
Powdery Mildew in the Cellar

Due to the wet conditions of 2022, we got a lot of requests regarding Powdery Mildew. We wanted to share some winemaking tips with all of you and make sure we support you in any challenges you may face.

If not controlled, powdery mildew can cause crop losses and have negative impacts on wine quality. The presence of powdery mildew can also increase the risk of Botrytis infection. The contamination of grapes with powdery mildew can have many challenges for winemakers:

- Sensitivity to oxidation
- Stuck fermentations due to nutrient deficiencies, toxins accumulation and microbial contamination
- Fragile grapes, sensitive to secondary contaminations
- Off-aromas and flavors such as mushroom, earthy, wet fur and cooked tomato characters
- High protein instabilities due to pathogenesis-related protein expression
- Increases 'oiliness' and viscosity sensation in the palate
- High pH, high TA
- High phenolic content and bitterness
- Color instabilities

[VIEW GUIDELINES FOR POWDERY MILDEW.](#)

[WATCH OUR WEBINAR ON "NOT SO GREAT" GRAPES.](#)

Lamothe-Abiet Powdery Mildew Solutions

[Excellence B-Nature](#) – *non-Saccharomyces yeast, pure Metschnikovia pulcherrima, non-fermentative.*

Excellence® B-Nature® is an organic anti-microbial solution, used as alternative to SO₂ on grapes. It protects grapes/juice from microbial contamination during transport and processing. Excellence B-nature can be added directly to grapes, without rehydration. Simply sprinkle the yeast on the top of the grapes at picking.

[Pro Tanin R](#) – *Pro-anthocyanidin tannin, use as sacrificial tannin.*

Developed for application on red grapes, to scavenge oxygen radicals, inhibit oxidative enzymes such as laccase and PPO and eliminates reactive proteins, thus protecting grape polyphenols. It is instantaneously soluble, simply sprinkle it on the top of the grapes at harvest.

[Tanin gallique a l'alcool](#) – *pure gallic tannin, developed for whites and roses, to scavenge oxygen radicals and inhibit oxidative enzymes such as laccase and PPO.* It protects grapes and juice from oxidation. It has strong affinity with proteins, improving protein stability, thus reducing the needs of bentonite on wine. It can be added directly on grapes or in juice. Simply sprinkle it on the top of the grapes at picking.

For more information, contact us at bvna@buchervaslin.com

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[OptiEsters](#) - Yeast nutrient composed of amino acids and ergosterols selected to increase the production of esters, acetates and ethylesters, thus increase red fruits, floral, berries notes. It increases aromatic complexity, freshness, and intensity. Interesting tools to boost freshness and complexity of a wine, as well as compensate for off-aromas.

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Please contact Lora Goulevant at lora.goulevant@buchervaslin.com or at +1 (707)-687-8618 for any winemaking needs.