# Sustainable Winemaking and the Design of Sustainable Wineries

Roger Boulton Stephen Scott Professor of Enology and Chemical Engineering Department of Viticulture and Enology University of California, Davis, CA, USA

Sauvignon 2019 - The International Sauvignon Blanc Celebration Blenheim, New Zealand 29<sup>th</sup> January 2019

#### Outline

- Sustainable Winemaking Practices
  - Winemaking Practices, Wine Transfers, Tank Cleaning
  - Energy, Water, Carbon and Chemistry Footprints
- The Design of Sustainable Wineries
  - Less Energy and Water Intensity Practices
  - Storage vs On-Demand Systems
  - Fermentation Carbon Dioxide Capture
  - Advanced Above Ground Passive Barrel Spaces
  - Wireless data, Prediction of Demand and System Loads
  - The Self-Sustainable Winery at UC Davis
  - Off the Power and Water Grids

#### Sustainable Winemaking Practices

Non-Residue Treatments Out of Tank Treatments Recovery and Multiple-Use of Water and Green Cleaning Chemistry

Non-Residue Alternative

Cation Exchange Clays Bentonite(s)

Protein(s) Casein, Gelatine, Albumen, Isinglass MannoProteins

Tartrate Crystal Inhibitors Gum Arabic Carboxy methyl cellulose Meta-Tartaric Acid

**Tannin Extracts** 

Alginates Ferrocyanide Regenerable Adsorption Column MacroPrep 50S Immobilized Tannin Column

Immobilized Protein Column PVPP Column

Fluidized-Bed Crystallizer with KHTa Recovery

Oak Piece, Seed Columns

#### Out of Tank Treatment Alternatives

More Efficient Contacting Less Wine Loss, Microbe and Oxygen Exposure Less Wine Movement and Treatment A Tank Transfer (= A Tank Cleaning)

# Water Saving from In-Tank Treatments

Examples:

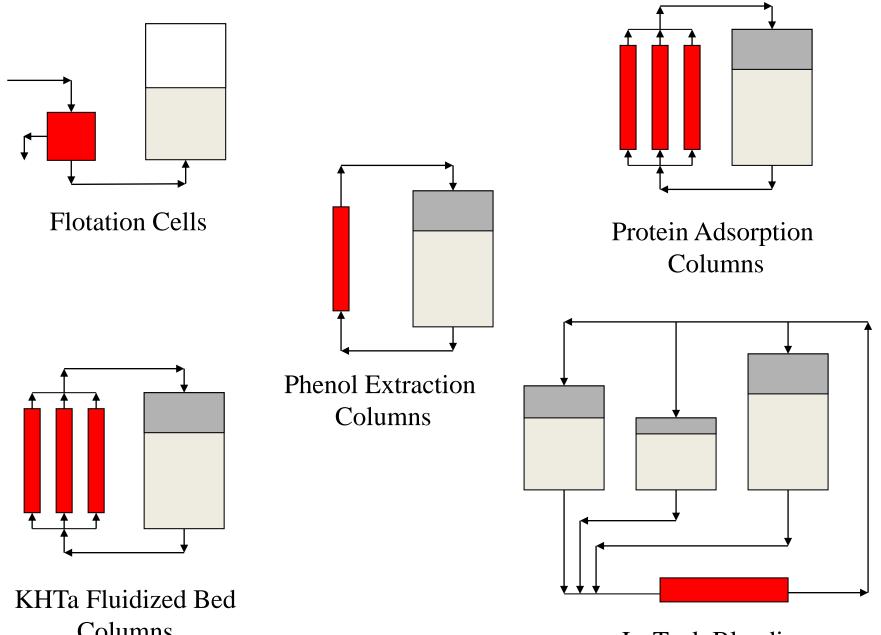
- In-line White Juice Flotation Jameson Cells
- Protein Adsorption Columns MacroPrep and others
- Fluidized-Bed Crystallizer for Potassium Bitartrate
- Phenol and Tannin Extraction Columns Oak Pieces, Seeds
- In-Tank Blending Systems

#### Saves at least 4 tank washings for each White Wine

Saves at least 3 tank washings for each Red Wine

#### Sustainable Winemaking Practices

- Wine Movements and Tank Washing
  - Whites: Historical, Typical, Target
  - Reds: Historical, Typical, Target
- Barrel Racking Practices
  - Clarified Wine, No Ranking, Washing and Topping of Barrels
- External Tank Treatments
  - In-Line Flotation (White Juice), no settling or racking
  - MacroPrep Column for Protein (White Wine), no Bentonite
  - Adsorption Column for Phenols (Red Wine), no Proteins
  - Fluidized Bed for KHTa, KHTa recovery
  - Oak Piece, Seed Columns for Phenols
- Blending
  - In Tank Blending, no Blending tank



Columns

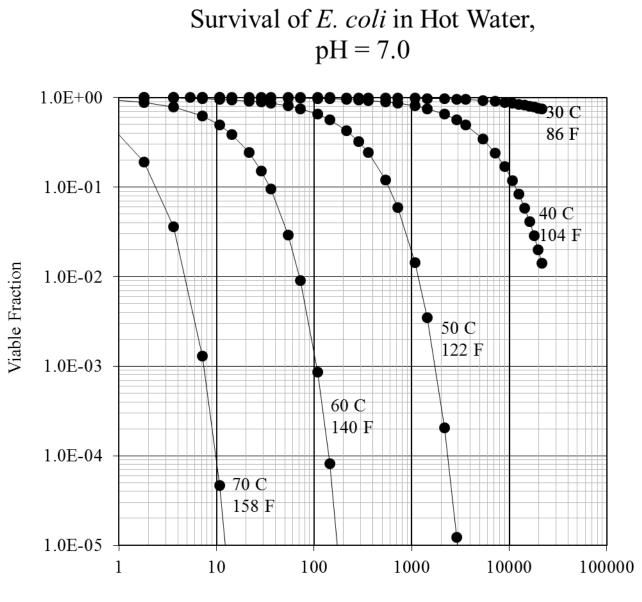
**In-Tank Blending** 

#### Alternative Cleaning Solutions

Potassium-based, multiple-use solutions Elimination of Sodium, Phosphate, Chlorine, BOD and COD 80 to 90% Recovery each use Soft water, Rainwater for Membrane life

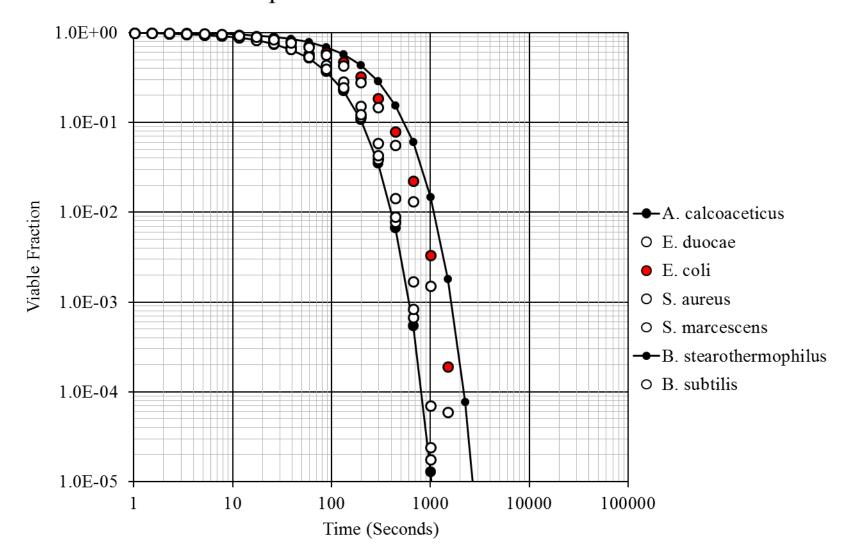
#### **Clean-In-Place Buffer Solutions**

Ambient, 5 Decade Reduction in *E. coli* Matched KOH/KHSO<sub>4</sub> 10 to 20 mM All Monovalent ions for NF recovery pH 7 discharge, no BOD or COD



Time (Seconds)

#### Survival of *E. coli* and others with 1% Hydrogen Peroxide, pH 2.3 and $T=20^{\circ}C$



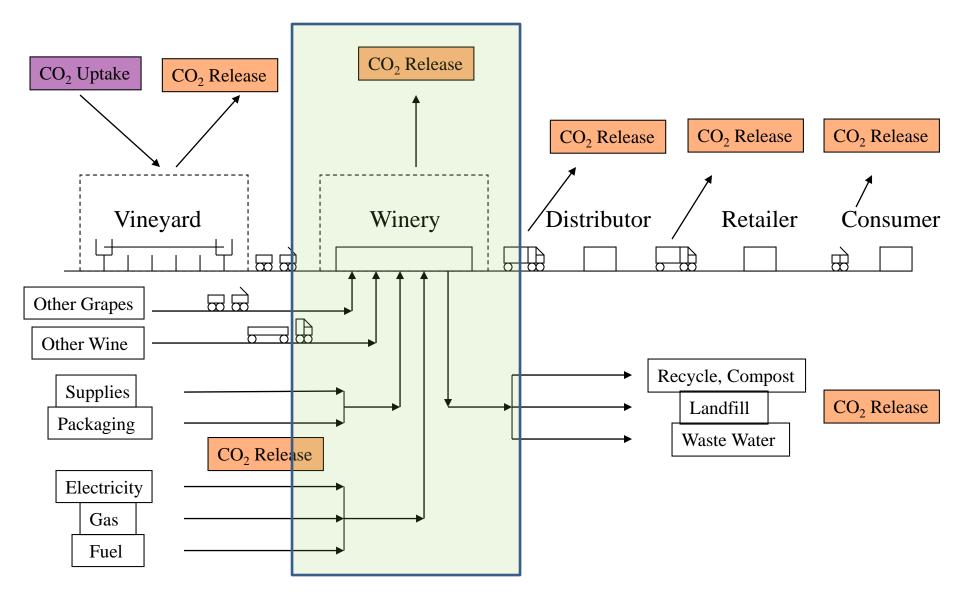
#### Recovery, Cycles and Volumes

Recovery	0.90			
Cycle	Initial	Use	Makeup	Cum.
#	Volume	Number		Saving
1	100.00	1.00	0.00	0.00
2	90.00	1.90	10.00	90.00
3	81.00	2.71	10.00	180.00
4	72.90	3.44	10.00	270.00
5	65.61	4.10	10.00	360.00
6	59.05	4.69	10.00	450.00
7	53.14	5.22	10.00	540.00
8	47.83	5.70	10.00	630.00
9	43.05	6.13	10.00	720.00
10	38.74	6.51	10.00	810.00
% Recovery	90.00		90.00	
Volume	900.00			
Makeup	90.00			
Saved	810.00			
# Uses	6.51			
Reduction Factor	10.00			

#### Carbon Dioxide Footprints

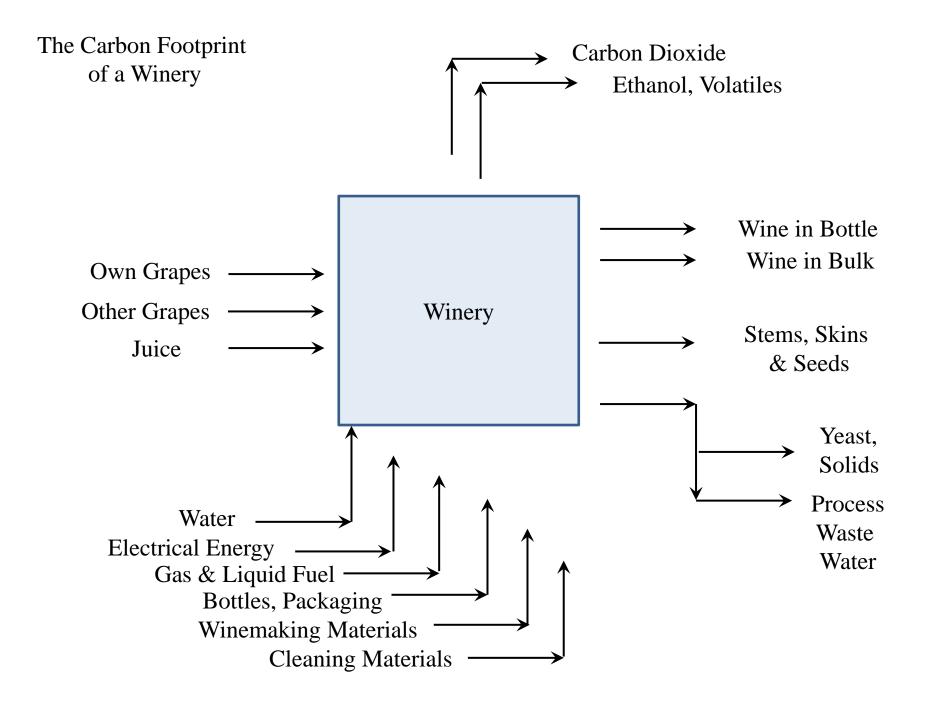
Fermentation Carbon Dioxide Emission Capture and On-Site Sequestration

#### Carbon Dioxide Balance – Vine to Consumer



#### Carbon Dioxide Emissions from Fermentation

Largest Direct (Scope 1) Emission Highest Concentration Release, Ground Level and Ambient Temperature

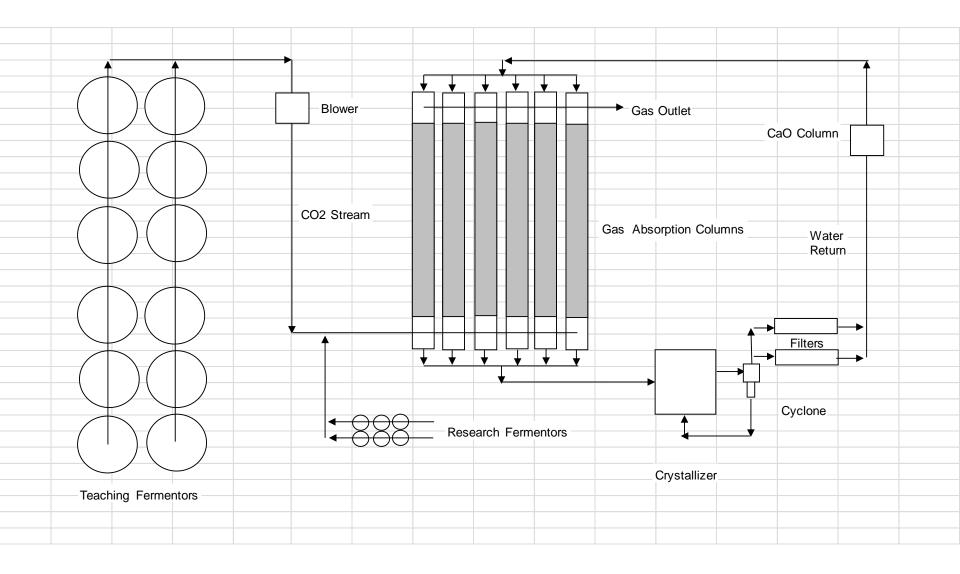


# CO<sub>2</sub> Summary

- Fermentation release:
  - 68 Kg/tonne of grapes
  - $-60 L CO_2$  per L of juice or 120 g CO<sub>2</sub> per L of juice,
  - -80 g CO<sub>2</sub> per 750 mL bottle
- Electricity at 550 g CO<sub>2</sub> per KWh
  65 g CO<sub>2</sub> per 750 mL bottle
- A new bottle
  - 454 g CO<sub>2</sub> per 750 mL bottle

## Calcium Hydroxide Columns

- Precipitation as CaCO3
  - No energy-intensive phase change
  - No Vapor or Liquid Storage System
- A simple and safe storage form, CaCO<sub>3</sub> powder
- Saturated Lime Water, high CO<sub>2</sub> solubility
- Requires CaO (or CaCO<sub>3</sub>)
- Requires Water, in a recirculation loop
- Multiple Columns in Parallel to handle flow variation
- First proposed in 2003.....



#### Footprint Reporting

Example: Pernod Ricard One of the largest Wine and Spirits Companies in the world,

Thematic	Definition	Mesure	Total Pernod Ricard		od Ricard		Mesure	a) Ratio for 1 000L of distilled alcohol b) Ratio for 1 000L of finished product				G3 CRI		
		Unit	2009	2008	2007	2006	Unit		2009	2008	2007	2006	Index	
Volume	Total a) distilled alcohol production b) finished product		212,746	174,729	220,662	195,952			-	-	-	-	$\sim$	
Produced		kL	1,228,829	1,166,177	1,185,449	1,145,225		-	-	-		-	-	
Water	Total water intake		m <sup>3</sup>	8,540,794	6,710,552	7,605,066	7,182,064	m³/kL	a) b)	40.15 6.95	38.41 5.75	34.46 6.42	36.65 6.27	EN 8
$\succ$	Total energy consumption		1,668,747 1,	1,550,242 2,049			MWh/kL	a)	7.84	8.87	9.29	10.36		
Energy		MWh			2,049,267	2,029,538		b)	1.36	1.33	1.73	1.77	EN 3 EN 4	
$\bigcirc$	Among which: Electricity		MWh	272,880	218,929	246,290	237,968	MWh/kL	b)	0.22	0.19	0.21	0.21	
co,	Direct CO <sub>2</sub> emissions (scope 1)	CO <sub>2</sub> teq	299,810	300,013 463,3	462 210	0 455,222	CO <sub>2</sub> teq/kL	a)	1.41	1.72	2.10	2.32	EN 16	
Emissions					403,310			b)	0.24	0.26	0.39	0.40		
$\smile$	Quantity of fluorinated g	as in place	kg	20,499	20,249	20,480	14,394	-	-	-	-	-	-	
$\bigcirc$	Part of HFC in place amor fluorinated gases	ng all	%	27.2	23.7	19.9	23.6	-	-	-	-	-	-	EN 19
Cooling gases	Quantity of fluorinated ga into the atmosphere	as released	kg	2,940	2,297	2,330	NA	-	-	-	-	-	-	
	Part of fluorinated gas rel the atmosphere	eased into	%	14.34	11.34	11.38	NA	-	-	-	-	-	-	
Waste water	Volume of waste water discharged	m <sup>3</sup>	6,153,681	5,063,494 5	5,831,760	5,460,197	m³/kL	a)	28.93	28.98	26.43	27.86	EN 21	
			0,155,001					b)	5.01	4.34	4.92	4.77	EN 21	
Organic waste	Quantity of organic waste landfilled or incinerated	т	7106	11,631	18,359	66,015	kg/kL	a)	33.40	66.57	83.20	336.89	ENIDO	
								b)	5.78	9.97	15.49	57.64	EN 22	
$\times$	Quantity of total solid wa	ste	Т	32,879	32,202	40,652	36,198	kg/kL	b)	26.76	27.61	34.29	31.61	
Solid waste	Quantity of solid waste la or incinerated	ndfilled	т	7,228	7,400	10,197	8,646	kg/kL	b)	5.88	6.35	8.60	7.55	EN 22
$\succ$	Part of recycled solid was	te	%	78	77	75	76	-	-	-		-	-	
Hazardous waste	Quantity of hazardous wa externally	iste treated	т	515	349.8	432.2	363.5	kg/kL	b)	0.42	0.30	0.36	0.32	EN 24
Abestos	Quantity of waste contain	ing abestos	Т	20	265.0	205.0	336.0	-	-	-		-	-	EN 24
ISO 14001 certification	Number of certified sites		%	81	70	59	44	-	-	-	-	-	-	-
	Part of certified sites in to production	tal	%	93	86	74	63	-	-	-	-	-	-	
Investments	Amount of investments for environment protection	on	€M	5.85	5.60	9.25	13.04	-	-	-	-	-	-	
Conformity	Environment-related fine or sanctions	es	Fines or Sanctions number	4*	0	0	0	-		-	-		-	EN 28

#### The Research Gap

Developing and adopting alternative technologies that enable fewer Tank Transfers Shortage of Engineering Research and Development

# The Design of a Self-Sustainable Winery

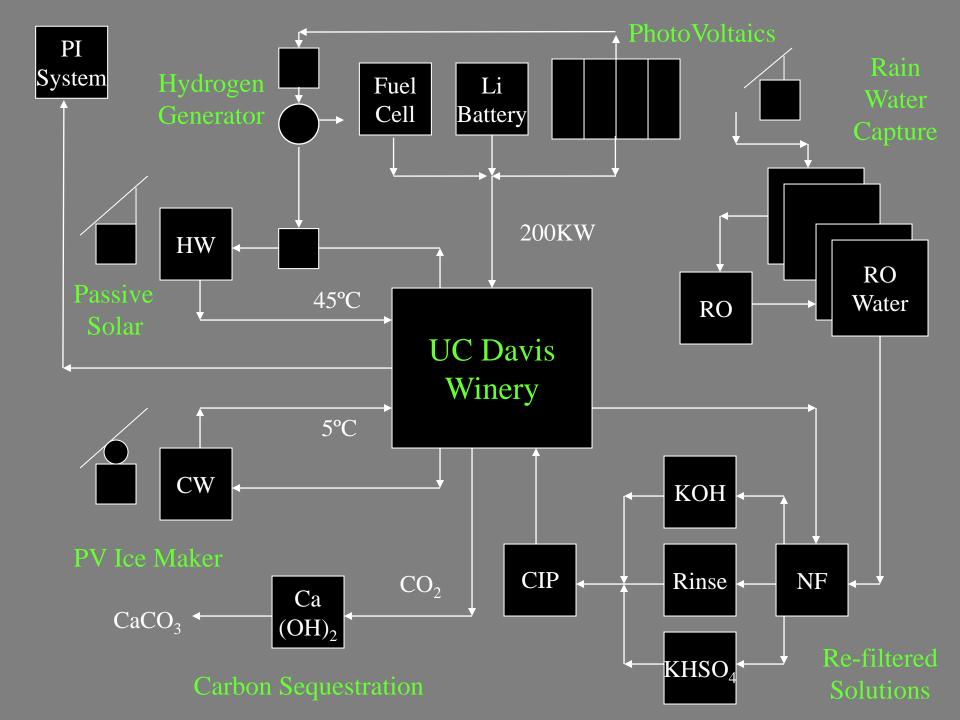
Onsite Energy and Water Capture, Off-Grid Storage Systems for Energy, Water, Ice, Hot Water, Nitrogen and Compressed Air Carbon Dioxide Capture and On-site Sequestration Ambient Peroxide and Potassium-based Cleaning Chemistry Recovery and re-filtration of Cleaning Solutions

## Design of Sustainable Wineries -I

- Energy,
  - On-site PV, Wind and Passive Solar
    - Generation and Storage
  - Efficient Process Refrigeration, VSD compressors
    - Coolant at 5 C, no lower
    - Pulse Cooling in Jackets
    - Thermal Banking not On-demand Generation
  - Thermally Efficient, Passive Barrel Buildings
    - Night Air, Humidity control
    - High Thermal Insulation Envelope
- Water
  - On-site Capture, Storage, RO filtration
  - Capture Re-filtration of cleaning solutions, NF
  - Multiple Uses, 2, 3, 5 or 10 times

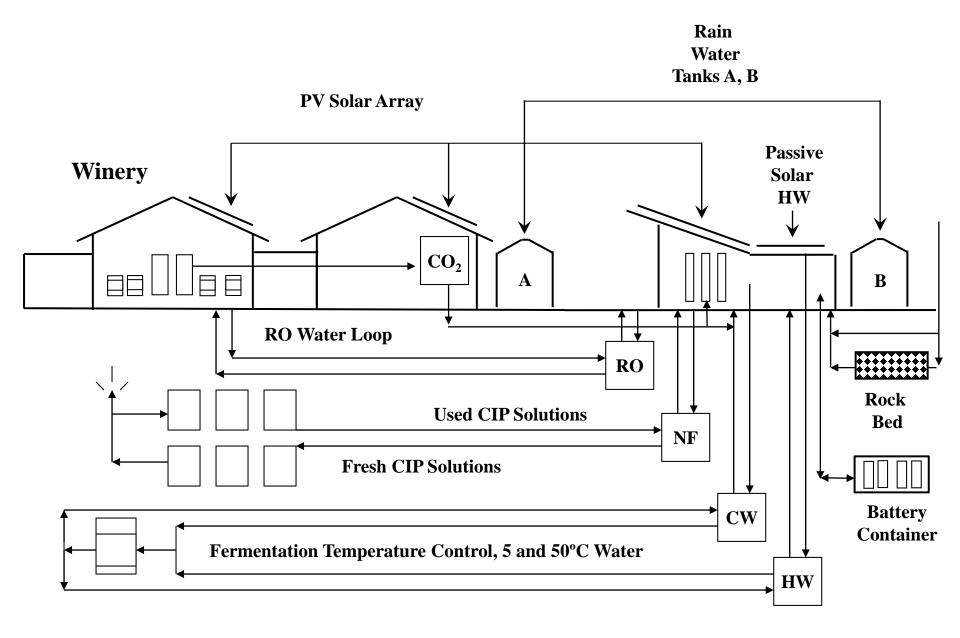
## Design of Sustainable Wineries -II

- Carbon Dioxide Capture and On-Site Sequestration
  - Fermentation Capture and Sequestration
  - Capture from Release from Compost
  - Process Water Treatment
- Potassium-based Cleaning Chemistry
  - No BOD, COD demand from cleaning Chemistries
  - No Sodium or Phosphorous contributions to Discharge Water
- Elimination of Aerobic Treatments
  - Carbon Dioxide release
  - Nitrate formation
- On-site Generation and Storage:
  - High purity Nitrogen Gas
  - Hydrogen Peroxide as needed



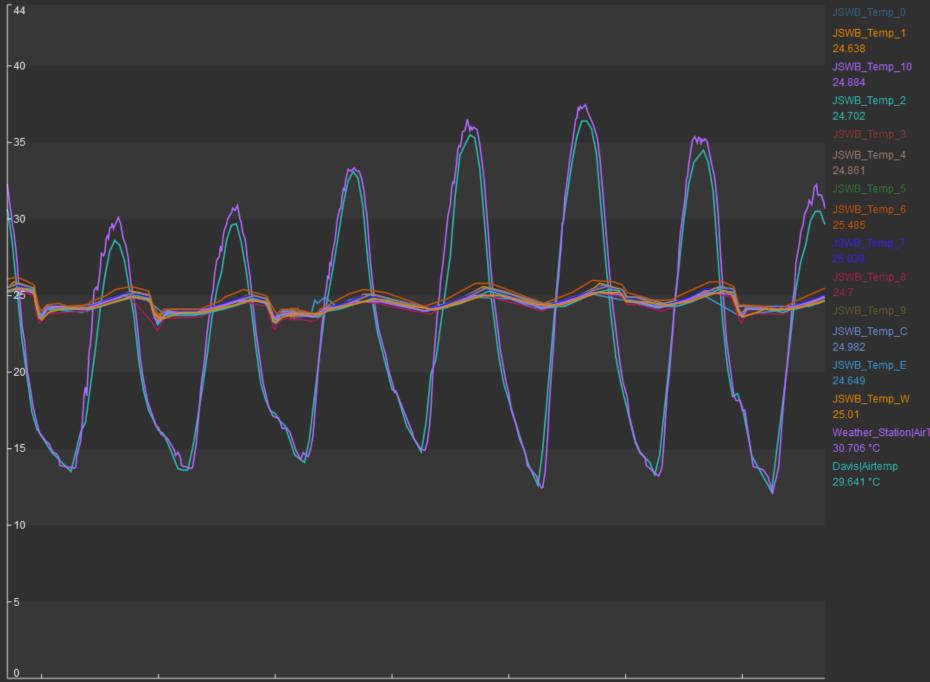


#### **Utility Loops for the Self-Sustainable Winery**

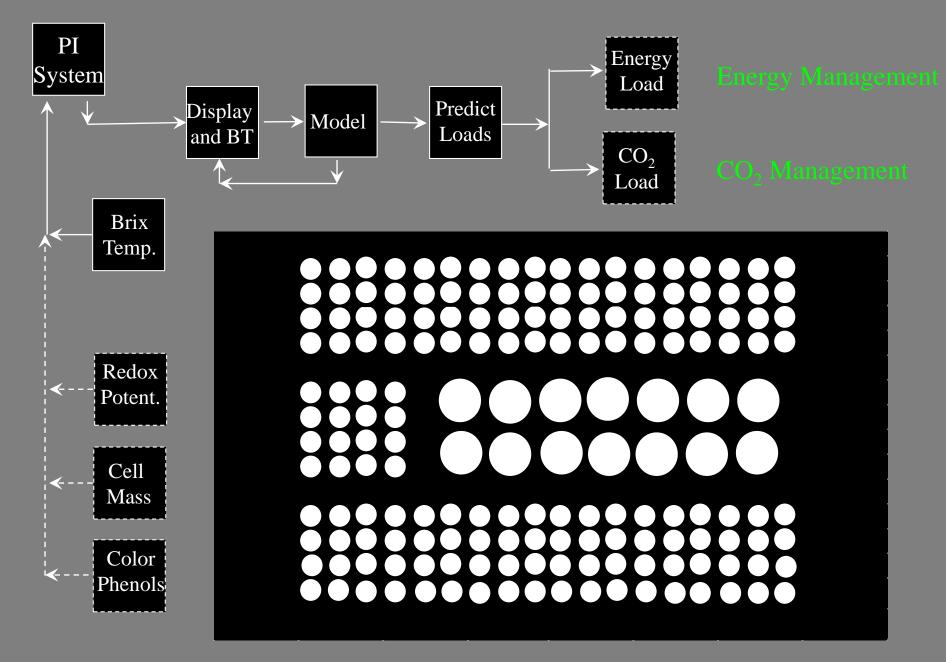


#### Passive Building Performance

The Jackson Building at UC Davis Model Barrel Room 5 Rooms for Winery Systems 4 Rooms for System Projects





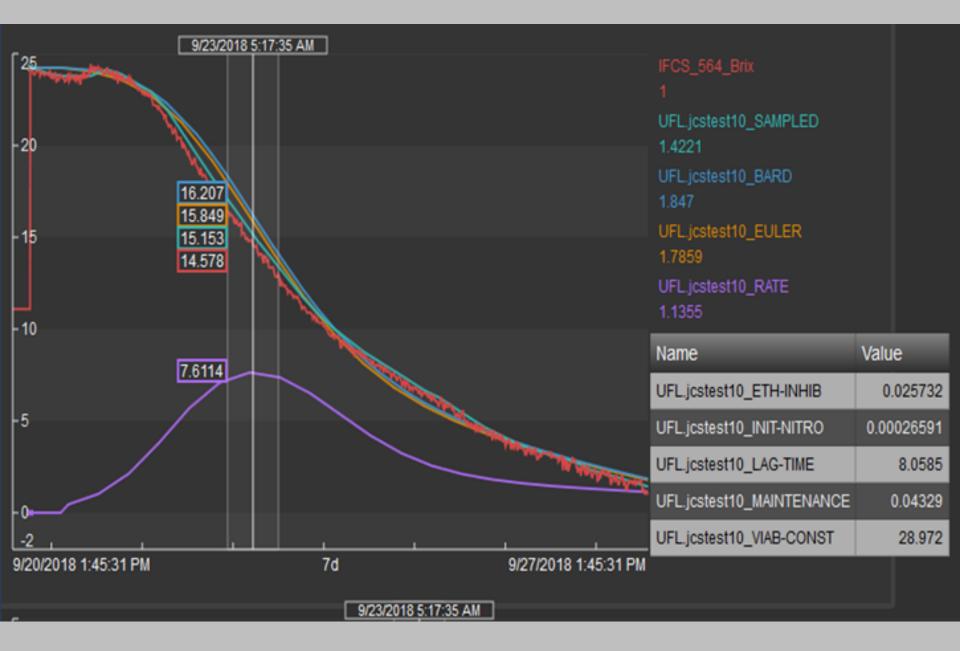


Fermentation Monitoring and Management Systems

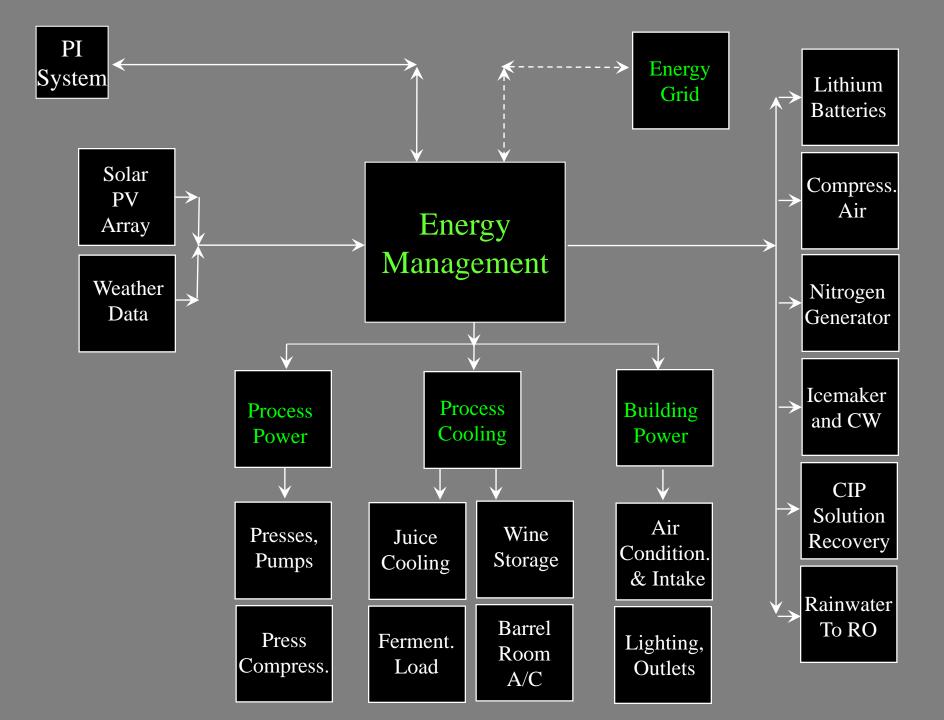


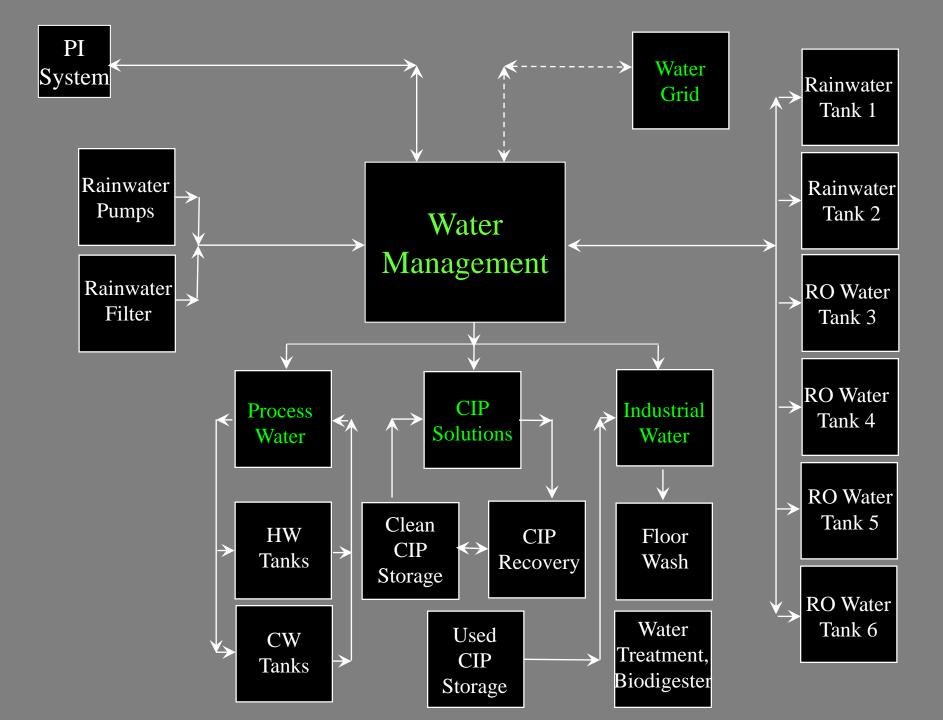
#### Wireless Brix and BT Redox

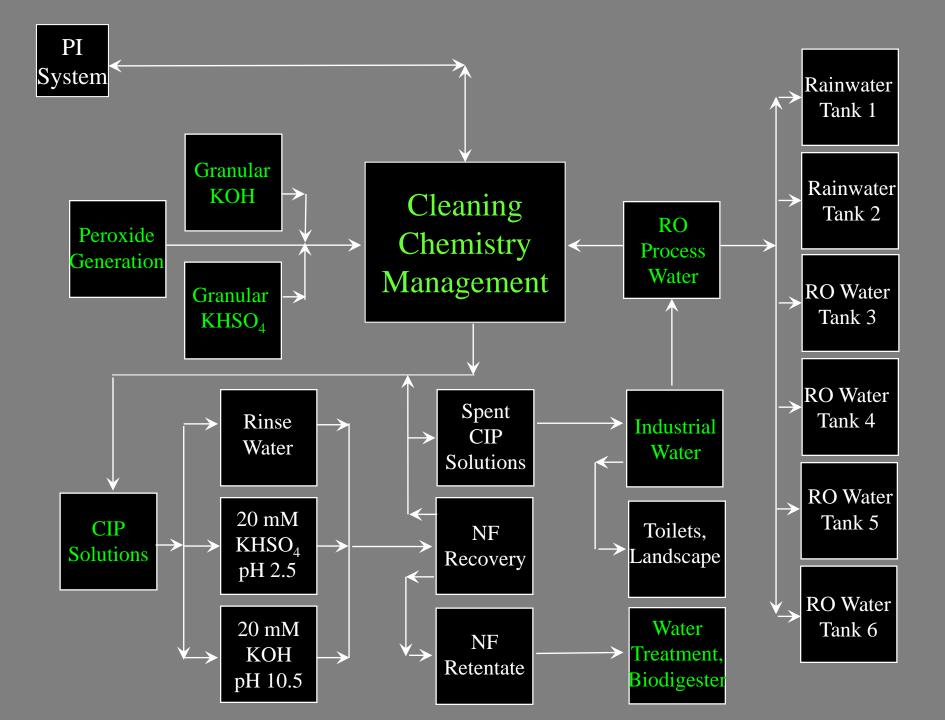




Wireless Measurement, Modeling and Prediction







#### Acknowledgements

Organizing Committee of the Sauvignon Blanc 2019 Conference

The Stephen Sinclair Scott Endowment University of California, Davis My Students and Colleagues