

HOW TO PREPARE A SOLUTION FOR A BENCH TRIAL

A bench trial is a small-scale trial meant to simulate the addition of an additive or fining agent to a larger volume of wine. To make a bench trial with one of these products, liquid or powder, you will need:

- Scale precise to the tenth of gram
- 100 ml flask
- 1-10 ml graduated pipettes or dropper
- Containers for the product solutions (1 for each product trialed)



1. Prepare stock solution: weight 1.2 grams of product, either liquid or powdered (what counts is still the weight, so pipette liquid products on the weight dish right on the precision scale). Add some wine to rinse off the weight dish into the flask and bring solution to 100 ml with the same wine to be treated.

2. If using a fining product, use water instead of wine.

3. Add stock solution to desired wine in order to achieve the dosage rate that you are looking for. Every 1 ml of stock solution added to 100 ml of wine will be equal to an addition of 12 g/hL (120 ppm or 1 lb/1000 gal).

BENCH TRIALS CHEAT SHEET

	Bench Trial Stock Solution 12% w/v	100 ml Bench Trial 120 ppm = 1 lb/1000 gal	120 ppm into 3800 L = 1000 gal
Arabinol	1.10mL/100 mL	1 ml stock into 100 mL	418 ml
Arabinol Arome	1.15mL/100 mL	1 ml stock into 100 mL	437 ml
Arabinol HC	1.03mL/100 mL	1 ml stock into 100 mL	392 ml
Gelsol	1.00mL/100 mL	1 ml stock into 100 mL	380 ml
Spindasol	1.00mL/100 mL	1 ml stock into 100 mL	380 ml
Carbosil	1.00mL/100 mL	1 ml stock into 100 mL	380 ml
Liquid Tannin	1.00mL/100 mL	1 ml stock into 100 mL	380 ml

Densities of liquid products and cheat sheet for additions.