

TO: All LAVA winemakers

REF: Testing services through Lodi Amateur Vintner's Association (LAVA)

The club owns the following equipment for testing wine and this equipment is available for use by association members: (Remember, the members bring their own wine for analysis, and **do the testing themselves**. This is how LAVA is able to provide these analyses at substantial savings to the members.)

1) an SO₂ meter made by Hanna Instruments (Model HI-84100)
This machine tests TOTAL SO₂ and FREE SO₂ in wine by titration.



A video on how to use the SO₂ meter is on morewinepro's website:

http://morewinepro.com/view_product/6990/

Please view this 7 min video, if you are not familiar with the equipment, or have not tested in a while.

Generally, a calibration is not necessary, unless Don Norman feels that it is needed when you come. He generally does this.

The cost for analysis of the SO₂ is \$1.50 per sample.

2) a pH meter that will test your wine pH at the time of testing SO₂ and/or TA. (This measurement of your wine is one of the cheapest and best instruments to use in the lab to determine the possible next step you may need to take in evaluating your wine on a schedule). No charge if coupled with a SO₂ and/or TA test. (Hanna Instruments Model HI-208)



3) Hanna automated titration equipment and supplies for doing total acidity (TA). Model HI 84102. Cost= \$1.50 per sample. A video on how to use the TA meter is on morewinepro's website:
http://morewinepro.com/view_product/6991/100498/Automatic_Total_Acidity_Titrator_Hanna%23_HI_84102

Please view this 9 min. video, if you are not familiar with the equipment, or have not tested in a while.
Generally, a calibration is not necessary, unless Don Norman feels that it is needed when you come.



Contact Don or Marwedell Norman **via email only** to schedule any tests
donald.norman@sbcglobal.net