

Heringer Estates Harvest Labs 2022												
Date Sampled	VARIETY	Ammonia	Brix	Fructose	Glucose	Lactic Acid	Malic Acid	N-OPA	pH	K	TA	YAN
8/4	Pinot Gris	80	20.85	100.3	97.6	0.6	4.58	122	3.18	1368	8.2	188
8/4	Gewurztraminer	139	20.81	98.5	97.4	0.2	4.05	216	3.45	1703	6.9	330
8/4	Sauvignon Blanc	101	21.14	97.5	100.9	0.5	6.44	110	2.97	1347	11.1	193
8/4	Malbec	103	17.33	77.2	78.5	0.8	10.8	65	2.82	1359	14.5	149
8/4	Pinot Noir	51	19.65	92.7	91.9	0.7	6.83	68	2.96	1388	10.8	110