

**Midwest Grape and Wine Industry Institute - Analytical Laboratory Services**

**Individual Analysis**

Analysis			Method	Required Sample Volume (mL)	Price (\$)
1	pH	Hydrogen ion concentration	pH meter	20	12
2	TA	Titratable acidity	Titration	20	15
3	VA	Volatile acidity	Cash still	20	22
4	OH	Alcohol	Ebulliometer	50	25
5	RS	Reducing Sugar	Clinitest	5	20
6	TSS	Total soluble solids (°Brix)	Refractometer	5	20
7	FSO <sub>2</sub>	Sulfur dioxide, free	Aeration/oxidation	20	20
8	TSO <sub>2</sub>	Sulfur dioxide, total	Aeration/oxidation	20	20
9	MLF	Malolactic fermentation	Paper chromatography	5	10
10	FZ	Cold Stability	Freeze test	50	20
11	CT	Cold Stability	Conductivity test at 0°C	100	20
12	HT	Protein stability	Heat test at 65°C, 12 h	50	18
13	SEN	Sensory analysis (by Panel)	20-point Davis method	750	40

**Discounted Packages**

**Basic Wine Analysis Package – 8 basic tests**

**BA** – pH, TA, VA, FSO<sub>2</sub>, TSO<sub>2</sub>, OH, RS, MLF – 150 mL Sample - \$144 Retail – Discount Package Price = **\$114**

**Limited Basic Wine Analysis Package – 6 basic tests**

**LBA** – pH, TA, VA, FSO<sub>2</sub>, TSO<sub>2</sub>, OH – 150 mL Sample - \$114 Retail – Discount Package Price = **\$90**

**Complete Pre-Bottling Wine Analysis Package – 10 tests and Sensory Analysis by Panel**

**PB** – pH, TA, VA, FSO<sub>2</sub>, TSO<sub>2</sub>, OH, RS, MLF, FZ, HT, SEN – 3 Bottles - \$222 Retail – Discount Package = **\$184**

**Individual Training Sessions** – Learn how to analyze your own samples.

**\$25/hour**