

Brehm Vineyards'

Rhone Grape Wine Beginnings Checklist v3.0



BEFORE YOU RECEIVE YOUR GRAPES

- A. Read and understand the *Rhone GWB Guide* and *Log*.
- B. Read and understand the equipment information.
- C. Read and understand the supplemental information.
- D. Determine where you will ferment your grapes.
- E. Sterilize your equipment and fermentor.



PREPARE MUST FOR SUGAR FERMENTATION

- A. Pick up your grapes or have them shipped to you.
- B. Thaw your grapes.
- C. Thoroughly mix must from each pail into fermentor.
- D. Take initial temperature and brix reading.
- E. Raise must to proper fermentation temperature.
- F. Make a yeast starter.
- G. Add yeast nutrient to starter and must.



BEGIN SUGAR FERMENTATION

- A. Record temperature and brix reading before adding yeast starter.
- B. Add yeast starter to grape must.
- C. Allow yeast to acclimate to temperature of must for 8-24 hours.
- D. After yeast acclimation period, thoroughly mix yeast into must.
- E. Record temperature and brix reading after mixing in yeast.

IV

DURING SUGAR FERMENTATION

- A. Keep must at proper fermentation temperature.
- B. Record temperature and brix reading every 12 hours.
- C. Punch the cap down often, 2-3 times a day minimum.
- D. Chart the progress of your wine in your *Rhone GWB Log*.
- E. Predict when you will press the wine.

V

PRESSING YOUR WINE

- A. Have pressing equipment and your carboys sterilized and ready.
- B. Press the wine.

VI

WINEAMAKING AFTER PRESSING

- A. Allow wine to settle for a few days, then do Gross Lees Racking.
- B. After Gross Lees Racking, perform Residual Sugar testing on wine.
- C. If R.S. is below 0.3%, go on to Induce Malolactic Fermentation.
- D. If R.S. is above 0.3%, allow wine to finish Sugar Fermentation.

VII

INDUCE MALOLACTIC FERMENTATION

- A. Store wine to proper MLF temperature (approx. 70°F / 18°C).
- B. Add malolactic culture to wine.
- C. Monitor Malolactic Fermentation.

VIII

COMPLETING MALOLACTIC FERMENTATION

- A. Send wine sample for Malic Acid testing.
- B. If MLF is complete, have laboratory test the pH of the wine.

IX

pH AND SO₂ ADDITION

- A. Based on pH, add proper amount of SO₂ to the wine.

X

FURTHER AGING OF THE WINE

- A. Maintain proper amount of SO₂

XI

FINING THE WINE

- A. Determine, by tasting, if you want to fine the wine.
- B. Add proper amount of chicken egg whites to fine the wine.

Note: (Do not use chicken egg whites if you are allergic to chicken egg whites.)

- C. Let wine fine at a cool temperature for at least 3 weeks.
- D. Rack the wine clean after fining period.

XII

BOTTLING THE WINE

- A. Add proper amount of SO₂ to clean carboy(s) to bottle from.
- B. Rack wine into bottling carboy(s).
- C. Fill bottles and seal.