Date:_____ **VARIETAL:**

Vineyard: **AVA:**

Sugar at Harvest: **°B % potential alcohol (Brix x 58%)**

pH: **Total Acidity:** **g/L** **SO2:** **ppm**

Both your pH and T.A. will need re-adjusting *after* MLF is complete.
Do this *By Taste*, with Tartaric Acid. Then chill your cellar.

Yeast: **MLF: Freeze dried CH16 (keep frozen until used)**

https://vinoenology.com/calculators

GENERAL WINEMAKING PROCEDURE

Fermentation:

- **Crush and de-stem grapes. Clean equipment.**
- **Add (this will be done at The Winery)**
  - **Sulfite (SO2) (1/2 tsp. per 100 lbs) to kill acetobacter.**
  - **Add Tartaric Acid (H_2Ta), as per The Winery's instruction.**
  - **Add Water (non-chlorinated) to bring the Brix down to 24.5°**

(1% reduction = use 0.35 gallons (44.8 ozs/1.4 qts./1.32 L)
of non-chlorinated water per 100 lbs grapes.)

(Also, add 0.4 grams of Tartaric Acid to this water to maintain a pH of 3.6)

Tomorrow:

- **Add Water (non-chlorinated) to bring the Brix down to 24.5°.**
- **Rehydrate your *Yeast*, using *Start Up*™.**
- **Then Acclimate this Rehydrated *Yeast* to 65°F before pitching/adding yeast. (see attached procedure)**
- **Feed your rehydrated yeast, using *Super Food™ Plus*:**
  - **1/3 with the yeast inoculation.**
  - **1/3 when fermentation is fully underway and the brix level drops 3° - 4°.**
  - ***Also add your MLF bugs at this time.***

Just sprinkle the freeze dried powder into a puddle of juice.
Let dissolve and mix into the grape must.

  - **1/3 at mid fermentation, around 10° brix.**

- **Ferment at 65°F - 80°F to preserve the varietal character.**
- **Punch Down the cap of skins, *vigorously*, *three times a day* to macerate them, extracting the desired color and structure.**

Press Skins/Ferment to Dryness/Finish M.L.F.:

- **At 0°B – 2°B, *PRESS the GRAPES* into a full, clean glass or stainless steel vessel or barrel.**
- **Ferment to dryness (~-2°B).**
- **Keep the temperature at 65° - 75°F until MLF is complete.**
- ***Test* to know when MLF is complete, using the *Accuvin Malic Test Kit*.**
- **When MLF tests complete, *and not before*, add 50 ppms of SO2.**

To add 50 ppm, per 5 gallons wine, use 1.89 grams of Sulfite Powder. (that's ~1/4 teaspoon per 5 gallons wine)

(Fall): Racking #1/Adjust Acidity

- **Rack off of the sediment into a clean glass or stainless steel vessel, or barrel.**
- **Adjust acidity higher, *by taste*, if desired, with *Tartaric Acid*.**
- **Top up the container and refresh the sulfite solution in your airlocks.**

(Winter): Cold Stabilizing

- ***Now, get your cellar as cold as possible*. If possible, refrigerate. This reduces too high acidity and promotes cold stability (no tartrate crystals dropping out in your bottled wine).**

(Spring): Racking #2

- **After 2 - 3 months, allow cellar to warm to normal.**
- **Rack again, and add 30 ppms of SO2.**

To add 30 ppm per 5 gallons wine, use 1.14 grams of Sulfite Powder. (that's ~1/8 teaspoon per 5 gallons wine)

(Early Summer - Fall): Racking #3 & Bottling

- **In 2 - 3 more months, rack again, and add 30 ppms of SO2.**

To add 30 ppm per 5 gallons wine, use 1.14 grams of Sulfite Powder. (that's ~1/8 teaspoon per 5 gallons wine)

Bottle and Enjoy!