



## **HARVEST ON YOUR SCHEDULE WITH LALVIGNE®**

### **DON'T LET AGGRESSIVE GREEN FLAVORS AND HARSH TANNINS HOLD UP YOUR HARVEST**

Winemaking parameters don't always line up with flavor and tannin ripeness. In cool areas, aromas and flavors haven't fully developed when weather finally forces the harvest. In hot areas, Brix levels are generally well ahead of phenolic ripeness, resulting in long hang times. The goal is to decrease aggressive green flavors and harsh tannins to get quality wine, however this increase in hang time often leads to high Brix, anthocyanin degradation, and berry dehydration. With the longer delay in ripening, the more compressed and logistically challenging the harvest becomes.

LALVIGNE MATURE/LM and LALVIGNE AROMA/LA are sustainable, inactivated yeast vineyard sprays. They advance and increase phenolic maturity while improving ripening uniformity in challenging conditions. These LalVigne products can improve color, aroma, flavor and tannin ripeness while decreasing aggressive green flavors. With improved phenolic maturity, there is an earlier and larger window of opportunity to harvest, while keeping within the technical parameters used to gauge ripeness.

### **HOW IT WORKS**

Many physiological changes occur rapidly from lag phase to veraison. During this critical ripening period LALVIGNE MATURE/LM and LALVIGNE AROMA/LA are sprayed on the leaves of the vines at 5% veraison and 10-12 days later. Key enzymes which control the levers and throttles of the aromatic precursor and phenolic pathways turn on, allowing a faster and increased flow of these compounds into the berries.

### **RED WINES**

In general there is an increase in flavanols and anthocyanins resulting in deeper colored wines. Pyrazines are reduced creating a more balanced flavor profile. The increased phenolic accumulation in the skin leads to increased berry skin thickness and reduced berry dehydration. Tannins tend to be better integrated in the final wines with less bitter notes and improved mouthfeel. In trials vs. ~20% fruit thinning, LALVIGNE MATURE/LM was shown to have improved grape quality with increased flavanols and anthocyanins. The analytical results were like those of the fruit thinning treatment, but the LalVigne treated wines were described as more balanced and were overall preferred to both the control and the ~20% fruit thinning.

### **WHITE WINES**

In grapes treated with LALVIGNE AROMA/LA there is an increase in the varietal aroma compounds resulting in more aromatic wines. In thiolic varieties such as Sauvignon blanc and Muscat, there is an increase in all the major compound groups such as 3MH and 3MHA. In general wines treated with LalVigne have improved structure and mouthfeel. Glutathione, which is a natural antioxidant, protecting aromas and color in white wines, can be increased with the use of LalVigne. Wines from trials in 2013 were recently reopened. Significant oxidation had occurred during aging in the control wines but was absent in the LalVigne treated wines.

Harvest on Your Schedule / Purchase LALVIGNE at [scottlab.com](http://scottlab.com)

For more information, contact: Andy White, [andyw@scottlab.com](mailto:andyw@scottlab.com) or Kathy McGrath, [kathym@scottlab.com](mailto:kathym@scottlab.com)

## APPLICATION TIMING

### FIRST APPLICATION / 5% VERAISON



Key enzymes switch on the levers and throttles of the phenolic and aromatic precursor pathways. LaVigne increases the flow of aromatic and phenolic compounds into the berries while decreasing pyrazines.

### SECOND APPLICATION / 10-12 DAYS LATER



The second application continues the flow of aromatic and phenolic compounds to the early ripening berries while kickstarting the inflow to the later ripening berries, resulting in more uniform ripening. Observe in real time the rapid uniformity improvement in coloration through veraison.

### HARVEST ON YOUR SCHEDULE

LaVigne has minimal impact on berry weight, Brix, pH, or total acidity, so the earlier and larger harvest window is due to aromatic and phenolic improvements, the results of which are seen in the final wines. Taste the difference. LaVigne treated wines will generally have an increase in color, aroma and flavor. These wines also have lower amounts of pyrazines, softer tannins, and improved mouthfeel.

## APPLICATION INSTRUCTIONS

### LALVIGNE MATURE/LM & LALVIGNE AROMA/LA

- Mix LaVigne in a 5-gallon bucket with one gallon or more of water per pound of product.
- Add mixed product to half full sprayer and continue agitating.
- Add remaining water, spray on leaves at 20-65 gallons/acre.
- If 30% veraison has passed before first application, make second application 7 days later.



### RATE PER APPLICATION

#### LALVIGNE MATURE/LM

Red Grape Varieties  
0.9 lb/acre (0.4kg)

1 treatment = 2 applications

#### LALVIGNE AROMA/LA

White Grape Varieties  
2.7 lb/acre (1.2kg)

1 treatment = 2 applications

### COMPATIBILITY

LALVIGNE MATURE/LM and LALVIGNE AROMA/LA can be sprayed in the same tank mixture as other common spray products. It is not compatible with oils, lime sulfur solutions and alkaline products. Mixing with copper should be avoided, check before treating with copper. The same compatibility protocols as other agriculture products apply. When mixing with other products, consult other product manufacturer's mixing guidelines. When compatibility is in question, perform a jar test, and test on a small area. Check with Scott Labs if you have further compatibility questions.