Objective:

To help mitigate the negative organoleptic attributes of mold on fruit.

Treatment in the Vineyard:

To inhibit mold growth, treat infected fruit in the vineyard with an aqueous solution of potassium bicarbonate and **Vin-Chito**, sprayed directly on the grape bunches with a low-volume vineyard sprayer. Apply this 1–3 days before picking, or when powdery mildew or mold spots begin to appear.

To make the solution: Dissolve 0.26–1.33 oz/gal (7.5–10 g/L) potassium bicarbonate and 0.2–0.33 oz/gal (1.5–2.5 g/L) **Vin-Chito** in 21.43–32.27 gal/acre (200–300 L/hectare) of water.

Remember: 16 oz = 1 lb.

Treatment at Harvest:

When picking, sprinkle 1 kg/ton (2.2 lb/ton) **AromaGuard** directly on the grapes. **AromaGuard** can be added to the picking bins, at the hoppers of mechanical harvesters, at the receiving hopper, directly into the press, or in the press pan.

AromaGuard adds about 10 ppm SO₂. Be sure to factor that in when calculating SO₂ addition rates at grape receiving.

If **AromaGuard** is unavailable, this formula can be applied per ton of grapes: Dissolve 3.53 oz (100 g) potassium metabisulphite, 0.7 oz (20 g) **Vin-Chito**, and 3.53 oz (100 g) **Color-Tan** in 2.6 gallons (10 L) of water and spread evenly on 1 ton of grapes.

Observe the best practices of the Botrytis Cinerea Protocol from ATPGroup, being mindful of the SO₂ already imparted by **AromaGuard**.