

Iowa Vintners Quality Alliance (IVQA): 2011 Guidelines

December 14, 2011

Wine Evaluation Procedures

Analysis

To be given IVQA status, all wine samples/products submitted will need to pass both laboratory chemical analysis and sensory evaluation to be recommended by the Wine Institute Director and approved by the Iowa Vintners Quality Alliance (IVQA) board. If deemed appropriate, microbiological examination may also be performed.

Wines that fail the chemical analysis (VA, Total SO₂ and Alcohol) and stability (freeze test) tests are subject to IVQA rejection and will not undergo sensory evaluation.

An additional sample of all wines which pass sensory evaluation shall be maintained in a library for future reference for a period of one year.

Sensory Evaluation/IVQA Tasting Panel Composition

Each IVQA sensory panel shall consist of five (5) persons. These five member teams will be selected from a pool of members and will serve one year renewable terms. Two panels will serve during alternating months throughout the year.

The panel member pool will consist of persons from the Iowa winemaking and grape growing industries, wine wholesalers and retailers, and other qualified individuals.

Each year fourteen or more qualified individuals will be selected to the pool based on training and/or passing a proficiency test.

Prior to each sensory evaluation, each panel member selected must complete one or more sensory training sessions on wine aroma, flavor defects and structural balance, conducted by the Midwest Grape and Wine Industry Institute (MGWII).

Each Iowa winery may nominate up to two members that may be part of the pool. No more than one person representing a particular winery will be allowed on the panel at any given time.

Sensory evaluation will occur monthly, or more frequently as approved by the IVQA board depending on availability of samples. A 1-year calendar will be posted in advance.

Proposed schedule

Samples will be evaluated on a **monthly** basis as follows:

- | | |
|--------|---|
| Week 1 | Samples to be evaluated must be received by MGWII at ISU |
| Week 2 | Lab sample analysis is performed |
| Week 3 | Sensory Evaluation and Results Notification sent to those who submitted samples |

Submitting Samples *(See form at end of document)*

The winery submitting the sample should include the following:

- Three (750 ml) bottles of wine
- Evaluation request form
- Copy of the U.S. Alcohol and Tobacco Tax and Trade Bureau (TTB) label approval
- Payment, when applicable

Fee: Cost of the first 5 samples submitted is included in the IVQA program membership. Additional samples are \$50.00 each.

Samples should be sent to the address below and must be received by 7th day of the month to be included in that month's IVQA analysis. For additional packaging and shipping information check our web site:

<http://www.extension.iastate.edu/Wine/Resources/shippinginstructions.htm>

Midwest Grape and Wine Industry Institute
Attn: Wine Lab
2312 Food Sciences Building
Ames, IA 50011-1061
(515) 294-3308

Sensory Evaluation Procedure

All products shall be tested blind with coded numbers void of any reference to the manufacturer, and grouped according to varietal, vintage year, and sugar content. Wines will be presented individually (one wine at a time) and evaluated on a 20 point scale scoring system. Tasting will be conducted monthly (at the discretion of program manager depending on circumstances such as the availability of a suitable number of samples). Each wine tested shall undergo an organoleptic evaluation. The panel members will sit in an isolated booth and evaluate wines without discussion.

In order to monitor panel consistency, duplicate samples shall be introduced to the IVQA Sensory Evaluation Panel. In the case of duplicate wines, the higher mark will be accepted. In the event that a wine is perceived as having a sensory defect, a second bottle will be opened and evaluated by the IVQA Sensory Evaluation Panel. If the second bottle contains a similar defect, the score assigned to the first bottle will stand.

Score Notification

The IVQA designate, MGWII, will send individual result evaluations to the winery, and a copy of all evaluation results to Chair of the IVQA Board. Evaluation responses will remain proprietary, and will be kept in strict confidence. A wine shall be deemed to have passed if a majority of the panel determines that the wine is without flaws and the attributes fairly reflect the quality standards established by the IVQA board. This means that the wine must receive a median score of 13 or greater from at least 3 of 5 members for the wine to be certified.

Purchasing seals: Quality seals may be purchased from Iowa Wine Growers.
(See form at end of document)

Request for Reevaluation

Wines which have been rejected by the panel may be resubmitted at any time. The letter of request should indicate the treatment given to wine to correct the fault. An application for reevaluation shall be made to IVQA in the same manner as an original application. This should include a copy of the original application in prescribed form showing IVQA submission number and a fee of \$50.00 payable to Midwest Grape and Wine Industry Institute (if the sample limit of 5 has been exhausted).

A wine submitted for reevaluation shall be tested with the same procedure except that no member who was a part of a previous taste test shall be a member of the tasting panel on re-evaluation.

Appeal Process

An applicant whose wine has failed a second evaluation under this rule may request that the wine be reviewed by an independent panel. The request must have a cover letter indicating previous evaluations and the treatment of wine. The wine will be evaluated by a new tasting panel; no member from the original tasting panel will be part of new panel. The members of the independent panels must pass a wine evaluation proficiency test administered by the Wine Institute, before being allowed to serve on the independent panel.

Criteria for Submission

Only wines produced and bottled by Iowa wineries are eligible for participation in the IVQA program.

Any wine found not to be in compliance with both TTB and State of Iowa Alcoholic Beverages Division (ABD) regulations shall have its IVQA approval denied.

Only bottled wine samples may be submitted.

Three bottles of each label to be evaluated must be submitted prior to 7th day of each month, or the posted submission deadline dates.

1 bottle will be used for laboratory testing

1 bottle is used for sensory evaluation

1 bottle is stored in the library (or will be used as an alternate in case of the detection of a wine fault)

Wine score card (modified Davis Card)

Characteristic	Weight
Appearance (Clarity and appropriateness of color)	3
Aroma and Bouquet (Absence of faults, intensity of aroma, complexity and varietal aroma expression)	6

Taste (Sugar acid balance, Acid tannin balance, and balance and harmony between taste and flavor components)	5
Body (Weight, mouth feel)	3
Aftertaste/finish	3
Total	20
Superior	17-20
Standard	13-16
Below Standard	9-12
Unacceptable	<8

Wine must receive a median score of at least 13 points out of 20 to be eligible for quality seal.

Sensory Defects (undesirable odors)

- 1. Off odors:** such as lactic, sauerkraut, fusel vegetal etc...
- 2. Oxidized:** Acetaldehyde is the product resulting from ethanol oxidation. Excessive oxygen exposure and/or growth of film yeast, such as *Candida mycoderma*, can produce acetaldehyde concentrations greater than 75 mg/L, which are perceived as rotten or overripe apple-like and walnut-like or sherry-like.
- 3. Acetic Acid:** Wines which contain more than 700-800 mg/L are perceived as having a spoilage or biological character. Acetic acid magnifies the sensation of acidity and bitterness and, therefore, impacts wine structure. White wines with 880 mg/L or more, and red wines with 980mg/L or more acetic acid, are generally substandard. Wine must comply with the legal limit.
- 4. Ethyl acetate:** In wine, acetic acid reacts with ethyl alcohol to form ethyl acetate. This ester is reminiscent of fingernail polish remover or glue. Wines with an ethyl acetate concentration of 150-180 mg/L or more are impaired.
- 5. Soap:** Fatty acids produced during fermentation can depress the perception of 'fruit' and provide soap, candle, and/or a paraffin-like odor.
- 6. Sulfur-containing compounds:** Collectively, these add odors of sulfur, rotten eggs, onions, wet rags, cauliflower, etc.
 - SO₂: smell and taste of sulfur, burnt match heads
 - H₂S: smell of rotten eggs
 - R-SH, mercaptans: smell of onions, > 0.7 mg/L
 - R-S-R, Dimethyl sulfur: smell of boiled cauliflower, > 0.33 mg/L

White wines with more than 0.7 mg/L sulfur derivatives are impaired. Sensory threshold for red wines would be slightly higher.

7. **4-Ethylphenol/Brett:** 4-ethylphenol is a volatile phenolic compound responsible for animal, leather, and horse manure-like odors. Wines with a concentration greater than 4 mg/L are sensorial impaired.

8. **Moldy/Earthy:** The result of poor sanitation and the extraction of organic compounds into the wine. Wines smell and taste of beetroot and/or mushrooms.

9. **Cork:** Moldy-type smells and taste due to 2,4,6-trichloroanisole (TCA) and several alcohols. Due to environmental TCA, this is not always a cork closure issue.

10. **Physical Instability:** Haze and/or precipitate due to fermentation, protein, bitartrate, tartrate or carbon dioxide formation.

Label Integrity (Seal of appellation)

Wine must pass IVQA quality certification

The label will meet all the State and federal TTB regulations

Varietal Label (at least 75% of the wine must be produced from the variety named)

IVQA Seal



The *Iowa Quality Wine* seal may be awarded to wine made from a minimum of 75% Iowa grown grapes.



The *Quality Wine* seal may be awarded to wines produced from less than 75% IA grown grapes, other fruits and/or other wine making material, and processed according to IVQA guidelines.

Note: Round sticker seals should be placed on the bottle just above the right front corner of main label without covering any information required by TTB.

Audit & Inspection - Verifying Compliance

Winery Audit

IVQA will conduct an audit of winery premises at its discretion or when the audit is warranted. The purpose of the audit is to examine winery records and inventory and determine whether IVQA guidelines are followed.

Wineries must keep a log, day books or equivalent records that show the process of all IVQA wines through processing to bottling. For certain wine categories, such as fruit, or styles of dessert wine more information may be required. Wineries must provide official records for Brix.

A reconciliation of all inventory by origin, vintage, variety, and wine category is conducted as part of the audit (for Iowa grown grapes). A complete inventory of IVQA wines is established at the first audit.

Inventory in bulk and cased goods will be counted and volume in tanks verified. Wineries must support all wine purchases that are intended for IVQA certification.

Evidence that a wine does not meet IVQA requirements, or that false information has been provided will result in the suspension of wine approvals.

Investigations may be conducted in addition to the normal audit process at any time and without prior notice.

After an audit is completed, the winery will be notified if any further information is required or if any discrepancies have been discovered and what action must be taken. No follow up is required if no issues are raised during the audit.

Enforcement Actions

IVQA may take enforcement actions if violations of the IVQA guidelines are suspected. These might include:

- Refusal, suspension, or revocation of a wine approval

- Compliance order for corrections to labeling or packaging

- Suspension or revocation of IVQA membership and ability to certify wines

KEY POINTS SUMMARY

Tasting panel: Two, 5 member panels serving every other month

Submission criteria: 3 bottles of each label finished /bottled wine with submission form

Sensory evaluation procedure: Twenty point score card and evaluation of wine faults

Time line: Submission by 7th of the month, sensory evaluation 3rd week and score notification soon after the evaluation

Revaluation allowed

Appeals process in place

Label/Seal/Logo: developed



- a. Wines made from at 75% or higher amount of IA grown fruit according to IVQA guidelines
- b. Wines made from less than 75% IA grown grapes, other fruits and/or other wine making material, and processed according to IVQA guidelines.

Winery audit: The purpose of audit is to examine the production records to verify that the IVQA guidelines are followed for each label receiving certification of quality

IVQA Sample Submission Form

For Office Use Only:

Lab ID _____

Max # Labels _____

Date _____

Winery Name _____ Contact Person _____

Address _____

Wine name _____

Varietal(s) _____

Source and amount of grapes used in making the submitted wine (if grown in Iowa)

Batch size, wine gallons produced _____

Wine gallons bottled _____

Bottle size (select one):

750 ml

Date bottled _____

375 ml

Wine seal category requested (select one):

A. Produced from Iowa grapes (>75%)

B. From grapes or other material (<75% Iowa grown)

Enclose this form in your shipment and be sure to include the following:

- Three (750 ml) bottles – or - Four (375 ml) bottles of wine
- Copy of the (TTB) **approved** label approval form
- Payment, when applicable

Fee: Cost of the first 5 samples submitted is included in the IVQA program membership.

Additional samples are \$50.00 each.

Send to the address below. Samples must be received by 7th day of the month to be included in that month's IVQA analysis, (unless notified otherwise).

Midwest Grape and Wine Industry Institute

Attn: Wine Lab

2312 Food Sciences Building

Ames, IA 50011-1061

(515) 294-3308

Submissions can be hand delivered to 2597 Food Sciences Building. Please contact us in advance to make arrangements (515) 294-3308, tkmartin@iastate.edu, or with questions.

IVQA Seal Order form

Joan O'Brien
Iowa Wine Growers Association
900 Des Moines Street
Des Moines, IA 50309
joano@agribiz.org
515.262.8323 (office); 515.975.7461 (cell)

Winery name and address _____

Shipping address _____

Seals requested:

Iowa Quality wine _____ Quantity ordered (rolls) _____

Quality wine _____ Quantity ordered (rolls) _____

Price per roll _____

Total amount enclosed \$ _____

***Enclose payment and a copy of approved IVQA Sample Submission Form(s) to designate the wines you will be labeling.**

Make checks payable to:
Iowa Wine Growers Association
900 Des Moines Street
Des Moines, IA 50309

For questions and inquiries contact
Joan O'Brien
Iowa Wine Growers Association
900 Des Moines Street
Des Moines, IA 50309
joano@agribiz.org
515.262.8323 (office); 515.975.7461 (cell)