

# TRANSFERRING THE WINE FROM BARREL TO CARBOY

- Wine is transferred from the barrel to the carboy for aging in wine room at 55 degrees
- Used All In One Wine Pump
- <https://allinonewinepump.com>



# COLD STABILIZATION

- Racked out of barrel to plastic carboys to put in Fridge and Freezer Chest
- After three weeks – racked out of plastic carboys to Glass Carboy or VCT Tank
- Purge carboys with c02 and adjust s02 level
- Made sure the carboys are all topped up
- Put carboys in wine room at 55 degrees

# FILTERING

- Filtered all Chambourcin, Norton and Syrah.
- Checked sO<sub>2</sub> levels on all carboys and adjusted sO<sub>2</sub>.
- Sanitized Buon Vino Minijet Filter.
- Prepped Buon Vino #2 filters w/ 1 quart cold water w/ .75g pbms and 3.5g Citric acid
- Ran 2 gallons of water through the filter to get rid of any taste of the pads
- Purged each receiving carboy with cO<sub>2</sub>

# FILTERING



# BLENDING

- John and I did a taste test for what blends we like the most
- **Final Blends**
- 50% 2021 Chambourcin 50% 2021 Norton
- 45% 2021 Chambourcin 45% 2021 Norton with 10% Finer Wine Kit Syrah
- 80% 2021 Norton with 20% Finer Wine Kit Syrah
- 94% Chambourcin with 6% Finer Wine Kit Syrah
- 100% Norton
- 100% Chambourcin

# BOTTLING AND CORKING

- Wash (Oxi Clean) scrub bottles in and out, triple rinse bottles and Sanitize with Star Sans
- Sanitize Bottle filler (Enolmatic Wine Filler)
- <https://morewinemaking.com/products/enolmatic-wine-bottle-filler-1-head.html>
- Decide what corks to use and put in notes what corks used (agglomerated cork with solid end caps)
- Cork the bottles (Italian Corker)
- Let bottles sit upright for three days
- Label and put on shelf



# BOTTLING



# FINAL THOUGHTS

- Winemaking takes time! Be Patient! Don't be in a rush!
- For red wine it usually takes me from picking up the grapes to bottling, 1 ½ years. I know many winemakers that take much longer.
- Take extensive notes! Every time you touch the wine – write it down.
- Keep all your equipment that touches the wine clean and sanitized.
- Address any problems in your wine immediately.
- Taste your wine as you go along. Write down your tasting notes.

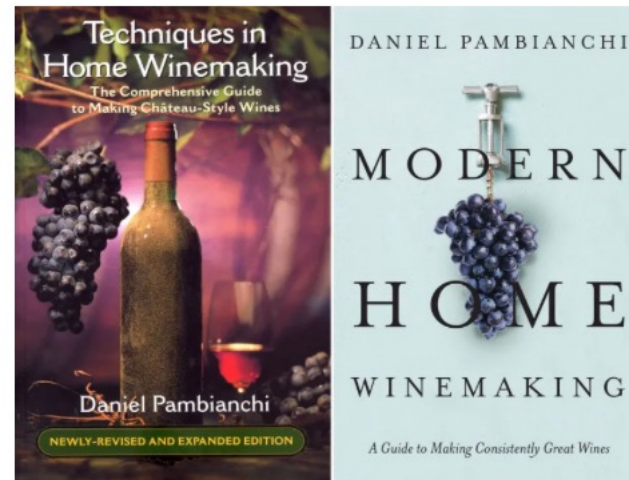


# WHY ENTER A WINE COMPETITION

- I Value the judges notes – it gives me good incite to my winemaking
- Do I agree every time with the judges? Mostly yes, but sometimes no.
- I'll be honest – I LOVE MEDALS!
- Check out Greg Stricker's Presentation on Entering Wine Competition on our web site: <https://mowinemakers.org/library>

# SOURCES TO MAKE WINE

- Daniel Pambianchi – Techniques in Home Winemaking
- <https://techniquesinhomewinemaking.com>
- Webinars - <https://techniquesinhomewinemaking.com/webinars/>



# WINEMAKER MAGAZINE

- I have a digital and magazine subscription
- This magazine has a wealth of information on winemaking
- They have downloads, videos, sulphite calculator and so much more
- And of course, their yearly Winemaker Magazine Conference
- <https://winemakermag.com>

# MORE WINEMAKING MANUALS

<https://morewinemaking.com/content/winemanuals>

[https://morewinemaking.com/web\\_files/intranet.morebeer.com/files/wredw.pdf](https://morewinemaking.com/web_files/intranet.morebeer.com/files/wredw.pdf)

VINMETRICA - <https://vinmetrica.com>

SCOTT LAB - [Scott-2023-WM-Web-USA.pdf](#)