



FULKERSON

WINERY & FARM

ON SENECA LAKE

Grape Juice - Wine Making Supplies - Wine - Gifts
- U-Pick fruit

2024 Price list

Sayre Fulkerson

5576 State Route 14

Dundee NY 14837

Ph: (607) 678.4003

Fax: (607) 243.8337

www.fulkersonwinery.com

Open 7 Days A Week

9 am - 5 pm

September & October

10 am - 5 pm

November - August

Please come prepared to lift any containers that you bring when they are full. We are unable to lift full containers or to help load any vehicles.

*Free Beginning Wine Making Classes
Every Saturday during the season at 2:00pm*

Phone orders Monday-Friday ONLY

JUICE PICK-UP

THURSDAY THROUGH SUNDAY



Dear Friends and Customers, Welcome to the 2024 home wine making season! We have experienced a mild winter and escaped spring freeze. We've had an early budbreak and excellent vine growth too! We should not have many supply issues, if juice is ordered ahead of time. Thank you and enjoy the season. We'll see you soon!

We will again be offering *fresh crushed red grapes*. A minimum of 50# order is required for crushed reds.

All orders filling our 1 or ½ gallon jugs must be pre-ordered.

All of our juices are sulfited to prevent oxidation prior to pick-up, so there is ***no need to add meta-bisulfite prior to fermentation***. SO² content would seldom exceed 40ppm for reds and 80ppm for whites but is normally much lower. Please inquire before adding more.

We ask that customers order all juices in advance of pick-up, as we cannot guarantee the availability of any variety for last minute pick-up.

Unfortunately, ***we cannot help load full containers into vehicles***, please be prepared to load your own vehicles after filling, no exceptions.

We do not require a deposit on any juice orders, and with your help, we can continue this policy. If you wish to cancel your order, please do so as early as possible, we appreciate any cancellations as well as orders.

We will be UNABLE to refill containers smaller than 2 gallons.

Due to certain weather conditions, we may bring some varieties in earlier or later than what we have printed in the catalog.

Please check our website for updates.

Phone orders Monday-Friday ONLY

607.678.4003 or order online:

www.fulkersonwinery.com/juice

Prices and availability are subject to change without notice. Please indicate at the time of ordering if skins are desired for red varieties. Pre-ordering skins does not guarantee availability

2024 GRAPE JUICE and u-pick pricing

Containers under 2 gallons cannot be filled.

Gallons and ½ gallons will be available pre-ordered only, in OUR containers.

Ordering now available online: www.fulkersonwinery.com/juice

Variety	Color	Dates Available	\$/gallon	U-pick \$/#
Diamond	W	Sept. 12-15	\$8.25	\$0.45
Niagara	W	Sept. 12-22	\$6.00	\$0.55
Himrod	W	Sept. 12-15	\$7.25	\$0.50
Baco	R	Sept. 12-15	\$8.25	\$0.62
Foch	R	Sept. 12-15	\$8.00	\$0.66
Leon Millot	R	Sept. 12-15	\$8.00	
Rosette	R	Sept. 12-15	\$7.95	
Delaware	W	Sept. 19-22	\$7.25	
Lakemont	W	Sept. 19-22	\$7.95	\$0.47
Seyval	W	Sept. 19-22	\$8.50	
Rougeon	R	Sept. 19-22	\$8.00	
Concord	R	Sept. 19-Oct. 13	\$6.00	\$0.55
Aromella	W	Sept. 26-29	\$12.50	
Cayuga White	W	Sept. 26-29	\$8.50	\$0.57
Gruner Veltliner	W	Sept. 26-29	\$17.00	
Ravat 51 (Vignoles)	W	Sept. 26-29	\$10.25	
Valvin Muscat	W	Sept. 26-29	\$12.50	\$0.72
DeChaunac	R	Sept. 26-29	\$8.25	
Chardonnay	W	Oct. 3-6	\$17.85	
Chancellor	R	Oct. 3-6	\$8.25	\$0.60
Corot Noir	R	Oct. 3-6	\$8.25	\$0.60
Noiret	R	Oct. 3-6	\$8.25	\$0.60
Catawba	W	Oct. 10-13	\$6.00	
Riesling	W	Oct. 10-13	\$18.00	\$1.48
Traminette	W	Oct. 10-13	\$11.50	
Vidal Blanc	W	Oct. 10-13	\$8.75	\$0.72
Vincent	R	Oct. 10-13	\$8.75	\$0.72

Please indicate at the time of ordering if skins are required (red varieties only).

Skins may not be available, even if pre-ordered, and without notice.

Prices & availability subject to change without notice.

50-99 Gallons (600#+Crushed) -5% discount; 99+ Gallons (1200#+) -7% discount

Approximately 12# of crushed fruit/gallon of juice (variety dependent) [50# minimum]

Juice pick-up days are Thursday-Sunday

9am-5pm only.

We are NOT ABLE to assist loading containers into your vehicle.

**U-Pick grapes must be picked by the
WEEKEND PRIOR to availability dates listed above!**

2024 FRESH CRUSHED RED GRAPES

50# minimum for crushed fruit.

Ordering now available online: www.fulkersonwinery.com/juice

Variety	Tuesday available	\$/50#
Baco	9/10	\$46
Leon Millot (Foster)	9/10	\$49
Foch	9/17	\$49
Rougeon	9/17	\$48
Concord	9/17, 9/24, 10/1, 10/8	\$45
DeChaunac	9/24	\$46
Pinot Noir	9/24	\$130
Lemberger	9/24	\$130
Chancellor	10/1	\$47
Corot Noir	10/1	\$46
Merlot	10/1	\$130
Noiret	10/1	\$46
Cabernet Franc	10/8	\$130
Cabernet Sauvignon	10/8	\$130
Syrah	10/8	\$140
Vincent	10/8	\$48

Crushed Reds available Tuesday mornings ONLY

We are NOT ABLE to assist loading containers into your vehicle

RED VARIETAL DESCRIPTIONS

Many reds are improved in color & body when fermented with skins.

Cabernet Franc: The bolder parent of Cab Sauvignon. Grows well in the Finger Lakes, with low tannin and can have intense aromas of raspberries, licorice & violets.

Cabernet Sauvignon: The super-star grape of Bordeaux wines. The small berry size and high skin-to-pulp ratio, makes a full bodied, tannic & complex wine.

Merlot: Classic red Bourdeaux. Makes a full bodied, fruity, soft & rich wine with ripe berry components within the bouquet.

Pinot Noir: The classic red of Burgundy, requires a long cool growing season. High levels of resveratrol and antioxidants. Delicate, rich & aromatic.

Syrah: A long-lived variety, creates a deep red or nice Rose. Good tannins, can have flavors of licorice, black pepper or chocolate.

Continued on next page...

Baco Noir: Early ripening variety in the Finger Lakes produces full bodied red wines of excellent quality, good aging ability. Aromas can have herbal character. Does well with a secondary Malo-lactic fermentation.

Chancellor: One of our best reds - full-bodied European character with notes of plum and apple. Used to blend with other hybrids or as a varietal.

Concord: Our most popular variety for canning, and fruity, robust wines often made sweet or slightly dry. Lambrusco style, "foxy", jammy, pleasant. Can be made to a dry or sweet wine.

Corot Noir: A red hybrid variety developed by Cornell University that is suitable for blending or as a varietal. Deep red color, attractive cherry and berry fruit with good tannin structure.

DeChaunac: Excellent full-bodied Bordeaux type wine, ages well. Good varietal character, very popular and is the best value for a full-bodied red.

Lemberger: Also known as Blaufränkisch. Wines have aromas of dark ripe cherries & dark berries, with medium tannin levels and sometimes very good acidity. Young wines are deeply fruity and become more complex with age.

Leon Millot (Foster): A sister seedling of Marechal Foch, makes a full-bodied varietal wine with a unique Burgundy style.

Marechal Foch: Can produce wine styles, ranging from a light red wine to more full-bodied wines with intense color and unique character. Great for blending or a Port-style wine. Tends to have strong acidity and aromas of black fruits. Well-balanced and high in sugar, Maréchal Foch wines can be consumed young.

Noiret: A dark red variety with a distinct black or white pepper aroma and flavor. We sometimes blend it with other reds such as Foch or Cabernet Franc.

Rosette: A French hybrid variety which was named in the Finger Lakes. A light red variety which does not require a skin fermentation and fermentation "off the skins" is recommended. Pleasant flavor, fruity aromas.

Rougeon: Excellent color, medium bodied wines, blends well with other reds.

Vincent: An inter-specific hybrid that was developed in Ontario, Canada at the Vineland Research Station in 1967. Vincent was developed to grow well in a cold climate and is the last variety to be harvested in the fall. Very dark color, full-bodied table wine, popular also for port.

WHITE VARIETAL DESCRIPTIONS

Aromella: Pineapple, honeysuckle, citrus and muscat character! This aromatic white varietal does well with cool fermentation to preserve and enhance the floral and fruity aromas. QA23, would be recommended for this variety. Suitable as a varietal or for blending.

Catawba: Fruity aromas with a slight “foxy” character that produces an enjoyable wine that can be made sweet or nearly dry. High acidity makes this a good wine for blending.

Chardonnay: The most prestigious French white cultivar. An appealing fruity fragrance resembling pear, fig, apple, or melon. Produces sparkling wine, table wines and oaks well. Commonly put through ML.

Cayuga White: Fruity with aromas of apple, citrus and tropical fruit, ages well and is easy to work with. Excellent character and a rich mouth-feel.

Delaware: A very pleasing wine of good balance and not much “foxy” character. Great for spicy champagne-style wines. Juice can be white to pink.

Diamond: Diamond is well balanced, clean, and fruity. Does well as a dry table wine and sometimes used in the production of Champagne style wines.

Gruner Veltliner: Austrian variety that has a fruity aroma with good acidity. Subtle, yet complex

Himrod: A Moscato style grape we use for our “Matinee” wine. Known for its sweet and delicate flavors, it can have notes of ginger if fermented to completion. Fermented halfway, it can produce notes of kiwi and lime.

Lakemont: Developed at Geneva, Lakemont blends well with Catawba and is a good addition to a “Matinee” style wine. Makes a superb dessert-style wine.

Niagara: Intense “grape” and “foxy” aromas, and can contribute “diesel” notes when very ripe. Niagara commonly lacks acid for balance. Blending with a higher acid grape such as Catawba, Vignoles, or Delaware will add complexity.

Riesling: Germany’s most respected variety. Fresh, aromatic wines ranging from dry to sweet. Aromas of roses and citrus. Exceptional quality in the Finger Lakes and is considered to be the “King” of Finger Lakes Wines.

Seyval: Our most popular European type variety, very good variety for the beginning wine make and easy to make fine wines. Distinct citrus elements in aroma and taste.

Tramette: A Cornell Hybrid (Joannes Seyve 23.416 x Gewürztraminer), makes wines of semi-dry to dry finish. Floral aroma, spicy flavor, and good acidity.

Valvin Muscat: Consistently produces wines of high quality with spicy and floral aromas. Highly aromatic, this variety can have an orange spice character to it.

Vidal Blanc: Probably the best of the French hybrids. Can resemble Riesling. Excellent in the production of dessert-style wines. Great for beginners.

Vignoles/Ravat 51: Resembles Riesling in character, exceptional quality, dessert style wines with high acid and good balance. Crisp with a tropical fruit nose.

WINE YEAST RECOMMENDATIONS & CHARACTERISTICS

Pasteur Classique (Montrachet): 5g (15% alcohol tolerance)

All-Purpose. Produces a faster fermentation for full-bodied red and white wines. Optimal fermentation temperature 59°F-95°F. Well adapted for high quality red and white wines with complex varietal aromas. Resistant to low nutrient contents. This strain tends to foam more than others. Recommended for buttery or creamy red wines.

Cote Des Blancs: 5g (>14% Alcohol tolerance)

Moderate fermenting strain ideal for Riesling, Gewurztraminer and Chardonnay. Able to ferment at low temperatures 53°F - 57°F. Produces very fine fruity aromas. Good for fruit wines. Highly recommended for Riesling. Recommended for Chardonnay, meads and fruit wines.

Premier Cuvee: 5g (18% Alcohol Tolerance).

A fast, clean, and neutral fermenter for allowing varietal expression. Ferments at a wide temperature range 45°F - 95°F and ideal for sparkling wines, and to re-start stuck or sluggish fermentations. Recommended for white wines.

Premier Blanc (Pasteur Champagne): 5g (16% alc. Tol.)

Best for white wines, and re-starting stuck fermentations. Good with low fermentation temperatures 57°F. Produces clean aromas. Recommended for sparkling wines.

Lalvin ICV-K1 (V1116): 5g (up to 18% Alcohol Tolerance)

Selected from numerous "killer strains", this strain produces strong floral esters when fermented at low temperature (65°F). Ferments well under stressed conditions and produces consistent floral and fresh aromas. A long lag phase with a moderate fermentation rate. Ferments in a large temp. range 50°F-95°F with low H₂S production. Ideal in difficult fermentation conditions and *re-starting stuck fermentations*. Recommended for late harvest and sparkling base.

Lalvin 71B-1122: 5g (14% Alcohol Tolerance)

Known for fermenting Fruity Rosé wines and semi-sweet whites because it produces long lived aromas that result from the synthesis of relatively stable esters and higher alcohols. However, it is sensitive to competitive factors and may have difficulty competing with wild yeasts. This all-purpose yeast does well in most fermentation conditions, and can metabolize malic acid. Fast starter, with a moderate fermentation rate, will tolerate a temperature range of 59°F - 86°F. Recommended for fruity rosé wines and semi-sweet whites. Highly recommended for fruit-forward reds, Riesling, Rosé, and high-acid wine musts.

Continued...

Lalvin ICV D-47: 5g (14% Alcohol Tolerance)

Selected for the production of full-bodied, barrel fermented Chardonnay and other white wines. Wines fermented with this strain are known for accentuated fruit and volume. A fast starter, followed by a regular fermentation. Optimal fermentation temperatures of 59°F - 84°F. Sensitive to temperatures below 59°F.

Highly Recommended for Chardonnay, and Rosé.

Lalvin ICV QA-23: 5g (16% Alcohol Tolerance)

Good for Chardonnay and Gewürztraminer. Has a low nutrient and oxygen requirement with optimal fermentation temperatures of 59°F - 88°F.

Highly recommended for Chardonnay, Gewurztraminer, Aromatic Whites and cider. Recommended for Riesling, muscat varieties.

Lalvin RC-212: 5g (16% Alcohol Tolerance)

Average start, great for full bodied reds especially Pinot Noir. This strain is known for its ability to generate wines with ripe berry, bright fruit and spicy characteristics with good tannin structure. Moderate fermentation rate with temperature range of 68°F - 86°F. We highly recommend the use of yeast nutrient with this strain in multiple stages.

Highly Recommended for Cabernet Sauvignon, Pinot Noir and Rosé.

Lalvin EC-1118: 5g (18% Alcohol tolerance).

NOT RECOMMENDED for primary fermentation: May inhibit malolactic fermentation. Strong competitive character, ability to ferment at low temperature and good flocculation. Our first choice for secondary fermentation of sparkling wines. Also good for restarting stuck fermentations. Highly recommended for secondary fermentation for Sparkling Wine.

**BULK YEAST (500g and 10Kilo PACKS) MAY BE AVAILABLE IF
ORDERED AT LEAST 2 WEEKS IN ADVANCE.**

YEAST RECOMMENDATION CHART

	Pasteur Classique	Cote Des Blancs	Premier Cuvee	Premier Blanc	ICV-K1 (V1116)	71B-1122	ICV D-47	ICV QA- 23	RC-212	EC-1118
Aromella				○	●	○		○		
Baco Noir						●				
Cabernet Franc	○					○			○	
Cabernet Sauvignon	○					○			●	
Catawba			○			●				
Cayuga White		●		○		●		○		
Chancellor	●					○				
Chardonnay		●	○				●	●		
Concord			○			●				
Corot Noir			○				●			
DeChaunac	●					○				
Delaware			●				●	○		
Diamond		○	●			●	○	●		
Gewürztraminer		●						●		
Grüner Veltliner				○				●		
Himrod		●		○		●		○		
Lakemont		●				●		○		
Léon Millot (Foster)						●				
Maréchal Foch	○					●				
Merlot	○					○			○	
Muscat Ottonel		○						●		
Niagara		●		○		●	○			
Noiret	○					●				
Pinot Noir						○			●	
Ravat 51 (Vignoles)			●	○		○		○		
Riesling		●				●		○		
Rosette			●			●	●			
Rougeon	○					○				
Seyval Blanc			○	○			●	○		
Syrah	○						○			
Traminette		●		○		○		●		
Valvin Muscat		○				○		●		
Vidal Blanc			●			○	●	○		
Vincent	○					●				
Rosé Wines			○			●	●		●	
Sparkling Base	●				○	○		○		○
Mead		●				○				
Fruit Wines		●				○				
Sparkling Secondary				●	○					●
Cider			○			○		●		
Restart Stuck Ferm.				○	●					○
	●	Highly Recommended			○	Recommended				

The above chart is for reference only.

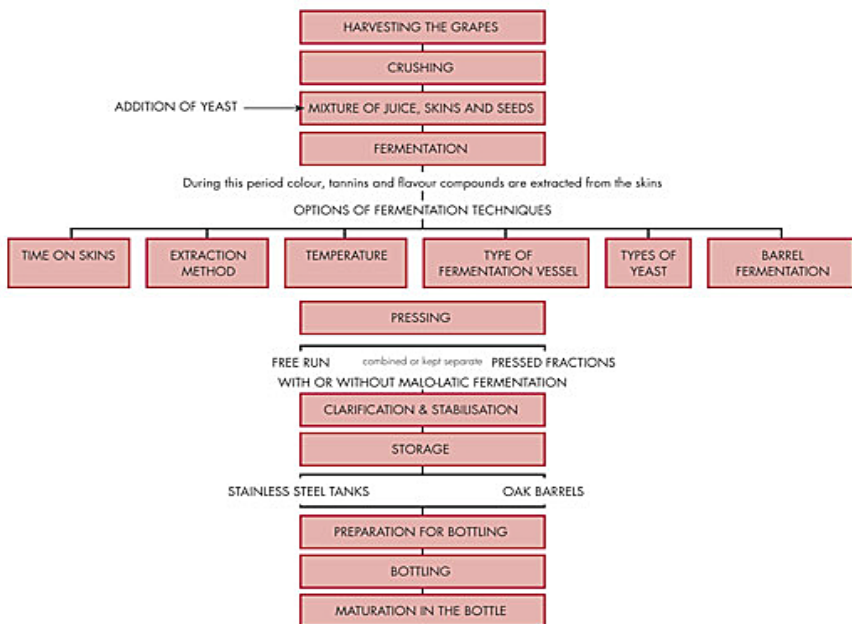
This chart contains recommendations made by the companies that produce the yeasts.

These are categorized by 'recommended' and 'highly recommended'. Depending on desired style, or past experience, you may choose to use a yeast not indicated in as recommended for any given variety. Red wine varietals fermented without skins can be treated as a Red Wine OR a Rosé

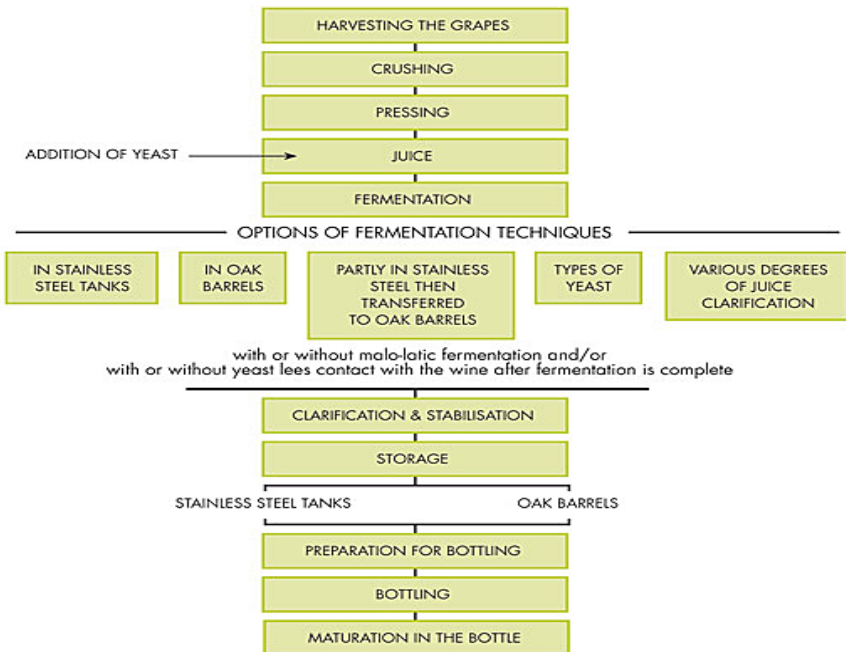
The above list may contain grape varieties that may not be listed for sale by
Fulkerson Winery.

PROCEDURE FOR MAKING WINE

PROCEDURE FOR RED WINE



PROCEDURE FOR WHITE WINE



Looking at the flow charts, if you are getting crushed fruit, or you are adding skins back to red juice, you will be starting at the “Mixture of Juice, Seeds, and Skins” step on the procedure for making red wine. If you will not be adding skins to red juice, or picking up white juice, you will be starting at the “Juice” step on the procedure for making white wine.

REQUIRED EQUIPMENT

1. Carboys [at least 2, one for fermentation, another empty to rack into] or other containers for Fermentation. These can be Glass, Stainless Steel, Plastic or Wood (in order of recommendation). White, food grade plastic buckets, or HDPE Hedpaks are the only plastic container we recommend fermenting in. *Colored buckets (such as from hardware stores), or water jugs can leech out harmful chemicals during the fermentation process and should never be used, or only used for transport.* We always recommend glass as our first choice, and do not recommend wood containers (barrels) for the home winemaker.
2. 1 Gallon Jug for allowing excess fermentation headspace in main container. This decreases the chance of overflow due to foaming.
3. Airlocks (2)
4. Stoppers for carboys (if applicable)
5. Racking Kit containing at least the following: Racking Cane, Siphon Tubing, Bottling wand.
6. Chemicals:
 1. *Potassium Meta-bisulfite*: Sterilizing agent and antioxidant; Protects wine from spoilage organisms and oxidation.
 2. *Yeast Starter*: Malt sugar used to start a yeast culture. [optional]
 3. *Yeast Nutrient*: Nitrogen source for yeast to carry out a healthy fermentation, can reduce risk of ‘reduced’ or stinky flavors.
 4. *Pectic Enzyme*: Breaks down pectins which cause haziness in the wine, decreases chance of needing additional fining agents.
 5. *Yeast*: Please see full yeast recommendation chart and descriptions (pages6-8) for recommendations.
 6. *Sugar*: This is for chaptalizing your juice to a potential alcohol of either 10 or 12 percent. Please use sugar recommendation chart on page 13 to determine how much sugar you will need. We recommend Dextrose, or corn sugar because it is easier to dissolve as well as easier for yeast to consume.
7. Hydrometer and Test Jar: These are used to measure the amount of sugar in a liquid by floating the hydrometer in a column of juice, and reading the sugar level on the shaft of the hydrometer where it floats.
8. Corker: Used to insert corks into bottles once wine is finished. We Recommend using the Portuguese Floor/Bench Corker, or the Italian Floor corker. These will last the longest, and cost you less in the long run, other corkers are available. Certain corks do not work in all corkers.

NOTE FOR CHEMICAL ADDITIONS TO JUICE: If a juice is fermenting when you get it home, or if it’s left to ferment naturally prior to the addition of chemicals or sugar, this can cause the wine to foam excessively resulting in a geyser like formation coming out of your carboy. Please take 2-3 gallons out of the carboy/bucket to add your sugar and chemicals in another bucket or pot if the juice is fermenting when making any additions.

PROCEDURE TO FOLLOW

1. **Sterilize all equipment: 2 tsp. Potassium meta-bisulfite per gallon of warm water as a sterilizing solution is sufficient for most applications. Sterilize all equipment including carboys and anything that will touch wine or juice. Rinse with clean water. Tap water is fine, however avoid using any water treated with Chlorine, as this may cause a spoilage characteristic called 2,4,6-Trichloroanisole (TCA) or 'Cork Taint'**
2. Bring juice up to room temperature for primary fermentation by allowing to sit in ambient temperatures overnight. White wines typically ferment between - 60°F-70°F, and Red wines between - 70°F-80°F. This can be yeast specific, along with style choice. Please refer to yeast descriptions on pg. 6-8.
3. Start a yeast culture by adding 4tsp of Yeast Starter to approximately 1c of warm water or warm juice and add your yeast packet, let sit approximately 1/2 hour to 3/4 hour in order to rehydrate and 'proof' similar to the process used for breadmaking.
4. Adjust acid and sugar per recommendations on website, and add other ingredients to juice. *IF JUICE IS ALREADY FERMENTING, ANY ADDITION MAY RESULT EXCESSIVE FOAMING. Please take care when adding anything to fermenting juice, as it may make a mess.*
 1. Add Yeast Nutrient at the rate of 1tsp/gallon to your juice (Crushed Fruit has a different rate, which is listed on bottle).
 2. Add Pectic Enzyme per recommendations on bottle.
 3. Measure Brix or Specific Gravity Reading using a sterilized hydrometer and record all results. This will be your Original Gravity or "OG", or if using Brix scale, convert to potential Alcohol (pg13).
 4. Add required sugar to achieve desired potential alcohol level by following chart on pg 13. Sugar used in chart is "DEXTROSE" (corn sugar).
5. Siphon approximately 1/2- gallon of juice into sterilized 1 gallon container to allow for ample headspace for fermentation in both containers. (Approx. 4.5 gallons should remain in carboy). This will decrease the chance for a 'blow over' event caused by excessive foaming.
6. Add 4/5 of yeast culture (which has been proofing) to carboy, add the rest to the gallon jug. Alternatively, yeast may be added directly from packet into carboys, however results may vary. Proofing is recommended.
7. Fill your airlocks half full (or to fill line) with water, insert them into a rubber stopper prior to placing them on your carboy and gallon jug or insert into grommets lid on buckets.
8. Ferment:
 - a. Ferment red wines for 1-2 weeks in a pail with skins (do not ferment skins in glass carboys) punching (stirring) skins into the wine once or twice daily depending on desired tannin level (the more you punch the skins down, the more tannin will be extracted. Once the skins stop floating/raising to the surface of the wine, fermentation is complete and you may press wine off skins by scooping skins out of the bucket and pressing with cheese cloth or by hand (typically 4-6 days or when they fall into solution). Then continue to follow directions for white wines.
 - b. Ferment white wines and reds without skins (rosés) for 1-4 weeks until a clear line of sediment forms at bottom of container, and the wine clears.

AFTER PRIMARY FERMENTATION IS COMPLETE

1. When you see a clear line of sediment and the airlock has slowed down, or has stopped, it's time to rack your wine leaving the sediment behind.
2. **Rack off wine into a sterilized carboy using your racking cane, and siphon tubing. Racking is done by siphoning clear wine off of sediment. Discard sediment, clean dirty carboy immediately, or it may be hard to clean later.**
3. Top off carboy by racking wine in the gallon jug back into your carboy and store any extra in refrigerator for future topping-off of your carboy. (If there is not enough wine to top off your carboy, there is usually enough CO₂ in solution to protect it from spoilage.)
 1. Check Brix or specific gravity (SG) to get a final gravity (FG) reading by using a sterile hydrometer and test jar. Siphon wine into test jar and use hydrometer to get a reading, record results.
 2. Use the following formula to calculate the approximate alcohol level of your wine: $(OG \text{ ___} - FG \text{ ___}) * (.0075) = \text{___}\%$ Record results and tasting notes. If using the Brix scale, convert Brix to Potential Alcohol [PA] use $(PA^{\text{start}} - PA^{\text{end}} = \text{Approx Alcohol Level.})$
4. **[optional] (FOR MALO-LACTIC FERMENTATION, DO NOT ADD META-BISULFITE as it will kill any bacteria you add as culture.**
 1. **Warm wine up to 70°F-75°F, add Malo-Lactic Bacterial culture, let the bacteria ferment until another sediment layer forms (approximately 6-8 weeks) and rack again. Continue to step 6.**
5. Add ¼ tsp. Potassium meta-bisulfite to carboy for oxidation prevention. Meta-bisulfite also kills bacteria that may cause spoilage.
6. Place airlock back onto the carboy.
7. Age until a clear line of sediment has settled to the bottom. (Between 1-2 months) (keep an eye on the water level in your fermentation lock. If fermentation locks are allowed to evaporate, or are empty, oxygen can get into your container allowing for oxidation of your wine.)

AFTER SECONDARY FERMENTATION/AGING

1. **Cold stabilize your wine to take out Potassium Bi-Tartrate (cream of tartar) crystals that form by cooling the wine down to 29-32 degrees for two weeks or more. (Easiest way to do this is to bury your carboy in about a foot of snow for 2-3 weeks. Mark it well with a flag. You will see potassium bi-tartrate (cream of tartar) crystals form and fall to the bottom of your carboy.**
2. Rack wine while it's still cold to prevent crystals from re-dissolving, leaving the crystals behind.
3. Add an additional ¼ tsp. potassium meta-bisulfite to prevent spoilage and oxidation. A total of ½ tsp. should be added during the process. Once after primary (or if performing Malo-lactic fermentation, after that process) and once after Cold-Stabilization.
4. *****IF SWEETENING, or if sugar is present after fermentation (residual sugar or "RS"), adding potassium sorbate, or sterile filtering with .5 micron or less filter pads after racking is required. **(For home wine makers using filters, filtering may not be a guarantee to stop a re-fermentation, sorbate is still recommended after sterile filtering)*** Bottle 24-48 hours after the addition of sugar and sorbate to allow live yeast to die. When adding Sorbate, potassium meta-bisulfite addition is required to prevent a Malo-Lactic bacteria from fermenting sorbic acid (a biproduct of sorbate addition), which can cause 'geranium taint' which is not reversable/treatable and is quite undesirable.

SUGAR RECOMMENDATIONS

Hydrometer Reading		Sugar Content		For 10% Alcohol		For 12% Alcohol	
°Brix/ Balling	Specific Gravity	Solids/ Gal (lbs)	Potential Alcohol	Dextrose lb\5Gal	Dextrose oz/gal	Dextrose lb\5Gal	Dextrose oz/gal
10	1.040	0.866	5.5%	3.22	10.3	4.59	14.7
11	1.044	0.956	6.1%	3.00	9.6	4.38	14
12	1.048	1.047	6.7%	2.78	8.9	4.16	13.3
12.5	1.050	1.093	6.9%	2.53	8.1	3.94	12.6
13	1.053	1.139	7.2%	2.31	7.4	3.72	11.9
13.5	1.055	1.185	7.4%	2.16	6.9	3.50	11.2
14	1.057	1.231	7.7%	1.97	6.3	3.28	10.5
14.5	1.059	1.278	8.0%	1.69	5.4	3.06	9.8
15	1.061	1.325	8.5%	1.22	3.9	2.59	8.3
15.5	1.063	1.371	8.8%	1.00	3.2	2.38	7.6
16	1.065	1.466	9.1%	0.78	2.5	2.13	6.8
16.5	1.068	1.466	9.4%	0.53	1.7	1.91	6.1
17	1.070	1.513	9.6%	0.31	1	1.69	5.4
17.5	1.072	1.561	9.9%	----	----	1.47	4.7
18	1.074	1.609	10.2%	----	----	1.25	4
18.5	1.076	1.657	10.5%	----	----	1.03	3.3
19	1.079	1.705	10.7%	----	----	0.88	2.8
19.5	1.081	1.754	10.9%	----	----	0.75	2.4
20	1.083	1.802	11.3%	----	----	0.50	1.6
20.5	1.085	1.851	11.6%	----	----	0.25	0.8
21	1.087	1.9	11.6%	----	----	0.25	0.8
21.5	1.089	1.95	11.9%	----	----	0.03	0.1
22	1.091	1.999	12.1%	Balling - Percent solids [most of which are sugars] by weight in a liquid. (°brix). <i>Measurements not precise; alcohol yields differ under different fermentation conditions.</i>			
22.5	1.094	2.049	12.4%				
23	1.096	2.099	12.7%				
23.5	1.098	2.149	13.0%				

The preceding recommendations are based on "Dextrose", or corn sugar.

Sucrose calculation: 1lb Dextrose is the equivalent to .92lb of Sucrose

Corn Sugar is available in 50# Bags with a pre-order.

TO CALCULATE APPROXIMATE ALCOHOL PERCENTAGE:

Take hydrometer measurements before and after fermentation.

Original Potential Alcohol (PA) - Final Potential Alcohol = Alcohol Concentration

Original Specific Gravity (OG) - Final Specific Gravity (FG) * .0075 = Alcohol

(OG____ - FG____) * (.0075) = ____% Approx. alcohol by volume

All measurements are approximate and may differ depending on circumstances.

SUPPLIES and EQUIPMENT

(Prices and availability are subject to change)

PROCESSING EQUIPMENT:

AL/Stainless Fruit Press 220.00
 Manual Crusher Destemmer 485.00
 Stand for Manual Destemmer 215.00

CONTAINERS:

1 Gallon Glass Jug 10
 2 Gallon Plastic Bucket 10
 3 Gallon Glass Carboy 42
 5 Gallon Glass Carboy 50
 6 Gallon Glass Carboy 58
 6.5 Gallon Glass Carboy (fits 7) 68
 6½ Gallon Plastic Pail & Lid 24
 7.9 Gallon Fermenting Bucket 29
 10 Gallon Plastic Fermenter... 52
 20 Gallon Plastic Fermenter... 72

FERMENTATION LOCKS:

Plastic Twin Bubble 1.70
 Economy 1.70
 Plastic Carboy Cap-(2 Spout)
 blue or orange 2.85

RUBBER STOPPERS

	SIZE	SMALL END (inches)	SOLID	DRILLED
Fifths	# 2	5/8	0.55	0.50
	# 3	7/8	0.80	0.85
	#5-½	1	0.85	0.99
Gallons	#6	11/16	0.95	1.10
Carboys	#6-½	11/8	1.25	1.20
	#7	13/16	1.30	1.50
	7-½	11/4	1.50	1.55
	8	13/8	2.15	2.10
	8-½	17/16	2.30	2.60
	9	1½	2.60	3.50
	9-½	17/16	2.80	3.60
	10	11/16	2.90	3.50
	10-½	13/4	3.00	3.50
Barrels	11	15/16	3.60	3.50
60 Gal.	} 13	25/16		4.90
Blue Barrel				

Universal Carboy Bung (Fits 2.8, 3, 5, 6, 6.5 Gallon carboys)
 Solid or Drilled \$1.55
 Large Universal Carboy Bung (Fits Demi-Johns) \$3.25

TAPERED CORKS (Solid Cork):

SIZE	SMALL END	
#4	9/16	0.15
#7	5/8	0.20
#8	11/16	0.25
#9	3/4	0.30
#14	15/16 (Gallon)	0.60
#16	1 1/16 (Carboy)	0.75

STRAINING BAGS:

Straining Bags – Polyester		
10" x 24" Fine & Coarse		5.50
18" x 32" Coarse Only ...		7.25
Jumbo 24" x 26"		10.95
Cheesecloth 36" x 36"		3.99

SPIGOTS:

Plastic for Collapsible Container		2.99
Plastic Vented		
Faucet For Hedpacks		4.25
3/8" Bottling Spigot.....		3.25
1/2" Bottling Spigot.....		3.99

MISCELLANEOUS ITEMS:

Mix Stir: Degassing Rod.....		19.99
24" Stainless Steel Spoon.....		9.45
24" Plastic Spoon.....		4.40
18" Plastic Spoon.....		3.30
24" Plastic Paddle		4.25
Carboy Handles		7.50
Electronic Scale (11lb) ...		36.99
Shrink Capping Tool... ..		4.99
Sink Faucet Adapter		3.50

RACKING & SIPHONING:

SS Racking Cane.....		12.49
Racking Tube - Straight.....		1.90
Curved		2.50
Auto Siphon		
1/2": 16.75	3/8": 16.75	Mini: 12.25
Siphon Tubing - 10 Feet		
1/4": 4.25, 5/16": 4.50, 3/8": 4.75, 1/2": 6.50		

Bucket Clip.....		1.99
Auto Siphon Clamp		
(3/8" or 1/2")		5.25
Plastic Shut-Off Clamp		0.89
Siphon Kit		10.10
Funnels		
Small (5")		3.99
Large (8" w/ filter screen)		7.50
Ex. Large (10" w/ screen)		9.40
Replacement Screen.....		3.35

CLEANING EQUIPMENT:

Single Blast Bottle Washer		13.50
Double Blast Bottle Washer		25.50
Ken's Jet Carboy		
& Bottle Washer.....		14.95
Italian Bottle Rinser.....		19.99
Carboy Brush		6.50
Wine Bottle Brush		3.30
Carboy Dryer.....		11.25

HYDROMETERS:

Precision Hydrometers:		
0°-8°.....	23.99,	-5°-+5° .. 35.00
8°-16°.....	26.00,	16°-24° .. 26.00
Dual Purpose Hydrometer		7.95
Proof & Tralle Hydrometer		6.95
Triple Scale		
Thermo-hydrometer		14.95
Floating Thermometer.....		6.99
Liquid Crystal.....		7.99

TESTING SUPPLIES:

Hand Refractometer		64.95
Wine Thieves:		
Plastic or Plastic.....		7.25
Test Jar 10" & 14"		4.50
Acid Test Kit.....		10.75
pH Control Papers		8.25
(available in wine or beer range)		
pH Meter (handheld)		60.99
Sodium Hydroxide:		
4oz.....		4.25
Color Solution 0.5oz.....		4.25
pH Buffer Solution		2.25
Titrets (SO2 Tester) (10ct).....		21.00
Vinometer		7.50

FILTERS:

Buon Vino Mini Jet Filter	325.00
Wine & Beer Plate Filter	59.95
Vinebrite Filter Mark III	45.50
Super Jet Filter	450.00

FILTER PADS:

8" Round Filter Pads (Plate Filter)	
AF1 Coarse (2-7 μ m).....	2.30
AF3 Medium (1-4 μ m).....	2.30
AF5 Sterile (0.4 - 0.6 μ m)... ..	3.25
Crystalbrite Pads (6/pk)	14.99
Mini Jet Filter Pads (3/pk)	
#1 Coarse (5 μ m).....	5.25
#2 Sterile (1.8 μ m).....	5.25
#3 Super Sterile (0.5 μ m)....	6.10
Super Jet Filter Pads:	
#1 & #2: 5.50, #3: 7.25	

FILLERS:

Buon Vino Super Automatic Bottle Filler.....	42.00
Ferrari Automatic Filler... ..	15.75
Spring Loaded Bottle Filler.....	3.40

CORKERS:

Champagne Floor Corker... ..	182.95
Italian Floor Corker	160.95
Portuguese Bench Corker.....	79.95
Gilda Single Lever Corker.....	35.25
Italian Double Lever	31.50
Plastic Plunger Type.....	11.00

CAPPERS:

Super Agata Bench Capper..	54.25
Red Baron Capper.....	19.95
Capper Attachment for Italian Corkers	32.50

CORKS AND CLOSURES:

(available in bulk with advance order)

Premium Natural Cork:	
45mm (9x1 $\frac{3}{4}$) - 50ct.....	19.95
100ct.....	33.95
38mm (9x1 $\frac{1}{2}$) -50ct.....	18.25
100 ct.....	32.95

Synthetic Corks

45mm (9x1 $\frac{3}{4}$) - 50 ct.....	14.00
100ct.....	26.50
38mm (9x1 $\frac{1}{2}$) - 50 ct.....	14.00
100ct.....	26.50

Plastic Champ. Cork-(doz)	3.00
Wire Hoods - 25ct.....	3.25
Natural Champ. Cork(doiz)	6.00
Grosch Gaskets (dozen)	1.25
Crown Caps.....	4.50
NovaTwist	6.25

SCREW CAPS:

Plastic Polyseal -	
28mm.....	6.00
38mm.....	11.75
Metal -	
28mm	3.25
38mm	5.75

CAPSULES AND BOTTLE WAX

Bottle Sealing Wax (1lb)	19.99
Capsules (asst colors 50ct)...	4.00

CHEMICALS AND ADDITIVES

(prices and availability are subject to change)

ACID REDUCTION:

Limestone (Calcium Carbonate)- 2oz:1.50

ACID ADDITION:

Acid Blend - 2oz..... 2.99

Ascorbic Acid - 1oz.....2.75

Tartaric Acid - 2oz. 2.75

Citric Acid - 2oz. 2.75

Lactic Acid - 4oz..... 4.25

Malic Acid - 2oz..... 1.99

Tannin Powder - 1oz 2.25

FINING AGENTS:

Bentonite - 2oz..... 1.75

Pectic Enzyme Dry 1oz 2.75

DualFine 3.25

PRESERVATIVES:

Potassium Sorbate - 1oz.....2.25

CLEANSING &

ANTIOXIDANTS:

B-Brite..... 3.50

Sodium Campden Tablets:

50ct ...2.75 100ct.....4.75

Potassium Meta-Bisulfite:

2oz 3.75

8oz 6.00

1lb 10.50

10lb 60.00

Sulfur Strips..... 2.75

NUTRIENTS

Yeast Starter - 2oz..... 2.75

Yeast Energizer - 1oz. 4.00

Yeast Nutrient - 2oz. 3.99

Corn Sugar - 5lbs..... 6.99

BARREL / OAK ALTERNATIVE

Oak Chips:

Plain - 4oz..... 1.75

Toasted - 4oz..... 2.25

French Med. Toast 2.75

American Blend (Dark) ... 3.50

Wine Stix®:2pk FR AM

Light Toast 10. 9.

Medium. 10. 9.

Medium-Plus 10. 9.

Dark 11.50 9.75

WINE YEAST (DRY): (5g)

Lalvin K1-V1116..... 1.50

Lalvin 71B-1122..... 1.50

Lalvin 1CV D 47..... 1.50

Lalvin RC-212... .. 1.50

Lalvin QA-23... .. 1.50

Lalvin BM 4x4..... 1.50

Lalvin EC-1118. 1.50

Classique (Montrachet) 1.50

Premier Cuveé..... 1.50

Premier Blanc (Pasteur champagne)1.50

Cote de Blanc..... 1.50

White Labs Malolactic Bacteria

12.95



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Return Service Requested

