# Colorado State University

## CSU Enology Program

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**Suggested Critical Quality Assurance Points**

1) Determining winery growth schedule
2) Determining concurrent vineyard and winery growth schedules
3) Analyzing past year and rolling average wine sales trends
4) Setting production goals at winery by wine type
5) Setting vineyard production goals by grape variety
6) Setting growing, disease control, and harvesting parameters in vineyard
7) Testing and tasting grapes at time of picking decision
8) Weighing, testing, and tasting grapes at delivery
9) Testing and tasting grapes at crushing (and pressing for whites), both before and after adjustment, prior to fermentation
10) Testing yeast count and purity before pitching
11) Plotting fermentation progress with hydrometer and refractometer
12) Testing and tasting for pressing (of reds)
13) Testing and tasting wine when racked off lees into tanks or barrels
14) Testing and tasting when any addition to wine or transfer is performed, including filtration and fining trials
15) Blending trial testing and tasting
16) Tasting and testing wine after blending
17) Testing and tasting wine after fining and/or filtration
18) Testing and tasting after cold break and before bottling
19) MO testing of wine, bottling line, bottles: before bottling
20) Checking bottle fills and cork placement during bottling
21) Marking cases with name, date, lot, and case number
22) Testing and tasting for quality after bottling and before release
23) Testing for BATF requirements
24) Checking sensory attributes of opened bottles before customer tasting
25) Annual or semi-annual tasting panel of aging wines
26) Year-end winery/grower assessment and planning sessions

**Suggested Routine Quality Assurance**

1) Testing and tasting grapes prior to picking decision, and periodic tasting of wine at every stage of production
2) Inventory when bought, arrive, made, moved, leave, sold, opened, used, including dating lab chemicals when arrive or solution made, and including dates on tasting bottles when opened
3) Listen to and have regular planning and performance sessions with personnel
4) Prompt and standard entry of data for tests and maintenance performed into records
5) Making fresh sanitation solutions
6) Periodic cleaning and sanitation of valve, hose, pump, line, handling and lab equipment
7) Cleaning and sanitation of valve, hose, pump, line, handling and lab equipment before and after use
8) Periodic surface area cleaning and sanitation
9) Tank and barrel cleaning and sanitation
10) Tasting glasses cleaning and sanitation
11) Periodically taste tanks and barrels
12) Regularly taste customer tasting bottles
13) Check labels on bottles before selling
14) Bathroom cleaning and sanitation
15) Lab cleaning and sanitation
16) Fruit fly and pest monitoring
17) Checking cellar temperature and humidity
18) Checking bottle storage temperature
19) Checking and cleaning of fermentation locks
20) Checking seals of variable lids, tank valves, tank covers
21) Inert gas topping of tanks
22) $SO_2$ testing and addition to tanks
23) Bung checking and topping of barrels
24) Periodic MO testing
25) Scheduled maintenance, repair and replacement, of equipment