



KIDDER Vineyards  
(RED WINES)

Conversions:

- 1 5-Gal Bucket = 24 lbs
- 1 Macro = 1000 lbs
- 1 Picking Tub = 40 lbs
- 1 Purple Tub = 75 lbs

- @ 5 Tons / Acre: 1 Vine = 14.5 lbs
- @ 9 Tons / Acre: 1 Vine = 26.4 lbs
- 13 lbs Grapes = 1 Gallon Wine
- 2.5 Gallons Wine = 1 Case

= If Cold Fermentation desired

						ToDo	Amounts/Notes
Day 1						Pick Grapes	
						Crush into Primary Fermenter	
						Record Temperature & Brix of Must	
						Record pH	Should be = 3.3 to 3.5
						Record Acid, and adjust as needed	Should be = 6.0 to 8.0
						Add Color Extractor (ie: Lallzym EX) to Must	1 gram per 10 gallons (3 grams per 100 kgs grapes)
						Add Color Stabilizer (ie: Oak Dust) to Must	60grams (approx.) per 30 gallons
						Add SO2 -10% solution (See Chart)	20ppm to 50ppm depending on grapes
Day 2-3						Cool Must to 50 degrees (if possible)	Use Jugs of frozen water, Cover and top with CO2
						Keep Must at 50 degrees for Color extraction	Use Jugs of frozen water, Cover and top with CO2
Day 4						Bring Yeast to room temperature	30 minutes
						Add GoFirm (Yeast Nutrient) to 110 Water	1 gram per gallon into 20x amount of water
						Let mixture cool to 104, <b>add Yeast</b> (wait 15 min)	1 gram per gallon
						Add must to mixture (slowly over time)	Same amount as water used
						Add to Yeast mixture to Must, Stir Must LIGHTLY	2oz. Per 60 gallons (2lbs per 1000 gallons Must)
						Record Temperature	
>Day 4						Punch Down 3 times Daily	
						Record Temperature & Hydrometer	
@18brix						Add First 1/2 dose FermaidK (Food)	1/2 gram per gallon
@11brix						Add Other 1/2 dose FermaidK (Food)	1/2 gram per gallon
@5brix						Add Malolactic inoculation	Must at 70 degrees
@0/-brix						PRESS into secondary fermenters	
						Record Temperature & Hydrometer	
>1 Mo						Rack off to clean containers, and airlock	ML should be complete
						Add SO2 @ 10% (See Chart)	25ppm
						Test Free SO2 and add as needed	
						Test Acid and adjust as needed	
>2 Mo						Store in Cold Room for 1-4 weeks (if desired)	33 degrees
						Rack off and/or Filter (if desired)	
>3 Mo						Rack off to final containers (ie: Barrels)	
>4 Mo						Test Monthly	
						Test SO2, and adjust as needed	
						Taste, and move off Oak when desired	
>1 Year						Bottle when ready	