




## FEATURE OF THE MONTH

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### Feature of the Month

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#### Service of the Month

##### Vinquiry Enartis Microbiology Services

##### Monitor your wine for spoilage this spring

With spring approaching and warmer weather around the corner (hopefully!), it's time to start thinking about monitoring your wine for spoilage organisms. As the temperature rises, all of those unwanted bugs, including but not limited to *Brettanomyces* and *Acetobacter*, can start to grow resulting in off-flavors and aromas. Additionally, any remaining viable yeast can begin to re-ferment your wine. As soon as any spoilage organisms or viable yeast cells are detected, proper procedures should be taken to minimize their effects.

With the most complete microbiology services in the industry, Vinquiry Enartis can help you monitor your wine this spring and every step of the way throughout the winemaking process. Our services include PCR testing, culturing and identifying yeast and bacteria, evaluating fermentation populations, assessing wines prior to bottling, isolation of proprietary fermentation strains and preparation of special cultures. Our experience can also be helpful for interpreting and applying test results as well as steering winemaking decisions to produce wines which are stable and a true reflection of individual winemaking styles. The following is the complete list of Vinquiry Enartis Microbiology Services:

<ul style="list-style-type: none"> <li>• Anaerobic Culture for Bacteria</li> <li>• Bottled Wine Sterility</li> <li>• Calcium Carbonate Culture</li> <li>• Culture for Bacteria</li> <li>• Culture for <i>Brettanomyces</i></li> <li>• Culture for Yeast</li> <li>• Culture Maintenance &amp; Preparation of Proprietary Strains</li> <li>• Direct Yeast Count</li> <li>• Glucose Fermentation</li> <li>• Identification of Bacteria</li> <li>• Identification of Yeast</li> </ul>	<ul style="list-style-type: none"> <li>• Isolation of Bacteria</li> <li>• Isolation of Yeast</li> <li>• Lysozym Trial with Color</li> <li>• Lysozyme Trial without</li> <li>• Microscopic Scan</li> <li>• PCR for <i>Brettanomyces</i>, <i>Pediococcus</i>, <i>Lactobacillaceae</i> &amp; <i>Zygosaccharomyces baillii</i></li> <li>• Yeast Activity Test</li> <li>• Yeast Activity Test</li> <li>• Velcorin Challenge at 200ppm (other concentrations available)</li> <li>• Velcorin Series Addition, 3 concentrations</li> </ul>
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Additional services and analyses are available by arrangement. Vinquiry Enartis has sterile sample containers for your use. Please come by to pick-up some sample containers or call **(707)838-6312** to arrange for them to be sent to you.

#### Product of the Month

##### Introducing Vinquiry Enartis Wine Defects Kits for Sensory Evaluation

In order to enhance the wine industry's education on wine defects, Vinquiry Enartis has created its very own [Wine Defects Kit!](#) The kits are designed with common wine defects in mind, at an affordable, practical price for industry personnel everywhere! Each kit contains wine aroma defects related to:

- Cork Taint
- Oxidation
- *Brettanomyces*
- Lactic Acid Bacteria
- Sulfur Compounds
- Volatile Acidity
- Methoxyprazines

Vinquiry Enartis Wine Defects Kits, ideal for staff training and identifying wine aroma defects, include 10 defect vials, each meant to spike 50 ml of wine.



For more information about the Vinqury Enartis Wine Defects Kits, please call Denise Gardner, Sensory Scientist at **(707)259-0740**.

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Past Features of the Month

[February 2010 - Wine Improvement Review and Clarif SP](#)

[January 2010 - Mini Consult and Citroquum](#)

[November 2008 - Post Fermentation Analysis](#)

[July 2008 - Harvest Analysis](#)

[June 2008 - CUNO Filters](#)

[May 2008 - Bottling Analysis](#)

[March 2008 - Ascent Cork Aroma Evaluation](#)

[February 2008 - Wine Improvement Panel](#)

[January 2008 - PCR for Spoilage Yeast and Bacteria](#)

[August 2007 - Juice Panels](#)

[June 2007 - Instrument Calibration](#)

[May 2007 - Adams Tannin Assay](#)

[April 2007 - Laboratory Set-Up](#)

[March 2007 - PCR Analysis](#)

[February 2007 - ISO Accreditation](#)

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