

Date: _____ **WHITE 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:** (If Recommended) use Hansen CH16

<https://vinoenology.com/calculators>

GENERAL WINEMAKING PROCEDURE

Fermentation:

SO₂ has already been added, to kill acetobacter.

Tonight, Rehydrate your Yeast, using *Start Up*[™].

- Then **Acclimate this Rehydrated Yeast** to 65°F before pitching/adding yeast to the juice. (see attached procedure)
- **Ferment at 55°F-62°F** to preserve the fruity delicateness.
- **Feed your rehydrated yeast with *Super Food*[™] Plus:**
 - 1/3 with the yeast inoculation.
 - 1/3 when ferment 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 the wine.

Let dissolve and mix.

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

(Fall) Racking #1:

- **Completely** finish fermentation (~-2 Brix)
- Rack off of the sediment into a clean glass or stainless steel vessel, or barrel.
- **Add 50ppm Total SO₂** (25ppm Free 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)
- **Adjust acidity** higher, *by taste*, if desired, with *Tartaric Acid*.

- **Add Bentonite/Sparkolloid** combo for “heat stability”.
- **Top up the container and refresh the sulfite solution in your airlocks.**

(Winter) *Now, get your cellar as cold as possible* If possible, refrigerate to reduce too high acidity and to promote “cold stability” (no tartrate crystals dropping out in your bottled wine).

(Spring) Racking #2:

- **In 2 - 3 more 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)

(Spring – Early Summer) 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!