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GRAPE SAMPLING PROTOCOL FOR THE ISOLATION OF YEAST MICROFLORA

Scope

The following procedure describes the steps to follow for grape sampling directly in a vineyard for the isolation of yeast cells.

Materials Required

- ☪ Latex gloves
- ☪ Ethanol 70% v/v in spray bottle
- ☪ Paper towels
- ☪ Sterile sample bags
- ☪ Sharpie marker/sticky labels
- ☪ Clean scissors
- ☪ Stapler
- ☪ Flat Styrofoam shipping box(es) with divider
- ☪ Frozen ice packs

Procedure

- ☪ Sampling should be conducted in the morning to ensure grapes are cool/cold when picked.
- ☪ Before starting collection, it is important to identify the samples by labeling bags with a marker or labels.
- ☪ The ID on the bag should contain a reference to the winery, vineyard and a progressive number for every sample collected. For example: for a sample of Chardonnay grapes collected at John's Vineyard, vineyard High Hill; "CHARD/JOVN/HIHI01", "CHARD/JOVN/HIHI02", ...
- ☪ It is also a good practice to prepare a spreadsheet with the IDs and description of their meaning.
- ☪ Put on gloves, spray them with the 70% ethanol and wait until completely evaporated.
- ☪ Spray some ethanol onto scissor blades and wipe with clean paper towel (repeat this step after every sample).
- ☪ The selection of bunches should be representative of the vineyard; for this reason avoid localized sampling. Coordinate with vineyard management on typical sampling protocols for each vineyard.
- ☪ Select several bunches (up to 5 kg) for every vineyard and put each separate bunch in a separate sterile bag, being careful not to damage each cluster. Open bags from outside, making sure to avoid your hand entering into the bag.
- ☪ Once the bunch is inside the sample bag, leave some air in the bag, fold the top several times and seal with the stapler. It is better if the bag remains full of air in order to avoid damage during transport.



Inspiring innovation.



- All bags containing grapes should be handled carefully to avoid crushing berries. Bags should be placed in a Styrofoam box with dividers with several ice packs to keep the samples cool. Avoid stacking samples on top of each other to prevent crushing or maceration of the berries.
- The samples should then be transported directly to Enartis USA's Windsor branch. If no transport is available, courier pickup may be scheduled ahead of time.

ADDITIONAL INFORMATION

- Make sure ice packs are in the box before closing it!
- If courier is required for transport, contact Enartis USA's Windsor office for coordination.
- Labels and commercial invoice should be affixed to the box and have it ready for collection by UPS.

Please contact EWS at Enartis USA if you have any questions.

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.

Revision: April 2020

Enartis USA Inc.

7795 Bell Road | Windsor, CA 95492 | Tel. +1 (707) 838 6312 | Fax + 1 (707) 838 1765 | www.enartis.com