

RISK MANAGEMENT

Wine storage facilities are responsible for their client’s wines, whether storing barreled wine or bulk wine in tanks. The value of stored wines can be in the millions of dollars. Claims of client’s wines being contaminated at storage facilities are not unusual.

Routine handling of wines or movement within the storage facility may expose a client’s wine to pumps, hoses, and tanks that have been in contact with wines from multiple clients. In most cases, it is difficult to conclusively determine the source and time of contamination. Maintaining the integrity of a client’s wine is critical to the success and reputation of a storage facility. In the wine industry bad news travels quickly, and warranted or not, reputations can be damaged.

Wine screening during delivery and release from storage facilities can help mitigate risk from these types of claims. Wine analysis upon arrival at the storage facility provides baseline information on key wine parameters. This baseline information can be used for comparison at a later date to help assess the validity of client claims of improper handling or contamination claims during storage.



Screening wines prior to release from the storage facility and comparison with the original baseline data provides a record of any changes that may have occurred during storage. The prior to release analytical data can be used to identify any changes that occurred in the wine during the transport and handling back to the winery.

Screening wines prior to acceptance for storage can help identify heavily contaminated wines before admittance to the facility. Knowing the condition of incoming wines is a key step to preventing inadvertent contamination of other stored wines. If a storage facility is willing to accept heavily contaminated wine, special handling procedures and/or quarantine measures can be implemented to help prevent cross contamination. Prospective clients will recognize the storage facilities efforts to insure the integrity of their wines by maintaining the highest quality standards.

WINE STORAGE SCREENING ANALYSIS

WINE STABILITY

FSO₂ and TSO₂, Malic, Glucose/Fructose, pH, Ethanol, Potassium Concentration Product (white wine) and Heat stability (white wine)

MICROBIAL SPOILAGE

4-EP/4-EG, VA, Biogenic amines, Wine Scorpion Combined Panel

**HALOANISOLES
(TCA, TBA, TeCA, PCA)**

Wine Panel, Atmospheric Trap

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