

Date: \_\_\_\_\_ **WHITE VARIETAL:** \_\_\_\_\_

Vineyard: \_\_\_\_\_ **AVA:** \_\_\_\_\_

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

**pH:** \_\_\_\_\_ **Total Acidity:** \_\_\_\_\_ g/L **SO<sub>2</sub>:** \_\_\_\_\_ 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:**

SO<sub>2</sub> has already been added, to kill acetobacter.

**Tonight,** Rehydrate your Yeast, using *Start Up*<sup>TM</sup>.

- 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*<sup>TM</sup> 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 SO<sub>2</sub>** (25ppm Free SO<sub>2</sub>).  
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 SO<sub>2</sub>.**

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 SO<sub>2</sub>.

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!**