



Cornell University
Cooperative Extension

Winery Quality Control Workshop

Stabilize your wine – Filtration, Sulfur Dioxide and Potassium Sorbate

PENNSSTATE



College of
Agricultural
Sciences

Registration: 8:30am; Program- 9:00am-4:00pm

Cost:\$50.00 per person(includes morning coffee and lunch)

Where: CLEREL, 6592 West Main Rd. Portland NY 14769

716-792-2800 ext-201

Denise Gardner, Enology Extension Associate, Penn State University

Chris Gerling, Enology Extension Associate, Cornell University

Anna Katharine Mansfield, Associate Professor of Enology, Cornell University

Sulfur dioxide

- *pH and SO_2 relationship*
- *the breakdown of SO_2*
- *how to add SO_2 to wine*

Potassium sorbate

- what is potassium sorbate?*
- why is it used in wine?*
- the pros/cons of sorbate*

Filtration

- explanation of filtration and its uses*
- the difference between nominal and absolute*
- how to ensure your filtration unit is working*
- bottle sterility tests.*



Please Register by July 22, 2016

Name of Winery represented: _____ Phone: _____

Email: _____

Name(s) of attendees: 1) _____ 2) _____ 3) _____

4) _____ 5) _____ 6) _____

Total cost @ \$50.00/person x _____ person/people = \$ _____

Please make checks payable to LERGP and mail to:

LERGP, 6592 West Main Rd. Portland NY 14769, ATTN: KATE

Contact Kate at kjr45@cornell.edu or 716-792-2800 ext 201 for more information.



***You may also register on-line at <http://lergp.cce.cornell.edu/>. You can register up to 3 participants and pay with a credit card.