# Some Reference Books

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| **Winemaker’s Recipe Handbook**  *aka “The Purple Book”* Raymond Massaccesi  [$7 Amazon\*](https://amzn.to/2I1U4n6)    (Note: this is included in some wine equipment kits, and is often available at homebrew stores) | **The Complete Guide to Making Your Own Wine at Home** John N. Peragine  [Paperback $18](https://www.amazon.com/Complete-Guide-Making-Your-Wine/dp/1620230046/ref=pd_sbs_14_6/133-1566209-5857814?_encoding=UTF8&pd_rd_i=1620230046&pd_rd_r=b9611d4f-39e2-43f9-9b72-0da8540256a9&pd_rd_w=HsZ4a&pd_rd_wg=s8t1P&pf_rd_p=d66372fe-68a6-48a3-90ec-41d7f64212be&pf_rd_r=MVJ51SC3Y3FK79QSAAGE&psc=1&refRID=MVJ51SC3Y3FK79QSAAGE) | **The Home Winemaker’s Companion** by Gene Spaziani  [Paperback $15](https://amzn.to/2NVhC0v)  [Kindle $10](https://amzn.to/31giLDJ)  The Home Winemaker's Companion: Secrets, Recipes, and Know-How for Making 115 Great-Tasting Wines |
| **Wild Wine Making** by Richard W. Bender  [Paperback $18](https://amzn.to/2N9lPOP)  [Kindle $10](https://amzn.to/2Lt0k9C)  C:\Users\aside\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\261B2A84.tmp | **Making Wild Wines & Meads** by Rich Gulling  [Paperback $13](https://amzn.to/2O3FLlw)  [Kindle $10](https://amzn.to/2Q2RsM4) | **Techniques in Home Winemaking** by Daniel Pambianchi  [Paperback $17](https://amzn.to/2LqicBO)  [Hardcover from $48](https://amzn.to/2AdL4qu)  Techniques in Home Winemaking: The Comprehensive Guide to Making Château-Style Wines |

# SAMPLE KITS – EQUIPMENT / SUPPLIES

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|  | [“Bucket” type kit](https://amzn.to/2LpDyiD)  $99.00 on Amazon  Includes   * 8 gallon fermenter / lid * 6 gallon glass carboy * #6.5 rubber stopper * Airlock * 2 packets of sterilizer * auto-syphon * auto-shut off bottle filler * triple scale hydrometer * adhesive thermometer * 4' of hosing * double lever corker * 30 synthetic corks |

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|  | [“Big Mouth” Kit](https://amzn.to/2LsUc18) $145.99 (Amazon)   * 6.5 gal Fermentor * 6.5 gal Glass Carboy * Instructional DVD * Cleaning Cloth * Degasser * 2 drilled rubber bungs * 2 Air Locks * Auto Siphon * Tubing & Clamp * Bottle Filler & Tubing * 24" Plastic Spoon * Carboy Brush * Carboy Handle * Bottle Brush * Impact Corker * 30 #8 Corks, * Lab Thermometer * Hydrometer * Test Jar * 3-Piece Thief * Sodium Metabisulfite * OneStep cleanser * 2 thermometers   Need [corker](https://amzn.to/2Lrw2Eb) ($12.99 Amazon) |

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|  | [FastFerment](https://amzn.to/2Q4jEyi) $105 and up (Amazon)  “Fast Ferment makes it easy to brew and clean with a 6" removable screw top lid. At 7.9 US Gallons/30 Liters, the Fast Ferment is made for 5 - 6.5 US Gallon batches.”  This is essentially the primary fermenter and carboy in a single unit, which eliminates racking and transferring between buckets and carboys.  Recommend purchasing the [Sampling Port Kit](https://amzn.to/2N6yv96) ($13)  You may still want to purchase degassing wand, corker / corks, bottling wand, hydrometer, thermometer, etc.  (A [3 gallon version](https://amzn.to/2N8eH5a) is also available for $45). |

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|  | [1 Gallon Fruit Wine Equipment Kit](https://amzn.to/31fZ3YI)  $50 (Home Brew Ohio/Amazon)   * Winemaker Recipe Handbook / 101 One-Gallon Fruit Wine Recipes * Includes enough additives to make up to 15 gallons of wine, * 2-Gallon Plastic Fermenter with Lid, * 1-Gallon Jug, * Tubing, * 15" Racking Cane, * Airlock, and Drilled Screw-Top Cap, * Straining Bag, * 2 oz. Oxygen Wash, * Campden Tablets, * Pectin Enzyme, * Potassium Sorbate, * Yeast, Yeast Nutrient, * Acid Blend and * Wine Tannin   Note: Fruit, corker, corks and bottles are not included |
|  | [1 Gallon Wine from Fruit 30pc Kit](https://amzn.to/307buon) $93 (North Mount. Supply/Amazon)   * 2 Gallon Fermenter, * 1 Gallon Glass Jug, * Recipe Book, * Step-by-Step Instructions, * Auto-Siphon, * 5' of Siphon Hose, * 2 Airlocks, * Bung & Screw Cap * Straining Bag, * 4oz Oxygen Wash, * 50 Campden Tablets, * Pectic Enzyme, * Stabilizer, * 3 Yeast Packs, * Nutrients, * Acid Blend, * Tannin, * Energizer, * Hydrometer & Test Jar, * Glass Wine Thief, * Corks, Corker, * Shrink Caps, & * Bottle Filler |

# SAMPLE – WINE JUICE KITS

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| **Selection**  Regional grapes. Ready in 6 weeks. Age for more robust flavors.  [New Zealand Pinot Noir](https://amzn.to/2A5MzqM) $137  [Chocolate Raspberry Port](https://amzn.to/2Lp7iw2) $110  [Italian Pink Pinot Grigio](https://amzn.to/2HZB2O8) $125 | | Winexpert Eclipse Napa Valley Stag's Leap District Merlot (with Grape Skins) Wine Ingredient Kit  **Eclipse** Specific wine sources. More juice. Ready in 8 weeks but definitely should be aged.  [Italian Nebbiolo with grape skins](https://amzn.to/2LLYoaY) $180  [Napa Valley Stag’s Leap District Merlot /  grape skins](https://amzn.to/32xK8tl) $175  [Washington Yakima Valley Pinot Gris](https://amzn.to/2O1skm6) $164 | |
| **Island Mist Wines**  Grape based with additional fruit juices. Ready in 30 days.  [Peach Apricot Chardonnay](https://amzn.to/34uo8RM) $75  [Strawberry White Merlot](https://amzn.to/2N9yZeK) $70  [Blueberry Pinot Noir](https://amzn.to/32F4QY3) $73  [Pomegranate Zinfandel](https://amzn.to/32BIhDU) $80 | Vintners Reserve Sangiovese 10 Liter Wine Making Kit  **Vintner’s Reserve**  Grape varietals. Ready in 30 days. Can be aged.  [Sangiovese](https://amzn.to/2NTmaog) $90  [Cabernet Sauvignon](https://amzn.to/2PZNzYe) $80  [Chardonnay](https://amzn.to/2LspdSJ) $85  [White Zinfandel](https://amzn.to/2I0TeqD) $80 | | Winexpert World Vineyard Red Zinfandel Kit  **World Vineyard** Grape varietals specified by state/region. Ready in 30 days but improves with aging.  [Chilean Merlot](https://amzn.to/2N9nTGu) $73  [Australian Cab Sav / grape skins](https://amzn.to/2HZkUfC) $119  [Italian Pinot Grigio](https://amzn.to/2Q29Gxr) $85  [Chilean Sauvignon Blanc](https://amzn.to/2HZQh9A) $90 |