

List of Top 100 influential winemakers (old from 2013, but still relevant)

<https://www.intowine.com/top-100-most-influential-us-winemakers>

<https://www.jamessuckling.com/wine-tasting-reports/top-100-wines-usa-2020/>

Current users of SENTIA:

<https://www.saxumvineyards.com/>

Saxum Vineyards- Very well respected/perhaps most respected Paso Robles producer-
Number 19 on top influential winemakers list

https://www.seasmoke.com/wines/?doing_wp_cron=1639533227.0094549655914306640625

SeaSmoke- One of the most respected Pinot producers in the Santa Barbara (Sta Rita Hills
AVA). #30 on list of most influential winemakers

<https://www.testarossa.com/>

Testarossa- Well respected Santa Cruz Mountains producer

<https://wentevineyards.com/>

Wente Vineyards- Very large winery in the Central Valley. #26 on most influential
winemaker list.

<https://www.chappellet.com/#>

Chappellet- Very well-respected Napa Cab producer. Number 90 on best wines in the USA.

<https://www.carolshelton.com/about-us/>

Carol Shelton Wines- Number 14 on the top 100 influential winemakers list.

<https://robertmondaviwinery.com/pages/about-us>

Robert Mondavi Winery- The most well know name in California wine.

<https://macrostiewinery.com/about/>

Macrostie Winery- Number 61 on the top 100 influential winemakers list.

Sentia is a great innovation. It's really important to have an analysis tool that is compact so the portability feature is great. Compared to A/O, it is such a time saver – we can do a round of free sulfur testing in the winery in just over an hour so it frees up time to focus on other quality measures. You don't need to be trained to use it so we can give the task to anyone in the winery and we know the result will be the same. When the sugars and malic tests become available Sentia will be irreplaceable.” **Lucas Hoorn, Vineyard Manager, Yarra Edge, Yarra Valley, Australia**

“Sentia has fundamentally changed the way I work in the winery. I can check free SO₂ almost instantly, on a tiny sample, with no concern about calibration or my consistency with test equipment. With the addition of tests for malic acid, glucose and fructose at the end of the year, I would consider it unusual for a winery not to be using Sentia.” **Chris Carpenter, Director/Winemaker, Lark Hill Biodynamic Winery, Bungendore, Australia**

“I saw Sentia first on social media and when I told my wife about it she said, “that's too good to be true!” Then Piers from Grapeworks showed me a demo unit and we bought one immediately. It's so quick to use we now test every tank and barrel instead of sampling to get an average, so we know we're making better wine. It just makes such a difference in terms of the degree of control you have over the production process. My father-in-law has been making wine for 40 years and has always been sceptical of new technology. When he used Sentia the first few times he was instantly converted!” **Ben Osborne and Stephanie Helm – Viticulturist and Winemaker, The Vintners Daughter, Murumbateman, Australia**

“Just to let you know that I have been using the Sentia Wine Analyzer at Buller Wines (their Beverford site) and what a revolution it is!!! We have 99 tanks on site, so you could imagine the SO₂ analysis round never stops, but it just frees up so much time using the Sentia! We are yet to integrate the Sentia with our PC, but are just so excited to have it! We are looking forward to see what other analysis can be done on the Sentia.” **Rohan Scott, Scott's Wines, Heathcote, and Buller Wines, Rutherglen, Australia**

“The key attributes of Sentia for me are the time savings paired with accurate results. We can respond to those results immediately and we don't have to spend an entire day gathering data before we make an efficient response. We can operate on an individual barrel basis and they are the ‘one percenters’ these day in terms of achieving quality. Prior to Sentia we used the aspiration titration method which has been around for many years and is tried and tested. Sentia means we are definitely spending less time testing. We're able to get through all of our barrel samples in a short space of time and the efficiencies there are really easy to see. I definitely think the Sentia unit is the way of the future. I think technology like this is where we will get terrific gains in quality. I think the great thing about the time saving nature of Sentia is that it gives you more time to think about the detailed approach to winemaking and less time doing the analysis. You can respond to issues in the winery faster and more efficiently

and it also allows you to spend more time on the creative elements of winemaking.” **Caroline Mooney, Winemaker, Zonzo Estate, Yarra Valley, Australia**

“Enzymatic test kits are not cheap and when you add up the cost of reagents and the time it takes to perform tests.....I’d rather just insert a strip into the Sentia unit and get a result in less than 2 minutes. We can send samples to a lab but that might involve a turnaround time of up to a week because of our location. We did our own (benchmarking) tests and found it to be accurate. It’s straightforward to use; you can’t go wrong. You don’t need a huge understanding of chemistry to use it or to interpret results. Because of the ease of use, you test more often and so you are making better wine. The price of Sentia for what it delivers is very appealing and because it’s hand-held you can take it anywhere. In a large winery, just getting samples to the lab takes time. Since you can take it into the winery everything is so much faster. The results are recorded so you don’t have to write anything down and then you can export your results. A large winery could justify having two. Considering the price, ease of use, accessibility and time saving, it is really exciting for winemakers. It would be worth it for just one test so with the other tests coming it’s a ‘no-brainer’. I don’t see any reason why you would persist with other methods.” **Kirilly Gordon, Winemaker, Bindi Wines Macedon and Patch Wines Yarra Valley, Australia**

“It’s a really smart move to produce a device where the sample is not introduced into the unit. By sample application to the strip externally, you avoid having to clean the device which saves so much time. The Sentia analyzer is incredibly fast. When I introduced it to my students they described it as a game changer. The beauty of a hand-held instrument which delivers quick results is that you can make a decision straight away; you don’t have to wait so it gives you an advantage. Testing individual samples for free SO₂ is actually an advantage. Batch testing means that by the time you actually perform the test, the result will be wrong due to oxidation of the sample. One of the best things about Sentia is that you don’t need special skills to use it and you virtually can’t make a mistake. For wineries in Europe that rely on labs, with Sentia there is a big incentive to do a lot more testing themselves and be less reliant on the external laboratory. With malic acid for example, you are testing every day for weeks at a time and so not having to wait for a result each time by using Sentia, gives them so much more control over the process.” **Dr Stephan Sommer, Director, Fresno State Viticulture and Enology Research Center, Californian State University, USA**