



Wine Chemistry Workshop
Saturday, April 28, 2018 at Texas Wine Company – Meadow, TX

<u>TIME</u>	<u>ACTIVITY</u>	<u>PRESENTER</u>
7:30 - 8:00 am	Registration	
8:00 - 9:00 am	Welcome and Chemistry Lecture Session 1 <ul style="list-style-type: none"> • <i>Malolactic Fermentation: Monitoring by Paper Chromatography</i> • <i>Soluble Solids: Determination by Refractometry</i> • <i>Soluble Solids: Sugar per Berry by Refractometry</i> • <i>Hydrogen Ion Concentration: pH Meter Measurement</i> • <i>Titrateable Acidity: Titrametric Procedure & Nitrogen: Estimate of YAN by Formol Titration</i> • <i>Sugars: Reducing Sugar by Visual Rapid Estimation</i> 	Dr. Barry Gump
9:00 - 12:00 Noon	Chemistry Lab Session 1 <i>Hands on Chromatography, Refractometry, pH, TA, and N₂ titrations</i>	Dr. Barry Gump
12:00 - 1:00 pm	Lunch Break	Lunch provided
1:00 - 2:00 pm	Chemistry Lecture Session 2 <ul style="list-style-type: none"> • <i>Ethanol: Ebulliometric Analysis</i> • <i>Sulfur Dioxide: Aeration Oxidation Distillation and Titration Procedure</i> • <i>Sulfur Dioxide: Ripper Titration Procedure</i> • <i>Acetic Acid: Steam Distillation of Volatile Acid Using Cash Still</i> 	Dr. Barry Gump
2:00 – 4:00 pm	Chemistry Lab Session 2 <i>Hands on Ebulliometry, AO Distillation, SO₂ Titration, Ripper, and Cash Still</i>	Dr. Barry Gump
4:00 – 4:30 pm	Wrap Up Session	Dr. Barry Gump