# Fall Bright

# The Winemakers Shoppe

## 2015-2016 Price List

## Finger Lake Grapes, Juices

## Wine Making Supplies

## www.fallbright.com
## www.101winemaking.com

**September 12 to November 1, 2014**
**Tues – Sun: 10:00 – 5:00 EST**
**Nov 6 to Sep: Fri-Sat: 10-5 EST**
**By appointment: 607-292-3995**

**IN STORE AND SECURE ONLINE SHOPPING**
**Grape, Juice list at www.101winemaking.com**
**winemaking@fallbright.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**

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

**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**

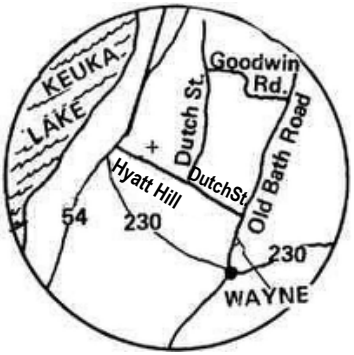
Location: 10110 Hyatt Hill, Wayne, NY 14893 Wayne for GPS or 14837 Dundee

**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!**



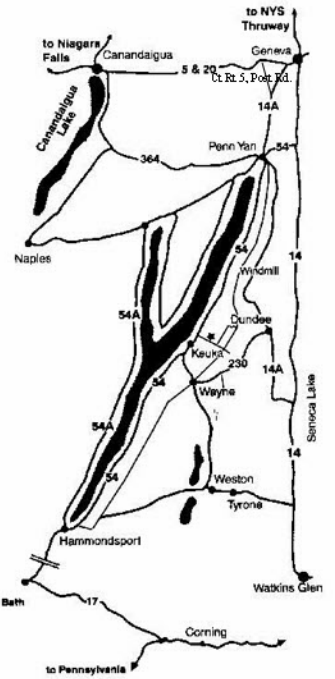

If you take the Old Bath Road, note that it is County Route 17 out of Penn Yan.

From the Hammondsport end it is County Route 87 end 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.**
**Grape, Juice list also online shopping at www.fallbright.com**
**May Your Wines Fall Bright is free online at www.101winemaking.com**
**Free hardcopy catalog and PDF online**
**winemaking@fallbright.com**

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

Of the 30 varieties Fall Bright offers, we grow and produce 25 of those varieties. The remainder of the varieties are purchased from growers we know produce excellent quality grapes.

We also create and offer 4 juice blends, Barons Red, Maidens Blush, Contessa Bella (white) and the Eye of the Pa'tridge. Tom determines the blends by pH, TA and brix (last). **Eye of the Pa'tridge is being discontinued this year due to crop loss in the Merlot and shortages in the Pinot Noir.**

Even with a second long and cold winter, we have a fair to excellent crop, varying by variety. Some yields will be down due to cold winter damage. Damage varies among varieties due to variety winter hardiness and location in the vineyard.

Summer rains have been more than adequate and the vine growth is super. The grape berries are going to crowd themselves right off the bunch. Our son, Tom, is helping with the spraying and mowing this year, due to some surgery Tom Sr had in early June. Both men are doing well. Son Tom is probably glad he is a music teacher ( in Hammondsport). The crop is clean due to Tom's expertise in viticulture.

Marcy has re-done the websites. WWW.101winemaking is a location for instruction on additives, basic wine procedures and problem solving. There is a link to our new e-commerce shopping cart. We are open to suggestions. During the on and off season, we ship supplies daily. FallBright.com is the shopping cart and a few other links. It will soon go directly to the shopping cart and store.

The shop has a full supply of wine making supplies for the amateur wine maker in addition to our grapes and juices. Please place your orders early for Late Harvest Vignoles, else we will think there is no demand and Tom will not leave any grapes to ripen for a late harvest, even if weather is perfect! Bring an extra jug in case something is early or extra.

**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 is early or late! Check your messages.**

We look forward to helping you with your wine making needs this fall.
May your wines fall bright!
Tom and Marcy


| | | | | | |
|---|---|---|---|---|---|
| Additives for brewing | 8,16 | Carboys, Containers | 11,12 | Malolactic culture | 14 |
| Additives for wine | 8-9 | Carboy Accessories | 11 | Press Bags | 14 |
| Airlocks | 9 | Cleansers | 11 | Racking Wands | 14 |
| Barrels | 9 | Closures | 12 | Shipping | 6 |
| Basic Winemaking | 17, 18 | Corkers | 13 | SO2 Titrets | 14 |
| Brewing items | 8,10,16 | Corks | 12 | Shopping Online: www.fallbright.com | |
| Books: AWS, Wine | 9,10 | Fermenters | 12 | Spigots: plastic, wooden | 14 |
| 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 | Yeast Wine | 15 |

***607-292-3995 winemaking@fallbright.com Location near Wayne, NY***

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

## 2015 PRICE LIST

| **DATES MAY CHANGE!** ALL GRAPE VARIETIES **FINGER LAKES GROWN** *** denotes Vinifera varieties.** | **First date available until gone Juice date** | **$/Gal JUICE** | **$/lb GRAPES** | **Whole grape Pick up dates** |
|---|---|---|---|---|
| AURORE | 19-Sep | $5.30 | NA | juice only |
| DIAMOND | 19-Sep | $7.80 | $0.80 | 19-Sep |
| CAYUGA | 19-Sep | $7.75 | $0.80 | 19-Sep |
| LEON MILLOT (FOSTER) | 19-Sep | $7.50 | $0.85 | 19-Sep |
| NIAGARA | 19-Sep | $5.70 | $0.64 | 19-Sep |
| SEYVAL (SV-5276) | 19-Sep | $7.99 | $0.95 | 19-Sep |
| DELAWARE | 26-Sep | $5.99 | NA | juice only |
| FOCH | 26-Sep | $7.50 | $0.84 | 26-27 Sep |
| **GEWURZTRAMINER* crop loss** | ~~26-Sep~~ | ~~$21.59~~ | ~~1.79~~ | ~~26-27 Sep~~ |
| **MUSCAT OTTONEL* crop loss** | ~~26-Sep~~ | ~~$20.99~~ | ~~$1.68~~ | ~~26-27 Sep~~ |
| VIGNOLES (RAVAT 51) | 26-Sep | $9.25 | $1.08 | 26-27 Sep |
| CHANCELLOR (S-7053) | 3-Oct | $8.38 | $0.98 | 3-4 Oct |
| **CHARDONNAY*** | 3-Oct | $18.49 | $1.59 | 3-4 Oct |
| CONCORD | 3-Oct | $4.89 | $0.62 | 3-4 Oct |
| DE CHAUNAC (S-9549) | 3-Oct | $5.99 | $0.73 | 3-4 Oct |
| NOIRET (NY 73.0136.17) | 3-Oct | $7.99 | $0.80 | 3-4 Oct |
| CHAMBOURCIN | 10-Oct | $8.99 | $0.95 | 10-11 Oct |
| CHELOIS (S-10878) | 10-Oct | $8.75 | $0.95 | 10-11 Oct |
| **EYE OF THE PA'TRIDGE* (ROSE)** | ~~17-Oct~~ | ~~$19.75~~ | **Vinifera Blend, not this year 2015** | |
| **HYBRID BLENDS:** | | | | |
| BARONS BLEND (RED) | 17-Oct | $8.99 | Hybrid | |
| MAIDEN'S BLUSH (ROSE) | 17-Oct | $8.29 | Hybrid | |
| CONTESSA BELLA (WHITE) | 17-Oct | $8.49 | Hybrid | |
| TRAMINETTE•• | 17-Oct | $10.25 | NA | juice only |
| CATAWBA | 24-Oct | $5.25 | $0.62 | **ask re hand picks** |
| COLOBEL (S-8357) **sold out** | 24-Oct | ~~$9.25~~ | $1.01 | 17-18 Oct |
| **RIESLING* limited** | 24-Oct | $19.99 | $1.61 | 17-18 Oct |
| VIDAL (V-256) | 24-Oct | $8.50 | NA | |
| **VINIFERA* REDS SOLD AS GRAPES ONLY: PICKUPS ON INDICATED WEEKEND** | | | | |
| **GAMAY NOIR** | | NA | $1.49 | 3-4 Oct |
| **MERLOT* crop loss, not this year** | | NA | ~~$1.98~~ | ~~3-4 Oct~~ |
| **PINOT NOIR* sold out probably!** | | NA | $1.75 | 3-4 Oct |
| **CARMINE* sold out** | | NA | $1.85 | 10-11 Oct |
| **CABERNET FRANC*** | | NA | $1.85 | 17-18 Oct |
| **CABERNET SAUVIGNON*** | | NA | $1.85 | 24-25 Oct |
| **LATE HARVEST - IF CONDITIONS PERMIT** | | | | |
| VIGNOLES (RAVAT 51) | 25-Oct | **$23.80** | call regarding availability | |

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 November 1, unless special arrangements are made.**

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 | | |
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| **GALLONS** | **JUICE VARIETY** | **PICK UP DATE** | **DAY of WEEK** | | |
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**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.
**We have also used pectic enzyme** 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 Vinifera Varieties.**

**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%

**Call the shop to deal with Tom directly for tons of Hybrids or Vinifera. If we have to crush and de-stem into your bin at the shop, there will be a fee.**

**All GRAPES must be ordered at least one week 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
Pay Pal through the shopping cart or direct-send money: pay to winemaking@fallbright.com
IF you want to order 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 CHART NO COD**
**Our shipping is usually USPS priority mail $7.99 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. Canadian rates are actual rates for USPS international priority and need to be determined.**

**If you request Fed Ex, the minimum shipping charge is $15.99 Please select ground shipping at the check-out online or tell us if calling.**

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.

**Priority mail orders are shipped from Fall Bright. If delivery is not timely, let us know! Call your post office and gently ask where it is!**

**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.**

**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, kits, and all other supplies.

**AURORE**: 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 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 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 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 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**: Like a deep velvety robe with suppleness, grace and charm, nice astringency, Stands alone or blends well with the Cabernets. **Pressed Merlot juice** 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.
**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**: ripe Chardonnay and lightly pressed Merlot, beautiful rosé, crisp and scrumptious. **PREMIUM HYBRID BLENDS**: The **Baron's Red** Blend is a blend of Chancellor, Chelois, Baco, 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 or Cotes des Blanc with a sweet finish. **Contessa Bella** white blend has evolved into an exquisite wine with the addition of Chardonnay, Vignoles, and Vidal to the Seyval, Aurore base. **May your wines fall bright!**

# WINEMAKING SUPPLIES

## ADDITIVES for BEER AND 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…….8.99
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….. 15.99

**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

**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
Lactose 1 lb. …… 2.39
MaltoDextrin 1 lb. ……..2.99
MaltoDextrin 8 oz. …….. 1.49

**CARBONATION Stalled carbonation?**
Carbonation tablets Muntons about 250 (drops) tabs …… $1.99

**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, ½ 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

**Polylact** 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 ½ 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 4 oz…$4.15 1 pound… $12.99
5-6 weeks contact is sufficient, usage range: 2-4 oz per 5 gallons, 2.4 - 4.8 oz per 6 gallons

**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

**WineStix Spiral Sticks:** 2 per pack: **American oak**, drilled for carboy
Light, Medium OR Median Plus ....$9.99 Dark ...$13.99

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

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

3.36 oz (2/3 cup + 2 Tbls)….. $5.19 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 may cause 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.

**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 http://1000oaksbarrel.com or http://www.thebarrelmill.com**
**See Oak Additives above.**

**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) Basic …….2.85
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). .39.99
hard cover, autographed to Michael
Vines to Wines (J. Cox)…….....18.95
Winemakers' Recipe Handbook (Massaccessi)…….4.29
Whiskey, The Art of Distilling…… 24.99

**MAY YOUR WINES FALL BRIGHT! www.101winemaking.com with additive instructions, winemaking basics and problem solving. The CD is no longer available.**

**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

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

Basic Brewing (Tom Mitchell)…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

Brewing Quality Beers (Burch) ……..... 7.95

Craft Beer Cookbook (John Holl) ……19.95

New Brewers Handbook (Baker)…beginner REDUCED….1.99

On to Mashing (Romanowski) ……beginner..……0.99

Sustainable Homebrewing (Loftus)……18.95

Tasting Beer (R. Mosher).....……..……16.99

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

**NEW Bottles:** cork finish, case 12, flat bottom, Bordeaux, green, flint: $10.49, new green Burgundy 10.49

**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 1/2" ….. $2.99 (lost source, 2 left)

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

Clamp (large) for 3/8 tubing…….. $ 2.99

**DE GASSER** Fermtech The Whip (Plastic)…. $12.59 for $CO_2$ release, inserts into a 3/8 variable speed drill.

**Drainer tree** Econo for 45 bottles…..... $23.99 The Vinator rinser will not fit on top of this rinser.

**Drainer tree** Italian for 45 bottles…….. $37.49

**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*……$8.99

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.

**RINSER, VINATOR** – fits top of Italian drainer tree…$24.79

**RINSER, RED TABLE TOP - ……. 12.99**

**SPIGOTS,plastic for bottling**: screw into hedpak cap or insert into 1" drilled hole, include 1 or 2 gaskets and 1 nut

Red or blue takes 3/8 tubing… $ 3.75 White takes 1/2" tubing… $ 3.39

Nuts, gaskets same for both sizes … $0.50 each

| **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**

Agata Bench Capper.. $ 55.49 with a 26 mm bell, changeable
Bell housing for 29 mm crown caps .....$3.99 for Champagne 29 mm crown caps for either 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
Capsules Plain with gold grape embossed on top: $9.95 per 100: green, gold

**CARBOYS: Better Bottles are made in USA and cost a bit more. Keep Americans working.**

BETTER BOTTLE PET PLAIN 3 gal JUG……$30.99 use a #10 bung for all sizes
BETTER BOTTLE PET PLAIN 5 gal JUG….. $34.49 plain means no bottling port or hole
BETTER BOTTLE PET PLAIN 6 gal JUG..... $36.99

**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

Straight A Premium Cleaner: 1 tablespoon/gallon, $ reduced 8 oz. bag …$3.00 must rinse, reduced

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:**
**For 1 gallon solution: 0.25 pounds or 4 ounces of citric acid and 0.016 to 0.02 pounds or a heaping ½ tablespoon of meta. Dissolve the citric in 1 gallon of water FIRST and add meta. Be careful of sudden fumes.**

## 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 corkers: (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: 750 ml: case of 12, flat bottom, Bordeaux, green, flint (clear)..... $10.99

**CARBOYS: Better Bottles are made in USA and cost a bit more. Keep Americans working.**

BETTER BOTTLE PET PLAIN 3 gal JUG……$30.99 use a #10 bung for all sizes
BETTER BOTTLE PET PLAIN 5 gal JUG…... $34.49 plain means no bottling port or hole
BETTER BOTTLE PET PLAIN 6 gal JUG..... $36.99

**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: NEW gallon jug (1 gallon) 38 mm screw cap included ... 5.60 each

Hedpak: out of stock

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 ..$5.00
TRANSPORT ONLY, NOT RECOMMENDED FOR FERMENTING, unless PBA free.

**CORKERS**

Italian floor model, 33" high, brass iris…… $165.90 **Replacement brass jaws:** .... $39.99

Portuguese floor corker, 27" high, Teflon iris…..... $79.99 **Replacement teflon jaws:** ... $23.99

Wing corker, double lever adjustable ram with spring to hold bottle… $42.99

Wing corker, double lever adjustable ram with clamp to hold bottle… $34.99

**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: Pads (3 per set, 3 per use) sold separately**

**Buon Vino SUPER JET**: motor, self-priming pump, pressure gauge….. $399.99 pads not included

**PADS:** 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 ¾"** 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)**

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

Vinpapers for Mark III (10) 1 per use with..... $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 8" or 9" anti splash 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 68-75º F for up to 8 days:** $29.99

**HOP BAGS AND GRAIN BAGS, these are not press bags**

Grain bags muslin 5 X 28 ……$ 0.89 each Hop bags muslin 5 X 11…… $ 0.59 ea

**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

-5º to +5º **please ask regarding availability** …. $29.99 specialty need 14" jar.

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

Jar: Polypropylene, graduated: 10" high, 100 ml …….$8.39

**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 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.. $5.59 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**

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 ½" 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

**RINSER, PUMP types for meta rinse: Table top** .... $12.99
**RINSER, VINATOR** – fits top of Italian drainer tree…. $24.79

**SCALES, PLASTIC KITCHEN TYPE:** 11 pounds in ounce and metric…$16.25

**SPIGOTS** **PLASTIC** **WOODEN-**Hungarian

Bottling spigot 3/8" Red, blue... $3.75 7.0 #3….. $13.99
Bottling spigot 1/2" White…….. $3.39 8.5" #4 ..... $19.99
Faucet flip lock on/off Blue …... $6.79 9.5" #5……. $19.99
Nut or gasket… $0.50 each for plastic spigots

**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
test kit, Titration set up (no chemicals)……$79.99
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 4 oz. .....$3.59 16 oz…… $10.29
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:** 0-30º 20ºC ATC…….. each $62.00

**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 3 ml ...$0.99 5 ml ... $0.99 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…$2.99** 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 each

Cotes 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 any is added. The same for primary and a later addition of another pack of yeast.**

71B-1122 RC-212 **BM 4x4** D-47
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 $SO_2$ 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 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$^{O}$ 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 $SO_2$ production, therefore less $H_2S$ (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 and facilitates malolactic fermentation in both reds and whites.

**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$^{O}$ 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 $SO_2$ 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 $SO_2$ 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.

# **Brewing supplies** are being discontinued. Stock is limited.

Brewing Additives are on page 8
Brewing Books are on page 10

**CARBONATION Stalled carbonation?**
Carbonation tablets Muntons about 250 (drops) tabs …… $1.99

**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.**

**HOP PELLETS: 1 oz. Nitrogen flushed, vacuum fresh packaging** approximate average alpha readings in %

| **Bittering** | **Higher alpha acids** | | **Aromatics** | **Lower alpha acids** | |
|---|---|---|---|---|---|
| Cascades (USA) | $1.39 | 5.5% | Fuggles (UK) | $1.49 | 4.0-5.5% |
| Clusters (USA) | 1.39 | 6.5% | Hallertau (German) | 1.49 | 3.0% |
| Willamette (USA) | 1.39 | 4.0-5.0% | Saaz (imported) | 1.49 | 3.0% |
| | | | Spalt (German) | 1.49 | 4.0-5.0% |

**MALT GRAINS, 2 ROW** PRICED PER POUND **Grinder on premise, please specify whole or crushed.**
**CRUSHING IS $0.20 A POUND EXTRA**

| | **WHOLE** |
|---|---|
| Black Patent | $1.25 |
| Chocolate | 1.25 |
| Crystal | 1.25 |
| Pale | 1.00 |
| Roasted Barley | 1.25 |

**MALTS SPRAY DRIED Un hopped**, ***DARK only***
***(DME is Dried Malt Extract) limited***
1 lb. … $2.25 (3 pounds available)

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 l**ater**, 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$^{o}$ 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$^{0}$C or 104-115$^{0}$F. Sprinkle the yeast onto warm (40-45$^{0}$C or 104-115$^{0}$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 $SO_2$ test with Titrets 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 $SO_2$ should be below 10, total $SO_2$ 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** i**s 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 and may help avoid problems such as hydrogen sulfide and stuck or sluggish fermentations. Rate of use is 1 teaspoon per 5 gallon. 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.

**Kieselsol and Chitosan- "LQ Super Kleer KC"** 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.

**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.

**Polylact** 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.

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