Date:_____ **VARIETAL:**

Vineyard: **AVA:**

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

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

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** (if needed. Use non-chlorinated) to bring the Brix down to 24.5°.
- **Rehydrate your *Yeast***, using ***Start Up*™**. (procedure attached)
  - **Acclimate this Rehydrated *Yeast*** to 65°F
    before pitching/adding yeast.
  - **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 to 2°B, *PRESS the GRAPES* into a full, clean glass or stainless steel vessel or barrel. After 1 to 2 days, rack into another full, clean glass or stainless steel vessel or barrel. Top up.**
- **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.**

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.

(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!