

Fall Bright



The Winemakers Shoppe

2016 Price List

Finger Lake Grapes, Juices

Wine Making Supplies

www.fallbright.com

www.101winemaking.com

September 10 to November 5, 2016

Tues – Sun: 10:00 – 5:00 EST

Nov 6 to Sep: Fri-Sat: 10-5 EST

IN STORE AND SECURE ONLINE SHOPPING

at www.fallbright.com

Grape, Juice list at www.101winemaking.com

Free hardcopy catalog and PDF online catalog

Crushing and de-stemming for your grape orders included

Overlooking the east side of Keuka Lake

FALL BRIGHT, 10110 Hyatt Hill, Dundee, NY 14837 Location Wayne, NY
winemaking@fallbright.com • 607-292-3995



Finger Lakes Wine Region, Central NY

Fall Bright, The Winemakers Shoppe
overlooking Keuka Lake on the east side

10110 Hyatt Hill, Dundee, NY 14837 607-292-3995

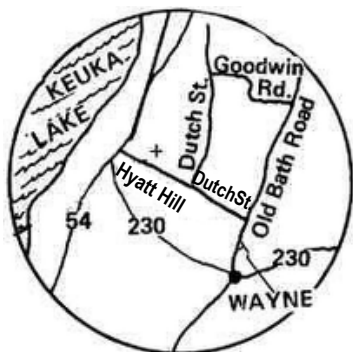
Location: 10110 Hyatt Hill, Wayne, NY
14893 Wayne for GPS or 14837 Dundee
Coordinates: 42.490863, -77.117778

From **Hammondsport** go north on Rt. 54 for 9-10 miles, turn east (right) on Hyatt Hill.

From **Penn Yan** go south on Rt. 54 for 13 miles, turn east (left) on Hyatt Hill.

If you take the "Old Bath Road", turn downhill, right (west) onto Dutch St. Stay straight, **DO NOT TURN** right with Dutch St. but proceed **straight** down the hill. Dutch St. becomes Hyatt Hill.

WATCH FOR DEER!



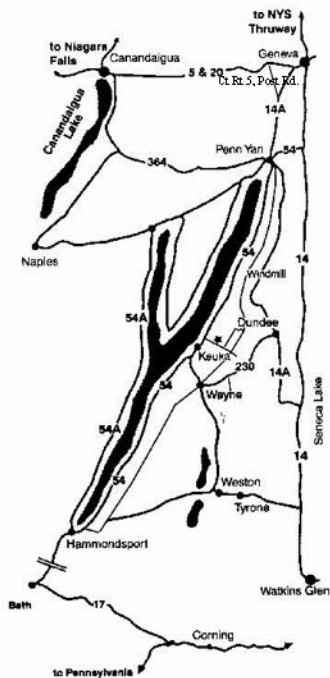
If you take the Old Bath Road, note that it is County Route 17 out of Penn Yan.

From the Hammondsport end it is County Route 87 and it is Route 26 in the Wayne area.

Hyatt Hill is off of Rt. 54, but no such road named Hyatt Hill turns off the Old Bath Road. You will turn onto Dutch St. and stay straight.

Don't you just love it!? Enjoy the view!

WATCH FOR DEER!



Secure Online Shopping, prompt shipping of supplies year 'round.

www.fallbright.com secure e-commerce store

www.101winemaking.com: Do It Yourself Winemaking Information

Real Estate, selling the vineyard and other properties

Free hardcopy catalog and PDF online

winemaking@fallbright.com

Dear Winemakers,

2016, August 6

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Welcome! I am **offering the highest quality grapes, juice, supplies and advice** to our valued customers. **BRING YOUR CAMERA FOR PEAK FALL PICTURES.**

TAKING ORDERS FOR 2016 GRAPES AND JUICES.

Many of you know and some of you do not know that Tom Mitchell died December 1, 2015. We have had the farm for sale for several years. Without Tom's expertise it will be a challenging year.

Vineyardist and winery owners in the region helped with pruning on Hyatt Hill. The Vinifera above the shop was pruned by the Finger Lakes Community College Viticulture Class and finished by our employee, Joe. I hired Doyle Vineyard Management to prune the Dutch St vineyards. Our son and grandsons have been busy with trellis, posts, and stump removal. Tying was finished timely and suckering and tucking done. Our son, Tom, is helping with the spraying and mowing this year. He did most of it last year. By the time September comes and he is back to teaching K-12 music in Hammondsport, he will be ready for a rest.

My brother, Chy, from Glenora has been over here most every day. He has smoothed fill with the back blade and pulled equipment together behind the barn, most of which is for sale. He has fixed and repaired and fabricated. He has replaced hitches and sorted tons of hardware. He has tractor repair experience, but his days of "breaking" a tractor are over. He says he is retired.

Grapes are a perennial crop and after a VERY light harvest last year, we have a full crop this year. The bunch counts on the vines are modest to a full crop. The yields (weights) harvested will be down due to drought. That given and everyone's hard work, **I have decided to run the juice plant this fall with offers of help to run the press or at least train us how to do that. Tom Sr. did most all the pressing, so we will give it a run this year!**

To simplify our task, I have removed Traminette and Vidal from the juice list, as we do not have them in our vineyard. Late Harvest is noted as being discontinued.

www.101winemaking.com is a location for instruction on additives, basic wine procedures and problem solving AND real estate property information.

www.fallbright.com is an e-commerce shopping cart.

I do not call if a juice is early. I will call if it is later than your pick up date. I will call if a GRAPE variety is early or late! Check your messages.

I look forward to helping you with your wine making needs this fall. Marcy

Additives for wine	8-9	Cleanders	11	Racking Wands	14
Airlocks	9	Closures	12	Shipping	6
Barrels	9	Corkers	13	SO2 Titrets	14
Basic Winemaking	15-18	Corks - Closures	12	Shopping Online: www.fallbright.com	
Books: AWS, Wine	9,10	Fermenters	12	Spigots: plastic, wooden	10
www.101winemaking.com		Filters, pads	13	Test: TA, pH, SO2	14
Bottles	10	Finings	8,19	Test: Residual Sugar	14
Bottling aids	10	Funnels	13	Thermometers	14
Bungs	11	Grapes, Juices	4-7	Tubing	14
Cappers	11	Hydrometers, Jars	13	Wine Descriptions	7
Capsules	11	Location	2	Wine Making Basics	15-18
Carboys, Containers	11,12	Malolactic culture	14	Yeast Wine	15
Carboy Accessories	11	Press Bags	14	REAL ESTATE at 101winemaking.com	

ALL JUICES ARE SULFITED AND IN COLD STORAGE: REDS 30 ppm, WHITE 80 ppm
 25% deposit required on whole grape orders. American Express, Discover, Visa, MasterCard
 Deposits are NOT required on juice orders. PayPal to winemaking@fallbright.com

2016 PRICE LIST

DATES MAY CHANGE! ALL GRAPE VARIETIES FINGER LAKES GROWN * denotes Vinifera varieties.	First date available		\$/lb GRAPES	Whole grape Pick up dates
	until gone	\$/Gal		
	Juice date	JUICE		
AURORE	24-Sep	\$5.30	NA	NA
DIAMOND	24-Sep	\$7.80	\$0.80	24-25 Sep
CAYUGA	24-Sep	\$7.75	\$0.80	24-25 Sep
LEON MILLOT (FOSTER)	24-Sep	\$7.50	\$0.85	24-25 Sep
NIAGARA	24-Sep	\$5.70	\$0.64	24-25 Sep
SEYVAL (SV-5276)	24-Sep	\$7.99	\$0.95	24-25 Sep
DELAWARE	1-Oct	\$5.99	NA	NA
FOCH	1-Oct	\$7.50	\$0.84	1-2 Oct
GEWURZTRAMINER* limited	1-Oct	\$21.59	1.79	1-2 Oct
MUSCAT OTTONEL*	1-Oct	\$20.99	\$1.68	1-2 Oct
VIGNOLES (RAVAT 51)	1-Oct	\$9.25	\$1.08	1-2 Oct
CHANCELLOR (S-7053)	8-Oct	\$8.38	\$0.98	8-9 Oct
CHARDONNAY*	8-Oct	\$18.49	\$1.59	8-9 Oct
CONCORD	8-Oct	\$4.89	\$0.62	8-9 Oct
DE CHAUNAC (S-9549)	8-Oct	\$5.99	\$0.73	8-9 Oct
NOIRET (NY 73.0136.17)	8-Oct	\$7.99	\$0.80	8-9 Oct
CHAMBOURCIN	15-Oct	\$8.99	\$0.95	15-16 Oct
CHELOIS (S-10878)	15-Oct	\$8.75	\$0.95	15-16 Oct
HYBRID BLENDS:				
BARONS BLEND (RED)	15-Oct	\$8.99	Hybrid	
MAIDEN'S BLUSH (ROSE)	15-Oct	\$8.29	Hybrid	
CONTESSA BELLA (WHITE)	15-Oct	\$8.49	Hybrid	
VINIFERA BLEND Eye of the Partridge discontinued				
CATAWBA	22-Oct	\$5.25	NA	NA
COBEL (S-8357) limited	22-Oct	\$9.25	\$1.01	22-23 Oct
RIESLING* limited	22-Oct	\$19.99	\$1.61	22-23 Oct

VINIFERA* REDS SOLD AS GRAPES ONLY: PICKUPS ON INDICATED WEEKEND

GAMAY NOIR	all dates	NA	\$1.49	1-2 Oct
PINOT NOIR*	subject	NA	\$1.75	1-2 Oct
CARMINE*	to change	NA	\$1.85	8-9 Oct
CABERNET FRANC*		NA	\$1.85	22-23 Oct
CABERNET SAUVIGNON*		NA	\$1.85	29-30 Oct

Merlot, not this year, in recovery in the vineyard

LATE HARVEST VIGNOLES (RAVAT 51) discontinued, sorry

Discounts and large order terms available on next page.

PLEASE NOTE! NO GRAPE PICK UPS ON WEEK-DAYS unless arrangements are made.

Orders should include NAME, ADDRESS, evening and daytime PHONE numbers and PICK-UP DATES. If you change your pick up plans, please let us know. We will not notify you of a postponement if it is on on your date. If we are unable to fill your order for your preferred pick up date, we will make every attempt to reach you or PLEASE call to confirm harvest dates. Harvest dates are estimated. Grapes, once picked, may not be held more than 1 week. Juice will be held 4 weeks approximately. **GRAPE ORDERS CAN BE CRUSHED AND DE-STEMMED WHILE YOU WAIT, BUT NOT PRESSED.** Juices are available until gone. Pre-ordered juices are set aside for your pick up. Please cancel if you decide not to honor your order. We will not hold an order after October 30, unless special arrangements are made.

I have removed Traminette and Vidal from the juice list. We do NOT have these varieties on the farm and have bought from other growers. Since Tom passed away 2015 December, I have to simplify.

Actual harvest times may be early this year, due to drought and heat.

ORDER # _____ ORDER BLANK FOR YOUR USE

FALL BRIGHT, The Winemakers Shoppe
10110 HYATT HILL, DUNDEE, NY 14837
www.101winemaking.com
www.fallbright.com
winemaking@fallbright.com

25% DEPOSIT ON GRAPES: Phone: 607-292-3995
CARD USED LAST 4 NUMBERS or CHECK NUMBER:

Name order is in: _____
Phone numbers given: daytime _____
Evening or cell phone _____

EMAIL

POUNDS	GRAPE VARIETY	PICK UP DATE	DAY of WEEK		
GALLONS	JUICE VARIETY	PICK UP DATE	DAY of WEEK		

Please bring containers and plastic bags to carry fresh grape orders. Containers are **not** included with fresh produce purchases. **We carry a line of containers for sale.** Clear plastic liners, twist-tied, may be used to minimize splashing and juice loss during transport. Our fermenting bags can function for this purpose. We can crush and de-stem your grapes, but we will not press them. If you want juice, please order juice.

ALL JUICES ARE KEPT IN COLD STORAGE AND **HAVE BEEN SULFITED**:

Reds ~30 ppm and Whites ~80 ppm

Levels change due to the passage of time and other factors.

Test before adding more or leave alone. **Pectic enzyme** is used during the pressing process for **most** varieties.

The following terms pertain to orders of a American or Hybrid SINGLE VARIETY:

There are no discounts on larger volumes of grapes, unless you buy directly from our farm and get a ton. There may be a \$200 per ton hand picking fee added on to the ton price.

Crushing and de stemming is extra. If you need to pay with a CREDIT CARD through Fall Bright, there will be a 3% extra service charge.

Please order grapes in increments of 5 pounds. Thank you.

25% deposit on whole grape orders BUT NOT ON JUICE.

GRAPES

101-500 lbs less \$.01/pound

501—1999 less 5%

Over 2000 less 10%

JUICES

Less than 49 gallons, as listed

50-99 gallons or more less 5%

100 gallons or more less 7%

All GRAPES must be ordered at least one or two weeks prior to date available.

We will not notify you of a postponement if the new date is on your pickup date. If we are unable

to fill your order for your preferred pick up date, we will make every attempt to reach you or

PLEASE call to confirm harvest dates.

Credit cards accepted: American Express, Visa, MasterCard, Discover, or PayPal through the shopping cart or direct-send money: pay to winemaking@fallbright.com

IF you want to order grapes or juices online using pay pal or a credit card to pay a deposit, go to www.fallbright.com and select grapes/juices for sale, select grape deposit and ordering info, click the **add to cart** button for a deposit, which is just down a ways at number 1. Adjust the deposit amount to whole dollars. At check out, select no shipping for deposit and **place your order in the comment box** along with pick up dates. OR log into your Pay Pal account and send money to winemaking@fallbright.com. Don't forget to place your order if you "send money" directly to winemaking@fallbright.com. **DO NOT DUPLICATE YOUR ORDER!**

SHIPPING SUPPLIES, but NOT GRAPES AND JUICES TO USA AND CANADA

GROUND SHIPPING-HANDLING RATE NO COD Email address required for tracking numbers.

Our shipping is usually USPS priority mail \$8.99 to USA with some additional fees for certain items that will show when you check-out if you are shopping online at www.fallbright.com.

If you request Fed Ex, the minimum shipping charge is \$15.99 Please select Fed Ex ground shipping at the check-out online or tell us if calling. Fed Ex packages are dropped off in Hammondsport or Penn Yan, NY. All Tracking numbers require your email address. Packages can NOT be tracked after 30 days.

Canadian rates are actual rates for USPS international priority and need to be determined.

If delivery is not timely, let us know! Call your post office and gently ask where it is!

Please include both postal and street shipping addresses. We need your street or road name for residential deliveries (Fed Ex) and postal address for USPS shipping AND a billing address to run your credit card.

Buon Vino Super Jet is drop shipped to continental USA at our low shipping rate. Concentrates are also drop shipped and not stocked.

50 pounds corn sugar are NOT shipped. Check out a restaurant supply near you!

Wine bottles are too heavy and too expensive to ship. Please shop in-store for these items.

We DO ship buckets and PET carboys, equipment kits, and all other supplies.

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AUORE: Produces a white wine of distinct varietal character, often used as a blending component, popular blend for Delaware. **CATAWBA:** Produces a very drinkable, fruity, spicy wine when made nearly dry. Very compatible blended with lower acid Niagara. Finish sweet or dry. Color with a red for a pink Catawba or a "red catawba". **CAYUGA:** Fruity, easy to work with, wine of exceptional character, a good choice for sparkling wine. **CHARDONNAY:** Rich, yet delicate, complex, clean. Produces exquisite wine. Generally finished dry, with or without oak. **DELAWARE:** Red grapes, white juice. Great fresh drink! A fine, balanced, consistent producer when ripe grapes are used. Delaware is highly prone to oxidation. Handle with care. **DIAMOND:** Clean, fruity, delicious wine, best with a sweet finish. The juice has a pineapple taste, a favorite to drink fresh. **GEWÜRZTRAMINER:** Spicy, fruity, elegant. Produces exceptional wines. Often blended with Riesling to balance acid. Serve with spicy foods, interesting pairing with Chinese foods or German brats and sausages! **MUSCAT OTTONEL:** Very delicate, pleasantly fruity, elegantly perfumed nose. Use Lalvin 71B or Cotes des Blanc, or QA-23 to enhance aromas. Excellent blended with Riesling or Gewürztraminer, sweet or dry finish. Drink young. **NIAGARA:** Fruity, big nose, lower acid and thin body – improved by blending with higher acid Catawba. **RIESLING:** A feather in our cap, fruity, scrumptious, rivaling fine German wines. A blend of four clones from our vineyard. **SEYVAL:** (SV-5276) - very popular, easy to work with, sweet or dry finish, plain or oaked, very versatile. Seyval is reminiscent of a Chardonnay when finished dry and oaked. A popular blend is 25% Chardonnay and 75% Seyval. **TRAMINETTE:** is a cross of Joannes Seyve 23-416 and Gewurztraminer (65.0533.13). We recommend Lalvin 71B-1122, QA-23 or Cotes des Blanc and finishing with a slight residual sugar. It has a spicy fruit characteristic with nice apricot and honey overtones.

VIDAL 256 is a good one for the beginner, easy to work with, almost makes itself, sharp, clean taste, dry or sweet, a Riesling like fruitiness when finished sweet and when either 71B-1122 or Cotes Des Blanc, QA 23 yeast is used. **VIGNOLES (RAVAT 51)** is one of our favorites, clean, big, full bodied. Its Pinot Noir parentage comes through. Higher acids make it a good candidate for sweet finishes and Late Harvest styles. May be finished dry also. Cold stabilization is a must. **LATE HARVEST VIGNOLES:** Not sold as grapes. When the growing season is hot and dry, the vineyardist is more at liberty (less at risk) to manage the vines and the fruit for the possible production of a true late harvest. A few late rains in September and early October will be all that is needed to encourage the "Noble Rot" Botrytis Cinerea to form. This fungus dehydrates the berries causing actual raisins to form on the cluster. This dehydration concentrates the sugars, aromas and flavors of the grape. Delicious hints of apricot, peach, raisins and honey permeate the juice and the wine.

RED WINES

We strongly recommend that customers desiring red wines buy grapes instead of juice since the color and tannin are in the skins. We will crush and de-stem in your container. We have a small press available for your use on premise after your fermentation. If you do not have the use of a press or for some other reason wish to purchase juice, we can supply bagged grape skins, if you make the request in advance.

Skins are perishable. They will keep one week in storage, unless frozen.

RED VINIFERA, SOLD AS GRAPES ONLY. Sometimes we press a red vinifera, please ask.

BACO: Big, robust, produces Bordeaux type wines. Must cold stabilize to manage high TA. No longer available.

CABERNET FRANC: An excellent red wine with less tannin, the leading variety in the St. Emilion District, France.

Ripens a week earlier than Cab Sauvignon. Cab Franc yields a wine that may be ready to drink earlier.

CABERNET SAUVIGNON: The noble red grape of the Bordeaux Region, produces a big, powerful, deeply red wine.

CARMINE: A vinifera with Cabernet characteristics, holds up to oak, matures early for drinking young. **CHAMBOURCIN:**

Big, Bordeaux type. Should be fermented on the skins. The best astringency and tannin of any hybrid we've had. Will age very well. **CHANCELLOR:** one of the best hybrids, plenty of character, excellent wines, popular as a blend component. **CHELOIS:** A favorite of many. We find a blend with Chancellor produces excellent wines. **COLOBEL:** A

full bodied teinturier. A blend of 5% will make a white wine red. **CONCORD:** Distinctly labrusca, fruity, best when slightly sweet: 71B-1122, Cotes Des Blanc for yeast. **DeCHAUNAC:** Good color, medium body, nice nose. Very nice aged in wood. **FOCH:** Good sugar, moderate acidity, popular as a nouveau. To increase fruitiness, blend with 20% Concord.

GAMAY NOIR is a very versatile grape enabling one to make wine ranging from light, enjoyable fruity styles to big complex Bordeaux reds depending on vintage, yeast and vinification methods. Gamay Noir is a red vinifera hybrid of Pinot Noir and an ancient white variety Gouais (*Goo-wah*). Try with Lalvin yeast 71B-1122. **LEON MILLOT:** (Foster)-Very reminiscent of a burgundy. One of our favorites. Cousin to Foch. Ferment on the skins! **MERLOT (discontinued)** is like a deep velvety robe with suppleness, grace and charm, nice astringency. Stands alone or blends well with the Cabernets. **Pressed Merlot**

will be light in color, yielding a delicate rosé wine. **NOIRET** NY 73.136.17: (NY33277 X Chancellor) X Steuben) produces an excellent full-bodied wine with a distinct pepper character and a moderate tannin content. Great for blending.

PINOT NOIR: requires careful handling, produces big, excellent wines when fermented on the skins. Sold as grapes only. **Blends are acid and sugar adjusted.** **VINIFERA BLEND: EYE OF THE PA'TRIDGE. Discontinued:** ripe Chardonnay and lightly pressed Merlot or Pinot Noir blend: beautiful rosé, crisp and scrumptious. **PREMIUM HYBRID BLENDS:** The **Baron's Red Blend** is a blend of Chancellor, Chelois, deChaunac, Leon Millot, Foch and Colobel. It is a dark hearty bodied Bordeaux style. Skins available. **Maiden's Blush** was originally a blend of Aurore, Cayuga and Chelois. We may use another red for the blush. It is a more fruity, light wine and our winemakers like to ferment it with 71B, QA 23, or Cotes des Blanc with a sweet finish. **Contessa Bella** white blend has evolved into an exquisite wine with the addition of other whites to the Seyval, Aurore base. **May your wines fall bright!**

WINEMAKING SUPPLIES

ADDITIVES for WINE

PRICES SUBJECT TO CHANGE

ACIDS *NOTE: Do not use citric acid or acid blend if you are planning a malolactic fermentation.

Malolactic bacteria must be inhibited as it converts citric acid, if available, into acetic acid during an ML Fermentation. Acid Blend: Blend is tartaric, *citric, malic acids

Acid Blend.....	2 oz. ...\$1.99	5 oz jar.....	\$3.59	8 oz. zip lock	\$4.99
Ascorbic Acid	1 oz....\$3.40	16 oz.....	\$38.33		
*Citric	2 oz.1.99	8 oz zip lock.....	4.99	16 oz zip lock.....	
Malic	3 oz.1.99				
Tannin.....	1 oz.1.99	16 oz zip bag.....	14.29		
Tartaric acid	2 oz.1.99	8 oz zip lock.....	7.99	16 oz bag.....	15.00



ACID REDUCING AGENTS

Work sheet included for acid reducing agents

Calcium Carbonate	4 oz.....	\$2.59	16 oz.....	\$6.99
Potassium Bicarbonate	4 oz....	\$2.99	16 oz.....	\$9.29
Potassium Bitartrate for seeding	3 oz...(85 grams)....	\$3.29	20 grams....	\$1.75
Potassium Bitartrate for seeding	1 lb.....	\$14.99		

ANTIFOAM AT 1 oz....\$3.39

ANTIOXIDANTS

Campden tabs (Potassium Metabisulfite) ~100 tabs	\$4.29
Potassium Metabisulfite powder 4 oz....	\$2.39
8 oz ...	\$4.29
16 oz...	8.49
Sulfur Strips each.....	\$1.50

FINING AGENTS

Bentonite granular (negative charge) 8 oz..... \$1.59 16 oz... \$3.09

Gelatin 200 bloom 1 oz. \$1.99

Isinglass "Kerry Biofine" dry 1/2 oz. ..\$4.59

Kieselsol-Chitosan *Takes care of negative and positive charged particles.*

LQ SuperKleer KC dual pack 1.3 oz for 5-6 gallons.... \$2.69

http://www.fallbright.com/lq_superkleer_instructions.htm regarding Chitosan (from shells of shellfish)

Pectic Enzyme Powder store room temp, 1/2 tsp/gallon
4 oz.....\$3.98 16 oz...\$9.99

Pectic Enzyme Scottzyme ColorPro: ~ 1 oz liquid, 30 ML.... \$5.99 (9-15 drops per 10# red crushed)

Polyclar 10 (PVPP) reduces browning in wine and beer 1/2 oz..... \$2.29

Polyact 2 oz... \$3.59

Sparkolloid (strong positive charge) **cold mix:** juice or wine
2 oz..... \$4.99 (for about 70 gallons) 5 pounds \$44.99

HYDROGEN SULFIDE FIXES:

Copper Sulfite 1.0% 1 oz. \$2.49 16 oz. \$12.35

Reduless Lalvin nutrient for post fermentation hydrogen sulfide issues.

2-3 grams per 5 gallons 1/2 teaspoon is 2 grams
36 grams... 4.49 3 oz.....\$9.49 12 oz.\$35.49

OAK ADDITIVES 4 oz.

Chips French OakPlus Chips, (smaller chips) light toast 5-6 weeks contact is sufficient.
usage range: 2-4 oz per 5 gallons, 2.4 - 4.8 oz per 6 gallons

4 oz...\$4.15 1 pound... \$12.99

Oak Mor - American very fine 4 oz. Rate: 0.7 to 3.4 oz per 5 gal:
Un-toasted special.. \$2.99 Premium Medium Toast ... \$2.99

OAK ADDITIVES

WineStix Spiral Sticks: 2 per pack: **American oak**, drilled for carboy
Medium OR Median Plus\$9.99

WineStix Spiral Sticks: 2 per pack: **Allier French oak**, drilled for carboy
Medium OR Median Plus\$12.40

POTASSIUM SORBATE container weights may vary through the year due to density of K Sorbate from different suppliers. **Do NOT use before or after Malolactic fermentation.**

3 oz (85 g)..... \$4.99 8 oz.... \$8.99 pound bag \$15.99

SUGAR – CORN SUGAR (DEXTROSE)

5 lbs....\$5.99 50 lbs.\$55.00 no shipping of this size, sorry.

YEAST ENERGIZER AND NUTRIENTS *Addition of additives, may cause foaming. Adding dissolved in water reduces the foaming...* Add recommended dose dissolved in HOT water at 1/3 sugar depletion OR in two doses; 1/2 dose at the end of lag phase. Lag phase is over right before the start of fermentation. The second dose is added at half at 1/3 sugar depletion. **Do not add the recommended rate of 2 nutrient products.** This will result in a double dose situation.

FERMAID K, non kosher "Energizer"- Usage: 4 1/2 grams (1 level tsp) per 5 gallons.
Dissolve in water before adding to an active fermentation.

3 oz.....\$4.62 6 oz.....\$9.25 14 oz. ...\$17.99

DI-AMMONIUM PHOSPHATE (DAP) "Nutrient" ½ pound per 1000 gallons.

Which is 1.334 grams per 5 gallons. Do the math.

Must dissolve in water before adding to an active fermentation.

4 oz ... \$1.00 8 oz. ...\$2.00 16 oz...\$3.99

Go-Ferm: "Micro-nutrient"

26 grams (enough for 4 packs of yeast)... \$2.05

3 oz. for 13 pks....\$ 6.55

8 oz.... \$16.99

Reduless Lalvin for post fermentation hydrogen sulfide issues... 2-3 grams per 5 gallon

36 grams...\$4.49 3 oz.\$9.49 12 oz. 35.49 ½ teaspoon is 2 grams

AIRLOCKS

Cylindrical lock – 3 piece 4 3/4" high...\$1.59

Twin bubble 7" high\$1.59

Lid 38 mm screw cap with hole in center for gallon jugs, takes 3 piece lock well....\$ 0.99

BARRELS See Oak Additives above: **French Oak Plus Chips, Oak Mor and Winestix**
<http://1000oaksbarrel.com> or <http://www.thebarrelmill.com>

BOOKS**AMERICAN WINE SOCIETY BOOKS, MANUALS***

Complete Handbook to Winemaking.....\$16.95

Growing Wine Grapes\$11.99

WINEMAKING and OTHER BOOKS

Complete Meadmaker (Schramm).....\$19.95

Enjoy Home Winemaking (Frishman) Basic2.99

First Steps in Winemaking (Berry)..... 10.99

Home Winemaking, **Step by Step** (Jon Iverson)...17.95

Making Wild Wines and Meads (Vargas, Gulling)...16.95

Root Beer Homemade (Cresswell).....14.95

Techniques in Home Winemaking (Pambianchi). 29.99
hard cover, autographed to Michael

Vines to Wines (J. Cox).....18.95

Winemakers' Recipe Handbook (Massaccessi).....4.29



MAY YOUR WINES FALL BRIGHT! Our CD is out of stock, but you can find it here at www.101winemaking.com with additive instructions, winemaking basics and problem solving.

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BOOKS – Continued

CIDER, VINEGAR, WREATHS, Garden Way

- Cider:** Sweet & Hard (Proulx, Nichols).....\$14.95
 Making Grape Vine Wreaths..... 3.95
Great Grapes, Grow the Best Ever (Garden Way).... 3.95
 Making the Best Apple Cider (Garden Way).....3.95
 Making and Using Flavored **Vinegars** (Garden Way).. 3.95



BOTTLES: Unlabeled, new will not ship. Ask regarding availability.

NEW Bottles: cork finish, case 12 Various style, punt, champagne green, flint, misc stock. \$14-16 per case. I will not ship.

BOTTLING PARAPHERNALIA SOME BUT NOT ALL

- Auto-Siphon 3/8"** Standard size 23" long.....\$15.49
Auto-Siphon Short for gallon jugs or fish tanks 13" long...\$12.39
Auto-Siphon 1/2" OD Larger size, 26" long ...\$19.59
Holder for Auto-Siphon tube fits: 3/8" \$4.79 1/2" \$4.79
 Holder spring clip on for racking tubes: 3/8" \$2.59
 Filler, plastic **SPRING OR SPRING-LESS** Combination 14" long : 3/8"\$3.99 1/2"... \$5.99
 Filler parts: We still have misc. components from the orange tip spring loaded fillers.
 Filler: Ferrari Automatic...\$20.49 Push-button start, Auto-Stop, bagged with instructions, Gravity fed
 Filler: Buon Vino Super Automatic.... \$43.99
 Brush: Wine bottle...\$3.89
 Brush: Beer bottle...\$3.89
 Brush: Carboy - bent 29 inches white ... \$ 7.49 not for PET containers
 Brush: insert shaft into a 3/8" variable speed drill. OK for PET
 Clean bottle express cloth for Wine, Beer Bottle 12.99
 Clean bottle express cloth for Carboy..... 23.99
 Clamp (large) for 3/8 tubing..... \$ 2.99



DE GASSER Fermtech The Whip (Plastic).... \$12.59
 for CO2 release, inserts into a 3/8 variable speed drill

Drainer: FASTRACK system for wine bottles: 1 tray, 2 racks that hold 12 bottles each....\$33.49

Drainer tree Italian for 45 bottles..... \$37.49

Vinator rinser will fit on top of this rinser.....\$24.99

Drainer tree Stations Italian additional 9 stations per each ... \$4.59

LABELS Low heat in oven or blow dryer to remove most self adhesive. Set bottle out in the hot sun!

Self adhesive, parchment type paper and color, blank, create your own.

label size 5"x 3" 4 per sheet for 6 sheets... \$4.99

label size 4"x 3" 6 per sheet for 5 sheets... \$4.99

No Adhesive Heat Shrink clear labels 50 per pack.....\$4.99 price reduced

Clear plastic heat shrink sleeves for beer and wine labeling. Design and print your own custom label on regular printer paper and insert into the sleeve. Set in hot water to shrink the sleeve and label onto the bottle. Fit 750 ml wine bottle and 16-22 oz beer bottle diameter range 2-7/16" to 3-1/16". Trim top and bottom.

To remove sleeve, cut with knife or razor knife.

SPIGOTS PLASTIC

Bottling spigot 3/8" Red, blue... \$3.75

Bottling spigot 1/2" White..... \$3.39

Faucet flip lock on/off Blue \$6.79

Nut or gasket... \$0.50 each for plastic spigots

WOODEN-Hungarian

7.0 #3..... \$13.99

8.5" #4 \$19.99

9.5" #5..... \$19.99

TREES: See drainers up above.

BUNGS – white gum rubber	#	SMALL END"	BORED	SOLID	
Fifth bottles	2	5/8		\$.50	—
misc. bottles	3	3/4		.89	—
Hedpak cap	5.5	1-5/16		.82	—
gallon 38 mm, old jugs	6	1		.95	\$.95
Carboy, 3,5, 7 , gallon	6.5	1-1/8		.99	1.19
Buon Vino Universal	6.5 to 7	1-1/8, top 1-9/16		.99	—
carboy (3, 5)	7	1-3/16		1.25	1.25
carboy (2.8)	7.5	1-1/4		1.99	1.39
gallon odd	8	1-3/8		1.99	1.39
small barrels	8.5	1-7/16		2.79	1.99
small barrels, water jugs	9	1-1/2		2.99	2.49
water jugs	9.5	1-9/16		2.99	2.50
Buon Vino Universal	10 PET	1-5/8		2.10	2.25
water jug & better bottle	10	1-3/4		2.69	2.85
misc. 54 L jugs	10.5	43 mm		3.89	3.19
Buon Vino Universal	54 L	1 7/8		3.42	—
barrels, misc., 54 L jugs	11	1-7/8		3.42	2.79
Misc.	11.5	2		3.99	3.99
pyrex carboy	12	2-1/8		5.49	—
misc. 12 gal carboy	13	2-3/16		5.50	—



CAPPERS: ALL WORK ON CHAMPAGNE BOTTLES, champagne bottles can take 26 or 29 mm caps

Bell housing for 29 mm crown caps\$3.99 for Champagne 29 mm crown caps for capper.
 Red Baron – double lever.....\$21.99
 reverse plates to cap 29 mm champagne crown necks and change the bell to 29 mm bell

CAPSULES: Heat Shrink with hair dryer, boiling water, or heat gun.

Fast Seal Tool (holder for dipping neck of capsuled bottle in hot water)..... \$6.99
 Capsules with grape design: \$9.95 per 100: burgundy, green, navy, almond/gold, white/gold

CARBOYS:

Vintage PET PLAIN 3 gal JUG.....\$30.99 use a #10 bung for all sizes
 Vintage PET PLAIN 5 gal JUG..... \$34.49 plain means no bottling port or hole
 Vintage PET PLAIN 6 gal JUG..... \$36.99 Bung is not included.

CARBOY ACCESSORIES Carboys under CONTAINERS

Orange 3-6 gallon..... \$8.29
 Orange, Burgundy 6-7 gallon \$8.99
 PET slip on handle Blue..... \$14.99
 Brew Hauler 5-7 gal...\$18.99. Adjustable girth, nylon strap, quick connect and strong with 2 handles.

CLEANSING AGENTS

Barrelkleen: 1 pound (1# per 5 gallons)...\$2.99
 Barrelkleen: 4 pounds must neutralize with citric acid \$10.25
 B Brite oxygen sanitizer, 8 oz.: 1 tablespoon/gallon \$3.25 rinse
 C Brite packs C-Brite is an active chlorine based preparation, rinse, instructions under the flap.
 C Brite packs: 1 pack makes 2 gallons sanitizer,.... \$0.10 each until gone
 One Step Cleaner: 1 teaspoon per gallon, oxygen release, no rinse.
 8 oz. bag\$4.99 1 lb. jar \$9.99
 Soda ash 1 pound.....\$1.99 5 pounds..... \$9.99 must neutralize with acid, usually citric.
 Sulfur strip each..... \$1.50

Mitchell ratio for cleaning solution with citric acid and potassium metabisulfite based on pH of H2O:

<http://www.101winemaking.com/potassium-metabisulfite-and-citric-acid.html>

Tom finally found the science behind the meta-citric ratio which is the pH.

Use enough citric acid to adjust the pH of your water to 2.80 and enough meta for a 200 ppm.
 So here at the shop we use 20 gallons of water, 0.485 pounds of citric and shy an ounce (0.938 oz) of meta. Dissolve the citric in warm water FIRST and add meta. Be careful of sudden fumes.

For equipment and filters, follow the manufacture's instructions.

CLOSURES: CORKS, CROWN CAPS, EXPANSION STOPPERS, SCREW CAPS, SPARKLING**CORKS: Bottling FLOOR CORKER recommended for Agglomerated and NomaCorc**

Type-Length	count	size, length	25	100	1000
Agglomerated grape design		9 X 1-½	\$4.69	\$17.99	\$164.99
		9 X 1-¾	\$4.95	\$18.99	\$182.00

NomaCorc, Thermoplastic elastomer, tan. Can go in with twin lever (with effort), floor corks: (best)

Insert dry, no design	9X 1 1/2	\$7.59	\$29.99
	9X 1 3/4	\$7.99	\$30.99

CORKS TAPERED all solid, no drilled tapered corks. **Sizes 000 to 9 list online at www.fallbright.com**

#14 1 gal jug.....	\$0.53	#26 1-11/16 small end	\$2.49 (3 available)
#16 5 gal carboy	\$0.69	#28 1-13/16 small end	\$2.99

CROWN CAPS

26 mm per 144 (gross): Misc. Label... \$3.19

26 mm per 144 (gross): Plain gold..... \$4.75

29 mm per 100: for European champagne bottles, plain gold..... \$5.49

See disgorging key below in SPARKLING WINE CLOSURES AND TOOLS!**EXPANSION STOPPERS**.....each \$1.50**GROLSCH Gaskets:** 100....\$11.99**SCREW CAPS:****METAL****PLASTIC, foam inserts**

Wine 28 mm : discontinued

25 count..... \$2.29

50 count..... \$3.99

Gallon 38 mm: 12 count.... \$2.19

12 count..... \$1.25

25 count..... \$4.29

25 count..... \$2.50

50 count \$8.49

50 count..... \$4.99

SPARKLING WINE CLOSURES AND TOOLS:

Plastic Closures 26 mm 25.....\$4.05 100... \$14.19 plastic

Biduls: 26 mm 25..... 2.29 100..... 8.99 pair with 26 mm **crown caps above**Biduls: 29 mm 25.....2.49 100.....8.99 pair with 29 mm **crown caps above**

Wire hoods: 25..... 3.49 100.....12.89

WIRE TWISTER each... 6.25**DISGORGING TOOL "decrowner" made in France...EACH \$99.99****CONTAINERS:****BOTTLES: glass will not ship. Ask regarding availability and color, subject to change.**

NEW: cork finish 750 ml: case of 12, Bordeaux, green, flint (clear)

CARBOYS: Vintage PET are made in Canada.

Vintage PET PLAIN 3 gal JUG.....\$30.99 use a #10 bung for all sizes

Vintage PET PLAIN 5 gal JUG..... \$34.49 plain means no bottling port or hole

Vintage PET PLAIN 6 gal JUG..... \$36.99 Bung not included

Fermenting Bucket 7.8 gal. with bail & lid drilled for grommet provided.... \$29.99**Fermenting Bottling Bucket** 7.8 drilled lid with grommet and side hole for spigot \$29.99

Fermenting Bucket Lid only..... \$5.99 (drilled with grommet)

Fermenting bags 20 gal. Flat bottom, 24 x 24 x 48 Clear heavy plastic\$3.39**Grommets larger size 9/16:** \$0.50 each

Glass 1 GALLON: NEW 38 mm screw cap included ... 5.60 each

Replacement caps for hedpak..... 70 mm.... \$2.85 60 mm.....\$1.69

Lid Remover for pails.....\$4.99

Lids for plastic water jugs, fit on glass and PET solid, blue plastic ... \$50

Water Jugs, blue, 5 gal plastic **used** with lid, take ~ #9-10 bung or #2-3 bored bung in lid with center hole ..\$2.00

TRANSPORT ONLY, NOT RECOMMENDED FOR FERMENTING, unless PBA free, ours are NOT, vintage

www.fallbright.com • 607-292-3995 • www.101winemaking.com

Italian floor model, 33" high, brass iris..... \$165.90 **Replacement brass jaws are available for either floor corker, please inquire.**
 Portuguese floor corker, 27" high, Teflon iris..... \$79.99
 Wing corker, double lever adjustable ram with spring to hold bottle... \$42.99

DE-GASSER Fermtech... \$12.59 Slightly angled plastic whip that attaches to a standard 3/8" variable speed drill.

EQUIPMENT KIT: We use PET BB (Better Bottles) carboys in these kits. Less 10% in store if no shipping

STARTER KIT: PET BB 3 gal ... \$108.94 PET BB 5 gal... \$112.10 PET BB 6 gal ... \$116.90

DELUXE KIT: includes starter items plus a double-wing corker and 25-(3-5 gal) to 30 corks (6 gal)

PET BB 3 gal ... \$160.97; PET BB 5 gal ... \$164.20; PET BB 6 gal ... \$169.73

In the starter kit: 7.8 gallon Fermenting bucket with drilled lid for grommet for a 3 piece airlock, included, a drilled Buon Vino #10 bung (standard for PET bottles), a bucket lid opener, a triple scale wine hydrometer, 10" plastic hydrometer jar, floating thermometer, curved 21" racking wand, 5' of 3/8" tubing, 3/8 combo bottle filler, wine bottle brush, 8 oz. B-Brite sanitizer, Book: "Enjoy Home Winemaking" for the beginner, PET carboy of choice

EQUIPMENT KIT FOR BREWING.... \$137.77 (LESS 10% if purchased in store) If shipped, it is full price.

7.8 gallon fermenter with lid, drilled and grommet, 3 piece airlock, bottling bucket (7.8 gallon) with drilled lid, bottling spigot, hydrometer, triple scale and 10" jar, 24" curved racking wand, bucket holder for wand, 5 feet 3/8 tubing, Bottle filler, self adhesive crystal thermometer, Red Baron capper, crown caps (gross), beer bottle brush, books: Basic Brewing, Brewing Quality Beers (Burch), bucket lid opener, 8 oz. One Step 8 oz.

FILTERS AND FILTER SUPPLIES:

Buon Vino SUPER JET: \$399.99 **pads not included** DROP SHIPPED OR SPECIAL ORDER.

motor, self-priming pump, pressure gauge. Pre- prime for first time or dry use.

PADS: In Stock pack of 3 per use, should not mix sizes per use per Buon Vino.

6.0 micron #1 coarse....\$6.79 1.0 micron #2 sterile...\$6.79 0.5 micron #3 super sterile...\$7.79

Pre Filter In Line Screen.....\$32.99

Replacement Check valve for Super Jet: newer models 2100 pumps with D-48 motor ...\$49.99

Replacement Plates Super Jet price each

Center Plate.....\$29.99

Front Plate with two integral smooth hose barbs \$48.79

Buon Vino MINI JET FILTER – motorized for 5-10 gal batches..... \$199.99 pads not included

PADS for Buon Vino Mini Jet pack of 3 per use, should not mix sizes per use.

6.0 micron #1 coarse...\$4.29 1.0 micron #2 sterile... \$4.29 0.5 micron#3 super sterile...\$4.99

Pads for Vinamat, Round 8 3/4" pkg. of 2, 2 per use **in stock**, non asbestos

Coarse 6-7 microns, GF1\$4.25 Medium 2 microns,GF3....\$4.25 Sterile .5 microns, GF5.....\$4.99

Vinebrite Mark III (Harris Filter, gravity feed) I do not stock the Mark III filter unit, but the pads are in stock.

Crystal Brite filters (6) for Mark III, 1 per use... \$15.99

Vinpapers for Mark III (10) 1 per pre filter use..... \$2.49

FUNNELS

4" squatty carboy..... \$0.99 5" carboy funnel more narrow neck, no strainer.... \$2.49

8" with snap in strainer...\$8.89 strainer fits 8" or 9" anti splash or 4" diameter..... \$2.79

9" anti splash, carboy...\$14.99 strainer older anti splash funnel, 2 1/8" diameter... \$1.50 (limited)

HEAT FOR FERMENTERS BREW BELT 68-75° F for up to 8 days: \$29.99

HYDROMETERS and JARS (ALL JARS PLASTIC-TYPE)

Triple Scale wine..... \$8.99 Brewing Triple Scale (1-20 brix)..... \$1.00

Proof and Tralle.....\$9.55 *specialty*

-5° to +5° out of stock, specialty hydrometers need 14" jar.

Jar: Not graduated **10" high**....\$4.29 Specialty hydrometers will not fit in the 10 inch jars.

Jar 14" high for specialty hydrometers....\$5.29

Jar: Fermtech Wine Thief: 19" long, allows sample and reading in jug....\$10.99 **Will not fit specialty hydrometers.**

MALOLACTIC CULTURE Direct add at the end of the primary, worksheet included. Conditions (pH and SO₂ levels) must be correct. Do not use citric acid or Lalvin EC 1118 or Sorbate, if you are planning a malolactic fermentation.

Chris. Hansen's Lab – 2 grams 60-66 gal..... \$19.99 Once opened, must use all. May mix with wine to split.

PRESS BAGS AND CLOTHES

10" X 23" Bag.. \$5.99 24" X 26" bag.....\$8.49 fits down into 7.8 gal bucket for a sparging bag
Cheese cloth 1 square yard, unbleached natural....\$5.99

RACKING TUBES or WANDS

3/8" curved at 21"\$2.79 3/8" curved at 27"\$2.99 1/2" curved at 23"..... 5.79
replacement tip 1/2".....\$1.49 replacement tip 3/8".....\$0.89

AUTO SIPHONS: 3/8" 23" long...\$15.49 3/8" 13" long- gallon jug size... \$12.39 1/2" 26" long... \$19.59

RACKING TUBE HOLDER

Auto Siphon 3/8" holder .. \$4.79 Bucket clip ... \$1.99
Auto Siphon 1/2" holder....\$4.79 Spring Clip holder: 3/8".... \$2.59 1/2" Spring Clip holder.... ASK

RINSERS faucet types

SINGLE BLAST Fermtech, tough Teflon, for a laundry faucet ... \$14.50 (adaptor for kitchen faucet **not** included)
Rinser Single style Vintage Stainless Steel, fits laundry faucet.... \$18.99
Double Blast Fermtech, gentle on kitchen faucet ... \$29.49 will need adaptor.... \$5.99

SCALES, PLASTIC KITCHEN TYPE: 11 pounds in ounce and metric...\$16.25

SPIGOTS plastic and wooden are on page 10 with bottling paraphernalia

SPOONS PADDLE: Wide and small end. Small end fits into 5 gal. carboys, etc 28" long.....\$5.39

TESTING chemicals included in kits below, replacement chemicals available

ACID TA: test kit, Crosby Baker syringe type with NaOH...\$11.25

Replacement syringe 3 ml, (2) graduated plastic 0.99

Replacement buret: 25 ml with pinch cock.....\$39.99

Replacement pipet: 5 ml volumetric.....\$9.99

Phenolphthalein 1 oz. 1% in 70% alcohol.....\$3.99

Sodium Hydroxide 1/10 N 8 oz..... \$7.99

Potassium Acid Phthalate 0.1N for testing sodium hydroxide 1 ounce.....\$3.99



pH Buffer Solution packs

Buffer solution 20 ml sachet single use pH 4.01 each \$1.49

Buffer solution 20 ml sachet single use pH 7.01 each \$1.49

REFRACTOMETER: 0-300 200C ATC Automatic Temperature Control: order online at ebay or amazon!

RESIDUAL SUGAR:

Accuvin contains 10 test.....\$34.29

Clinitest Residual Sugar Test Kit: 36 test.... \$23.66

Clinitest Refill 36 tabs..... \$18.99

SO2 (FREE SO2) TITRETS TEST KIT: (10 test)\$23.50 **Reusable Titret holder**.....\$9.79

SYRINGES and DROPPERS plastic:

Syringes: no needle 0.5-1 ml ...\$0.99 each 3 ml ...\$0.50 5 ml ... \$0.50 20 ml...\$1.99

Dropper: 2 ml ...\$0.50

THERMOMETERS

Floating Thermometer 8 inch 0 to 220 F (8")...\$8.49 Crystal self adhesive\$3.15

VINOMETER to measure alcohol in **DRY** wine \$7.49

TUBING Inside Diameter, per foot.

1/4"..... \$0.35 for mini jet 5/16" .. \$0.49 3/8" .. \$0.55 7/16" ...\$0.66 1/2"..... \$0.89

Quick Connect John Guest...\$1.99 for 3/8 tubing to 3/8 filler or wand to tubing to eliminate air leaks OR

Use several wraps of waxed dental floss or tape to stop air leaks as you would seal with Teflon tape.

VALVES,PLASTIC: 1/4"..... \$1.59 3/8".....\$2.19

WINE THIEF:

Glass, 12" long ... \$7.19

Fermtech Wine Thief - acrylic jar 20"..... \$10.99 specialty hydrometers will **NOT FIT** in the Fermtech Wine Thief jar.

YEAST – ALL FREEZE DRIED, NITROGEN PURGED FOIL PACKS, 5 GRAMS FOR 5 –7 GALLONS**RED STAR** \$0.79 eachCotes des Blanc: **low foaming**

Montrachet

Premier Cuvee: **low foaming**

Champagne, Pasteur

Pasteur Red

LALVIN \$1.00 each**Note: ALL LALVIN YEAST ARE LOW FOAMING. If either K1V or EC-1118 is used for the initial fermentation for a champagne, the same yeast must be used as the priming yeast, if more is added.****71B-1122****D-47****RC-212****BM 4x4****QA 23****K1V-1116****EC 1118**

Lalvin EC-1118 (Prise de Mousse), alcohol tolerance to 18%, is a rapid starting yeast that settles well with low foaming characteristics. It is tolerant to cold and SO₂ to 50 PPM. EC-1118 is a nitrogen efficient yeast. It is recommended for grapes low in nutrients i.e. Chardonnay and Seyval, however, **not for Malolactic fermentation**. Exhibits a killer factor.

Lalvin K1V-1116, alcohol tolerance to 16%, also exhibits a killer factor, which is a protein produced that is capable of inhibiting or even killing a sensitive yeast. K1V-1116 has a good activity at high temperatures and is a fast starter. It is used to restart stuck fermentations and is an all purpose red or white wine yeast.

Lalvin 71B-1122, alcohol tolerance to 14%, is a specific strain selected for its production of fruity aromatics and is recommended for Gamay and "Vin" Nouveau" wines. It promotes development of malolactic bacteria by reducing malic acid levels and by slightly increasing the pH. 71B-1122 may or may not finish bone dry.

Lalvin D-47, alcohol tolerance to 14% is recommended by Lalvin for whites, rosé, meads, and malolactic fermentation. Yeast nutrient is advised. It is a low foaming, quick fermenter that settles a compact lees. It tolerates temperatures from 50 to 86° F. Tom likes it for his Chardonnay, must feed!

Lalvin QA 23, (*saccharomyces bayanus*), with an alcohol tolerance to 16% is a low foaming yeast that ferments at lower temperatures in clear or nearly clear white must with low nutrient content (Chardonnay, Seyval and others). It needs less aeration (O₂) and nutrient and enhances citrus fruit qualities in aromatic white grapes. There is low SO₂ production, therefore less H₂S (rotten egg smell) production.

Lalvin BM 4x4 (*Saccharomyces cerevisiae*) has an alcohol tolerance of 16% and high nutritional requirements. Use GoFerm during the re-hydration and Fermaid during fermentation. It is a blend of Lalvin yeasts that will bring out the best in both red and white wines. The quantity and the quality of the polysaccharides released during fermentation result in the production of red wines with great mouth feel and improved color stability. In whites Lalvin BM 4x4 releases a high level of esters responsible for fruit aromas. It also brings roundness to the mouth feel. It is less compatible with malolactic fermentation. (PW Summer 2011 issue, Influence of yeast strain selection on successful malolactic fermentation)

Lalvin RC 212, alcohol tolerance to 14%, was selected for its ability to ferment a traditional heavier-style Burgundian Pinot Noir. It is a low foaming, moderate-speed fermenter with an optimum fermentation temperature of 60 to 86° F.

Red Star Cotes des Blanc (formerly Epernay 2), Alcohol 12-14%. is a slow fermenting, low foaming yeast strain that enhances fruit flavor and aroma. We recommend it for Riesling, Gewürztraminer, Cayuga, Vidal, Niagara and Diamond. This yeast is more SO₂ and temperature sensitive and tends to slow down or stick. It is a good choice if you want fruity wines with residual sugar. Avoid this yeast if you desire a dry finish. Use a complex yeast nutrient (energizer: Fermaid).

Red Star Pasteur Champagne, alcohol 13-16% , (*Saccharomyces bayanus*) This yeast has a higher tolerance of SO₂ and will tend to ferment vigorously to dryness. Give it more shoulder room in a carboy for its vigorous fermentation. It settles nicely and achieves a dry finish.

Red Star Montrachet, alcohol 13-15% , produces a fast fermentation with good SO₂ tolerance. It also needs more head space for a vigorous initial fermentation. Yeast nutrient or energizer is especially recommended with this and with all yeast to minimize hydrogen sulfide problems. Avoid if you know your grapes have been sprayed with sulfur to lessen the risk of hydrogen sulfide (rotten eggs) problems.

Red Stat Pasteur Red (a strain of *Saccharomyces cerevisiae*), alcohol tolerance: ~14-15%, is a strong, even fermenter that produces full-bodied reds. It is necessary to ferment cool to prevent unwanted temperature increase due to fermentation.

Red Star Premier Cuvee (*Saccharomyces bayanus*) alcohol to 18%, low foaming The fastest, cleanest and most neutral fermenter of the Red Star Wine range. Produces low hydrogen sulfide fermentations. Especially recommended for Prise de Mousse. Recommended for champagne over Pasteur Champagne.

Basic Winemaking: Wine from Juice: • Cold Pressed Grapes: Red or White: 15 pounds per gallon.

Recommended **initial TA** is .7 to .85 Test the acid and adjust if necessary. **Initial sugar or brix** should be 21 to 23%. **Potassium Metabisulfite** added initially will inhibit the yeast but not kill it. It may take a day or two to get started. If you over-dose, the cure is time, waiting, patience. Use at every racking within reason.

1. Our juices are sulfited; no additional sulfite should be added prior to fermenting, unless you test it (Titrets SO₂ test). To ferment take the level of the juice down to the shoulder of the carboy and equip with an airlock ½ filled with water. The balance of the juice may ferment in a glass gallon jug with an airlock. Our juices are refrigerated. Warm to room temperature before inoculation by waiting 24 hours.
2. Re-hydrate the yeast with water according to packet instructions (no longer than 10 minutes as there are no nutrients present). **Lalvin cautions against using distilled water for plain water re-hydration!**
3. Add yeast to room temperature juice to avoid "cold shock". **Do not Stir.** Add half of yeast nutrient to juice **later**, just at the start of fermentation (end of lag) per label rate and instruction, not per recipe rate.
4. Ferment 1 to 2 weeks. Add balance of nutrient at 2/3 sugar depletion. When a definite line of sediment (lees) is evident, transfer via siphon to a clean container. This transfer is called **racking**. Add proper metabisulfite and **top with the reserved juice and/or wine from your cellar to within inch of the stopper.**
5. Ferment 1 to 2 months more. Rack when bubbling has ceased or has become very slow and a definite line of sediment (lees) shows. Add proper metabisulfite. Top up the new vessel with **wine** to within 1 inch of the stopper.
6. Rack, sulfite, and fine as necessary.
7. Wine should be brilliant, having fallen bright. Now, you can cold stabilize. Put glycerin or sufficient alcohol (vodka) in the airlock to prevent freezing. If you wish to **ADD SORBATE**, do so now at the rate of 1 to 2 grams per gallon. You must have proper meta levels (run a SO₂ test) before using sorbate. Dose the meta first at the same time or shortly prior to the sorbate.
8. Cold Stabilize: Place the carboy at 25-30°F for 2 weeks or more. Excess tartrates will precipitate from the wine, reducing the acid. It will help stabilize the wine by preventing these tartrates from settling out after bottling. You may rack into a clean carboy while cold or at room temperature and adjust meta. If not racked promptly, the tartrates will SLOWLY go back into solution. If you add SORBATE without cold stabilizing, allow 24 hours before bottling. The addition of any potassium ion will make the wine unstable. This is why cold stabilizing is recommended after adding sorbate.
9. Filter if desired and bottle when stable. Always rinse bottles with a meta solution or B-Brite or One Step. Rinse if indicated with potable water, drain. The pump-action rinsers and drainer trees are very nice for this purpose.

NOTE: Check your water level in the airlock frequently. **They can go dry.** Some winemakers use colored water to help visibility. Some use a metabisulfite solution. Do not use wine or juice.

Red Wine from Grapes 12-13 pounds of grapes per gallon, depending on pressing.

1. De-stem and crush the grapes. If you buy our grapes, crushing and de-stemming is included in the price. There is a small fee for crushing YOUR grapes. Plan on some extra grapes for topping. Add meta at the rate of 1/8 teaspoon per 30 pounds of fresh grapes. Due to quick oxidation, white grapes are not fermented on the skins. They can be allowed skin contact after crushing before pressing. Cover with clear plastic to minimize oxidation. Riesling, Gewurztraminer and Muscat Ottonel benefit from skin contact, but they are not fermented on the skins.
2. Re-hydrate the yeast, step 2 above and add to the room temperature must. Add nutrient as instructed.
3. Ferment 1-2 weeks. Push the cap (skins) down twice a day during fermentation. This blends the skins with the resulting alcohol, which extracts the color from the skins into the wine. Let the cap stay on top on pressing day. Sneak a racking wand through the cap and siphon the young wine into a clean carboy.
4. Add proper meta to the carboy, dosing for the entire volume 1/8 teaspoon per 5 gallons. Press the fermented must (skins). Add the pressed wine to that in the carboy. Top up the carboy as much as whatever fermenting activity will allow to within 1 inch of the bung. The primary fermentation has finished, so there probably won't be much activity. Ferment from step 6 above. Wines fermented with low foaming Red Star Cotes Des Blanc, Premier Cuvee and all the Lalvin yeast can be topped more and earlier.

Mitchell's short cut starter: Mix equal parts of potable or sterile non-chlorinated water and sterile grape juice, warm to 40-45°C or 104-115°F. Sprinkle the yeast onto warm (40-45°C or 104-115°F) mix. Shake to aerate. It will take up to two days to become active. Make up however much you want. (A 5-gram pack of yeast is rated for 5-7 gallons and yet a starter made with one pack of yeast will inoculate much more than 5-7 gallons.) You may re-hydrate the yeast with **Go-Ferm**. **If you re-hydrate the yeast in just water, Lalvin cautions against using distilled water!**

Check List:	Hydrometer Triple	Bottle filler	Corks, Caps	Hydrometer -5+5
Carboys	Racking Wand, Holder	Potassium Meta	Corker, Capper	Titret test
Fermenters	Or Auto-siphon	Potassium Sorbate	Books, Information	Bottles
Airlocks, Bungs	Tubing	Acid reduction	Extra for topping	Patience

SUGAR 0.125 pounds of corn sugar (Dextrose) raises 1 gallon 1 brix. Calculate increase desired, multiply that number by the number of gallons and multiply that figure by .125 = pounds to add to batch. (1 oz = .0625 lb) 1 pound of corn sugar is about 3 cups, 1 pound of sucrose is about 2 ¼ cups.

PROCEDURE FOR COLD STABILIZING: Ferment dry, rack as needed and sulfite to proper level. Wine should be brilliant. Put glycerin or sufficient alcohol (vodka) in the airlock to prevent freezing. If your wine is slightly sweet and a 0 reading on your hydrometer is about 1-2 brix residual, so it is still sweet. Check out stuck wines in the problem section: <http://www.101winemaking.com/stuck-wine.html>. If you want to bottle it sweet, we recommend the use of Potassium Sorbate. If you wish to ADD SORBATE, do so now at the rate of 1-2 grams per gallon (1/2 teaspoon is approximately 1 gram). You must have proper Meta levels when using Sorbate. Dose the Meta prior to but near the same time as you add the Sorbate or run a free SO₂ test with Titrates to assure that the level is 40 ppm. Place this carboy at 25^o to 30^o F for 2 weeks or more. Excess tartrates will precipitate from the wine. This mellows the wine by reducing the acid. It will help stabilize the wine by preventing these tartrates from settling out after bottling. Rack into a clean carboy while cold. Top with wine. If you add sorbate without cold stabilizing, allow 24 hours before bottling. However, the addition of any potassium ion (potassium sorbate) will make the wine unstable and this is why cold stabilizing is recommended after adding Sorbate.

Potassium Metabisulfite is an anti-oxidant and anti-bacterial agent: bacteria such as vinegar and malolactic. Recommended rate is 1/8 teaspoon per 5 gallons of red juice and/or wine and 1/4 teaspoon per 5 gallons for whites, rates of 20 to 40 ppm respectively. The lesser amount is recommended for red wine as it has bleaching characteristics. This is added at each racking within reason. We have seen recent recommendations of 50 ppm instead of the older standby of 40 ppm. It can also be used for cleaning and chasing chlorine rinses. Campden Tablets are a tablet form of Sodium or Potassium Metabisulfite for use in small lots. One tablet is usually 120-150 ppm in 1 gallon.

Malolactic: Chris Hansen Lab Direct Add: NOTE: DO NOT use citric acid, acid blend or Lalvin EC 1118 or Sorbate (after), if you are planning malolactic fermentation. The recommended free SO₂ should be below 10, total SO₂ below 40. Add directly to 60 gallons of wine after fermentation. Malolactic fermentation completes within 14-28 days at 60 degrees F. Work sheet available.

Yeast descriptions and characteristics are on page 15

Yeast nutrient: **DAP is 100% Diammonium Phosphate** (1/4 tsp per 5 gallon) and is recommended for all grape juices. **Fermaid-K, non Kosher** is an "Energizer" and is a more complex nutrient for use with other fruits and/or grapes. It is a recommended nutrient for Cotes des Blanc and Lalvin MB 4x4 yeast. The addition of yeast nutrient "energizer" is highly recommended for all yeast fermentations and may help avoid problems such as hydrogen sulfide and stuck or sluggish fermentations. Rate of use is 1 teaspoon per 5 gallon of juice. Add the recommended dose dissolved in a little hot water to reduce foaming at 1/3 sugar depletion OR add in two doses: ½ dose at the end of lag phase (just at the start of fermentation) and the other half at 1/3 sugar depletion.

Reduless is a nutrient to use if there is a rotten egg smell, which is an indication of hydrogen sulfide, after or near the end of fermentation. It is NOT a preventative for hydrogen sulfide problems. Do not use it during the fermentation.

GoFerm (2 tsp/pack of yeast) is a micro-nutrient for the yeast cells to be used during the re-hydration process. Our 26-gram pack will do 4 packs of yeast. Do NOT interchange Go Ferm with Fermaid K or DAP.

NOTES

Fining agents are more efficient in clearing wine when a sediment base exists. It is very important to properly prepare the fining agent and to mix the agent thoroughly with the wine or beer AND the sediment. Negatively charged fining agents such as bentonite will attract and bring together particles having a positive charge. Positive agents such as isinglass and sparkolloid will attract negatively charged particles. This process allows for the molecular weight structures of the particles to become larger. Larger and heavier particles fall to the bottom of the carboy when their mass becomes large enough. If the fining agents do not find enough particles to join together into larger particles (which will fall out) then the clarification process can stall. Small particles on their own remain suspended and the effectiveness of the fining agent is reduced.

Bentonite has a negative charge. Bentonite is best added immediately following the completion of the primary fermentation. Wine with a high pH will require more bentonite to obtain the same results as less bentonite at a lower pH. Use 2.6 to 4.5 grams per gallon. (2.6 grams of granular Bentonite = 5/8 teaspoons). Mix Bentonite with 5 oz. of water. Let stand overnight or for at least 2 hours. Mix some wine back into the slurry and add to wine. This is fast acting. You can probably rack in 24 hours. If Bentonite fails, re-fine with positive charge Sparkolloid.

Egg White is used **only on red wines**. Using 1 egg per 5 gallons, separate and discard yolk, add a pinch of salt and 100 ml or a 1/4 cup of water and stir well. Rack within two weeks to avoid off flavor problems.

Gelatin has a positive charge and precipitates with negatively charged tannin. It is excellent to reduce tannin. Sprinkle 2 grams or approximately 1 teaspoon of gelatin per 5 gallons onto a small amount of room temperature wine. Soak for 5 minutes, warm until dissolved but avoid excessive heat, add to wine. Allow 2-3 weeks to settle. There may be slight color loss. Gelatin is usually not recommended for white wine as it requires tannin to work and most whites are low in tannin.

Irish Moss (*Chondrus Crispus*) is used to settle out protein-tannin complexes in beer wort. Add the recommended rate in your recipe during the last 15 minutes of the boil. Very effective.

Isinglass, having a positive (+) charge, is used at the rate of 15-40 mg per liter in beer or white wine. Dissolve (usually sold pre measured for 10-12 gallons) in 1/2 pint of water, shake vigorously for a few minutes. Allow to stand for an hour and add another 1/2 pint of water. Shake again and keep cool or refrigerate, allowing to stand for a day or two before use. Mash lumps with a brush and strain through cheesecloth before adding. Follow manufacture's instruction.

Kieselsoel and Chitosan- "LQ Super Kleer KC" or Dualfine Finefast create both strong negative and strong positive charges in the wine, allowing for faster and successful clearing. It is added in sequence directly to the wine followed by vigorous stirring. The wine is racked off the sediment after 7 to 10 days. May be used with reds or whites. Chitosan is a shellfish derivative. http://www.101winemaking.com/lq_super_kleer.html for more info regarding allergies, shellfish derivatives and protein allergies.

Sparkolloid is a polysaccharide in a diatomaceous carrier with a positive charge. It does not strip color. Usage for **cold mix** is 1/2 teaspoon per gallon. Mix required amount with a small amount of **cold water**. Mix well until solution is smooth and creamy. Add mixture to the finished wine and stir. Let settle for one week or more, then rack or filter. One ounce will treat approximately .35 gallons. Developed for use in fresh juice, we use it for both wine and juice. **IF Sparkolloid fails to clear, use Bentonite with the opposite charge.**

Pectic enzyme added at crushing helps release juice from pulp increasing juice yields and improving rates of settling, clarification, fining and filtration.

PVPP or Polyvinyl-polypyrrolidone, alias Polyclar, reacts with tannins and phenols, reducing browning due to a strong affinity for catechins. It removes color in both red and white wine. Used for wine or beer. It may be added during primary fermentation or to finished wine (or beer) at the rate of 1/4 ounce per 5 gallons of red wine or beer and 1/2 ounce per five gallons of white wine. The lesser amount is suggested where color loss is a concern. Make a slurry of the above rates with a small amount of wine or beer, or add directly to the 5 gallon batch. Proper potassium metabisulfite should be added at the same time. Stir vigorously several times during the first hour. Filtration recommended. Wine may be racked or filtered after 24-48 hours and bottled any time after that.

Polyfact Wine per 5 gal: Mix 1/8 oz. (2.11 Tablespoons) with 2.5 ounces of cold distilled water. Beer: (5 gal) Mix 1/4 oz. (4.22 Tablespoons) in 5 ounces of distilled water. Let set 3 hours before use. Add by racking to ensure adequate mixing. Contains casein to aid settling. May filter after 24 hours.

References: Winemaking Basics (Ough), Technology of Wine Making (Amerine), Brew King News, Scott Labs and product instruction labels from Fall Bright.

Brewing supplies are being discontinued. Stock is limited.

Brewing items are on clearance at www.fallbright.com

BREWING ADDITIVES, still available until out of stock.

Amylase enzyme 1-1/2 oz... \$2.99

Gypsum Calcium Sulfate 6 oz. zip bag...\$0.59 4# 10 oz (rest of a 5# bag) ...6.58

Irish Moss Flakes 1 oz... 1.25

CARBONATION Stalled carbonation?

Carbonation tablets Muntons about 250 (drops) tabs \$1.99

BREWING highlighted books are reduced, sun damaged or corners worn, most are out of print.

Basic Brewing (Tom Mitchell)...Still available online at www.101winemaking.com

Beer Kits and Brewing (Line)...REDUCED..... 4.99

Brewing Better Beers (Shales)...REDUCED..... 4.99

Brewing Lager (Alexander)...REDUCED.....5.99

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New Brewers Handbook (Baker)...beginner REDUCED...0.99

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Grain bags muslin 5 X 28\$ 0.89 each

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HOPS ARE TOXIC TO DOGS CAUSING HYPERTHERMIA, store and discard safely!

<http://www.101winemaking.com/toxicity-in-dogs.html>

This puppy image was one of our Gordon Setters "stack" photo.



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