

Wine Panels and Tests

Effective August '26 - January '27



Value Panels	Tests Included	Price	Minimum Volume
Grape Check Panel	Brix, pH, TA	\$30	50 mL
Simple Juice Panel	Brix, pH, TA, Malic, YAN	\$59	50 mL
Juice Panel	Brix, pH, TA, Malic, YAN, Glu/Fru, Ammonia, PAN	\$86	50 mL
Mid-Primary Panel	% ABV, Glu/Fru, pH	\$43	50 mL
Mid-Malolactic Panel	Malic and VA	\$35	50 mL
Dry Wine Panel	pH, TA, VA, %ABV	\$62	50 mL
Sulfur Dioxide Panel	pH, Free, Total and Molecular SO ₂	\$34	50 mL
Wine Panel	pH, TA, VA, Glu/Fru, Malic, Ethanol (%ABV)	\$96	50 mL
Wine Panel & SO ₂	Wine Panel + Sulfur Dioxide Panel	\$128	50 mL

Analysis Group	Individual Analysis	Price	Minimum Volume
Acids	Malic Acid	\$21	50 mL
	pH	\$10	50 mL
	Titrateable Acidity (TA)	\$18	50 mL
	Volatile Acidity (Acetic Acid)	\$21	50 mL
	*Ask about Citric, L-Lactic, Sorbic, & Tartaric Acids	\$21	50 mL
Alcohol	Ethanol - Wine	\$21	50 mL
	Dry Extract	\$36	50 mL
Color / Phenols	Color: Absorbance at 280, 480 & 520 nm	\$35	50 mL
	Anthocyanins	\$21	50 mL
	Catechins	\$26	50 mL
	Color	\$26	50 mL
	Polyphenols	\$21	50 mL
	Total Phenolic Index (TPI)	\$26	50 mL
Grape Testing	Grape Juicing Fee	\$10	10 Clusters
Nitrogen	Ammonia	\$21	50 mL
	Primary Amino Nitrogen (PAN)	\$21	50 mL
	YAN (Yeast Assimilable Nitrogen)	\$37	50 mL
Potassium	Potassium	\$26	50 mL
Sugars / Density	Brix	\$5	50 mL
	Density	\$21	50 mL
	Glucose & Fructose (Glu/Fru)	\$21	50 mL
Sulfur Dioxide	Free SO ₂ or Total SO ₂	\$15	50 mL
Stability Testing	Filterability Index	\$60	750 mL
	Pinking Potential	\$45	50 mL
	Turbidity	\$21	50 mL
	Heat Stability (Δ NTU)	\$27	250 mL
	Bentonite Fining Trial	\$92	750 mL
	Cold Stability (Davis Conductivity)	\$38	375 mL
	Degree of Tartrate Instability (DIT)	\$60	375 mL
	ISTC50	\$70	375 mL
Nutritional	Calories	\$50	50 mL