

WINE BUSINESS MONTHLY

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VARIETAL FOCUS:

Pinot Gris

Winemakers Discuss
Favorite Closure Types

Using Spirits Barrels
to Finish Wine

A 5-year Look at Branding
with Custom Wine Bottles

Plus, our annual

**2018 WBM Technology
Survey Report**

Top IT Priorities for Wineries Revealed

The Combo

I have written about Tom Beard washers in prior issues, and they just seem to get better with each passing year. This year, the automated 2- or 4-barrel combo washer/steamer will perform both tasks without having to move barrels to different equipment. As a standalone, portable unit, it delivers measured (timed) amounts of independent water and steam.

After the wash cycle, the barrels are simply shifted to the steam nozzle. The steam head automatically inserts a bung to create the all-important vacuum for an adjustable period of time. Once the barrels with racks are loaded by forklift, the programmable controller takes over and workers do not need to be in the vicinity. It is the best of both environmental worlds as they constantly monitor water usage and finish with steam per the winemaker's protocol. The unit has an integral roller assembly to easily align the bung hole.

I also got a chance to see Tom Beard's new barrel picker, which is designed to handle difficult barrel situations, such as stacked barrels inside trucks or those loaded individually onto barrel racks—operations that would naturally call into question worker safety and cause **OSHA** concerns.

What's cool is the unit will mount onto either the forklift mast or the forks themselves. If the "off-the-shelf" model doesn't fit, they will custom-design to any class of forklift mount. It utilizes the forklift's existing hydraulic (4) valves to control gripping and tipping of the barrel.

As expected, the picker features quick-disconnect hydraulic fittings and a "quick-connect" mast system, resulting in easy installation and fast change-overs. The picker works on empty wine or spirit barrels with a croze end barrel diameter from 22 to 26 inches at a 31 $\frac{1}{2}$ -inch spacing from the barrel center line.

Blue Morph - 2018

In 2015, I met Farrin, inventor of the Blue Morph Ultra-Violet Sanitation System, which was also introduced that year at the **Innovation+Quality** conference in Napa. [Innovation + Quality is produced by *Wine Business Monthly*.] I followed up with an in-depth product review in the October 2015 issue of WBM. Today, Farrin has developed a diversified portfolio of designs, working with (guess who) Tom Beard. Once again, P&L Specialties proves itself as an effective umbrella company that identifies, develops and, most importantly, delivers new technology.



(Top) The new 2 and 4 automated barrel washers are fully self-contained and perfect for the small to mid-sized winery.

(Bottom) The wash and steam heads automatically shift under the barrels during the cycle.



The model UVT6K is perfect for irradiating smaller stainless tanks up to 6,000 gallons.

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This year, Blue Morph released smaller units for the smaller winery. Originally, I wrote about the science as it was being applied to 25,000 to 200,000 tanks at places like **Jackson Family Wines**. Since then, **Clos Du Val, Wente Family Estates, LangeTwins Winery and Vineyards, Skylane, La Crema, Rodney Strong** and **Diageo** were added to the who's-who list.

Everyone has been learning about the science of Ultraviolet Germicidal Irradiation (UVGI) by testing and comparing the effectiveness of this sanitation to their existing, in-house water, chemical, steam and ozone programs. Next for them was to experiment with the various algorithms of tank sizes and shapes within their prospective cellars. This affects how UV light reflects throughout the tank space.

Reading the testimonials of the independent laboratory **BevTrac**, the service company specializing in winery sanitation audits, will afford you access to field tests available on the Blue Morph website. The numbers are far beyond what we are used to in typical sanitation. A better word for the effect on the "bugs" suffering DNA or nucleic meltdown is "lethal."

At the Unified Wine & Grape Symposium, Farrin featured the model UVT6K (UV tank, 6,000-gallon), which demonstrates how Blue Morph is reaching out to accommodate the smaller facilities. As of the writing of this article, I can now advise everyone of their latest unit designed specifically for individual barrels.

UVGI is going to grow in popularity because it addresses so many of our industry problems, specifically efficiency through water, time and energy savings. The benefits of this proven technology are becoming obvious, not only to your bottom line but to the environment.