Brehm Vineyards
FINE WINE FROM FINE GRAPES

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Step-by-Step Instructions for White Salmon Vineyard® Chardonnay

Starting Ingredients :

- 1 – 5.25 gallon pail of Lot #935 and #914 - White Salmon Vineyard Chardonnay
- 7.5 grams of lysozyme* - if inhibiting malolacitc fermentation
- 20 grams of tartaric acid to adjust total acidity
- 1 ounce of medium toast oak cubes* - for flavor in aging or fermentation
- 5 grams of yeast, we recommend strains CY3079 or DV10
- 5 grams of yeast nutrient - Fermaid K or equivalent
- 1 gram of malolactic bacteria* - if conducting maloactic fermentation
- 3 grams potassium metabisulfite (SO2) for wine protection during aging
- 6 grams of bentonite for clarifying (fining)

*optional additions

Winemaking Steps

1. Thaw the frozen bucket completely in a room temperature environment.
2. Rack all the contents of the bucket into a six-gallon carboy to allow foaming.
3. Mix 20 grams of tartaric acid into the juice.
4.* If No ML, mix in 7.5 grams of lysozyme and 1 ounces of oak cubes.
5. Rehydrate your yeast and add to your carboy. Make sure your yeast culture and juice are approximately the same temperature.
6. At the first sign of fermentation, add 2.5 grams of yeast nutrient.
7. Try to conduct fermentation between 55° and 65° F.
8. Add 2.5 more grams of yeast nutrient when fermentation reaches 14° brix or after 3 days if you cannot measure sugars.
9. Once foaming subsides (10-16 days) rack into five- gallon carboy. From this point on keep the carboy fully topped up and minimize exposure to oxygen.
10.* Upon completion of sugar fermentation add ML culture. If not conducting maloactic fermentation, add 2 grams of potassium metabisulfite.
11.* If oak aging, add .5 ounces of oak cubes.
12.* If conducting ML fermentation try to keep the temperature 65°-75° F. When ML fermentation is complete (two weeks to two months) add 2 grams of S02.
13. After you add S02, begin biweekly lees stirring for the next 8 weeks.
14. After 3-4 months from start, add 6 grams of bentonite dissolved in water and store wine chilled at 35°-45° F.
15. Two weeks after bentonite addition rack wine into carboy or bottling container.
16. Add one gram of potassium metabisulfite and keg or bottle with crown caps or straight #9 wine corks, while minimizing exposure to oxygen.
17. Wait for wine to settle and enjoy in 6 weeks to 6 years.

*optional additions