



# URBAN EST 1981 WINERY & CRAFT BREWING SUPPLIES

## 2022 Harvest Chemical Analysis

519-824-1624 [www.kjurbanwinery.com](http://www.kjurbanwinery.com) [info@kjurbanwinery.com](mailto:info@kjurbanwinery.com)

*Overall trend: It was a hot and dry for much of the summer. Higher sugar and lower acidity across the board compared to 2021.*

Juice	Origin	Specific Gravity	Total Acid (g/l)	PH	Potential Alcohol %
<u>Whites</u>					
Pinot Grigio	Italy	1.100	4.6	3.16	13.9%
Sauvignon Blanc	Italy	1.096	5.7	3.17	13.4%
Moscato (2021)	Italy	1.088	5.1	3.20	12.3%
Trebbiano	Italy	1.095	4.6	3.16	13.3%
Chardonnay	France	1.104	4.9	3.26	14.4%
Pinot Blanc	Germany	1.094	6.0	3.22	13.1%
Riesling	Germany	1.096	6.0	3.15	13.4%
Gewurztraminer	Germany	1.082	5.8	3.27	11.6%
<u>Reds</u>					
Merlot	Italy	1.094	4.5	3.58	13.1%
Sangiovese	Italy	1.098	6.0	3.41	13.7%
Valpolicella	Italy	1.092	5.2	3.46	12.9%
Barbera	Italy	1.096	5.0	3.49	13.4%
Pinot Noir	Italy	1.092	5.7	3.46	12.9%
Syrah (2021)	France	1.090	7.1	3.35	12.6%
Cabernet Sauvignon	France	1.104	5.4	3.40	14.4%

