

# KSL WINE LAB

<b>Client :</b> Atlas Wine Co. 841 Latour Court, Suite A Napa, California 94558	<b>KSL ID No.</b> <u>18.0339</u>
<b>Phone:</b> (707) 481-8114	<b>Date Received</b> <u>05/09/18</u>
<b>E-mail:</b> aremy@atlaswineco.com	<b>Date Analyzed</b> <u>05/09/18</u>
<b>Contact:</b> Alex Remy	

## WINE ANALYSIS TEST REPORT

Client ID No.	Sample Type	Sample Description	Lab ID No.:
03	Finished Wine	2017 Red Blend, Omen	18.0339

Parameter No.	Normal Ranges*	Parameter	Result
01	30-250 ppm	Total SO <sub>2</sub>	26.5 ppm
02	15-50 ppm	Free SO <sub>2</sub>	17.0 ppm
03	11.00 - 22.00	Alcohol	15.15 %
04	N/A	Brix	N/A
05	3.10 - 3.80	pH	3.83
06	3.0 - 9.0 g/L	Total Acidity	5.36 g/L
07	< 0.90 g/L	Volatile Acidity	0.88 g/L
08	0-4 dry, 4-45 semi, >45 sweet	Glucose+Fructose	3.5 g/L
09	0 - 4.0 g/L	Malic Acid	0.18 g/L
10	0 - 5.0 g/L	Lactic Acid	1.63 g/L
11	0 - 5.0 g/L	Tartaric Acid	2.64 g/L
12	N/A	Ammonia	N/A
13	N/A	Alpha Amino Nitrogen (NOPA)	N/A
14	25 - 150 g/L	Folin C (total polyphenol)	68.8 g/L
15	0.985 - 1.200 g/cm <sup>3</sup>	Density	0.993 g/cm <sup>3</sup>
16	50 - 800 g/L, table wine	CO <sub>2</sub>	400.9 g/L

Key: ppm = parts per million; g/l = grams per liter; mg/l = milligrams per liter;  
% = Percent by Volume; g/cm<sup>3</sup> = grams per cubic centimeter

All samples were analyze using Fourier Transform Infrared Spectroscopy (FT-IR)

  
Laboratory Director

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