











COLOR ANALYSIS

Equipment

-  Lab filtration system: Millipore Sterifil System
-  Vacuum source: vacuum pump or water aspirator
-  Membrane filters: 0.45 μ m
-  Screwcap test tubes: 25x200mm
-  Test tube rack
-  Filtering flask
-  Spectrophotometer with Absorbance wavelength A_{420} and A_{520}
-  Quartz cuvette: 10mm and 1mm

Method

1. Unless the wine has been bottled and packaged, it should be filtered through a membrane filter (0.45 μ m). *NOTE:* When analyzing red wine, filter only 30mL.
2. Fill cuvette with wine. Use the 10mm quartz cuvette for all white and White Zinfandel wines. Use the 1mm quartz cuvette for all red wine.
3. Zero spectrophotometer on a water blank at 420 and 520 wavelengths and record the Absorbance readings at each.
4. If the Hue and/or Intensity (or Brightness as it is sometimes called) are required, use the following calculations:
$$\text{Hue} = A_{420}/A_{520}$$
$$\text{Intensity} = A_{420} + A_{520}$$
5. Note Absorbance readings.