

## WINE LABORATORY IN TEXAS

Bénédicte (de Carmejane) Rhyne is a native of Aix en Provence, France. She received her master in oenology (the study of wine) from the Université de Bourgogne (Dijon) in 1987.

Her first experience was at Chateau Pétrus, in Pomerol, Bordeaux, under the tutelage of renowned winemaker Jean Claude Berrouet. In January 1988 she went to New Zealand to work harvest at Matua Valley wines. Bénédicte then traveled to England and gained marketing and sales experience by working as a sales representative for Berkman Wine Cellars.

In 1991 Ravenswood Winery in Sonoma, California, invited Bénédicte to join the winemaking-team. Her primary focus was to develop the "meritage" program. From 1991 to 2001 the winery increased in production ten-fold. This meant a large increase in responsibilities for Bénédicte. She created a sophisticated wine laboratory with well-trained staff and quality control procedures.

In 2002, Bénédicte and her family came to Fredericksburg, TX and created a Wine Laboratory to compliment her Wine Country Consulting business.



## REASONS TO HAVE A QUALITY CONTROL SYSTEM IN PLACE

- **When you taste a problem it is often too late.**
- **Most problems are preventable by monitoring the wine every month.**
- **Free SO<sub>2</sub>, Volatile Acidity and micro checks are an absolute necessity once a month in order to prevent catastrophes in wines.**
- **Analyzing just before bottling is not enough.**
- **Microbiology needs repeating to confirm a negative population.**
- **Quality assurance is an absolute necessity in commercially produced wines.**
- **History helps diagnosis and repair.**
- **For as little as the price of a cork you can prevent problems in your wines.**
- **It brings you closer to your wines.**

**Bénédicte Rhyne**  
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## WINE COUNTRY CONSULTING



**9461 RANCH ROAD 1631**  
**FREDERICKSBURG**  
**TX, 78624**

## SERVICES

Sample needed is 375mls and can be mailed to the Lab.

### ANALYSIS PANEL:

Analysis in preparation for bottling:

- Alcohol (%)
- Total Acidity (g/L)
- pH
- Free and Total SO<sub>2</sub> (ppm)
- Volatile Acidity (g/100mls)
- Residual sugars (g/L)
- Malic Acid (g/L)
- Micro checks for yeasts (including brettanomyces) and bacteria

Fee **\$105.00**

### SENSORY ANALYSIS:

Tasting and consulting per wine

Fee **\$40.00**

### OTHER ANALYSIS:

Special projects such as fining trials, special micro, bottling sterility checks will be billed differently according to time involved.

### CONSULTING:

Based on traveling to your location:

**\$700.00 /day**

- Traveling expenses may occur.

Anytime, any questions over the phone, based on retaining fees:

**\$120.00/hour**

- 15 minutes increment.
- Billed quarterly.
- Minutes not used can be rolled over from quarter to quarter.

## ANALYSIS CREDENTIAL

BÉNÉ'S Wine Lab subscribes to CTS (Collaborative Testing Services) to verify its Lab testing proficiency. Upon demand Bénédicte can provide you with her latest Performance Analysis Report on each analysis performed.



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## PRICE COMPARISON WITH OTHER LABORATORIES

| LAB PRICE                    | ANALYSIS        | CONSULTING/HOUR | SENSORY        |
|------------------------------|-----------------|-----------------|----------------|
| VIRGINIA TECH WINE LAB       | \$130.00        | N/A             | \$25.00        |
| VINQUIRY SONOMA, CA          | \$173.00        | \$150.00        | \$50.00        |
| THE WINE LAB, NAPA, CA       | \$140.00        | \$90.00         | N/A            |
| ETS, ST HELENA, CA           | \$135.00        | N/A             | \$85.00        |
| <b>BENE'S WINE LAB TEXAS</b> | <b>\$105.00</b> | <b>\$120.00</b> | <b>\$40.00</b> |

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