

Abstract

In conjunction with local East Texas wineries, protocols are being developed to measure different parameters associated with wines; pH, titratable acidity, specific gravity, refractive index/sugar content and free SO₂ (sulfites). Wines will be tested at four times during the production process. The results of all of the analyses will be included in a database used in wine analysis. Once these first protocols are complete, additional protocols will be developed to analyze for other parameters including dissolved oxygen, YAN, Formal number, alcohol content, organic acids, and color. The development of a laboratory to test all these parameters for local area producers and the inclusion of the data in the current wine database will allow for East Texas wineries to produce consistent and quality products.