

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:

<https://vinoenology.com/calculators>

GENERAL WINEMAKING PROCEDURE

Fermentation:

- SO₂ has already been added, to kill acetobacter.
- **Tonight, Rehydrate your Yeast**, using *Start Up*TM.
- Then **Acclimate this Rehydrated Yeast** to 65°F before pitching/adding yeast. (see attached procedure)
- **Ferment at 55°F-62°F** to preserve the fruity delicateness.
- **Feed your rehydrated yeast with *Super Food*TM 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 the wine.

Let dissolve and mix.

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

Racking #1 (Fall):

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

Racking #2 (Spring):

- **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)

Racking #3 & Bottling (Spring – Early Summer):

- **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!