



# UPDATE

QUALITY OPTIMIZATION AND VALUE ADDITION RESEARCH SYSTEMS

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MARCH 4, 2007

## NEW EQUIPMENT PURCHASE

Colleagues:

We are pleased to announce that two new pieces of equipment have been installed in the Quality Optimization laboratory in the last week.

The first is a State-of-the-Art Beckmann Coulter du820 UV-Vis Spectrophotometer, pictured below with our Oenologist, Lucian Georgescu (uh...you should probably ignore the pile of boxes in the background...as you know, we're still unpacking...)



So what does it do for you?

The spectrophotometer measures changes in light absorbance as a function of concentration. This particular device contains the high-performance kinetics package, which are the alterations in light absorbance as a function of time.

*(Still not getting you...)*

What this means is, we can now measure very easily the free-radical scavenging capacity of your wines, which is related to their **phenolic** levels. We can make any measurements of this type now. Also, note the little white box the IBM computer is sitting on. This allows us to control the temperature of the samples. This is very “fancy” and allows us to perform DNA experiments with your wines, as well as heat stability testing (the device will measure turbidity changes). We can do the traditional tartaric acid, color analysis, and all the traditional applications of this region of the electromagnetic spectrum.

We will be testing this and other applications as soon as that pile of boxes in the background subsides a little bit...