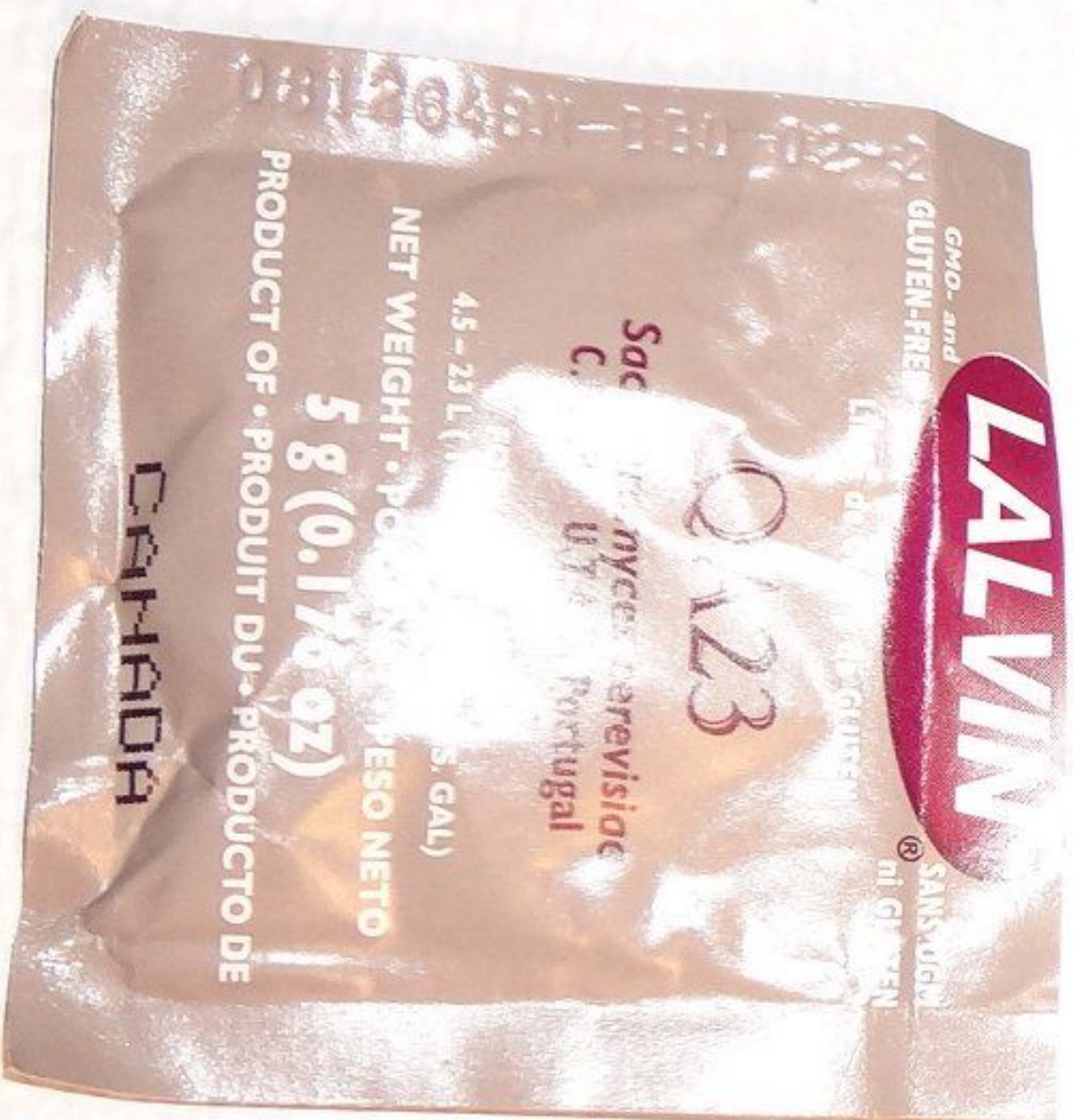
LABOR DAY SALE

FREE ADJUSTABLE BASE

KING QUEEN TWIN

NO CREDIT NEEDED

MATTRESS FIRM





°C	°F
28	82
27	81
26	79
25	77
24	75
23	73
22	72
21	70
20	68
19	66
18	64
17	63
16	61
15	59
14	57
13	55
12	54
11	52
10	50
9	48
8	46
7	45
6	43
5	41
4	39





2018 Vignoles Summary Steve Brunkhorst

WED 8/22 125# Vignoles-Shady Grove Vinyard Ste Genevieve, Picked this morning. (LN&PR also today)

Winter Long but no damage, June & July High heat, August Moderate, Rained on SUN-MON

Grapes Crushed at SGV, into food grade buckets, add SO₂ 50ppm & Cuvee Blanc, add ice bottles

Pressed using Italian Basket Press, 5.5 gal (free & press) Small berries, difficult to press

8PM Carboy placed in green plastic tub with ice cubes & freezer packs, juice temp 55F

THU 8/23 4PM Rack clear juice from gunk, (~1" at bottom of C/B) juice temp 52F, Pitch QA23 yeast - pint

FRI 8/24 7AM Add starter to C/B. SG 1.095, TA 0.84, pH 3.44 (all within target range, no correction)

SAT 8/25 7AM Fermentation underway! Add Day 1 Opti White & Fermaid K (half) T60F

SUN 8/27 Add Day 3 Fermaid K (half) RT60F

MON 8/28 Install Air Lock (Day 4) Before day 4 a paper towell hood is installed over CB mouth.

8/30 Sniff & Stir 28 bpm

9/1 Sniff & Stir 28 bpm

9/2 Sniff & Stir 20 bpm

9/5 Sniff & Stir 14 bpm

9/8 Sniff & Stir 16 bpm

9/12 Air Lock 1 Bubble/Minute, Rack into 5 gal C/B (Day 20) top up with 750ml 2018 Chardonnai

9/24 Withdraw 1.5 oz for quality check, add SO₂ to 34 mg/L (WMM SO₂ calculator). Color light green, nose clean, grapefruit & floral. Quite tart but expect to diminish after cold stabilization. Stir Lees. Top up with Silver Medal Chardonnai. Purge neck space with CO₂.

1/29/19 Withdraw 1.5 oz for quality check, add SO₂ to 72ppm Aroma: pear/citrus Taste citrus, not too tart

1/30/19 Temp in closet down to 34F

4/1/19 pH 3.65 FSO₂ 21ppm. Add SO₂ to 66ppm. Aroma: clean, floral-honeysuckle, med nose, TASTE tart needs back sweetening

4/3/19 Bottle, add SO₂ per WMM Sulfite Calcuator (15ml) to 66ppm, add 4 oz Simple Syrup, & 4g Ksorbate. This wine is NICE, very nice nose!