



KIDDER Vineyards

(WHITE WINES)

Conversions:

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

- @ 5 Tons/Acre: 1 Vine = 10 lbs
- 13 lbs Grapes = 1 Gallon Wine
- 2.5 Gallons Wine = 1 Case

						ToDo	Amounts/Notes
Day 1						Pick Grapes	
						Crush and/or PRESS into Primary Fermenter	Use Airlock
						Record Temperature & Brix of Must	
						Record pH	Should be = 3.2 to 3.4
						Record Acid, and adjust as needed	Should be = 8.0 to 9.5
Day 2						Add SO ₂ -10% solution (See Chart)	20ppm to 50ppm depending on grapes
						Cool Must to 50 degrees (if possible)	Use Jugs of frozen water, Cover and top with CO ₂
						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, add Yeast (wait 15 min)	1 gram per gallon
>Day 2						Add must to mixture (slowly over time)	Same amount as water used
						Add to Yeast mixture to Must, Stir Must LIGHTLY	
						Record Temperature	
						Add ice to keep temperature at 50 degrees	
						Record Temperature & Hydrometer	(Every other day) Expect (14-21 days to ferment)
@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	
@0/-brix					Rack off to clean containers, and airlock		
@ 2 wks					Add SO ₂ @ 10% (See Chart)	25ppm	
					Rack off to clean containers, and airlock		
					Test Free SO ₂ and add as needed		
@ 4 wks					Test Acid and adjust as needed		
					Store in Cold Room for 1-4 weeks (if desired)	33 degrees	
					Rack off		
@ 6 wks					Rack off		
@ 8 wks					Rack off		
@ 10 wks					Fine with Bentonite		
					Test SO ₂ , and adjust as needed		
					Filter if desired		
					Bottle		