



Viticulture, enology and marketing for cold-hardy grapes



News You Can Use

Wine Deacidification

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The effectiveness of seed crystals to reduce acidity is being evaluated in La Crescent, Frontenac, and Frontenac gris in a study at Cornell University.

photo: Chris Gerling

One of the challenges in making wine from cold-hardy cultivars is the high acid levels in the grapes. Therefore, one of the objectives for the *Northern Grapes Project* Enology Team is to optimize deacidification methods for these cultivars, which has been a focal point in their research projects and outreach activities.

As harvest is either underway or complete in most of the cold-climate states, now is a good time to review deacidification strategies. Two *Northern Grapes Project* webinars ([Managing Acidity in the Winery](#) and [Malolactic Fermentation](#)) and two newsletter articles ([Necessary Evil: Chemical Deacidification for High Acid Wine](#) and [Using Selected Yeast Strains to Reduce Wine Total Acidity](#)) have focused on this topic.

Additional Resources:

[Practical Considerations for Managing Wine Acidity](#) by Ellen Butz.

[Managing High Acidity in Grape Must and Wine](#) by Jim Harbertson and Thomas Henick-Kling.