



# WINEMAKERS NEW YORK

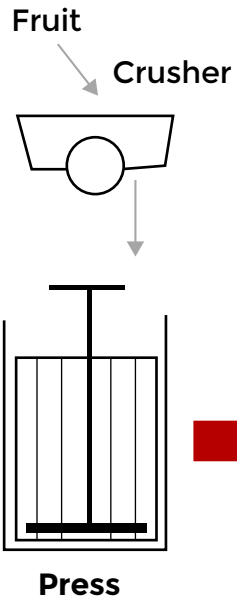
www.winemakersnewyork.com

## BASIC WINEMAKING

Sterilize All Bottles and Equipment

5 OR 6 gallon batches

### 1 FRUIT PREPARATION



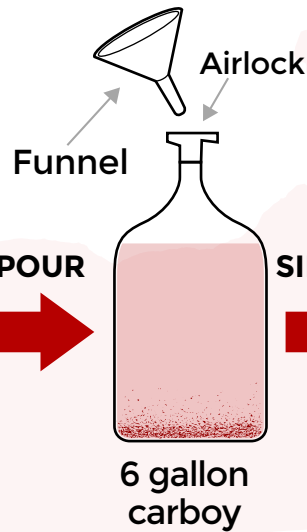
### 2 FERMENTATION

#### PRIMARY Open

#### Stir Well

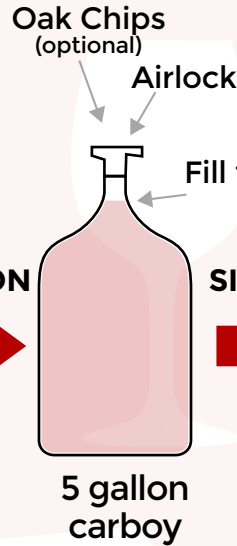


#### SECONDARY Airlocked

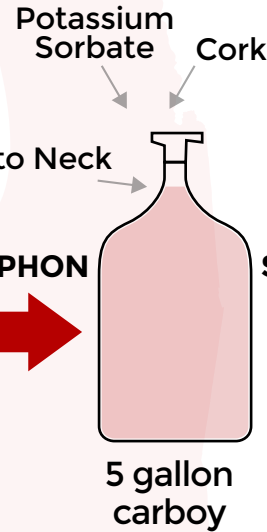


### 3 CLARIFICATION & BULK AGING

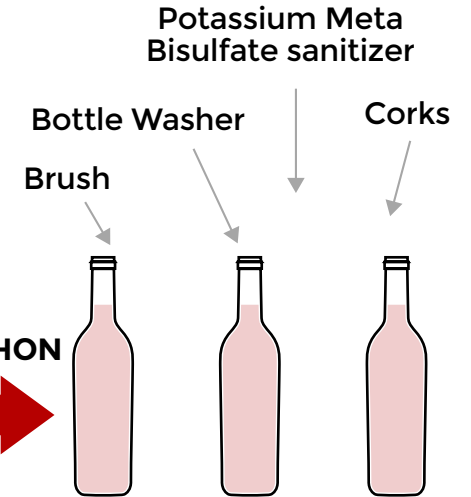
#### 1st Rack



#### 2nd Rack



### 4 BOTTLING



### 5 BOTTLE AGING



Whites - 60 days

Reds - 120 days

Store Upright

50° - 60°

**TIME:**

2-3 days

30-60 days

60-90 days

30+ days

**SPECIFIC GRAVITY:**

1.090-0.040

1.040-0.995

1.000-0.990

1.000-0.990

**TEMP:**

60°-70°

60°-70°

60°

40°-65°