

Sustainable Winemaking and the Design of Sustainable Wineries

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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

Current Practice	Non-Residue Alternative
Cation Exchange Clays Bentonite(s)	Regenerable Adsorption Column MacroPrep 50S Immobilized Tannin Column
Protein(s) Casein, Gelatine, Albumen, Isinglass MannoProteins	Immobilized Protein Column PVPP Column
Tartrate Crystal Inhibitors Gum Arabic Carboxy methyl cellulose Meta-Tartaric Acid	Fluidized-Bed Crystallizer with KHTa Recovery
Tannin Extracts Alginates Ferrocyanide	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:

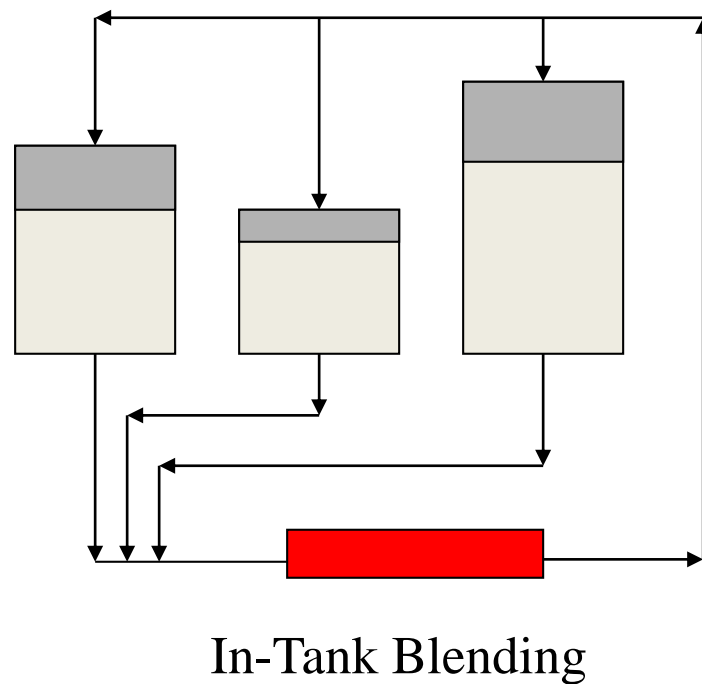
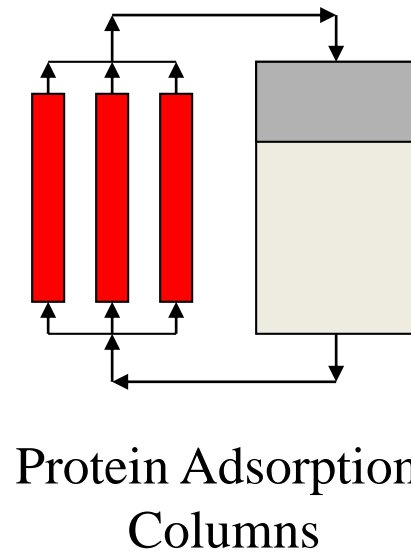
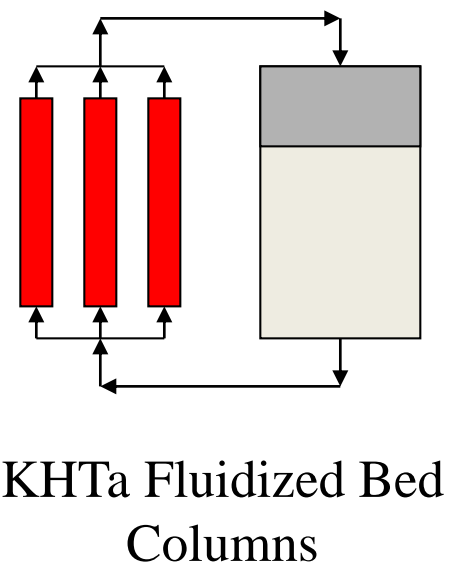
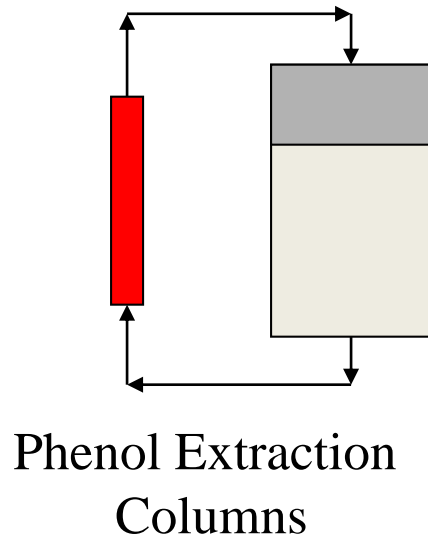
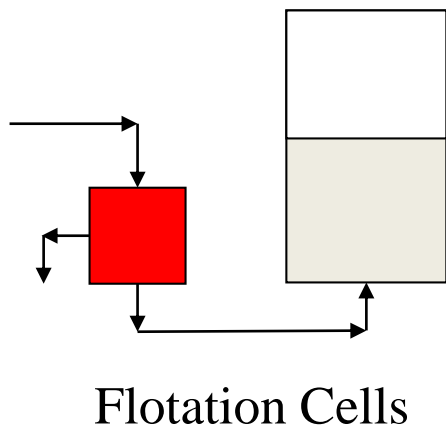
- In-line White Juice Flotation - Jameson Cells
- Protein Adsorption Columns - MacroPrep and others
- Fluidized-Bed Crystallizer for Potassium Bitartrate
- Phenol and Tannin Extraction Columns – Oak Pieces, Seeds
- In-Tank Blending Systems

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 Racking, 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



Alternative Cleaning Solutions

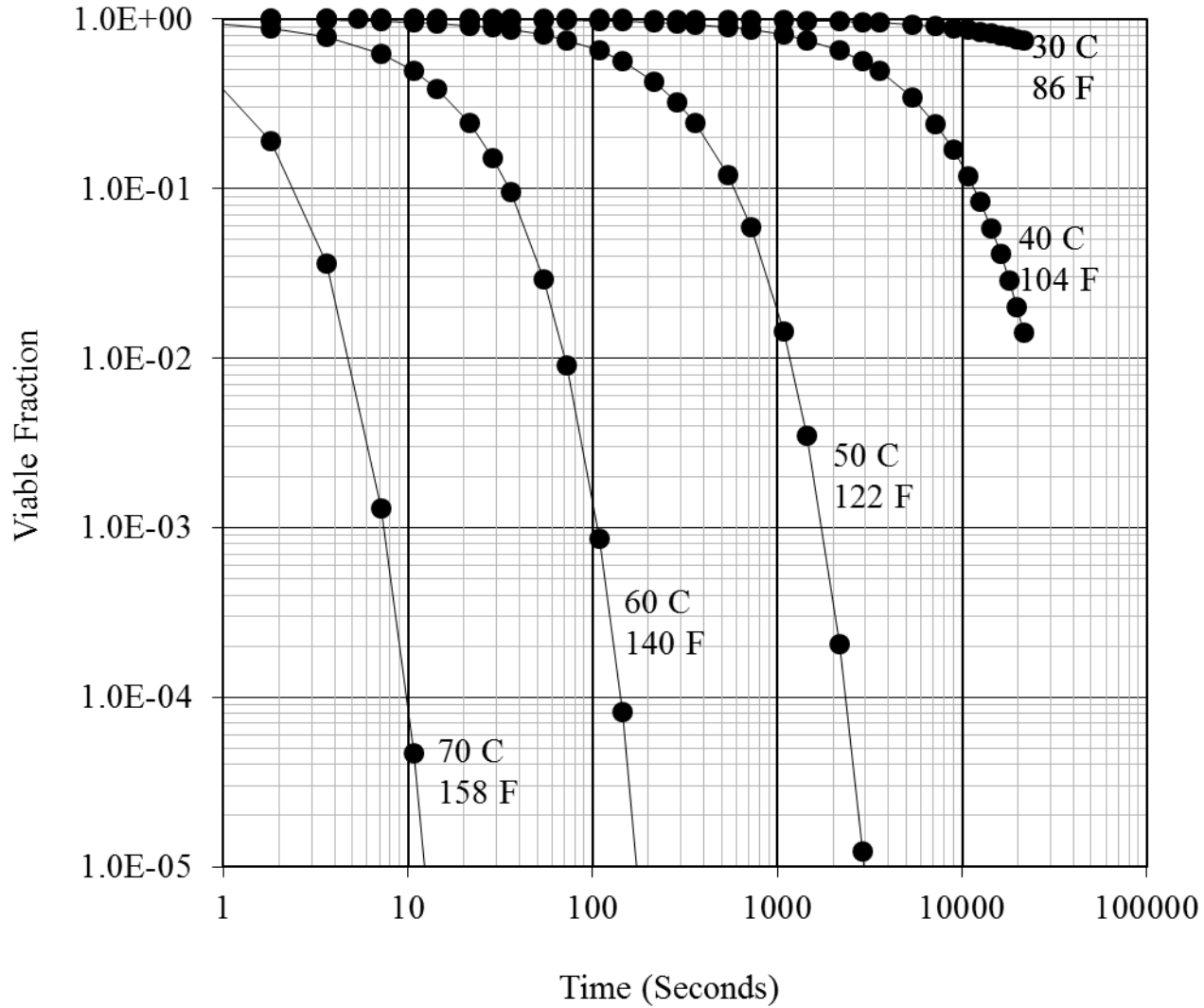
Potassium-based, multiple-use solutions
Elimination of Sodium, Phosphate, Chlorine,
BOD and COD

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/KHSO₄ 10 to 20 mM
All Monovalent ions for NF recovery
pH 7 discharge, no BOD or COD

Survival of *E. coli* in Hot Water, pH = 7.0



Recovery, Cycles and Volumes

Recovery **0.90**

Cycle #	Initial Volume	Use Number	Makeup	Cum. 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

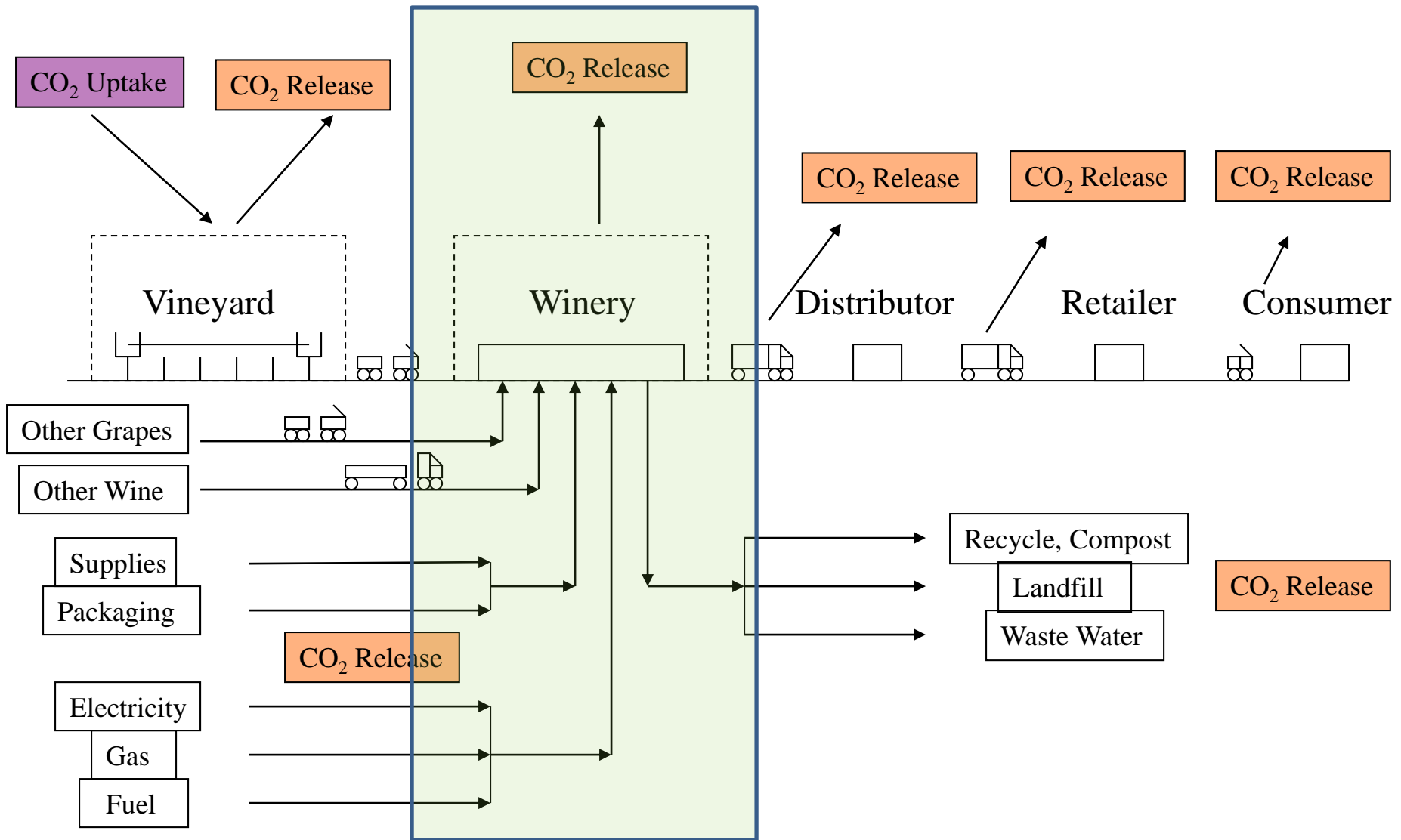
% Recovery	90.00	90.00
Volume	900.00	
Makeup	90.00	
Saved	810.00	
# Uses	6.51	

Reduction **10.00**
Factor

Carbon Dioxide Footprints

Fermentation Carbon Dioxide Emission
Capture and On-Site Sequestration

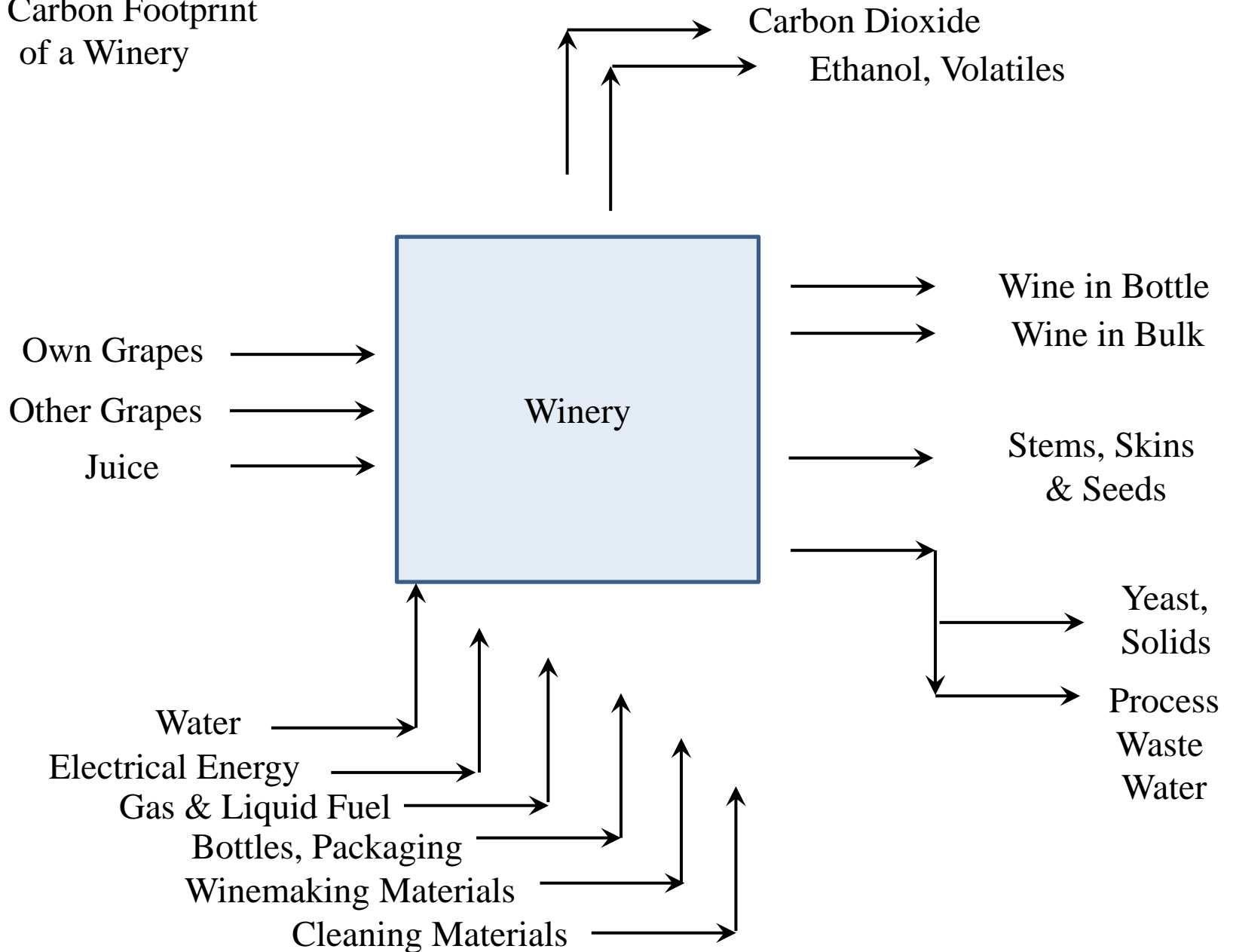
Carbon Dioxide Balance – Vine to Consumer



Carbon Dioxide Emissions from Fermentation

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

The Carbon Footprint of a Winery

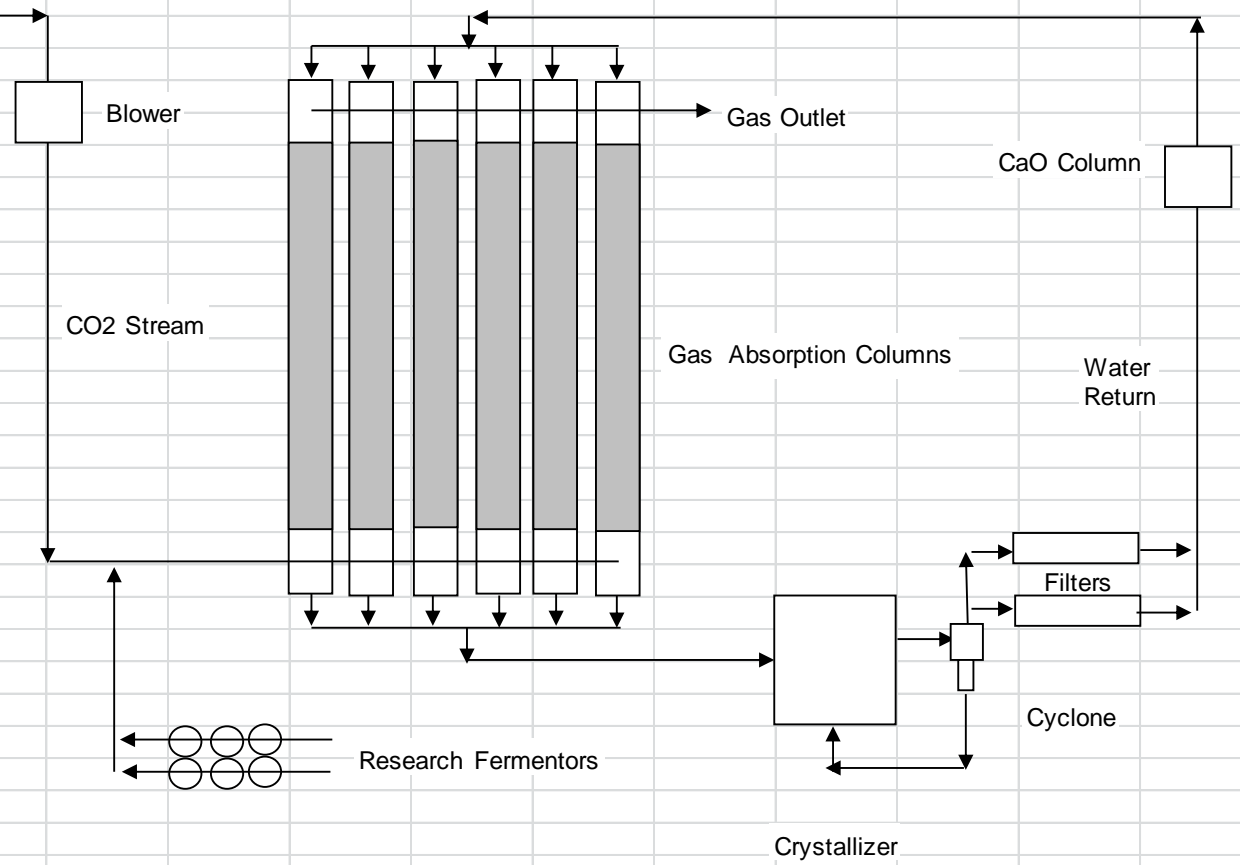
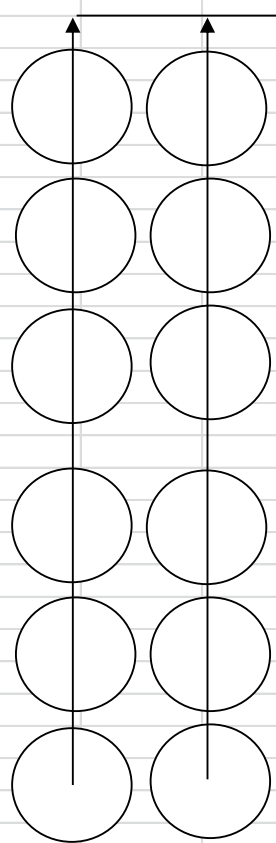


CO₂ Summary

- Fermentation release:
 - 68 Kg/tonne of grapes
 - 60 L CO₂ per L of juice or 120 g CO₂ per L of juice,
 - 80 g CO₂ per 750 mL bottle
- Electricity at 550 g CO₂ per KWh
 - 65 g CO₂ per 750 mL bottle
- A new bottle
 - 454 g CO₂ per 750 mL bottle

Calcium Hydroxide Columns

- Precipitation as CaCO_3
 - No energy-intensive phase change
 - No Vapor or Liquid Storage System
- A simple and safe storage form, CaCO_3 powder
- Saturated Lime Water, high CO_2 solubility
- Requires CaO (or CaCO_3)
- 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,

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

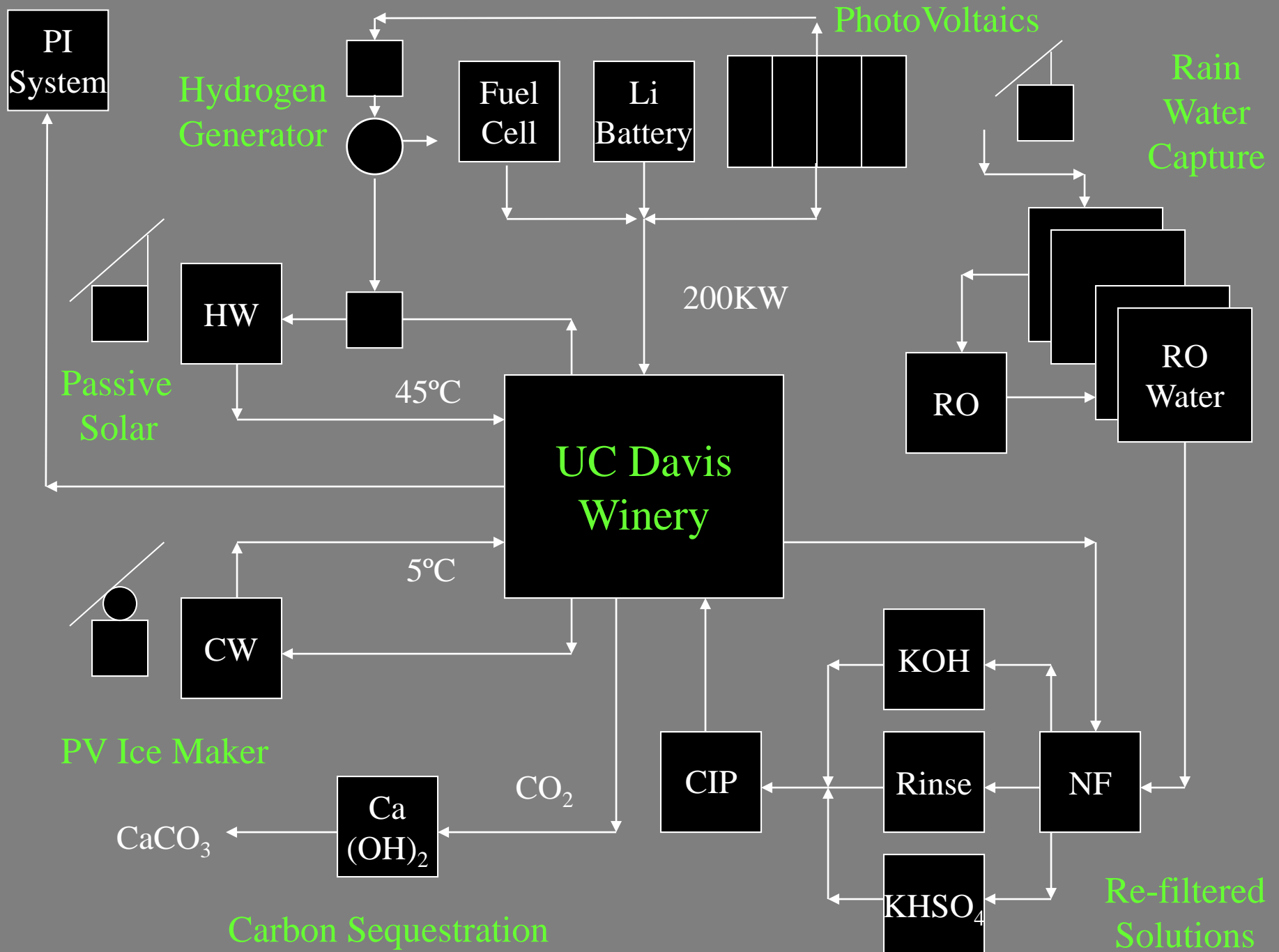
Onsite Energy and Water Capture, Off-Grid
Storage Systems for Energy, Water, Ice, Hot Water,
Nitrogen and Compressed Air
Carbon Dioxide Capture and On-site Sequestration
Ambient Peroxide and Potassium-based Cleaning Chemistry
Recovery and re-filtration of Cleaning Solutions

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

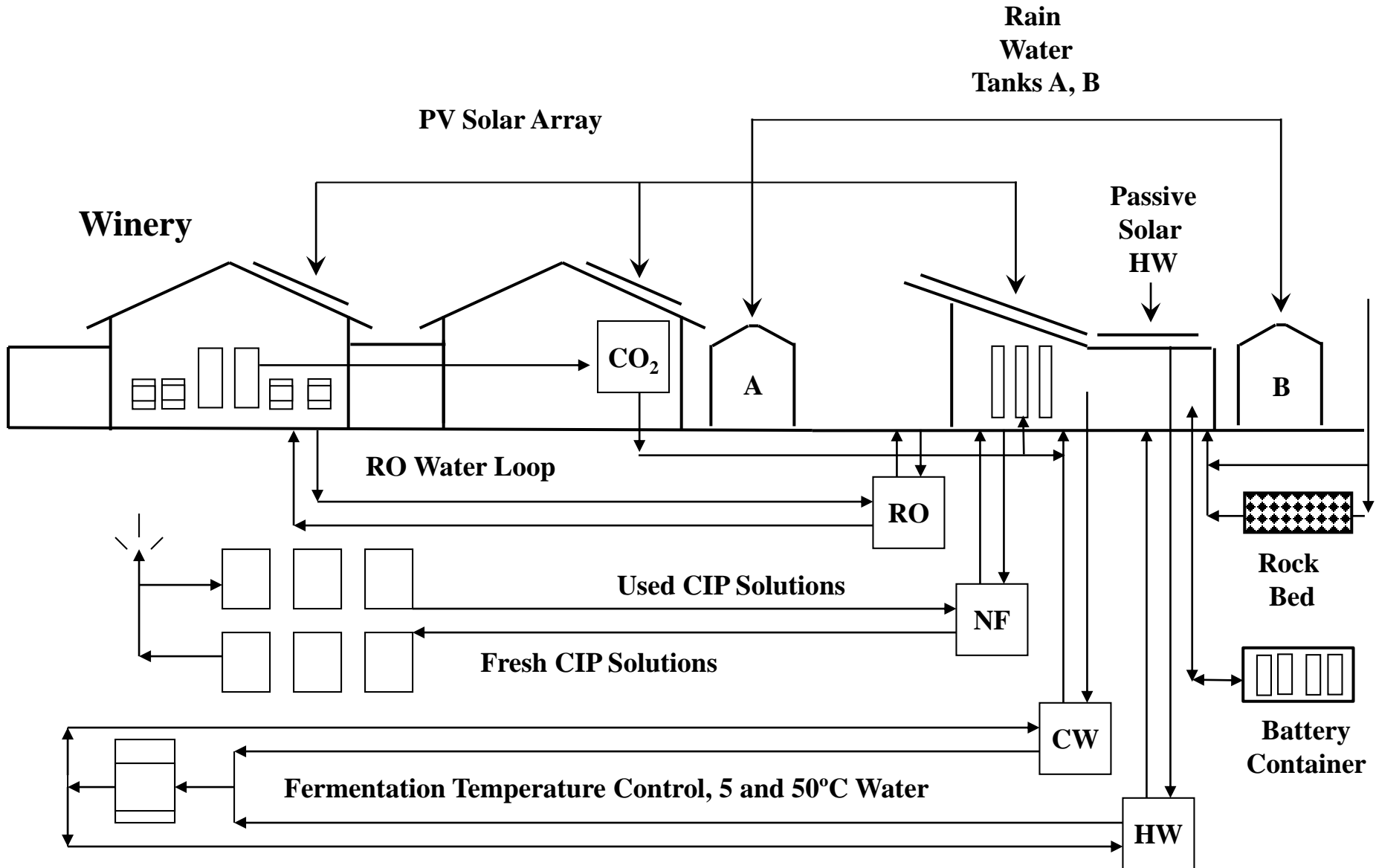
Design of Sustainable Wineries -II

- 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



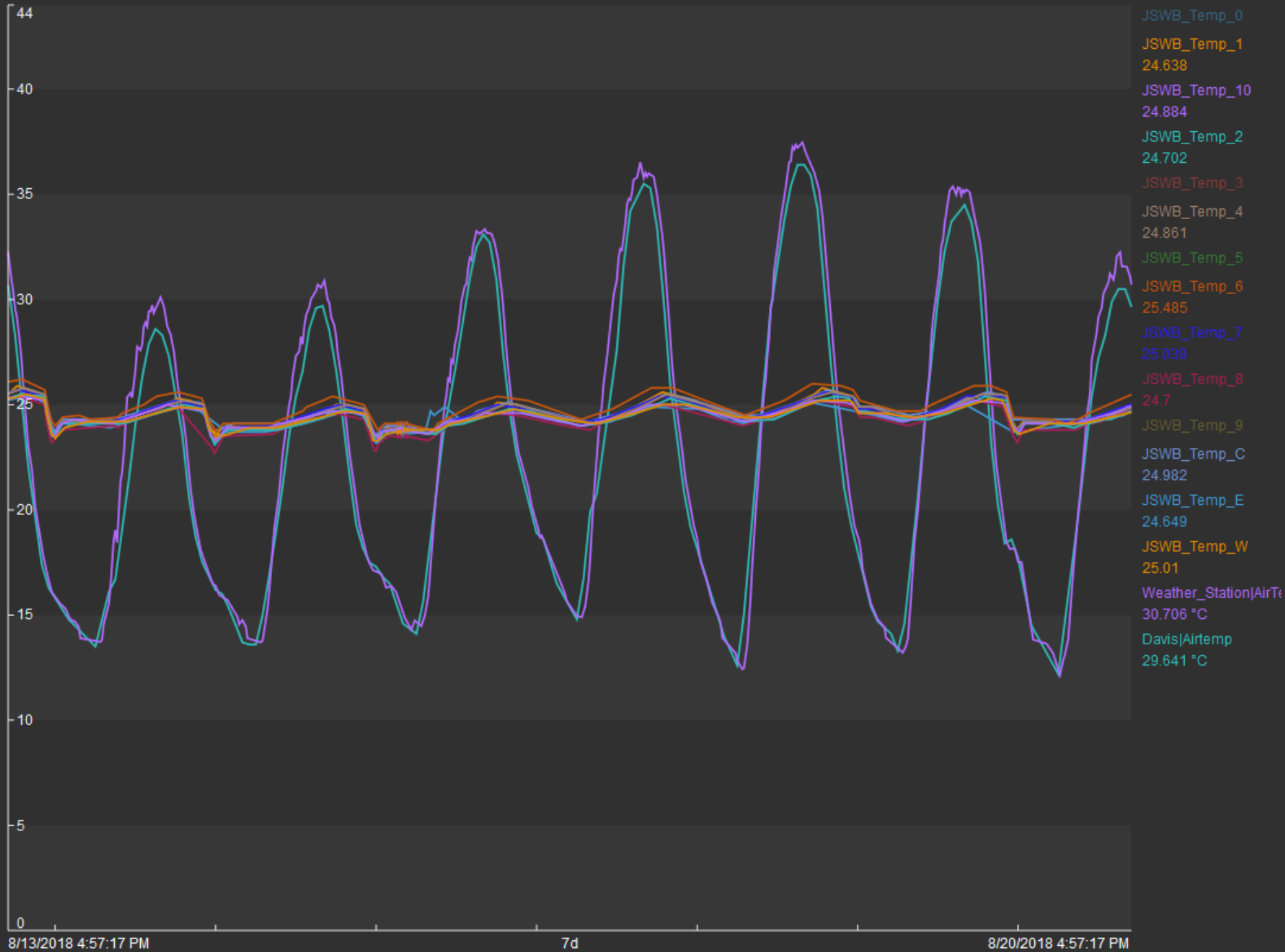
Passive Building Performance

The Jackson Building at UC Davis

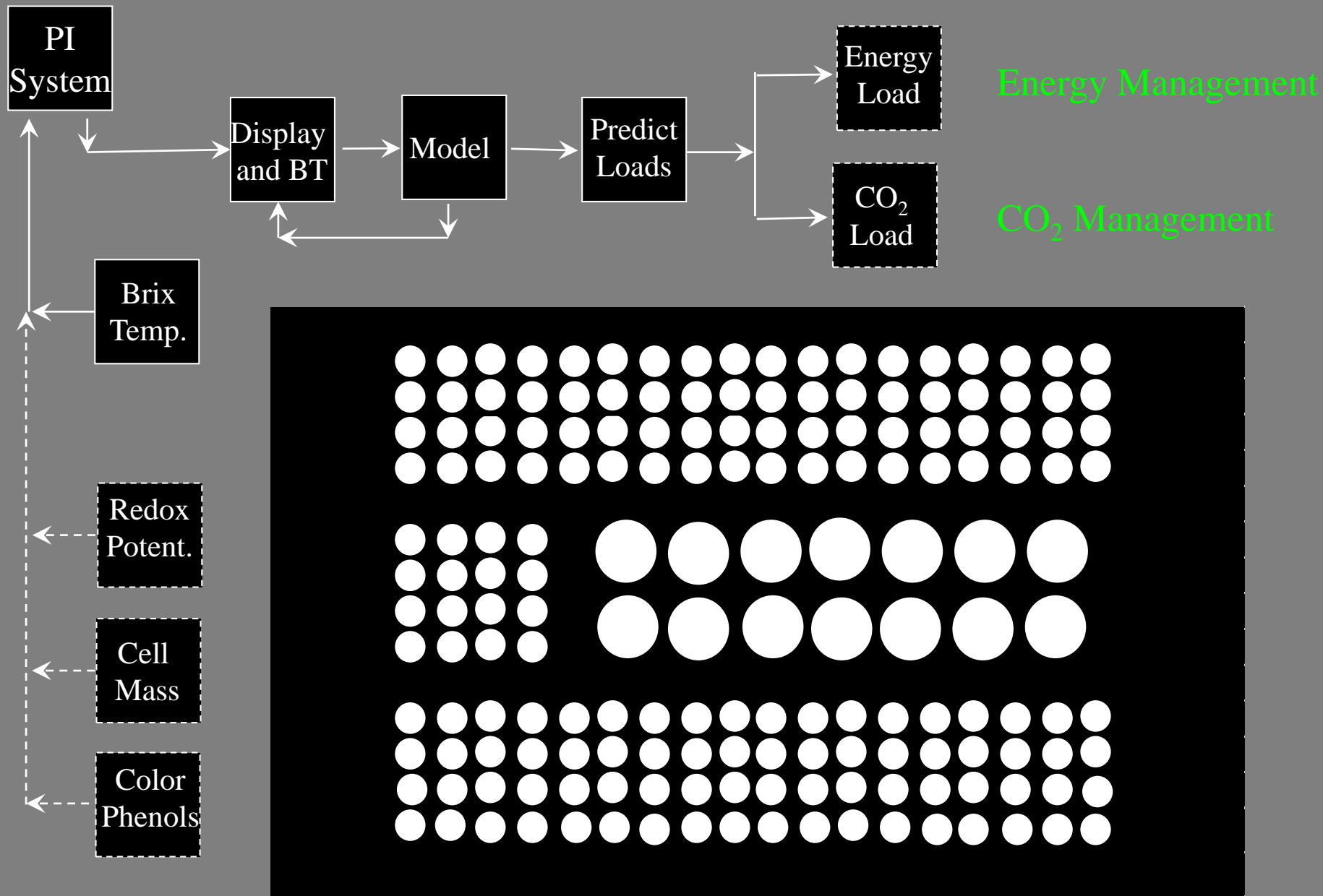
Model Barrel Room

5 Rooms for Winery Systems

4 Rooms for System Projects



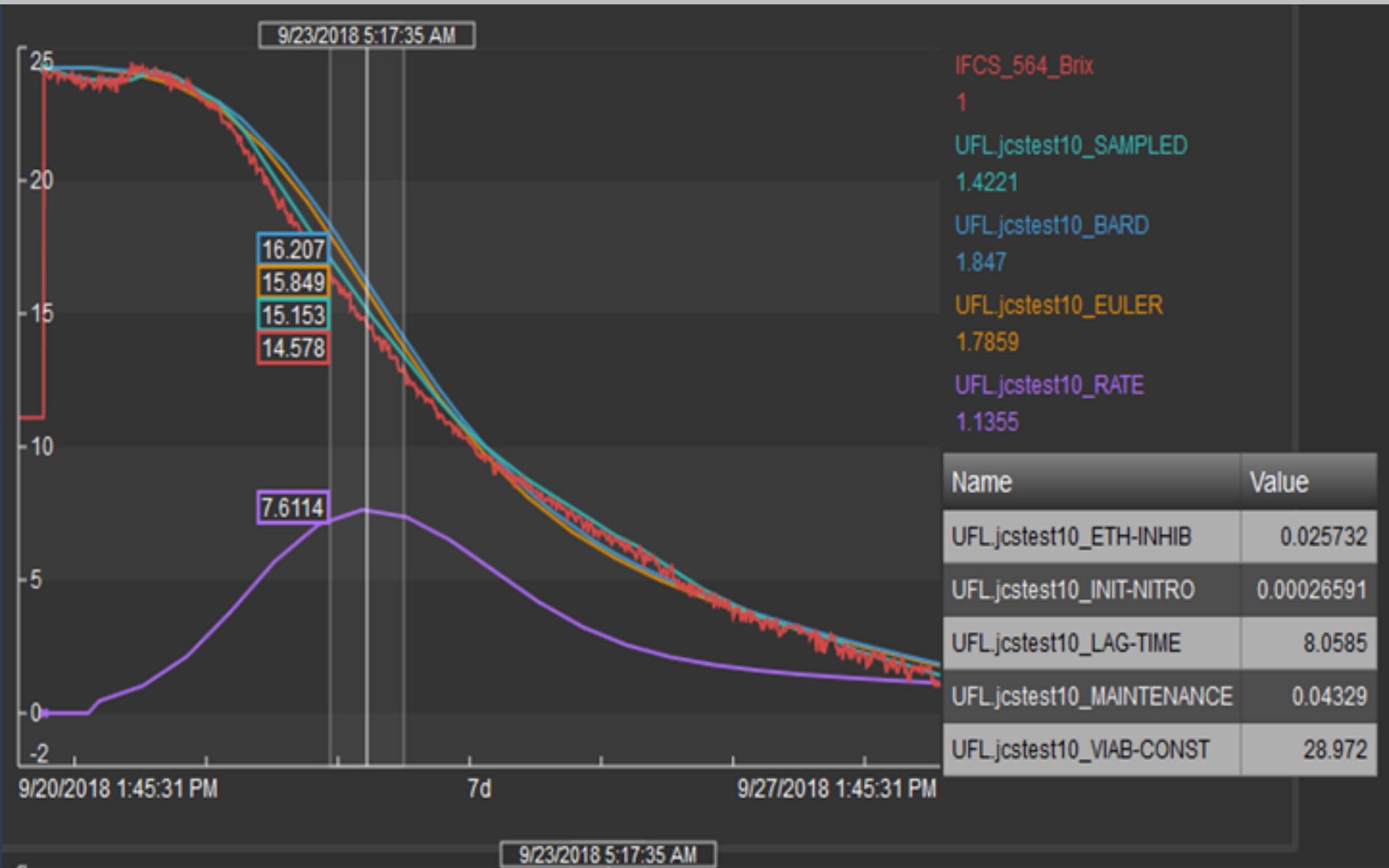




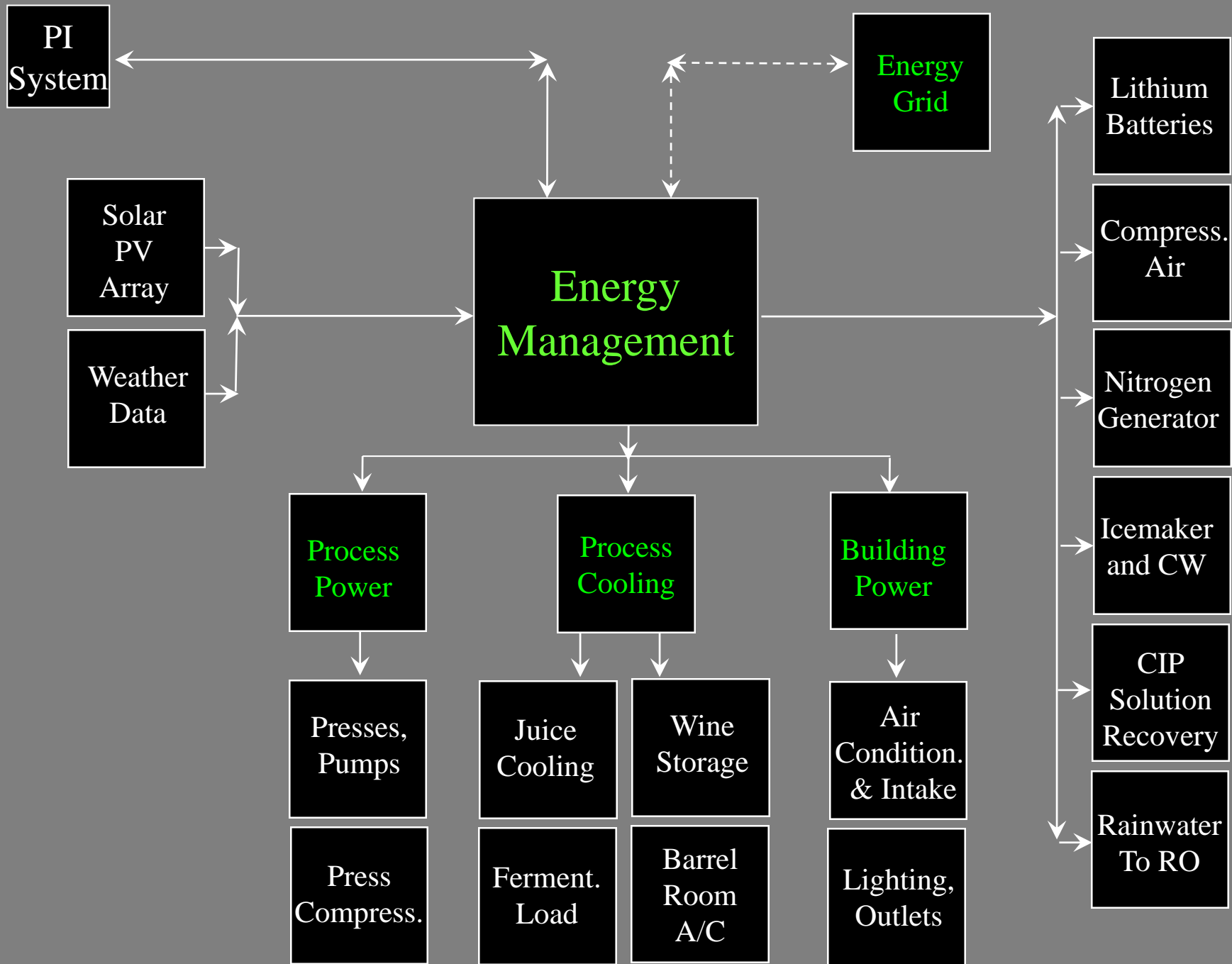
Fermentation Monitoring and Management Systems

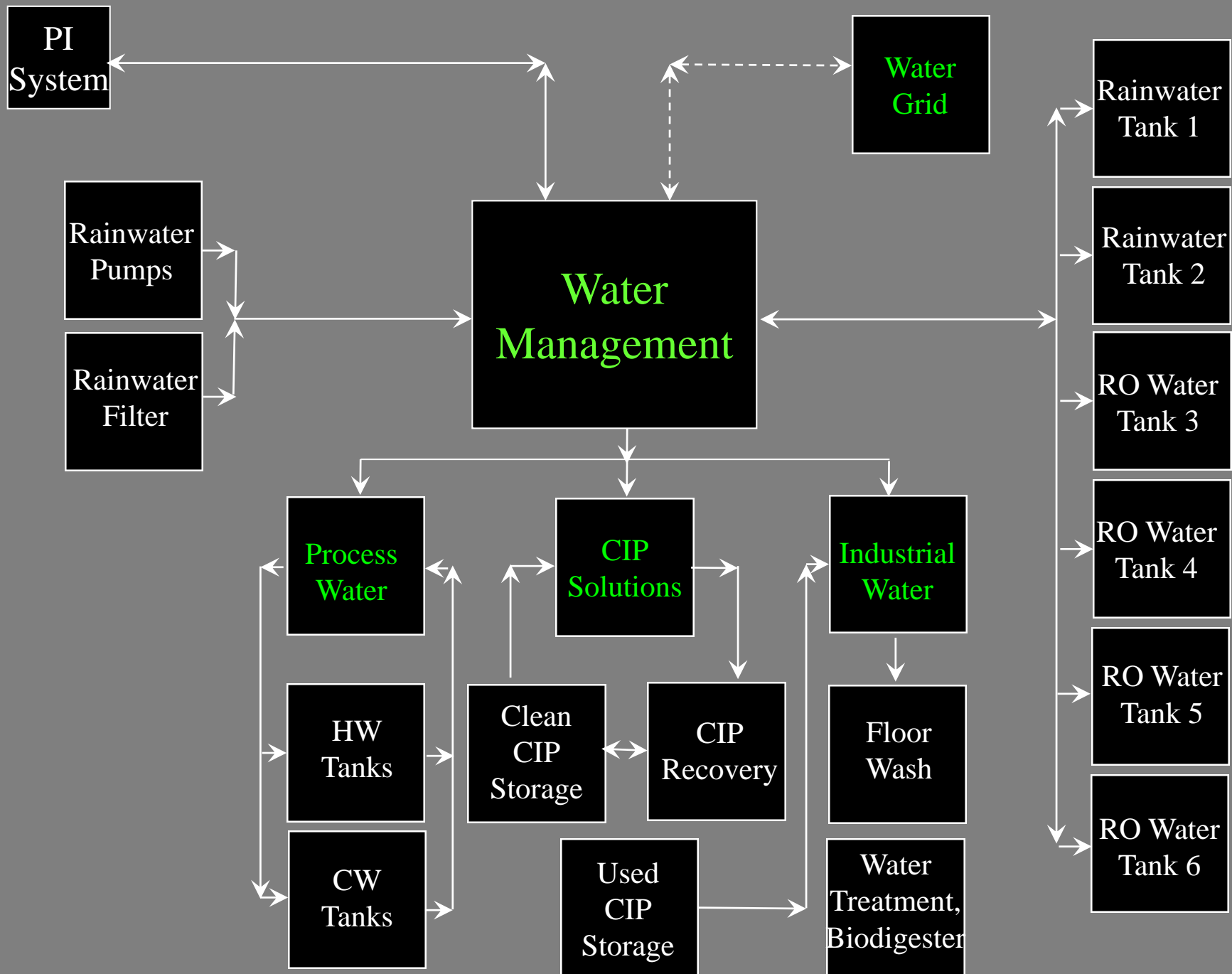
Wireless Brix and BT Redox

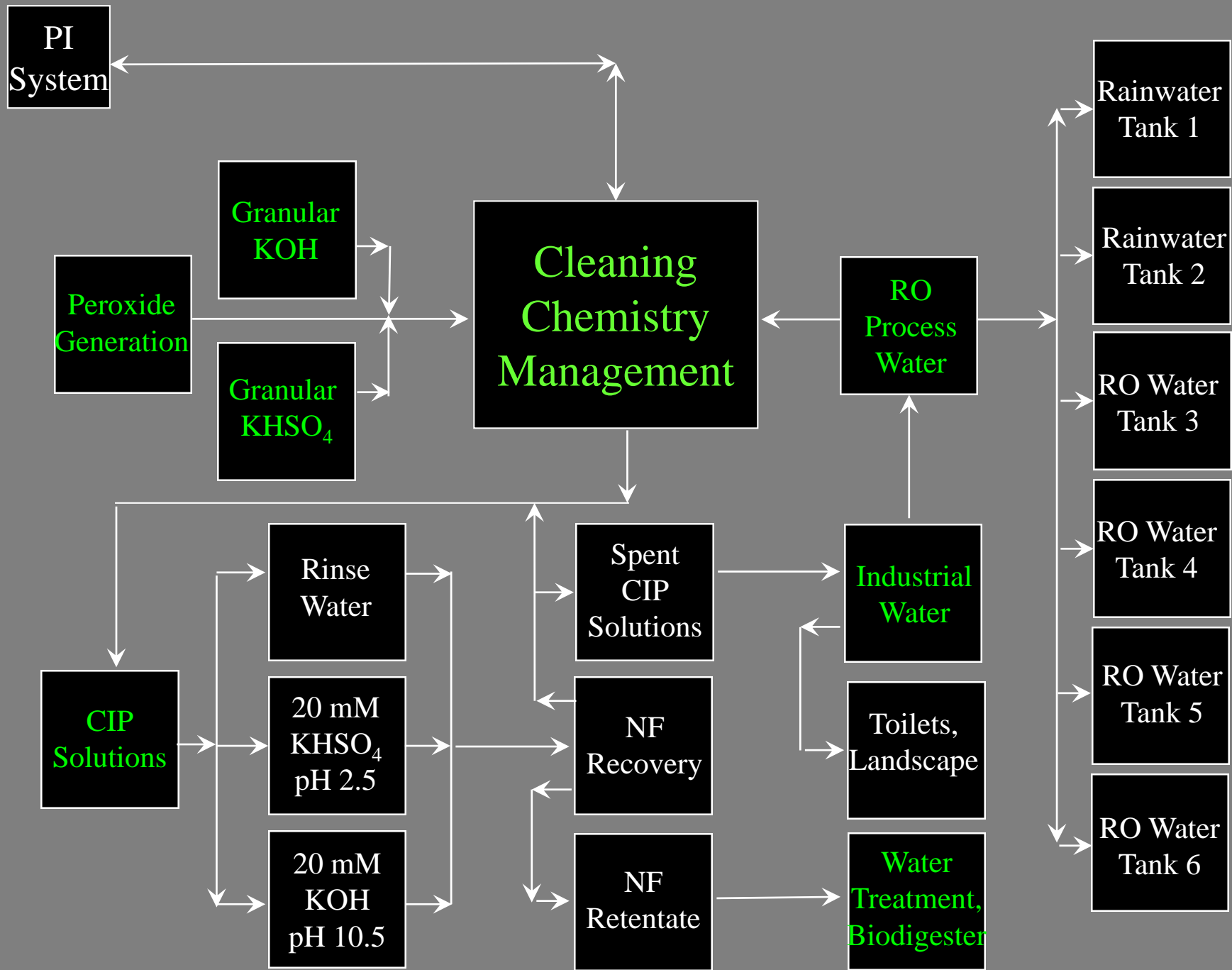




Wireless Measurement, Modeling and Prediction







Acknowledgements

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