



2. FOCH (pH = 3.23, Brix =21.5 , TA =14.0 )
3. NEW YORK MUSCAT (pH =3.63 , Brix =20.2 , TA =7.0 )
4. SEYVAL BLANC (pH =3.22 , Brix =20.7 , TA =15.6 )
5. VIDAL BLANC (pH =3.14 , Brix =22.7 , TA =12.0 )
6. GAMAY NOIR (pH =3.16 , Brix =22.6 , TA =15.0 )
7. RIESLING (Ph =2.82, Brix= 18.5, TA=14.4)
8. CHARDONNAY (Ph=3.44, Brix=22.3, TA=9.6)
9. PINOT NOIR (Ph=3.26, Brix= 20.3, TA=13.2)
10. SAUVIGNON BLANC (Ph=n/a, Brix=n/a, TA=n/a)
11. VIOGNIER (Ph= n/a, Brix=n/a, TA= n/a)
12. CONCORD (Brix=17.5)
13. NIAGARA (Brix=14.0)

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1. DE CHAUNAC (pH = 3.77 , Brix = 17.4 , TA = 11.4 )
2. FOCH (pH = 3.99 , Brix = 20.3 , TA = 13.3 )
3. NEW YORK MUSCAT (pH = 3.53 , Brix = 19.2 , TA = 11.26 )
4. SEYVAL (pH = 3.61 , Brix = 18.8 , TA = 7.6 )
5. VIDAL (pH = 3.37 , Brix = 19.3 , TA = 10.5 )
6. GAMAY NOIR (pH = 3.78 , Brix = 18.1 , TA = 10.3 )
7. RIESLING (pH = 2.99, Brix = 19.3, TA = 10.1)
8. CHARDONNAY (pH = 2.8, Brix = 18.1, TA = 4.48)
9. CABERNET FRANC (pH = 3.26, Brix = 17.9, TA = 10.5)
10. PINOT NOIR (pH = 3.75, Brix = 18.3, TA = 7.67)
11. SAUVIGNON BLANC (pH = 3.39, Brix = 21.1, TA = 7.4)
12. VIOGNIER (pH = 3.78, Brix = 18.4, TA = 9.08)
13. CONCORD (Brix = 17.0)
14. NIAGARA (Brix = 13.5)