

# CLARIL SMK

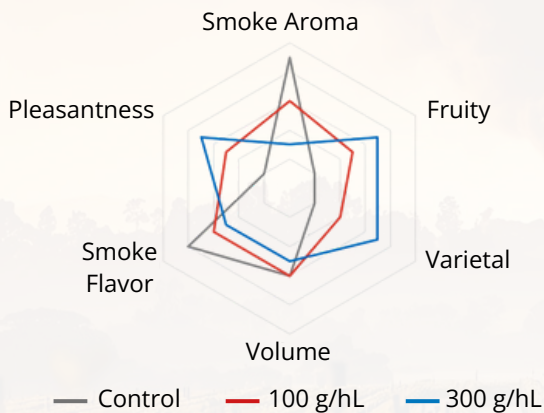
## PRACTICAL HELP FOR SMOKE-IMPACTED WINE

Fast, targeted fining for wines showing smoke-derived off-flavors.

CLARIL SMK is a selective fining blend of activated carbon, pea protein, and chitosan developed to clean up smoke-related aroma defects and other off-flavors in wine.

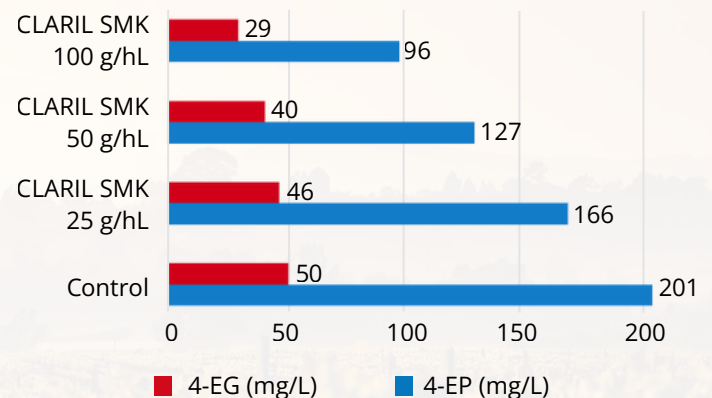
- Addresses aroma defects associated with smoke taint and volatile phenols in must or wine
- Restores aromatic cleanliness, fruit, and freshness as well as varietal/vineyard characteristics
- Minimal color/phenolic impact even at high addition rates
- In addition to smoke taint, very effective at removing other reductive flavors and off-flavors

### SENSORY IMPACT



Sensory analysis results of CLARIL SMK fining impact on 2020 California Pinot Noir and Cabernet Sauvignon, averaged from six different wines.

### VOLATILE PHENOL DECREASE



Removal of volatile phenols 4-ethylguaiacol (4-EG) and 4-ethylphenol (4-EP) at different dosage rates of CLARIL SMK.

# KEY WINEMAKING STEPS WHEN DEALING WITH SMOKE-AFFECTED GRAPES

**1. Pre-harvest triage.** Run bucket ferments. Assess smoke impact by sensory analysis and/or lab test.

**2.** At harvest, **sort the fruit** to reduce smoke pollution.

**3. Aim for body and aroma.** Early pressing does not prevent smoke taint, as smoke compounds are extracted within the first couple of days of AF. Instead, extract structure and bouquet to balance later fining or reverse osmosis.

**4. Separate press fractions.** Hard press juice may carry more smoke phenols.

**5. Choose an aromatic yeast strain.** EnartisFerm RED FRUIT, EnartisFerm ES 181, and EnartisFerm Q9 can help mask smoke taint.

YEAST  
EnartisFerm

**6. Fine with CLARIL SMK once the wine is dry.** Perform a bench trial to determine dosage first:  
☑ Follow the **TDS** instructions  
☑ Dose set 75 / 150 / 300 g/hL

**7. Reassess and build up the wine.** After fining and ageing, the wine may need tannins or polysaccharides for structure or mid-palate weight. Check out options such as **SURLI VELVET**, soluble mannoproteins to increase volume and roundness while reducing astringency, **UNICO #2**, the perfect tannin to enhance red fruit aromas and perceived sweetness, and **INCANTO NC**, a blend of inactivated yeast and tannins ideal for improving complexity and smoothness.

TANNINS  
EnartisTan

POLYSACCHARIDES  
EnartisPro

OAK ALTERNATIVES  
INCANTO NC

## FAQs

### Can I treat must?

CLARIL SMK works in must and wine. Some smoke-derived volatiles may continue to appear post-AF/MLF, requiring multiple treatments.

### When is the best time to treat?

Too early can miss smoke-derived volatiles that appear later. Enartis advises treatment when the wine is dry and MLF is complete. Some winemakers treat near bottling, or do both a preliminary fining and a later polishing of the wine.

### After fining, will smoke flavors return?

Wines treated after the 2020 fires have not shown smoke taint again.

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Inspiring innovation.