

FOSS

OenoFoss Juice and Wine Panels

Windsor Run Cellars

How it works

- Uses FTIR
 - Fourier Transform Infrared (FTIR) analysis is a spectroscopic technique that makes use of the naturally occurring electromagnetic spectrum defined by the wavelengths between 2,500nm and 25,000nm
- Only needs 2 drops of the sample (about 1.0 mL)
- No reagents or harsh chemicals
- Rapid testing with all results in two minutes or less



Real Time Sample



Your Results

For Juice

- Total Acidity
- pH
- Brix
- Ammonia– inorganic Nitrogen
- Alpha Ammino -organic Nitrogen
- Tartaric Acid
- Yeast Assimilable Nitrogen– Sum of Ammonia and Alpha Ammino

For Finished Wine

- Glucose/Fructose
- Total Acid
- pH
- Ethanol
- Malic Acid
- Volatile Acidity
- Total Sugar

2021 Pricing & Sample Prep

First 10 Samples: \$25 each

Additional Samples: \$15 each

When you bring your samples to WRC:

- Juice or wine only! Please no berries or clusters.
- Make sure your juice samples are as representative as possible
- 50mL minimum. We will provide you with plastic vials at the end of the day if you are interested, please let us know.
- We will email you results by the end of the business day.

Questions??

- For any additional questions down the road, please email Kevin Elder
kevin@windsorrun.com
- Or call the winery (336) 468-9274