

Colorado/Nebraska Wine Quality Assurance Initiative



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Colorado
State
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Why Do Quality Assurance?

- Eliminate problems in wine
 - Clarity, aroma, taste faults
- Assure positive attributes dominate
 - Aroma and taste components desired
 - Color desired
 - Body components desired
 - Style desired
- Develop future desired product niches



CO/NE Quality Wine Program

- Long range plan to promote systemic pursuit of wine quality
- Starts with fault-free assurance panel
 - Fault chemicals have quantitative sensory standards
 - Panels trained to fault sensory standards by Quantitative Descriptive Analysis methodology
 - Confidential reporting and grouped anonymous data for statistical evaluation
 - Reports contain advice for wineries on quality assurance steps in production of wines and/or recommendations for further chemical analyses
 - Fault-free designation used for marketing status



CO/NE Quality Wine Program

- Market wines will be tested to sensory fault standards
 - chemically analysis can be added
- Add historical consensus sensory panel
 - for market description purposes
- Cross test wines with both fault-free and consensus sensory panels and give scores to wineries
- Panels will perform research on fault combinations to define interactions
- Consumer surveys will validate effects of standards
- Product development panels will research attributes, develop relative quantitative standards by wine niche, and test against chemical analysis and consumer surveys



Cost of CO/NE Quality Wine Assurance Program

- Sample costs for quality testing panels paid by industry and/or wineries
- Initial fault standards QDA training paid for by trainees





2011 Quality Assurance Assessment Results

- Total Wines Assessed = 139 + 9 Controls
 - Red White Rose Dessert Fruit
 - 71 53 10 2 2
 - CO wines – 58 NE wines – 81
 - CO 12% Participating Wineries = 12/103
 - NE 57% Participating Wineries = 13/23
 - Perfect Combined Panels Score = 32.0
 - Pass Combined Panels Score $\geq 22.4 \geq 70\%$





2011 Quality Assurance Assessment Results

- Wines Failed by Combined Panels
 - $38/139 = 27.3\%$
- 5/58 CO failed (8.7%)
- 33/81 NE failed (40.8%)





2012 Quality Assurance Assessment Results

- Total Wines Assessed = 116 + 10 Controls
 - CO wines – 55 NE wines – 61
 - CO 14% Participating Wineries = 15/106
 - NE 48% Participating Wineries = 12/25
 - Perfect Combined Panels Score = 32.0
 - Pass Combined Panels Score $\geq 22.4 \geq 70\%$





2012 Quality Assurance Assessment Results

- Wines Failed by Combined Panels
 - 31/126 = 24.7%
- 12/55 CO failed (21.9%)
- 17/61 NE failed (27.9%)
- 2/10 Control market wines failed (20%)





2012-13 Quality Assurance Plans

- Chemical testing of Samples (\$98/sample)
 - Bottles, tanks, barrels
- Faults training for NE industry(\$300/person)
 - 2 day training session for 8 people
 - 2 sessions = 16 people
- 2013 QA joint NE/CO testing?

