

2009 TTB Expo Presentation

Laboratory Techniques for Small Wineries

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Overview

- Basic Assumptions
 - Target audience
 - Basic terminology
- Analytical Tests
 - Wine alcohol determination
 - Sulfur dioxide determination
 - Acidities
 - Fill of wine containers
- Other Practical Information

Basic Assumptions

- Audience
 - Small winery
 - Limited laboratory experience
 - Limited laboratory equipment
- Overview of Basic Techniques
 - Basic terminology
 - Basic equipment

Basic Terminology

**Volumetric glassware:
Calibrated “To Deliver”**

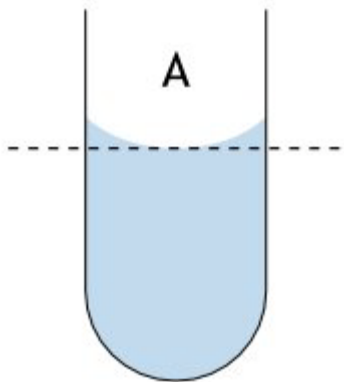
Pipettes

Volumetric flasks

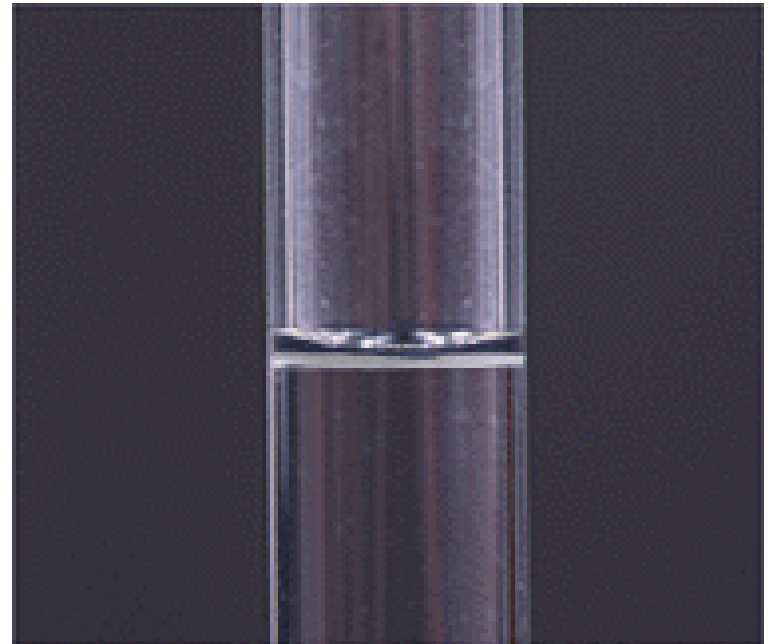
Graduated Cylinders

Burettes

**Reagents: Substances consumed during
a chemical reaction; Chemicals.**



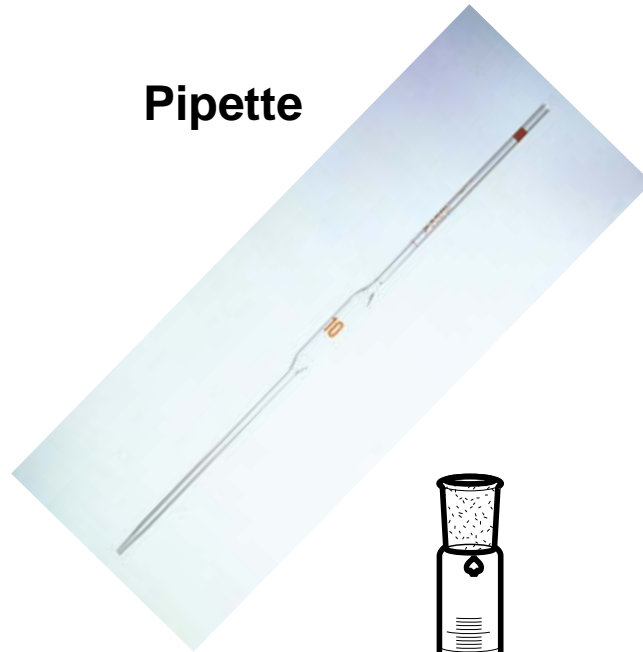
How to read a water meniscus



Volumetric Glass

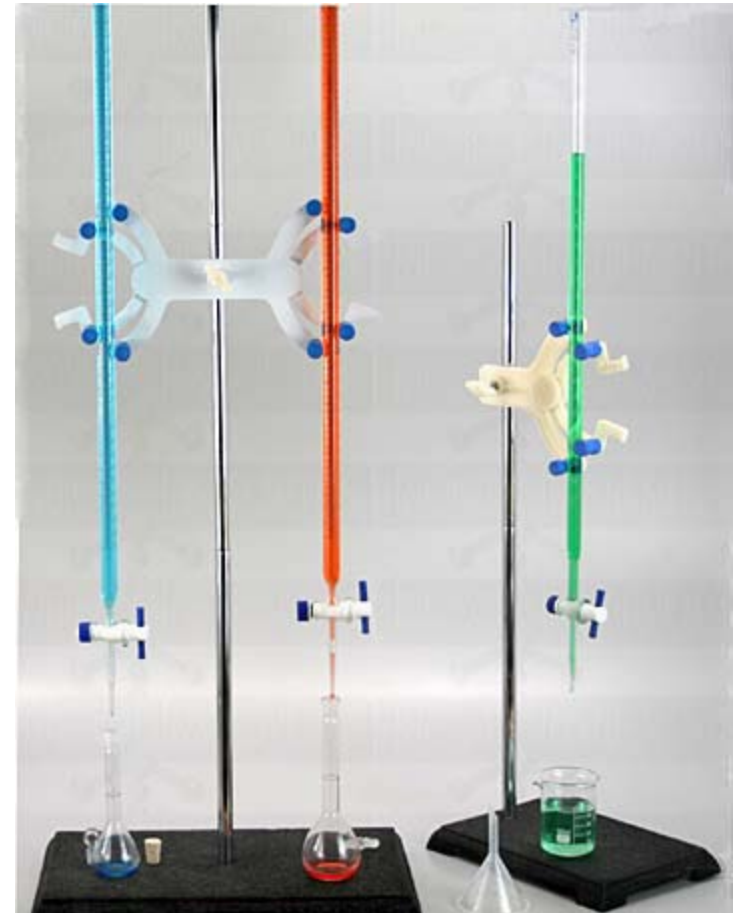
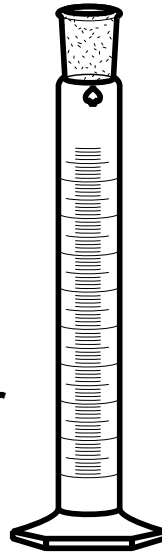


Volumetric flask



Pipette

Graduated cylinder



Burettes

Common glassware

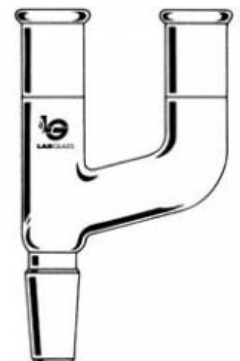


Flasks



Condenser

Adapters

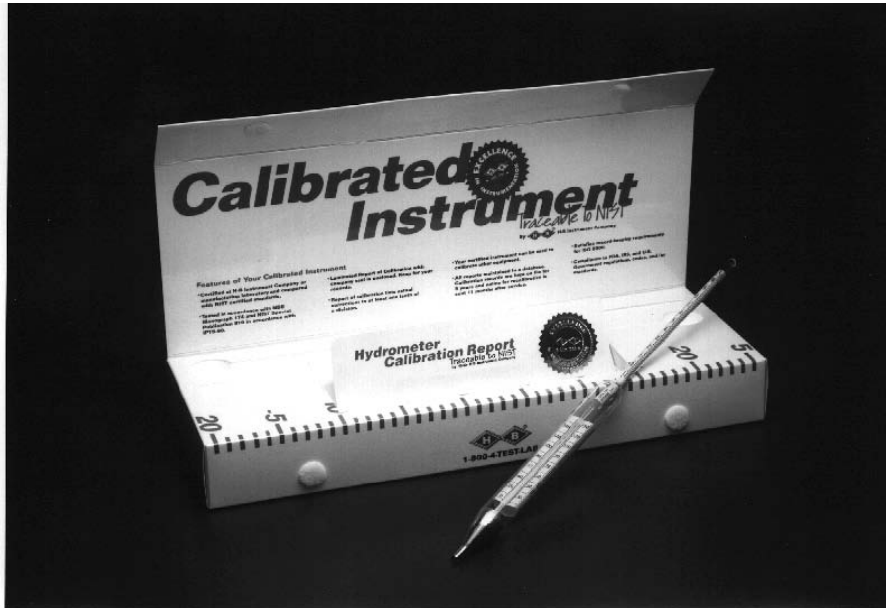


Analytical Tests

Determination of Alcohol in Wine

Basic Equipment

Distillation – Hydrometry



Hydrometer
Either
Specific Gravity divisions 0.001
Proof divisions 0.2° proof
Percent Alcohol divisions 0.1%



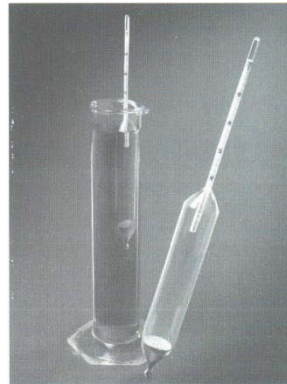
Basic Equipment

Distillation – Hydrometry

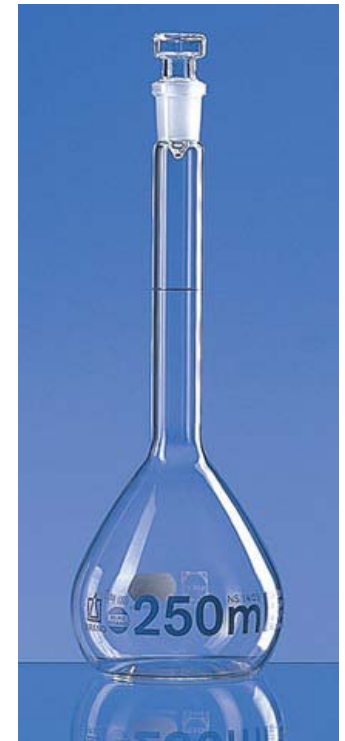


Thermometer
Calibrated divisions 0.2°F

Hydrometer cylinder
Clear glass 2.5" diameter

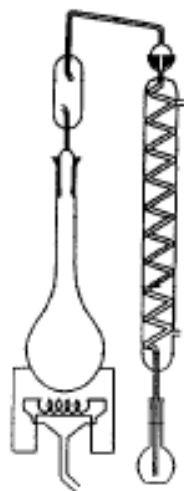


250 mL volumetric flask



Basic Equipment

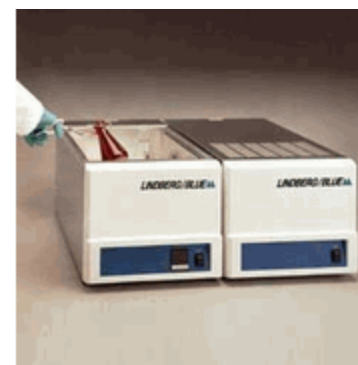
Distillation – Hydrometry



Distillation Apparatus
Electric or gas heater
Condenser



Constant Temperature Waterbath



Conversion table as appropriate:

Table 1 of the Gauging Manual (www.ttb.gov)

Table 913.02 of the Official Methods of Analysis (18th Ed.)

Alcohol Correction Table Bureau of Internal revenue Bulletin 7 (1937)

Alcohol Correction Table

% Read	At 57° F	At 58° F	At 59° F	At 61° F	At 62° F	At 63° F	At 64° F	At 65° F	At 66° F	At 67° F	At 68° F	At 69° F	At 70° F	At 72° F	At 74° F	At 76° F	At 78° F	At 80° F
1	0.14	0.10	0.05	-0.05	-0.10	-0.16	-0.22	-0.28	-0.34	-0.41	-0.48	-0.55	-0.62	-0.77	-0.93	-----	-----	-----
2	0.14	0.10	0.05	-0.05	-0.11	-0.17	-0.23	-0.29	-0.35	-0.42	-0.48	-0.56	-0.63	-0.78	-0.94	-1.10	-1.28	-1.46
3	0.14	0.10	0.05	-0.06	-0.12	-0.18	-0.24	-0.30	-0.36	-0.43	-0.50	-0.57	-0.64	-0.80	-0.96	-1.13	-1.31	-1.50
4	0.14	0.10	0.05	-0.06	-0.12	-0.19	-0.25	-0.32	-0.38	-0.45	-0.52	-0.59	-0.67	-0.83	-1.00	-1.17	-1.35	-1.54
5	0.15	0.10	0.05	-0.07	-0.13	-0.20	-0.26	-0.33	-0.40	-0.47	-0.54	-0.62	-0.70	-0.86	-1.03	-1.21	-1.40	-1.60
6	0.17	0.11	0.06	-0.07	-0.14	-0.20	-0.27	-0.34	-0.42	-0.50	-0.57	-0.66	-0.74	-0.90	-1.09	-1.27	-1.46	-1.66
7	0.18	0.12	0.06	-0.07	-0.14	-0.21	-0.29	-0.36	-0.44	-0.52	-0.60	-0.68	-0.77	-0.94	-1.13	-1.32	-1.52	-1.73
8	0.19	0.13	0.06	-0.08	-0.16	-0.23	-0.31	-0.39	-0.47	-0.55	-0.64	-0.73	-0.81	-0.99	-1.18	-1.38	-1.59	-1.80
9	0.21	0.14	0.07	-0.08	-0.16	-0.24	-0.32	-0.41	-0.50	-0.58	-0.67	-0.76	-0.86	-1.04	-1.25	-1.46	-1.67	-1.89
10	0.23	0.16	0.08	-0.08	-0.17	-0.25	-0.34	-0.43	-0.52	-0.61	-0.71	-0.80	-0.90	-1.10	-1.32	-1.54	-1.76	-1.99
11	0.25	0.16	0.08	-0.09	-0.18	-0.27	-0.37	-0.46	-0.56	-0.65	-0.75	-0.85	-0.96	-1.16	-1.39	-1.61	-1.84	-2.09
12	0.27	0.18	0.09	-0.10	-0.20	-0.29	-0.39	-0.49	-0.59	-0.70	-0.80	-0.91	-1.02	-1.23	-1.46	-1.70	-1.94	-2.20
13	0.29	0.19	0.10	-0.10	-0.21	-0.31	-0.42	-0.52	-0.63	-0.74	-0.85	-0.97	-1.08	-1.31	-1.55	-1.80	-2.05	-2.31
14	0.32	0.21	0.11	-0.11	-0.22	-0.32	-0.44	-0.55	-0.66	-0.78	-0.91	-1.02	-1.14	-1.39	-1.65	-1.91	-2.17	-2.44
15	0.35	0.23	0.12	-0.12	-0.24	-0.35	-0.48	-0.60	-0.71	-0.84	-0.97	-1.10	-1.23	-1.50	-1.76	-2.03	-2.30	-2.58
16	0.37	0.24	0.12	-0.13	-0.26	-0.38	-0.52	-0.65	-0.77	-0.90	-1.03	-1.17	-1.31	-1.60	-1.88	-2.16	-2.44	-2.72
17	0.40	0.26	0.13	-0.14	-0.27	-0.41	-0.54	-0.68	-0.82	-0.96	-1.10	-1.25	-1.40	-1.70	-1.99	-2.28	-2.58	-2.87
18	0.44	0.29	0.14	-0.14	-0.29	-0.44	-0.58	-0.73	-0.88	-1.03	-1.18	-1.33	-1.49	-1.80	-2.10	-2.41	-2.72	-3.02
19	0.47	0.32	0.16	-0.15	-0.30	-0.46	-0.62	-0.78	-0.94	-1.10	-1.26	-1.42	-1.58	-1.90	-2.22	-2.54	-2.86	-3.17
20	0.51	0.34	0.17	-0.16	-0.32	-0.49	-0.66	-0.82	-0.98	-1.15	-1.33	-1.48	-1.65	-2.00	-2.32	-2.65	-2.98	-3.33
21	0.53	0.35	0.18	-0.17	-0.34	-0.51	-0.68	-0.85	-1.02	-1.20	-1.38	-1.54	-1.72	-2.06	-2.41	-2.76	-3.10	-3.45
22	0.56	0.38	0.19	-0.17	-0.36	-0.53	-0.71	-0.90	-1.07	-1.25	-1.44	-1.61	-1.78	-2.13	-2.48	-2.84	-3.20	-3.56
23	0.58	0.40	0.20	-0.18	-0.37	-0.55	-0.74	-0.92	-1.11	-1.30	-1.49	-1.66	-1.84	-2.20	-2.56	-2.93	-3.30	-3.67
24	0.60	0.40	0.20	-0.18	-0.38	-0.56	-0.77	-0.96	-1.16	-1.35	-1.54	-1.72	-1.91	-2.27	-2.65	-3.03	-3.40	-3.78

Reagents

- Reagents:
 - Antifoam
 - Distilled water
 - 2 N aqueous Sodium Hydroxide (NaOH) solution
- Also:
 - Ice
 - Boiling Beads/Chips

Basic Equipment

Distillation – Densitometry



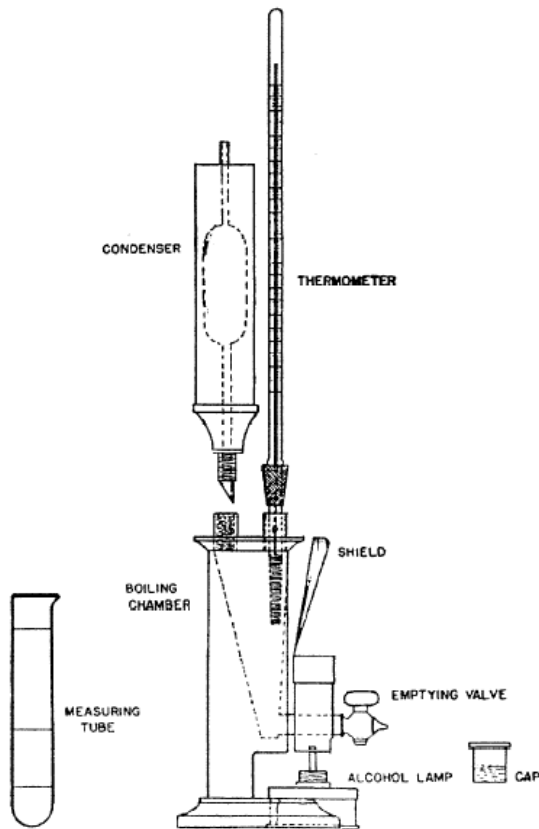
Densitometer



100 ml volumetric flask

Basic Equipment

Ebulliometry

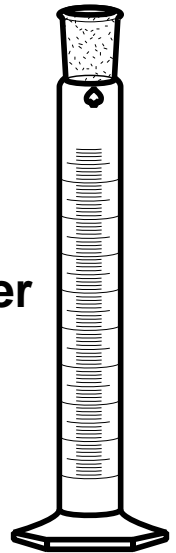


Ebulliometer



50 ml pipette

100 mL graduated cylinder

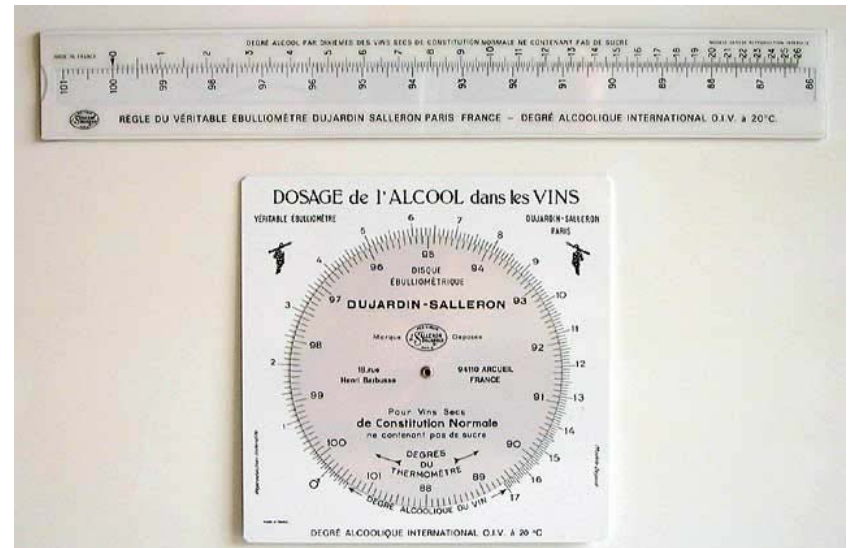


Basic Equipment & Reagents

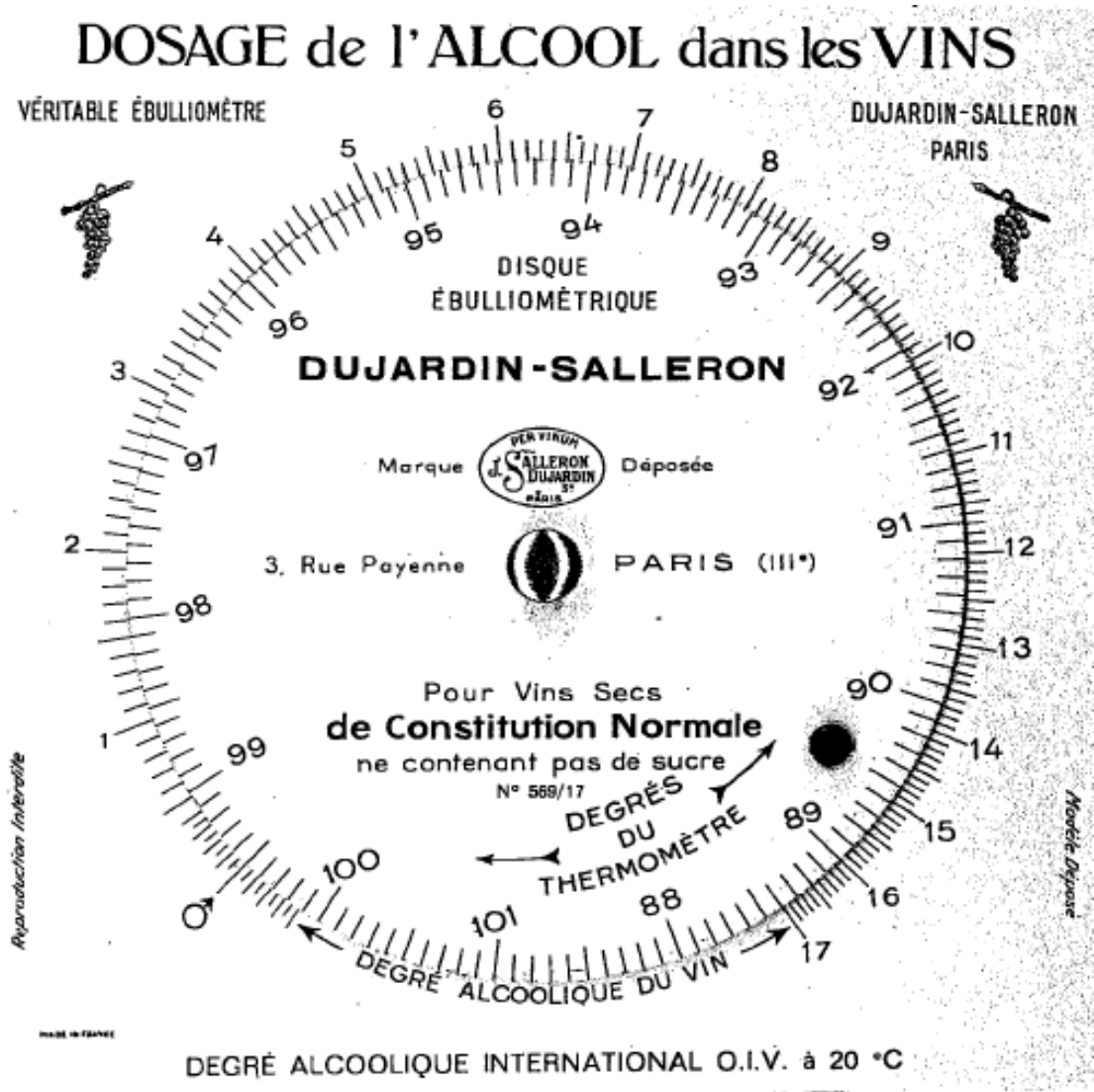
Ebulliometry

- Alcohol/micro Bunsen burner
- 200 mL volumetric flask
- Narrow range ebulliometer thermometer
- Slide rule/conversion table

Reagents:
Antifoam
Distilled water



Interpreting the Slide Rule



Boiling point of the water?

Alcohol content if wine boils at 91.15 degrees?

Basic Equipment Ebulliometry

Electronic Ebulliometer



Basic Equipment Near Infrared



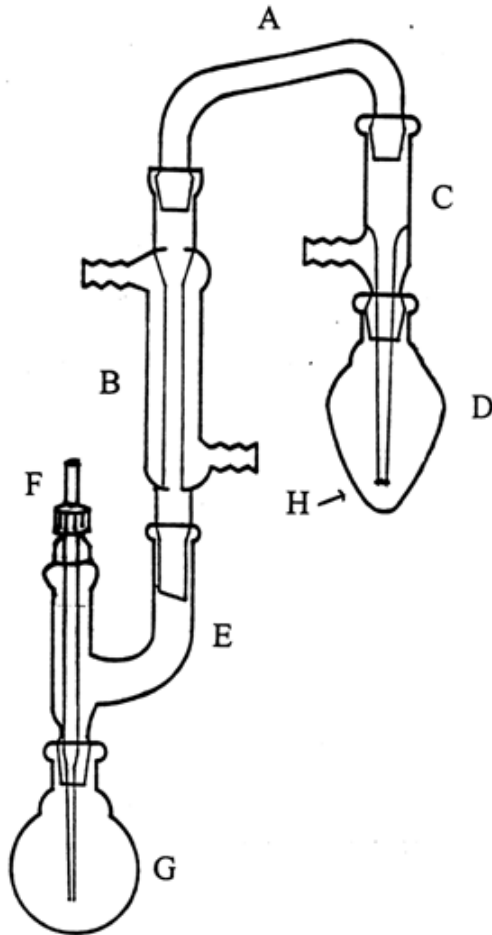
Analytical Tests

Determination of Sulfite in Wine (Sulfur Dioxide)

Aeration-Oxidation
Ripper

Basic Equipment

Sulfur Dioxide – Aeration Oxidation



- A. Connecting adapter 19/22**
- B. Graham Condenser**
- C. Vacuum adapter**
- D. 50 mL pear flask**
- E. Claissen adapter**
- F. Pasteur pipette**
- G. Round bottom flask**
- H. Sintered end of vacuum adapter**

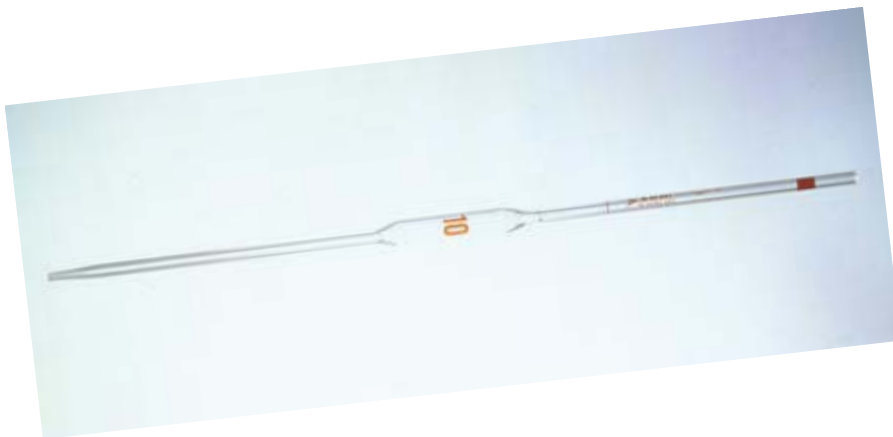
apparatus for SO₂ determination by aeration-oxidation

Reagents

- Reagents:
 - 0.01 N Sodium Hydroxide (NaOH)
Buy premixed or dissolve 0.41 grams NaOH to 1 liter
 - 0.3% hydrogen peroxide
Dilute 10 mL of 3% hydrogen peroxide to 100 mL
 - Indicator Solution
0.100 g methyl red and 0.05 g methylene blue in 100 mL of 50% ethanol in water
 - 25% phosphoric acid or 4 M hydrochloric acid
 - Standardized 0.01 N sulfuric acid (for calibrating the 0.01 N NaOH)

Basic Equipment

Sulfur Dioxide – Ripper Method



Reagents

- Reagents:
 - 1 N Sodium Hydroxide (NaOH)
Buy premixed or carefully dissolve 41 grams NaOH to 1 L water
 - 1+3 Sulfuric Acid Solution
Add 10 mL of concentrated sulfuric acid carefully to 30 mL of water
 - 1% Starch Indicator Solution
Mix starch in cold water, drop in boiling water, heat until clear
 - 0.020 N Iodine solution standardized against sodium thiosulfate
 - Standardized sodium thiosulfate solution

Analytical Tests

Wine Acidities

Total Acidity

Volatile Acidity

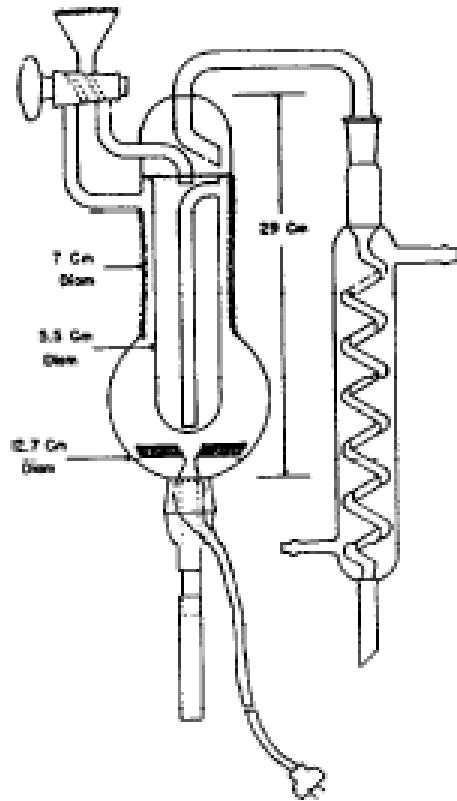
Basic Equipment

Titratable Acidity



Basic Equipment

Volatile Acidity



Cash Still



Basic Equipment

Volatile Acidity

Self Evacuating Cash Still

Reagents:

0.3% peroxide to correct for sulfite

0.1 N sodium hydroxide

Indicator: Phenolphthalein



Analytical Tests

Fill

Basic Equipment

Fill



Top loader balance



Contact Information

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