

Midwest Grape and Wine Industry Institute
Laboratory Analysis Price List

Analysis		Method	Min. Sample Required (mL)	Price per sample (\$)
pH	Hydrogen ion concentration	pH meter	100	12
TA	Titratable acidity (g/L)	Titration	100	15
VA	Volatile acidity (g/L)	Cash still	100	22
OH	Alcohol (%v/v)	Ebulliometer	200	25
EOH	Alcohol (%v/v)	Near IR	100	25
RS	Glucose/Fructose (Reducing sugars) (%)	HPLC	20	30
RSE	Residual sugar (%)	Enzymatic	20	30
TSS	Total soluble solids (°Brix)	Refractometer/DMA	100	20
FSO ₂	Sulfur dioxide, free (ppm)	Aeration/oxidation	100	20
TSO ₂	Sulfur dioxide, total (ppm)	Aeration/oxidation	100	20
MAL	Malolactic fermentation (g/L)	HPLC or Enzymatic	20	35
FZ	Freeze test (Pass/Fail)	@-4°C	100	15
CT	Cold stability (Pass/Fail)	Conductivity test at 0°C	100	30
HT	Protein stability (Pass/Fail)	Heat test & Turbidity	100	18
SEN	Sensory analysis	Organoleptic	750	40
YAN	Yeast Assimilable Nitrogen (mg/L N)	Spectrophotometric/Enzymatic	100 Berries or 20 mL of juice	35

Discount Packages

Fundamental Wine Analysis Package
pH, TA, VA, EOH, FSO ₂ , TSO ₂ , – 375 mL Sample - Discount Package Price = \$90
Finished Wine Analysis Package
pH, TA, VA, EOH, RS, FSO ₂ , TSO ₂ , MLF, FZ, HT, SEN – 2 x 750 mL Sample - Discount Package Price = \$184
Fermentation Monitoring
EOH, RS, MLF – 200 mL Sample - Discount Package = \$30
Juice Package
pH, TA, TSS (°Brix) – 100 mL Sample – Discount Package Price \$20