

PRODUCT CATALOG  
Version 6.1



**PRESQUE ISLE**  
**WINE CELLARS**

Winemaking Supplies from Award Winning Winemakers

Serving Home and Commercial Winemakers  
Since 1964

9440 W MAIN RD  
NORTH EAST, PA 16428  
[WWW.PIWINE.COM](http://WWW.PIWINE.COM)



# Welcome to the Art of Winemaking



At Presque Isle Wine Cellars, our passion is wine. We are also passionate about helping you in whatever way we can to craft extraordinary wine. Whether we are providing you with high quality grapes and juice or superior winemaking supplies, or answering your winemaking or product related questions, our knowledgeable staff is here to help you master the art and science of winemaking. **We have been serving the needs of home and commercial winemakers** for over 50 years, and we are also an award winning commercial winery that uses most of the products we sell, so we do know a little about wine and a lot about our products.

**Supplies and  
Advice from Award  
Winning Professional  
Winemakers**

Our catalog includes everything you need to make and enjoy your wine. We also offer various instructions and tips to help make you a more knowledgeable and confident winemaker, making your winemaking experience enjoyable and successful.



We strive to keep current on the latest trends and innovations in the industry so that we may better assist our customers. Unsure about any processes? Give us a call and we will be happy to assist you with your wine.

Whether you are a beginner or a master winemaker, we hope you enjoy the process as much as we do, and if you have questions, please call. We would love to talk with you!

## Join Us Online



Like us on Facebook

[facebook.com/piwine](https://facebook.com/piwine)



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[piwine.com/mailling-list.html](https://piwine.com/mailling-list.html)

## How to Place An Order

1

**piwine.com**

Visit us [online](https://piwine.com) for a complete online catalog and pleasant shopping experience.

2

**1-800-488-7492**

Give our friendly staff a call and we will be happy to take your order over the phone.

We accept personal checks, Visa, Discover, Master Card and American Express.



We are available to take your calls Mon-Fri 9am-5pm, and Sat 9am-12pm.



Our desire is that you will be delighted with the products and service we provide.

It is our intent to merchandise quality goods at fair and competitive pricing. We will work in good faith to remedy your problems and we will go beyond manufacturer's warranties, if fair and reasonable, to meet your satisfaction.

Price changes may occur if supplier rates change significantly, and for this reason the online catalog prices are current and supersede all other lists.

Have an idea that will help us serve you better? Please, share it with us!



# What's New at Presque Isle Wine Cellars

## What's New

### NEW YEASTS FROM LAFFORT

We have widened our line of yeasts to include **Laffort Actiflore** and **Zymaflore** yeasts to better meet your needs. Learn more on page 18.



### NEW CHEMICALS & ADDITIVES FROM LAFFORT

Please [visit our website](#) or call for availability, sizes, and prices.

**Tanfresh** is a preparation based on proanthocyanidic tannins and oak ellagic tannins to add to finished wines. Refreshes aged or tired rosé and white wines.

**Bi-Activ®** is a fermentation nutrient to be used in the case of sluggish or stuck fermentations.

**Lafase Thermo Liquide** is a preparation of enzymes in liquid form specifically formulated for juices after thermotreatment for use in red wine.

**Celstab®** is intended for wine stabilization in relation to tartrate salt precipitations.

### NEW FILTRATION LINE

We have expanded our filtration product line to give our customers even more options and even greater value.

Learn more on page 39.



## Wineries, Cideries and Commercial Accounts

Our commercial customers are a very important part of our business. Where applicable we offer discounted volume pricing to meet your needs. Products designed for the commercial market are priced accordingly in this catalog and on [our website](#). For larger orders, or for products not listed in this catalog, please contact our sales department at **800-488-7492** for a custom quote. Our website has now been updated to include commercial pricing and to allow online purchases to be made on account for commercial account holders. Contact us about setting up a commercial account.

We invite **wineries, cideries, breweries, distilleries and all commercial customers** to contact our Commercial Sales Manager, who is dedicated to satisfying the wide range of supply and equipment needs for your business.

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**Call Now!**

**Commercial Sales  
Manager**

**800-488-7492 ext. 209**

*Be sure to visit us online at [piwine.com](#) to discover all of our new products, added regularly!*

# Welcome Beginning Winemakers

All winemakers have to start somewhere, and we are excited and eager to help you begin the winemaking process. The following **Beginner's Checklist** will help you to determine which items are essential to start your winemaking experience. Questions? Please call!



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Education. A good guidebook will be your best investment. PIWC's *Beginner's Book of Winemaking* is a good and sufficient primer. We also recommend *Home Winemaking Step by Step*, and *Winemaking as a Hobby* is a good, more technical guidebook. See [our website](#) for these titles.

**Raw Materials.** Fresh juice or grapes are our preference. We offer fresh varieties in the spring and fall (page 6). Other fruits can also be used, and **concentrates** (page 8) are a great option if fresh juice is not available in your area, or is not in season.

**Winemaking Kits** (page 7). Our kits are economical and conveniently designed to have all of the necessary items that you will need to create your first batch of wine. Just add juice or concentrate.

**Crusher and Press.** For beginners we recommend using already pressed juice or concentrates, but if you choose to use whole fruit, it must be crushed, de-stemmed, and pressed. We offer the use of an on-site crusher, de-stemmer, and ratchet press to our fresh grape customers free of charge. We also offer crushers, de-stemmers, and presses for purchase (page 22).



**Containers** (page 26). Glass carboys, plastic fermentation containers, barrels, beer kegs, or stainless tanks can be used. You will need a spare container to transfer your wine each time it is racked.

- We recommend **Glass Carboys** – typically 5 gallon size, but the 6 gallon is best when using concentrates or our juice pails. Carboys are long lasting, easy to clean, impermeable, do not deteriorate in storage, do not interact chemically with wine, and provide the ability to observe fermentation and settling.

- **Plastic Fermentation Containers** should be used for short term storage only, as they are permeable to air.

- **Barrels** can add wonderful characteristics and oak flavors to your wine, but are high cost, high maintenance, and



are not recommended for beginners. Barrels smaller than 30 gallons aren't recommended for wine. **Barrel Alternatives** (page 30) can achieve similar results with far less cost and hassle for the home winemaker.



**Air Locks** (page 26) allow gas to escape from your fermenting container, while shielding the contents from oxygen in the air. An air lock should be used with a compatibly sized rubber bung.

**Chemicals** (page 10).

- **Potassium Metabisulfite** ("Meta") or **Campden Tablets** are sources of sulfur dioxide (SO<sub>2</sub>), an essential antioxidant.

- **Tartaric Acid** or **Citric Acid** are added to grapes that are low in acid.

- **Calcium Carbonate** or **Potassium Bicarbonate** will help with reducing high acidity.

- **Potassium Sorbate** is a preservative that prevents re-fermentation in sweet wines, but must be used with "Meta".

- Non-grape fruit wines require using **pectic enzymes**, **yeast nutrients**, or **yeast ghosts**.

**Yeast** (page 16). Yeasts convert sugars into alcohol during fermentation. Adding specially selected yeast cultures to your juice assures a more complete fermentation with less chance of unwanted odors and flavors, allows fermentation at cooler temperatures, and provides greater alcohol efficiency. Selecting the right yeast can also enhance varietal characteristics of your wine. Read the yeast product descriptions or refer to the [Yeast Selection Chart](#) on our website for help in selecting your yeast.



**Cleaning and Sanitizing** (page 42). Cleaning and sanitizing your equipment, containers, and bottles before and after use are vital steps in the winemaking process. Regular detergents should be avoided due to the amount of suds they produce. Bleach should also be avoided. Instead, we offer **OneStep**, **Soda Ash**, **B-Brite**, or **Professional Brewing Wash** to help with sanitation. Bottle and/or carboy **brushes** are also a cleaning essential.

**Testing Instruments**

- A **Hydrometer** (page 36) and hydrometer jar will be needed in order



to test sugar levels in your juice and wine.

- **Acid testing kits** (starting page 32) are useful to ensure that your acid levels are not too low or too high.

- Our **Free SO<sub>2</sub> Test kit** is also useful, as SO<sub>2</sub> is one of the most important and effective chemical tools in winemaking, and maintaining optimum SO<sub>2</sub> levels is critical throughout the process.

**Transferring Wine** (page 24). For racking (taking your wine off of settled lees) and bottling you will need to transfer your wine between containers. To avoid unnecessary agitation and aeration, wine should be siphoned, not poured. Five to six feet of food grade plastic tubing will work, but our



Page 24

specially designed **PIWC Bottling Siphon** unit is recommended for ease and versatility.

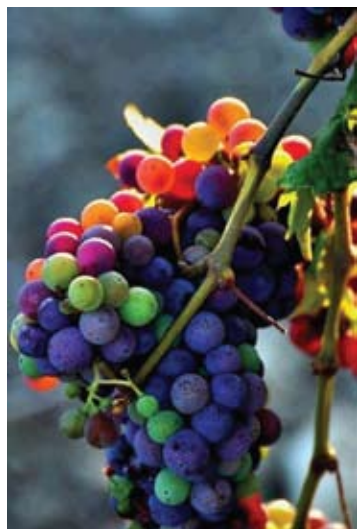
**Clarifying.** Removing impurities and suspended solids is essential to making a clear, attractive looking wine. **Clarifying agents** (page 14) such as Bentonite or Sparkolloid will help clear your wine faster and more thoroughly than settling the wine naturally. **Filtration** (page 38) will produce brilliantly clear wine almost instantly but is a much more significant investment, so clarifying agents are used by most home winemakers.

**Bottling** (page 40): To bottle your wine, you will need the **bottles** themselves, **bottle closures** such as **corks** or screw tops, and a **corker** to insert the cork securely into the bottle. We recommend corks, and after struggling with a hand corker for your first batch, you may want to consider a **floor model corker**.



**Wine Storage:** Choose a cool, dark, humid location if possible – basements are good. Optimal storage is at around 55°F. Excessive heat can hurt wine quality and the temperature should be kept consistent year round since dramatic changes can also be a problem. Optimum humidity is 65-75% and your wine should be stored horizontally to help keep the cork moist and well sealed without shrinkage.

# Choosing Your Ideal Juice



Wine can be made from almost anything with natural sugars, but centuries of winemaking have shown that the grape is the best raw material. We offer high quality fresh grapes and pressed juices in season (see more on page 6) for pick up at the winery. If you are not within driving distance of PIWC, we also offer a wide variety of concentrates which are available year round, can easily be shipped, and will still provide you with a sound, quality wine. Our line of concentrate kits is listed on page 8.

A crusher and press are needed if using your own whole fruit or grapes. PIWC has both a crusher and press available on site for use, free of charge, by customers who purchase our fresh grapes. Others who wish to use the equipment on site may rent it for a nominal fee. For more information please call us or visit [our website](#).

## Choosing Your Raw Material Source

Fresh fruit, fresh juice, and concentrates all have their advantages and disadvantages. The right material for you will depend on seasonality, your desired speed of the process, the level of investment you would like to make, and the level of convenience you seek.

### Fresh Grapes and Juice

The use of fresh grapes and juices will result in the highest quality wine because they are:

- **Fresh.** No ingredients are added to prolong shelf life.
- **Intact.** The complex flavors and aromas of the grape are more intact than in concentrate juice
- More likely to produce a wine with the full body and natural varietal characteristics of the grape
- **Consistent in quality.** The grapes we sell are handpicked to maintain quality and consistency.

More on the variety of Fresh Grapes and Juices we offer is available on page 6.

See [piwine.com/grapes-juices.html](http://piwine.com/grapes-juices.html) for more details, available varieties, specific dates, and to order fresh grapes and juice in season.

### Concentrates

Wine Concentrate Kits are:

- **Easy.** Simple instructions and pre-measured ingredients provided.
- **Inexpensive,** requiring only a small investment in equipment.
- **Fast.** Wine can be bottled in as little as 4 weeks.
- **Always available.** There is no seasonality associated with concentrates, so these kits are available year-round

Concentrates are ideal for beginners because of their ease of use, and excellent for seasoned winemakers because they can offer unique flavors from vineyards around the world that may not be found in available fresh juice.

Check out our availability of concentrates for both traditional and fruit wine on page 8. Our Winemaking Kits (page 7) pair perfectly with concentrate kits. Purchasing both products ensures the winemaker has all the ingredients and equipment needed.

### Home Winemaking Law

Under Federal Law any adult may make up to 100 gallons of wine per year and any household with two or more adult (18+) residents may make up to 200 gallons. A few states have lower limits than federal law allows so verify your state's laws.



# PIWC Fresh Grapes and Juices



The best wine must start with the best ingredients. Using fresh grapes and juices provides the winemaker maximum purity and retention of the natural characteristics and complexity of the grape and the unique flavors and qualities from its local growing environment – its “terroir”. We are pleased to offer our customers quality fresh grapes and juices from two different harvest seasons each year, as well as from five premier grape growing regions:

- Fresh local **Lake Erie grapes and pressed juice**: Fall Harvest
- Fresh **California Central Valley** grapes and juice: Fall
- Fresh **Italian Juices** available in the Fall
- Fresh **Chilean Juices** available in the Spring
- Fresh **Australian Juices** available in late Summer

## COMMERCIAL CUSTOMERS

We offer fresh bulk grapes/juice and custom crushing/pressing during the Fall season. We also offer bulk wine and custom bottling throughout the year. Contact our **dedicated Commercial Sales Manager** for more information.

To maintain quality and freshness, our grapes and juices generally cannot be shipped and must be picked up at our winery location (It's a beautiful location worth the trip though!) unless special arrangements have been made.

## Our Local Grapes and Pressed Juice

We purchase our grapes from a select group of dedicated local growers who continually seek ways to maintain and improve wine quality. We offer our customers the same grapes and juices that we use to produce our many award

winning commercial wines. Grapes are pressed gently at low per ton yields for maximum quality. Juices are sulfited, settled, racked, and stored cold. Our 100% natural whole juices are not diluted or altered, other than adding enzymes and SO<sub>2</sub>.

PIWC staff will gladly give you guidance and make recommendations. Numerous varieties are available to meet the tastes of all winemakers, whether it is to produce sweet or dry wines, wines having local and regional appeal, or wines of a more traditional European style.

*For more information, availability, and specific dates, visit [piwine.com/grapes-juices.html](http://piwine.com/grapes-juices.html).*

**SAVE**  
time and  
money with our  
winemaking  
equipment kits.

Basic Equipment for making wine doesn't have to be complicated or expensive. Our kits are specially designed to make your winemaking endeavor an easy and rewarding experience. Each gallon of wine will yield 5 standard (750 mL) bottles of wine. These kits include all the equipment you need, except for the juice or concentrate, to make a batch of wine. See page 8 for available concentrates if fresh juice is not available or you prefer using concentrate.

An additional carboy will be needed when it is time to rack your wine. We recommend glass but plastic is okay for very short term storage. See page 26 for our container options.

## Winemaking How-To

### PIWC's *Beginner's Book of Winemaking*.

This booklet is intended not so much to make you a wine expert as it is to get you started on the right track. Co-written by the founders of Presque Isle Wine Cellars.



BK-BBOW..... \$6.99

## Basic Winemaking Equipment Kits

There are some cheaper kits out there that use plastic carboys and less durable equipment. We only use glass carboys and jugs in our kits because, over time, plastic can allow oxygen transfer, hold and impart some odors, and break down and scratch. Glass containers are airtight, easy to clean and sanitize, do not scratch or break down over time, and do not hold odors which could affect the taste of your wine.

### Small Batch Equipment Kit (1 Gallon)

Whether you are a first time winemaker who would like to begin with a very small batch, or a seasoned winemaker who needs equipment for small test or experimental batches, our 1 gallon wine kit will provide you with what you need.



**Includes:** 2 Gallon Fermenting Bucket with Drilled and Grommated Lid, Clear One Gallon Glass Jug, 38mm Screw Cap with Hole for Gallon Jug, Mini Auto-Siphon, Econolock, Easy Clean No-Rinse Cleanser, 5 ft Siphon Tubing Siphon Hose, Shut-Off Clamp, Small Coarse Nylon Straining Bag, Sodium Campden Tablets, Montrachet Red Star Active Freeze-Dried Yeast, Winemakers Recipe Handbook, Equipment Instructions

WK1 1 gallon jug wine kit.....\$34.99

### Basic Winemaking Kit (3,5, or 6 gallon)



Choose from a 3, 5, or 6 gallon carboy kit

WK3 3 gal. glass carboy kit.....\$55.99

WK5 5 gal. glass carboy kit.....\$62.99

WK6 6 gal. glass carboy kit.....\$66.99

Add a 7.9 gal. plastic fermenting bucket w/ lid

FB7.9..... \$23.99

**Includes:** PIWC's "Beginner's Book of Winemaking", glass carboy - ribbed sides, drilled universal carboy bung, 50 grams potassium metabisulfite, Red Star premier cuvee yeast, 5 gm package, plastic two bubble airlock, triple scale glass hydrometer, 14" plastic hydrometer jar, PIWC racking and bottling siphon, 16" cottle and 27" carboy brush, small 8" funnel, and a 24" plastic stir paddle.

## Upgrade to the Deluxe Winemaking Kit



Upgrade your Basic Kit to the **Deluxe Winemaking Kit**, which includes everything you receive with the Basic Kit, and more. Enjoy all of the items available in the Basic Winemaking Kit, as well as:

- Natural Micro-Agglomerated Corks (5 per gallon)
- Portuguese Twin Lever Hand Corker
- Deluxe Auto Siphon with tubing
- Dual Function Bottle Filler

- B-Brite Cleaner: 8 oz
- 7.8 Gallon Primary Fermenting Bucket, drilled for bottling spigot, with lid
- Bottling Spigot
- Adhesive Thermometer (36° -78°F)

Choose from a 3, 5, or 6 gallon glass carboy kit.

DWK3 3 gallon deluxe glass carboy kit.....\$119.99

DWK5 5 gallon deluxe glass carboy kit.....\$124.99

DWK6 6 gallon deluxe glass carboy kit.....\$129.99

# Concentrates

Today's concentrates have improved greatly in quality. Concentrates will produce sound wines, and are available to be delivered to your door year round. With easy to follow directions, and all of the required ingredients included and pre-measured, concentrates are an excellent choice. They also offer a wide range of varieties and blends that may otherwise be unavailable.

## Grand Cru

### 4 Week Premium Kits



Our Grand Cru varieties consist of concentrate plus invert sugar. They weigh 17 pounds per kit and contain everything you need to produce 6 gallons of wine, except for the addition of water. You can produce a finished wine in about four weeks using the included instructions.

You can make a better wine if you follow a more leisurely production schedule. The kits provide instructions for either of these options.

4WCHARD	Chardonnay.....	\$84.99
4WCHIANTI	Sangiovese/Merlot.....	\$84.99
4WRIES	Riesling.....	\$84.99
4WCABSAUV	Cabernet Sauvignon.....	\$84.99
4WMER	Merlot.....	\$84.99
4WPGR	Pinot Grigio.....	\$84.99

*Other varieties may be available.*

*Please call to inquire or visit us online to sell current available varieties.*

### Concentrate Tip

By simply following the directions you can have a drinkable wine in 4, 6, or 8 weeks as prescribed by the kit. However, if you were to give the wine a little more time, you would have an even better wine.

Access the downloadable concentrate kit directions for your chosen brand by visiting our Concentrate page on our website: [piwine.com/concentrates.html](http://piwine.com/concentrates.html). You can then find your chosen brand and find the link to your downloadable instruction sheet.

## Orchard Breeze

### Fruit and Grape Kits



Bring some variety to your wine cellar with these popular kits made of fruit and grape juice combinations.

They produce wines of about 8% alcohol and are complete, including all pre-measured ingredients needed to produce 6 gallons of wine, except for the addition of water.

GAGEW	Green Apple Delight.....	\$69.99
PEACHCHARD	Peach Perfection.....	\$69.99
CHERRYPN	Very Black Cherry.....	\$69.99
BKBMERLOT	Blackberry Blast.....	\$69.99
CRANCHI	Cranberry Craze.....	\$69.99
ARCAB	Acai Raspberry Rapture.....	\$69.99
BLSHIRAZ	Blueberry Bliss.....	\$69.99
RASPZIN	Rockin Raspberry Rose.....	\$69.99

### **Alternative: Presque Isle Wine Cellars Fresh Grapes and Juices**

Remember that our concentrates are not your only option for a raw material for wine. If you live within driving distance to North East, PA, consider our fresh grapes and juices, available in the Fall (local, Italian, Australian, and California fresh juice) and in the Spring (Chilean juice).

For more information and availability, see page 6 or visit [piwine.com/grapes-juices.html](http://piwine.com/grapes-juices.html).

## Cru Select

### 6 Week Premium Kits



These premium quality kits can make interesting and complex wines and boast genuine varietal character.

Kits contain 15 liters of juice and concentrate.

Yields 30 bottles of wine in 6 weeks. All raw ingredients required are included in the kit—just add water.



6WCABSAUV	Australian Cabernet Sauvignon.....	\$119.99
6WGEW	German Gewurztraminer .....	\$119.99
6WMER	French Merlot.....	\$119.99
6WPGR	Italian Pinot Grigio.....	\$119.99
6WRIES	German Riesling.....	\$119.99

*Other varieties may be available.*

*Please call to inquire or visit us online to sell current available varieties.*

## Eclipse Series

### 8 Week Ultra Premium

*Our  
Highest Quality  
Concentrate*

Eclipse ultra premium wine kits are made with the **finest quality varietal juice** from around the world to produce wines that will satisfy the tastes of even the most discerning wine enthusiasts.

### Our Highest Quality Concentrate!

Each concentrate kit will yield 6 US gallons, which will make 30 bottles of wine in just 8 weeks.

8WBAROLO	Barolo .....	\$169.99
8WMER	Merlot.....	\$169.99
8WRIE	Riesling .....	\$164.99
8WSYRAH	Shiraz.....	\$169.99



## What may you need with your Concentrate Kits?



### Winemaking Kits Page 7

See our [website](#) or call to ask about a discount for bundling and purchasing both a winemaking and concentrate kit.

### Wine Bottles Page 40

Whether you are making your wine from fresh juice or concentrates, wine bottles are always needed. We carry a variety of styles and colors, so you are sure to find one to fit your needs.



### Corks and Floor Corkers Page 40 and 41



Don't forget to pick up your corks to seal your wine, and consider a floor corker for a quicker and easier bottling process.

### Featured Item: Fruit Wine Additive Packet

All the extra accessories and additives you need to craft extraordinary wine for fruit, packaged together for convenience and costs savings.

**Includes:** Winemaker's Recipe Handbook, 2 packages of 5 gm Premier Cuvee Yeast, Acid Blend (120 gm), Natural Wine Tannin (60 gm), Yeast Nutrient Powder (82 gm), 100 Campden tablets, and a Nylon Straining bag.

FWP.....\$24.99

# Chemicals and Additives

While there is no substitute for good fruit and diligent winemaking practices, there are times when the use of chemicals and/or additives is necessary and beneficial. Becoming familiar with what additives can deliver will provide the winemaker with additional tools that will aid in producing better wines.

## The Use of SO<sub>2</sub> in Winemaking

This most versatile of chemicals comes as close as anything to being recommended for all wines. It inhibits molds, bacteria (including the malo-lactic strains) and yeast cells, but with the latter it is selective; most of the more desirable strains for wine fermentation are more tolerant of sulfites than other strains. It is an effective antioxidant, for which there is currently no suitable substitute.

Sulfur dioxide is a gas that is released into the wine or juice when potassium metabisulfite, campden tablets, or other sulfite compound is added. It will not act as a magical additive to prevent a wine from spoiling, nor will it restore one which has been abused, but it will aid in preserving an otherwise sound wine.

SO<sub>2</sub> is produced in normal fermentations and may occur even when no sulfur additives have been used.

## The Many Uses of SO<sub>2</sub>

- Add before fermentation to inhibit the wild yeast strains which are less tolerant of SO<sub>2</sub> than the cultured wine strains.
- Add at each racking, after fermentation has ended, and at bottling to retain the fresh flavors in wine. This is especially important with whites.
- Use these products to sanitize equipment and containers; SO<sub>2</sub> is an effective antimicrobial.
- Do not add during fermentation as it will encourage the production of acetaldehyde, which may adversely affect wine flavor.

For more detailed instructions and amounts to be used for each use, see page 50 for technical information and measures.

## Antioxidants and Preservatives

Anti-Oxidants and Preservatives are essential additive tools used in winemaking. They contribute to sanitation, protect against undesirable oxidation reactions, and preserve your wine's color, flavor, and structure.

### Potassium Metabisulfite Powder

(SO<sub>2</sub>) Food grade. A widely used additive that kills wild yeast and bacteria, and acts as a potent antioxidant, protecting both the color and flavors of wine. Replace every year, as this product loses potency over time. 1/4 tsp. per 5 gal batch yields 40-45 ppm. *PM (55 lbs) is not eligible for free shipping.*



PM-1	130 gms.....	\$2.99
PM-2	600 gms.....	\$7.99
PM-38	10 lbs.....	\$39.99
PM	55 lbs.....	\$114.99

### Campden Tablets (100 count)



Sodium metabisulfite. Alternative to potassium metabisulfite. Easy to measure tablet (0.55 gms ea.) 1 tab adds 75 ppm of sulfites. Use a Mortar & Pestle (page 33) to grind into a fine powder before adding. **CT-100** 100 Tablets.....\$3.99

### Potassium Sorbate, Granular

Food grade. A yeast inhibitor used to prevent further fermentation in wines with residual sugar. Does not kill yeast nor inhibit the growth of malo-lactic bacteria. Replace every 6 months.  $\frac{3}{8}$ - $\frac{1}{2}$  tsp. per gal yields 200-250 ppm. **Never add to a dry wine.** *PSB (50 lbs) not eligible for free shipping.*

PSB-1	55 gms.....	\$2.99
PSB-2	200 gms.....	\$7.99
PSB-38	3 lbs.....	\$25.99
PSB	50 lbs.....	\$249.99



### Ascorbic Acid, USP (Vitamin C) Powder.

An anti-oxidant used as a partial substitute for sulfur dioxide, or used to prevent oxidation, which creates a dull and unpleasant flavor, and to prevent discoloring in the final product. Recommended for wines that discolor easily. Use 0.25 grams per gallon. *Bulk 55 lbs not eligible for free shipping.*



ASC-3	100 gms.....	\$3.99
ASC-5	400 gms.....	\$12.99
ASC-38	7 lbs.....	\$65.99
ASC	55 lbs.....	\$349.99

### Oenosteryl Effervescent

An easy way to sulphite wine or must. The effervescence created by the tablets help to achieve a good mixture.

EFFER-2	48 2gm tablets.....	\$30.99
EFFER-5	48 5gm tablets.....	\$36.99

## Using Ascorbic Acid

Ascorbic Acid, like Copper Sulfate, is often used to treat hydrogen sulfide (H<sub>2</sub>S) or 'mercaptans', which presents as a rotten egg scent in your wine. Try treating first with Copper Sulfate but if the problem persists, then treatment with Ascorbic Acid will be necessary. If you have advanced H<sub>2</sub>S 'disulfide', the scent could be described as burnt rubber or garlic-like and the wine will not improve with the treatment of Copper Sulfate alone. The use of 0.25gm Ascorbic Acid per gallon will often help by converting the disulfides back to mercaptans. The process may take up to three weeks, after which the wine should be treated with Copper Sulfate.

## Acid Adjustment Agents

Acid Adjustment Agents will assist in balancing the acid content and pH of your wine to the ideal level. Acid content should be measured by using an acid testing kit (available on page 34). Wine low in acid will taste flat or dull, while high acid may be uncomfortably sharp. Acid and pH level are very important in relation to how well and how long a wine will age.

### Phosphoric Acid: 25% solution

Used to lower pH when the maximum drop in pH combined with the minimum increase in titratable acidity is desired. We recommend using a pH meter when adding.

*Not eligible for free shipping.*

**PHOS-250** 250 mL ..... **\$9.99**



### Acid Blend Powder

Mixture of tartaric, malic and citric acids in a 40-40-20 ratio. Use 3.5 gms/gal to increase your acidity by 0.1%. Generally recommended for use in fruit wines. *AB (50 lbs) not eligible for free shipping.*

**AB-3** 120 gms..... **\$3.99**

**AB-5** 454 gms..... **\$8.99**

**AB-38** 7 lbs..... **\$45.99**

**AB** 50 lbs..... **\$214.99**

### Citric Acid Powder, USP

Used to increase acidity at a ratio of 0.1% for each 3.4 gms/gal. Best practice is to add at the end of fermentation. Does not upset tartrate stability. Replace every 4 years. *CA (50 lbs) not eligible for free shipping.*

**CA-3** 120 gms..... **\$2.99**

**CA-5** 454 gms..... **\$4.99**

**CA-38** 8 lbs..... **\$29.99**

**CA** 50 lbs..... **\$109.99**

### Malic Acid Powder

Food grade. Used to make acid adjustments. Increases titratable acidity (T/A) by 0.1% for each 3.5 grams per gallon used. Malic will lower pH less than will tartaric. Replace every 4 years. *MA (50 lbs) not eligible for free shipping.*

**MA-3** 95 gms..... **\$3.99**

**MA-5** 340 gms..... **\$6.99**

**MA-38** 6 lbs..... **\$27.99**

**MA** 50 lbs..... **\$139.99**

### Potassium Bicarbonate Powder

Food grade. Used to reduce acidity of musts and wines. Can be used closer to bottling time in comparison with calcium carbonate. Use 3.4 gms/gal to potentially drop acidity by 0.1%. Cold stabilize when using to realize the full drop in calculated reduction of acid. Replace every 4 years. *KHC (50 lbs) not eligible for free shipping.*

**KHC-3** 150 gms..... **\$3.99**

**KHC-5** 500 gms..... **\$7.99**

**KHC-38** 8 lbs..... **\$39.99**

**KHC** 55 lbs..... **\$179.99**



### Potassium Bitartrate (Cream of Tartar) Powder, NF

Used as a seeding agent to promote cold stabilization, and help to get tartrates to drop out faster at any otherwise effective

temperature. Add 2-5 gms/gal and stir vigorously. Stir daily. Replace every 4 years. *KHT (55 lbs) not eligible for free shipping.*

**KHT-3** 115 gms..... **\$7.99**

**KHT-5** 454 gms..... **\$8.99**

**KHT-38** 8 lbs..... **\$54.99**

**KHT** 55 lbs..... **\$219.99**

### Titration Acidity

Most of us prefer a wine with titratable acidity (T/A) in the range of 0.6-0.7% (6-7 mg/L). Sweet wine may benefit from higher acidity to balance out the sugar. A sparkling wine usually starts out at a higher acid level.

### About pH

pH reflects the concentration of the dissolved hydronium ion in a solution, which really is a measure of how active and powerful an acid or base the solution is. The lower the pH, the stronger the acid. Water has a neutral pH of 7, and wine, which needs to be slightly acidic, typically has a pH between 3.0 and 3.6. White wines have slightly lower pH than red. pH is not the same thing as titratable or total acidity (T/A). T/A measures the amount of specific acids (typically tartaric) present and is most pertinent to flavor and taste balance, while pH reflects the entire chemical environment in the wine. pH lower than 3.0 can inhibit malo-lactic fermentation. pH above 3.8 can make the wine more hospitable to undesirable molds and micro-organisms, increase spoilage risk, reduce the effectiveness of sulfites and other additives, degrade color stability, and reduce wine stability and longevity. pH out of desirable range, especially high pH, should be corrected by acid adjustment.

### Tartaric Acid Powder, NF

Preferred acid for adjusting acid levels at beginning of fermentation. Low acid grapes from warmer climates and those with acidity below 0.5% will benefit from its addition—the wine will clear more readily, and keep and taste better. Used to increase acidity by 0.1% for each 3.7 gms/gal. Add early in the fermentation process. Replace every 4 years. *TA (55 lbs) not eligible for free shipping.*

**TA-3** 130 gms..... **\$4.99**

**TA-5** 500 gms..... **\$10.99**

**TA-38** 8 lbs..... **\$59.99**

**TA** 55 lbs..... **\$259.99**

# Chemicals and Additives

## Pectic and Other Enzymes

Adding various enzymes offers advantages such as: better settling and sediment compaction, enhancement of aroma intensity, haze prevention, better color extraction, better color stability in reds, conversion of starch to sugar, 'free run' yield increases, and increased overall juice yield during crushing or pressing.

### Zyme-O-Clear

A clarification enzyme used for settling primarily white juices (but also reds and other fruits), improving filtration rates, preserving the freshness



and aromatic qualities of the grapes, and increasing yield when added to the press. Eye protection recommended. Use 1-4 drops/5 gals of juice, or 2-5 mL/ton of grapes or per 150 gals of juice.

<b>ZOCL-21</b>	1 oz w/ dropper...	<b>\$12.99</b>
<b>ZOCL-22</b>	4 oz.....	<b>\$32.99</b>
<b>ZOCL-23</b>	16 oz.....	<b>\$125.99</b>
<b>ZOCL-GAL</b>	1 gal.....	<b>\$624.99</b>

### Zyme-O-Color



Liquid. Use on red grapes to optimize the extraction of tannins, anthocyanins and aroma compounds from the skins during fermentation. Leads to increased color stability, especially when combined with tannins, as well as enhanced mouthfeel. Eye protection is

recommended. Use 1-6 drops per gallon or 2-37 mLs per ton of grapes.

<b>ZCOLOR-21</b>	1 oz w/ dropper...	<b>\$19.99</b>
<b>ZCOLOR-22</b>	4 oz.....	<b>\$36.99</b>
<b>ZCOLOR-23</b>	16 oz.....	<b>\$149.99</b>
<b>ZCOLOR-GAL</b>	1 gal.....	<b>\$449.99</b>



### Zyme-O-Aroma

Has significant glucosidase activity. Especially developed to enhance the aroma formation from the terpenic precursors of the grapes in the production of white wines. Use 24-60 mls per ton. Dilute before adding. Add towards the end of primary fermentation to maintain and enhance aromatic characters.

<b>ZOA-21</b>	1 oz.....	<b>\$11.99</b>
<b>ZOA-23</b>	16 oz.....	<b>\$64.99</b>

### Vin Lyso

Used to prevent growth of lactic acid bacteria and prevent or delay malo-lactic fermentation (MLF). Effective against many gram positive bacteria such as Oenococcus, Pediococcus and Lactobacillus. Also use to enhance the effectiveness of additions of sulfur dioxide to achieve microbial stability in both red and white wines. In must, use 10-20gms/hL; in wine, use 10-50 gms/hL.

<b>LYS-3</b>	50 gms.....	<b>\$26.99</b>
<b>LYS-10</b>	300 gms.....	<b>\$89.99</b>

## Enzyme Tips

Pectic enzymes break down pectin, a stabilizer of cell walls, which weakens cell walls and can provide beneficial properties such as better pressing yields, better settling, better color extraction, enhanced aroma intensity, and haze prevention. Many enzymes perform multiple functions, but some are cultured for specific purposes, such as clarity or color enhancement.

It is okay to use multiple enzymes in a batch, but it is more economical to use the enzyme cultured for the highest priority results desired.

Colder juice or grape temperatures require higher enzyme dosage rates, or longer time.

Visit the [Winemaking 101](#) page on our website for more info on using and selecting enzymes or call our information line and we will be glad to assist you.

## Yeast Nutrients

Yeast Nutrients provide critical growth factors required by yeast, and therefore give nourishment to the yeast so that it stays healthy, resulting in a smooth fermentation process. Fermentations lacking yeast nutrients are usually sluggish with a tendency to become stuck.

### Diammonium Phosphate

Stimulates yeast growth, and is a useful addition to white wines lacking in natural nutrients. Can be used by itself or to augment some of the more expensive complete nutrients. Best if used early rather than later in the fermentation process. Use 1-3 gms/gal. Replace every 3-4 years. *DAP (50 lbs) not eligible for free shipping.*

<b>DAP-3</b>	130 gms.....	<b>\$4.99</b>
<b>DAP-5</b>	500 gms.....	<b>\$6.99</b>
<b>DAP-38</b>	8 lbs.....	<b>\$28.99</b>
<b>DAP</b>	50 lbs.....	<b>\$99.99</b>

### Fermaid Yeast Nutrient Powder

Yeast food used to reduce the occurrence of sluggish or stuck fermentations. Contains diammonium phosphate, magnesium sulfate, yeast hulls, thiamine, folic acid, niacin and calcium pantothenate. Use may reduce the incidence of reduced sulfur compounds and volatile acidity. Use 0.5-1 gm/gal. Replace every 2-3 years. *FYN (22 lbs) not eligible for free shipping.*

<b>FYN-3</b>	100 gms.....	<b>\$6.99</b>
<b>FYN-5</b>	454 gms.....	<b>\$19.99</b>
<b>FYN-38</b>	7 lbs.....	<b>\$114.99</b>
<b>FYN</b>	22 lbs.....	<b>\$219.99</b>

### SuperFerment Yeast Energizer

Complete yeast enhancer and energizer used to revive sluggish or stuck fermentations and promote rapid starts. Consists of a blend of minerals, vitamins, growth factors and trace elements. It contains all factors needed for optimal yeast reproduction and metabolism. Use 0.75-1.5 gms/gal. Replace every 2-3 years. *SF not eligible for free shipping.*



<b>SF-3</b>	82 gms.....	<b>\$3.99</b>
<b>SF-5</b>	364 gms.....	<b>\$11.99</b>
<b>SF-38</b>	6 lbs.....	<b>\$49.99</b>
<b>SF</b>	65 lbs.....	<b>\$299.99</b>

## Yeast Nutrients (continued)

### Yeast Hulls

Yeast hulls are energizers that prevent or boost sluggish or stuck fermentations. They consist of the insoluble fraction of yeast cells that supply lipids & sterols to the fermenting yeast and absorb the fatty acids, which tend to be toxic to yeast. Adding yeast hulls help the yeast to remain in better condition, allowing fermentation to complete more quickly.

### Springcell (Nutrex 370)

Use 1.8-3.6 gms/gal. YH (50 lbs) not eligible for free shipping.

YH-5	200 gms.....	\$4.99
YH-38	4 lbs.....	\$24.99
YH	50 lbs.....	\$159.99

### Yeast Ghost

Use 1-2 lbs / 1000 gals. (0.45-0.90 gms/gal.) At rates above 3 gms/gal, off flavors and odors may occur.

YG-3	75 gms.....	\$11.99
YG-5	220 gms.....	\$25.99
YG-38	5 lbs.....	\$139.99

## Yeast Enhancers

Yeast Enhancers will increase the likelihood that your yeast will create healthy cells, providing essential vitamins and providing basic survival factors needed for fermentation in a challenging environment.

### Go-Ferm Rehydration Nutrient

Provides the proper micro-nutrients to feed your yeast and allow them to create healthy cells. Very effective in high alcohol situations. Add to tap water at about 110 ° F, add the yeast and hydrate for 30 minutes. Use 1.1 gms with 15 mL (tbs) water / gal of juice. *GOFERM-10-KG not eligible for free shipping.*

GOFERM-3	50 gms.....	\$7.99
GOFERM-5	200 gms.....	\$17.99
GOFERM-38	4 lbs.....	\$104.99
GOFERM-10KG	10 kg.....	\$319.99



### Optiwhite Yeast Derivative, Powder

Use in white juice at the onset of fermentation to increase mouth feel, prevent browning and protect fresh aromas during aging. Help reduce acidic perception in light and acidic whites and with high quality whites (intended for barrel aging) to help increase aging potential. Use 1-1.5 gms/gal in 10x its weight in juice or water. Stir before and during addition. Store in cool, dry place.

OPTIWHITE-3	50 gms.....	\$5.99
OPTIWHITE-2.5KG	2.5 kg.....	\$124.99

### Opti-Red Nutrient for Yeast, Powder

Used to enhance roundness and color stability, improve structure and mouthfeel, as well as provide better tannin integration in red juices. Mix in 10x its weight in must or water and agitate wine before and during addition. Use 0.2gms/gal for early addition, and 0.7-1.1 gms/gal for later additions.

OPTIRED-3	50 gms.....	\$5.99
OPTIRED-2.5KG	2.5 kg.....	\$119.99



## Malo-Lactic Nutrient

The addition of an organic nutrient, especially for malo-lactic bacteria, will improve the growth conditions for the bacteria and will encourage a faster, more successful malo-lactic fermentation.

### MicroEssentials Oenos Powder

A complex nutrient formulated for growth and survival of malo-lactic bacteria. May provide 20-40% faster malo-lactic fermentation. Use in white wines and red wines that present challenging conditions. Recommended if your wine has: high alcohol high SO<sub>2</sub>, low pH, or temperature extremes. Use 0.2 - 0.4 gms / gal.

ME-3	50 gms.....	\$7.99
ME-5	250 gms.....	\$24.99



### Noblesse

A certified organic yeast derived nutrient for use in white or red wines. Wines exhibit a more intense perception of ripe fruit and overall roundness and softer finish. Tannic intensity in the mid-palate may be decreased. It can help reduce undesirable characters or sensations of dryness and also help sulfite-reductase potential, which limits development of sulfur off-odors. Usage rate is 30 g/hL. Rack within 72 hrs. Once opened, keep tightly sealed and dry.

NOBLESSE-5	250 gms.....	\$24.99
NOBLESSE- 2.5KG	2.5 kgss.....	\$129.99

## Color Enhancer

Color enhancers are used to deepen the color of your red wines, or to blush whites.

### Grape Skin Extract

Very concentrated dark red-purple viscous liquid extracted from Vinifera grape skins. Used to enhance the color of your wine, but is neutral in flavor. Bench test is recommended for determining dosages. *GSE-5GAL not eligible for free shipping.*

GSE-21	1 oz.....	\$5.99
GSE-23	16 oz.....	\$18.99
GSE-GAL	1 gal.....	\$85.99
GSE-5GAL	5 gal.....	\$289.99



## Antifoam

Excessive foam produced during the fermentation process of your wine can push up and clog your airlock. Use of antifoam additives prior to fermentation will prevent the production of foam.

### Antifoam Liquid AF-72

A food grade silicone oil emulsion used to reduce surface tension and therefore reduce frothing. Use 3-5 drops in a carboy before fermentation becomes violent, then 2-3 drops if foaming occurs later.

AF-21	1 oz dropper bottle.....	\$5.99
AF-22	4 oz.....	\$8.99
AF-23	16 oz.....	\$16.99
AF-GAL	1 gal.....	\$72.99



# Chemicals and Additives

## Tannin Products and Mouthfeel Enhancers

Tannins contribute to taste, providing bitter and astringent flavors. They may also eliminate excess proteins, increase and stabilize red color pigments, reduce oxidation rates, aid clarification, improve aromas and mouthfeel and supply phenolics which contribute to positive health benefits. Tannins occur naturally in grapes, mainly as anthocyanins, catechins, and condensed tannins. Other tannins are extracted from barrels used in wine aging. These include hydrolyzable tannins, gal-  
lotannins, and ellagitannins.

### Arabinol

Enhances aromatics on the palate and improves the viscosity, weight, mid-palate and finishing on white and red wines. 2-4 ml/gal  
Filtration: Does not plug membranes with pores of 0.45 microns or higher, but it could create issues in wines through tighter filters, especially cross flows. Once opened, should be used within 30 days. *ARABINOL (25 KG) not eligible for free shipping.*

<b>ARABINOL-22</b>	4 oz.....	<b>\$5.99</b>
<b>ARABINOL-23</b>	16oz.....	<b>\$13.99</b>
<b>ARABINOL-GAL</b>	1 gal.....	<b>\$54.99</b>
<b>ARABINOL</b>	25 KG...	<b>\$159.99</b>



### FT Rouge- Red Wine Fermentation Tannin

Used to preserve the grapes' natural tannins so they can combine with anthocyanins to optimize stability of color and enhance mouthfeel. Gives anti oxidative protection and inhibits oxidative enzymes, which are associated with browning. Usage rate is 0.76-1.9 gm/gal, but bench trials are best practice. Store in cool dry place. Shelf life 5 yrs unopened; less if opened and repackaged.

<b>FTR-3</b>	50 gms.....	<b>\$6.99</b>
<b>FTR-1KG</b>	1 kg.....	<b>\$59.99</b>

### Glycerine (Glycerol) Liquid

Used to increase the sense of body and/or sweetness in wines. Use 1-3 tbsp/gal, but we recommend running bench tests.

<b>GLY-250</b>	8 oz.....	<b>\$6.99</b>
<b>GLY-GAL</b>	1 gal.....	<b>\$55.99</b>

### Tannin Estate- Red Wine Cellaring Tannin

Enhances mid-palate and complexity while providing a measure of anti-oxidant protection. Fruit characters can be enhanced. Recommended when using older, tannin depleted barrels. Recommended use 0.19-1.1 gms/gal, but use bench testing to determine the best rates for your particular wine. Store in cool dry place. Shelf life is 5 yrs unopened, and less if opened and repackaged.

<b>TE-3</b>	55 gms.....	<b>\$25.99</b>
<b>TE-1KG</b>	1 KG.....	<b>\$179.99</b>



### Ellagitan Barrique Rouge

Powdery oak tannin extracted from prized French Oak staves. Adds structure and volume to the wine bringing along a rich aftertaste of French Oak enhancing the natural fruitiness of the wine. Its toasted tannins will bring a longer finish. Use 0.2 - 1.9 gm/gal.

<b>EBR-3</b>	30 gms.....	<b>\$27.99</b>
<b>EBR-500</b>	500 gms.....	<b>\$221.99</b>

### Ellagitan Extreme

A richer version of Ellagitan Barrique that combines the softness of the French tannins with the complexity of the Americans. Extracted from toasted American oak staves. Sweet with hints of licorice, cloves, pepper and chocolate, along with very high vanillin content. Often used in red wines to mask vegetal characters and open them up. For both reds and whites it adds round, complex structure. Gives a longer finish and keeps wine fresh and fruity. Use 0.2 - 1.9 gm/gal.

<b>EEX-3</b>	30 gms.....	<b>\$29.99</b>
<b>EEX-500</b>	500 gms.....	<b>\$229.99</b>

### Taniquerc

Brings to wines a mellow structure, a longer finish with nuances of chocolate and tobacco. Best tannin to be paired with micro-oxygenation. Use 0.2 - 1.9 gm/gal.

<b>TQ-3</b>	50 gms.....	<b>\$22.99</b>
<b>TQ-1KG</b>	1 kg.....	<b>\$214.99</b>

### Taniblanc

For whites and rosé wines or musts. Takes part in oxidation-reduction processes, and consumes the dissolved oxygen. Strengthens the protective action of SO<sub>2</sub>, maintaining the free fraction stable for a longer time. Use 0.4 - 1.2 gm/gal.

<b>TB-3</b>	50 gms.....	<b>\$10.99</b>
<b>TB-1KG</b>	1 kg.....	<b>\$93.99</b>

## Fining and Clarifying Agents

Fining and Clarifying agents are additives that are used to make wine brilliantly clear. For most home winemakers, fining is often a suitable, and certainly a less expensive, alternative to filtration.

### Volclay KWK Krystal Klear-Bentonite

Powder. Use to clarify juice, wine, and cider, and prevent cloudiness while removing heat sensitive proteins. Bench test to find the best usage rate, but 1-2 gms/gal may be sufficient with 4-5 gms/gal if used during fermentation. *BN (50 lbs) not eligible for free shipping.*

<b>BN-5</b>	1 lb.....	<b>\$3.99</b>
<b>BN-38</b>	8 lbs.....	<b>\$12.99</b>
<b>BN</b>	50 lbs.....	<b>\$34.99</b>

### Potassium Caseinate (Kolorfine)

Powder. Use with white wines to clarify and reduce oxidized odors and freshen the wine. Also removes some brownish color pigments. Use 1-2 gms/gal, but as much as 3 gms/gal when color is the main concern. Hydrate in water for 2-3 hours and stir vigorously while adding to the wine. Replace each year. *CAS (50 lbs) not eligible for free shipping.*

<b>CAS-3</b>	55 gms.....	<b>\$6.99</b>
<b>CAS-5</b>	300 gms.....	<b>\$20.99</b>
<b>CAS-38</b>	5 lbs.....	<b>\$98.99</b>
<b>CAS</b>	50 lbs.....	<b>\$674.99</b>

### Copper Sulfate

Used to remove hydrogen sulfide (H<sub>2</sub>S) and other reduced sulfur compounds—the source of 'rotten egg' like smells.

Use as soon as possible after the end of fermentation, if racking the wine once or twice during fermentation didn't eliminate the problem. Use bench tests to determine the minimum effective dose. If the wine tastes bitterly astringent, you have excess copper. Fine with bentonite or 2 gm yeast/gal to remove excess copper after treating.

#### Liquid 1% Solution

<b>CS-21</b>	1 oz w/ dropper.....	<b>\$2.99</b>
<b>CS-23</b>	16 oz.....	<b>\$13.99</b>

#### Liquid 10% Solution

<b>CS10-23</b>	16 oz.....	<b>\$8.99</b>
<b>CS10-GAL</b>	1 gal.....	<b>\$29.99</b>



## Fining and Clarifying Agents (continued)



### Isinglass Powder (Drifine)

A traditional proteinaceous fining agent derived from fish swim bladders. Used mostly for whites and sparkling wines, but will remove harsh tannins in reds. Requires no counterfining with tannin or keiselso, no pH

adjustment, and requires only 30 minutes of hydration, at or near 60°F. Use 0.01-0.1 gm/gal.  
**ISIN-3** 40 gms.....\$27.99  
**ISIN-5** 454 gms.....\$119.99

### Gelatin Powder-100 Bloom

Traditional fining agent used to clarify whites or reds and to soften tannins or remove color in reds. Best used during the first 6 months, or there is a risk of a bitter flavor. When used with white wines, use an equivalent tannin or kieselsol to prevent a gelatin haze. Dissolve in warm water and add to the wine while still warm. Use 0.5-1.0 gm/gal with whites and 1.0-2.0 gm/gal with reds.

**GEL-5** 300 gms.....\$18.99  
**GEL-38** 5 lbs.....\$89.99

### Kieselso, 30% Silica Gel

Use with bentonite to give a more compact lees and with gelatin as a tannin substitute. When used with gelatin, add at least a day earlier. It may be used by itself to remove colloidal hazes. Use 0.5-1.5 gms/gal. **Do not freeze.** *Can not be shipped when temperatures are at freezing.*

**KIES-23** 16 oz.....\$8.99  
**KIES-GAL** 1 gal.....\$34.99

## Accurate Measures

Measurement is key when adding chemicals and additives to your wine. Too little or too much can severely affect the quality of your wine. See **page 36** for the scales and other tools to accurately measure dosages of various chemicals and additives.



### LiquaGel 50%

Used to remove the astringent tannins while leaving untouched the anthocyanins responsible for color. Helps to produce a softer wine less likely to oxidize. It improves taste by enhancing desirable tannins while removing aggressive undesirable tannins which improves body, suppleness and stability. Add slowly to juice or wine while thoroughly circulating. Use 0.1-1.5 mL/gal (less for whites and more for reds).



**GEL50-23** 16 oz.....\$16.99  
**GEL50-GAL** 1 gal.....\$69.99

### Natural Tannin Powder

Used for clarification of most fruit, vegetable and honey wines. It may be used ahead of gelatin with white wines as a counter fining agent, at a rate of 3/4 to 1 times the weight of gelatin used. It is not needed with red wines. Use 1 gram per 5 gallons of wine.



**NT-3** 60 gms.....\$4.99  
**NT-5** 200 gms.....\$10.99  
**NT** 1 lb.....\$14.99

### Ovo Pure: Egg Albumin Based Clarifier

Used to eliminate astringent tannins and any existing oxidizable color matter. Especially recommended for applications where gelatin or casein are too aggressive. Add slowly to avoid formation of foam and mix well. Use 0.1-1.3 gms/gal in red wines and 0.1-0.9 gms/gal in white wines.

**OP-3** 50 gms.....\$5.99  
**OP-1KG** 1 kg.....\$45.99

### PVPP (Polyvinylpolypyrrolidone)

Used primarily with whites and provides rapid clarification and reduction in bitterness and brown colors in white wines. It reduces a lot of color in reds but improves the hue. Usage range is 0.4-3gm/gal. *44 lb size not eligible for free shipping.*

**PVPP-5** 140 gms.....\$7.99  
**PVPP-38** 3 lbs.....\$59.99  
**PVPP** 44 lbs.....\$589.99

### Carbosil Liquid Carbon

Carbosil is a liquid clarifier based on silica and decolorizing carbon, with the intended use of must clarification before or during fermentation. It is highly recommended for use on musts of Pinot Grigio, or those obtained from over-ripe grapes.



**CARBOSIL-23** 16 oz.....\$6.49  
**CARBOSIL-GAL** 1 gal.....\$25.49

### Reduless

Used to improve the overall quality of red and white wines by increasing roundness, smoothness, and reducing sulfur and phenol related defects. Reduless helps increase roundness and smoothness and can decrease phenol related defects. Recommended contact time is 72 hours after which it should be racked or filtered. Dissolve in 10 x its weight in water then add immediately to the wine and mix well. Use 0.38-0.57 gms/gal, but bench testing should be used to determine the best rate. Replace every 4 years. *2.5 kg size not eligible for free shipping.*



**REDULESS-3** 100 gms.....\$19.99  
**REDULESS-5** 350 gms.....\$46.99  
**REDULESS-2.5KG** 2.5 kg.....\$199.99

### Sparkolloid Powder (Hot Mix)

A fining agent that covers a broad spectrum of hazes. It is positively charged so attracts particles that have negative charges. It requires no tannin addition and is quite neutral in respect to flavor changes. Usage is 0.5-1.5 gm/gal.

**SPP-5** 120 gms.....\$7.99  
**SPP-38** 2.5 lbs.....\$32.99

### Super Kleer Liquid

Two part fining agent used to improve clarity, contains Chitosan and kieselsol. Packets are suitable



for 6 gallons of wine. Rack off sediment in 7-10 days. Used for both red and white wines. Shelf life is less than a year.

**SKKC** 150 mL 2 part packet.....\$2.99

# Yeasts and Cultures

When added to juice, yeast consumes the sugars in the juice and converts them into alcohol and CO<sub>2</sub>. This is the fermentation process that turns the juice into wine.

Natural yeasts exist in grapes and fruit that could initiate fermentation, but to rely on these wild yeasts can result in a stuck fermentation process or low quality wine. Our specially formulated yeasts will not only ferment more completely and effectively, but, because each yeast has its own unique flavor and style, they can also be selected to provide optimum stylistic qualities for different types of wines.

**NOTE: Many strains are available by special order in 10 kg size to be drop-shipped from our supplier. Please call us for more information or to place your special order. Larger sizes excluded from free shipping.**

## Lalvin Yeasts



### Lalvin 71B-1122 (71B)

*S. cerevisiae*. The 71B strain is a rapid starter with a constant and complete fermentation between 15° and 30°C (59° and 86°F) that has the ability to metabolize high amounts (20-40%) of malic acid. An excellent choice for blush & residual sugar whites, nouveau & young red wines. Also a good choice for late harvest wines.

71B 5 gms.....\$0.99  
71B-500 500 gms.....\$37.99



### Lalvin ICV D47

*S. cerevisiae*. A low-foaming quick fermenter that settles well and gives enhanced mouthfeel due to complex carbohydrates. Eases onset of malo-lactic fermentations. Recommended for white varieties such as chardonnay and rosé. Excellent for barrel fermented chardonnay, especially when blended with wines made from ICV D21.

D47 5 gms.....\$0.99  
D47-500 500 gms.....\$53.99



### Lalvin EC-1118

*S. bayanus*. The same strain as PDM, this low foaming yeast ferments over a wide temperature range and is good for both sparkling and still wines. Good for restarting stuck or sluggish fermentations. Often imparts subtle citrus like flavors. Under low nutrient levels this yeast can produce high amounts of SO<sub>2</sub> and may inhibit malolactic fermentation.

EC8 5 gms.....\$0.99  
EC-500 500 gms.....\$34.99



### Lalvin Bourgovin (RC212)

*S. cerevisiae*. This yeast is a low foaming moderate speed fermenter with good alcohol tolerance and maximum extraction in reds.

Good color stability. Alcohol tolerance to 16%, has medium nutrient needs. Use with a yeast nutrient for best results. Known to generate ripe berry, bright fruit and consistently produce Pinot Noir with good tannin structure.

RC212 5 gms.....\$0.99  
RC212-500 500 gms.....\$53.99



### Lalvin DV10

*S. cerevisiae*. Produces a low amount of foam, H<sub>2</sub>S and SO<sub>2</sub>. Recommended for premium white varieties such as chardonnay, gewürztraminer, pinot gris, late harvest grapes, fruit wine, as a sparkling wine base, and in cider production. Can be used to restart stuck fermentations and has been known to ferment up to 18% alcohol.

DV10-500 500 gms.....\$53.99



### Lalvin BM 45

*S. cerevisiae*. This yeast was selected from world-class Brunello fermentation as a relatively slow starting yeast, allowing longer maceration times. It produces high levels of polysaccharides and brings out fruit and spice aromas. Creates increased mouthfeel, is good with Bordeaux & Sangiovese, and enhances fruit, rose and cherry liqueurs, sweet spice licorice and earthy elements. Has high nitrogen requirements.

BM45-500 500 gms.....\$53.99



### Lalvin ICV D21

*S. cerevisiae*. Ideal for fermenting red wines with stable color, intense fore-mouth volume, mid-palate tannin structure and fresh aftertaste. Known for its relatively good fermentation performance, even under high temperature and low nutrient conditions. Generally used for Merlot, Syrah, Zinfandel, Cabernet Sauvignon, and Chardonnay.

D21-500 500 gms.....\$53.99



### Lalvin BM 4x4

*S. cerevisiae*, blend. This yeast is a blend of BM45 and a complementary strain chosen to provide all of the advantages of BM45 with even greater reliability under difficult conditions. Gives a more dependable fermentation, increased aromatic intensity, color intensity and length of finish. Good with varieties such as Sangiovese, Cabernet Sauvignon, Grenache, Zinfandel, Nebbiolo and Chardonnay.

BM4X4 5 gms.....\$0.99  
BM4X4-500 500 gms.....\$65.99



### Lalvin ICV-D80

*S. cerevisiae*. A rapid starter with a moderate fermentation rate and alcohol tolerance up to 16%. It brings out rich concentrated fruit flavors in varieties like Zinfandel and Syrah and leaves a long lasting licorice finish.

D80-500 500 gms.....\$53.99



### Lalvin R2

*S. bayanus*. This yeast has excellent cold temperature tolerance (will ferment ≈45°F with adequate nutrient) and contributes fruity esters to the aroma profile, making it a very good strain to use with varieties such as Riesling, Seyval or Vidal. Tends to produce VA without proper nutrition.

R2-500 500 gms.....\$53.99



## Lalvin K1-V1116 (K1V)

*S. cerevisiae*. This yeast is a rapid starter with a constant and complete fermentation between 10° and 35°C (50° and 95°F), capable of surviving a number of difficult conditions, such as low nutrient musts and high levels of sulfur dioxide (SO<sub>2</sub>) or sugar. This yeast tends to enhance the freshness of white grape varieties such as Sauvignon Blanc, Chenin Blanc and Seyval. Fruit wines and wines made from concentrates poor in nutrient balance benefit from the capacity of K1V-1116 to adapt to difficult fermentation conditions. Also restarts stuck fermentations. Highly recommended for dry whites, aged reds, and late harvest wines.

**K1V** 5 gms.....\$0.99  
**K1V-500** 500 gms.....\$32.99

## Fermentis Yeasts

### Fermentis Springer Oenologie BCS103 Yeast

"The yeast for extreme conditions."

*S. bayanus*. This yeast has strong fermentation characteristics including: low volatile acidity production, low nitrogen needs, a short lag phase, and excellent fructose assimilation. It yeast is tolerant of alcohol up to 18%, and is a good selection to restart a stuck or sluggish fermentation due to its high alcohol tolerance and low nitrogen requirement. It is known to give a clean fermentation that respects varietal character, and is suited for use on whites and reds such as Chardonnay, Zinfandel, and Syrah, and sparkling wine bases.

**BCS103-500** 500 gms.....\$31.99

### Fermentis Springer Oenologie VR44 Yeast

"Killer Character Strain"

*S. bayanus*. This yeast was selected in the Champagne region for its excellent fermentation characteristics and its resistance to extreme winemaking conditions. It is a strong fermenter with low foam and SO<sub>2</sub> production, and low nitrogen requirement. It is ideal for controlled temperature fermentation in white wines. Tolerant of alcohol up to 16%.

**VR44-500** 500 gms.....\$31.99

## Red Star Yeasts



### Red Star Montrachet #522

*S. cerevisiae*. Vigorous with high SO<sub>2</sub> and alcohol tolerance, this is a good general purpose yeast for reds and whites, but occasionally has H<sub>2</sub>S problems. Tends to foam more than most strains. Works well to produce buttery wines.

**MYT** 5 gms.....\$0.99

### Red Star Pasteur Champagne

*S. bayanus*. This yeast is moderately vigorous, with high SO<sub>2</sub> and alcohol tolerance. Fairly neutral, and generally used for still or sparkling wines. This yeast is fairly good with stuck fermentations, and is also tolerant to cooler temperatures.

**CHP** 5 gms.....\$0.99



### Red Star Premier Cuvée

*S. bayanus*. Formerly known as Prise de Mousse, this yeast, like the Red Star Pasteur Champagne yeast, ferments over a wide temperature range and is good for sparkling and still wines. Good for restarting stuck or sluggish fermentations. Often imparts subtle citrus like flavors. Good with whites or reds.

**PDM** 5 gms.....\$0.99

### Red Star Côte des Blancs

*S. cerevisiae*. This yeast is a slow fermenting, low foaming yeast that brings out floral and fruity notes in the wine. It won't go as high in alcohol as most other yeasts listed here, especially with a cool fermentation. Recommended for Chardonnay, Riesling, mead and cider, as well as fruit wines, because it imparts a fruity aroma in both red and white wines. Use with a yeast nutrient (Super Ferment or Fermaid, both found on page 12) for best results.

**EP2** 5 gms.....\$0.99

**EP2-500** 500 gms.....\$29.99

### Red Star Pasteur Red

*S. cerevisiae*. A strong even fermenter that produces full bodied wines with complex flavors, especially with the Cabernet family of grapes.

**PRED** 5 gms.....\$0.99

**PRED-500** 500 gms.....\$28.99



## Yeast Usage Information and Tips

Selected yeast strains offer advantages such as:

- more efficient alcohol production
- the ability to ferment at cooler temperatures (wild yeasts in our climate tend to cut out below 60° F),
- the production of more granular, less easily disturbed lees,
- and the ability to withstand higher levels of SO<sub>2</sub>.

Some strains of yeast (Such as 71B) offer properties such as:

- metabolizing a greater amount of malic acid during fermentation,
- bringing out more floral or fruity characteristics, or
- greater efficiency to ferment to higher levels of alcohol.

**Matching Your Juice with a Complementary Yeast.** The differences in flavor attributable to most yeasts are subtle. The choice of yeast will not make fine wine out of mediocre fruit, but picking the right yeast can help optimize stylistic elements. Please refer to the individual yeast product descriptions and the [Yeast Selection Chart](#) on our website for recommendations on wine types best suited to the yeast's characteristics. If you are unsure as to which yeast to use, please give us a call, and our experts would be more than happy to assist you with your choice.

**Storage.** We stock several strains of yeast in 5 gram packets in dried form, which permits easy storage and startup. Each 5 gram packet is enough to start 5 gallons of wine by direct addition. Packets may be stored at room temperature or in the refrigerator. Some strains are also available in 500 gram packets which are enough for 500 gallons of wine. Expiration dates are on the packages. Once a package of yeast has been opened it will lose viability.

**Adding to Your Wine.** Typical usage rate for yeast is 1 gm / gallon of juice, but being a little short or a little long is not a problem as yeast reproduces to reach a number at which fermentation takes place. Being slightly long on usage amount simply gets the fermentation count up that much faster. Yeast may be added directly to the juice but it is much better to rehydrate first for up to 20 minutes in water at 90° to 105° F. Follow rehydration instructions and use a nutrient such as Goferm (page 13) for best results.

# Yeasts and Cultures

## Laffort Yeasts

**Now even more choices to select the perfect yeast for your wine!**

Laffort, like PIWC, is a family-owned company, located in the Bordeaux region of France. Laffort has a long history of developing innovative products for winemaking and we are proud to add them to our catalog.



We are the exclusive Eastern distributor for Laffort yeasts and additives and are excited to add their premium Actiflore and Zymaflore products to our extensive lineup of high quality wine yeasts.



### ACTIFLORE® YEASTS

#### Actiflore BO123

Specially recommended for fermentation re-start. Strain with fructophilic character with extreme resistance to alcohol (18% vol.) and tolerance to low temperatures. Low nitrogen requirements. Good compliance with aromatic neutrality.

**BO213-500** 500 gms.....\$50.99

#### Actiflore F33

Yeast adapted for all types of wine. Excellent fermentation characteristics including good kinetics, low nitrogen requirements and alcohol tolerance of 16%. It is most suited for the production of elegant red wines like Cabernet Franc and Cabernet Sauvignon, but has been shown to produce highly complex white wines, especially when barrel fermented. In white wines, it enhances the production of aromas and varietal characteristics. High production of polysaccharides.

**F33-500** 500 gms.....\$35.99

#### Actiflore F5

Specially adapted for the red grape wine-making by developing fruity and spicy notes and aromas. Killer strain, not sensitive to nitrogen deficiencies and allows good fermentation security.

**F5-500** 500 gms.....\$35.99

#### Actiflore RMS2

Strain particularly adapted to harsh conditions, limited production of reducing compounds. Superb white wine fermentation capabilities; a great choice for the second fermentation of sparkling wines.

**RMS2-500** 500 gms.....\$35.99

#### Actiflore Rose

Has been specifically selected for making premium Rosé wines. It has strong implantation ability and fermentation rates. The Rosé strain produces high levels of fermentation aromas, making it suitable for the production of fruit-driven rosé wines, especially when they are made from grapes of low aromatic potential. Low nitrogen requirements.

**ROSE-500** 500 gms.....\$35.99



### ZYMAFLORE® YEASTS

#### Zymaflore CH9

Yeast selected from a natural fermentation on organically cultivated grapes in Burgundy, revealing the typicity of the grands terroirs of Chardonnay: fresh almond and hazelnut, toasted bread and citrus fruits. Showing creamy mouthfeel and length, the wines from this yeast are balancing well potential high natural acidities. Recommended for high-end Chardonnay wines.

**CH9-500** 500 gms.....\$50.99

#### Zymaflore Delta

Yeast for fresh white and rosé wines, showing complexity and elegance. Enhances varietal aroma expression: grapefruit, passion fruit, mango, and litchi notes. Recommended for aromatic varietal white wines, showing complexity and elegance.

**DELTA-500** 500 gms.....\$75.99

#### Zymaflore F15

Yeast for fruity and round red wines, or those requiring high varietal expression. Suitable for the vinification of musts with potentially high alcohol concentrations, especially Merlot, Cabernet Sauvignon and Zinfandel.

**F15-500** 500 gms.....\$50.99

#### Zymaflore F83

Yeast for Mediterranean red grape varieties, particularly Sangiovese, premium to super premium. Ability to produce fruity, round, supple wines for early release on the market. Due to its short lag phase and easy implementation, results in efficient and complete fermentations.

**F83-500** 500 gms.....\$50.99

#### Zymaflore FX10

Strain recommended for elegant and structured red wines meant for ageing, and defined by their elegance, combining structure, mouthfeel and color intensity. Tolerance to high temperature, insuring fermentation security even in tough conditions.

**FX10-500** 500 gms.....\$50.99

#### Zymaflore RB2

Yeast for fruity, elegant red wines, expressing the Pinot Noir varietal aroma. Natural capacity for low absorption of coloring matter, good aptitude for expressing cherry/kirsch-type varietal aromas.

**RB2-500** 500 gms.....\$50.99

Yeast Products	Comparable Laffort Product	Product Objective/ Issue	Recommended for:
Lallemmand EC-1118	Actiflore BO213	Aromatic neutrality fermentation restart	Dry Whites, Sparkling Base, secondary fermentations, Late Harvest, Ice Wine
Lallemmand K1-V1116			Syrah, Sangiovese, Zinfandel, Aged Reds
Lallemmand U43			Chardonnay, Cab Sauv, Merlot, Carmenere, Barbera, Sangiovese, Teroldego, Secondary fermentations
Fermentis Springer Oenologie BCS103			Cab Sauv, Merlot, Carmenere, Barbera, Sangiovese, Sparkling Wines
Fermentis Springer Oenologie VR44			
Lallemmand ICV-GRE	Actiflore F33	Polysaccharide production	Rhône style wines with up-front fruit, Cabernet Franc, Grenache, Cab Sauv, Merlot, Syrah, Chenin Blanc, Riesling, Rosé
Red Star Pasteur Red	Actiflore F5	Fruity and spicy	Cabernet family of grapes
Lalvin 71-B1122 (71B)	Actiflore Rose	Fermentation aromas	Pinot Gris, Riesling, Grenache, Rosé, Red French Hybrids, Fruit Wines
Lallemmand CY3079	Zymaflore CH9	White and Rosé wines	Chardonnay
Lalvin BM 45	Zymaflore F83	Red wines	Mediterranean grape varieties
Lalvin BM 4x4			
Lallemmand Enoferm L2226			
Lalvin Bourgovin (RC212)	Zymaflore RB2	Red wines	Fruity, elegant red wines, Pinot Noir
Lalvin BRL97			
Lalvin ICV-D80	Zymaflore RX60	Red Wines	Syrah, Grenache, Merlot, Malbec
Lallemmand L2056			
Lalvin DV10	Zymaflore SPARK	Sparkling Wines fermentation restart	Chardonnay, Chenin Blanc, Gewurztraminer, Dry Whites, Sparkling Rose, secondary fermentations
Lalvin R2	Zymaflore ST	White and Rosé wines	Late harvest wines
Lalvin ICV-D47	Zymaflore VL2	White and Rosé wines	Chardonnay, Semillon, Viognier
Uvaferm SVG	Zymaflore VL3	White and Rosé wines	Sauvignon Blanc

## Laffort Yeasts (cont.)

### Zymaflore RX60

Yeast for fruity and spicy red wines with good mouthfeel. Suitable for all types of red grape varieties for the production of modern, aromatic red wines. High alcohol tolerance and adapted to difficult fermentation conditions. Very high aroma production.

**RX60-500** 500 gms.....\$50.99

### Zymaflore SPARK

Yeast for sparkling wines and difficult conditions. Selected specifically for its remarkable aromatic delicacy and its fermentative resistance to difficult conditions. Suitable for vinification of white and red wines in extreme conditions, and fermentation restart.

**SPARK-500** 500 gms.....\$50.99

### Zymaflore ST

A strain particularly sensitive to SO<sub>2</sub> with a low production level of SO<sub>2</sub>-binding molecules. Perfectly suitable for producing sweet white wines, or for dry white wines intended for cellaring.

**ST-500** 500 gms.....\$50.99

### Zymaflore VL1

Yeast for white wines with high aromatic elegance intended for cellaring. Ideal for ultra premium Chardonnays. Presents an excellent capacity for revealing terpene-type varietal aromas (Muscat, Riesling, Gewürztraminer), due to its enzymatic profile. It is perfectly suitable for generating varietal and elegant white wines.

**VL1-500** 500 gms.....\$50.99

### Zymaflore VL2

Yeast particularly adapted to vinification in barrels, for white wines which are round on the palate, and which demonstrate varietal specificity. Perfectly suitable for barrel vinification and for producing varietal, elegant white wines.

**VL2-500** 500 gms.....\$50.99

### Zymaflore VL3

A strain with an excellent capacity for revealing thiol-type varietal aromas (Sauvignon blanc, Colombard, Petit Manseng). It is perfectly suited for producing varietal and elegant white wines.

**VL3-500** 500 gms.....\$50.99

### Zymaflore X16

Yeast for modern aromatic white and rosé wines with high production of fermentation aromas. Retains a sharp, clean aromatic profile and fermentation security even under difficult conditions.

**X16-500** 500 gms.....\$50.99

### Zymaflore X5

Yeast for the production of clean and aromatic white and rosé wines with a high aromatic intensity. Adapted to difficult fermentation conditions. Recommended for wines with high aromatic intensity and strong varietal and fermentation aroma profile.

**X5-500** 500 gms.....\$50.99

### Zymaflore XPURE

Yeast recommended for wines with high aromatic purity, enhanced aromatic freshness and expression of black fruit notes and a great smoothness of mouthfeel. Particularly adapted for red wines. Excellent fermentation capacities.

**XPURE-500** 500 gms.....\$50.99

# Yeasts and Cultures

## Lallemand Yeasts



**Lallemand Enoferm L2226 Yeast**  
*S. cerevisiae*. Cerevisiae. This yeast is highly recommended for reds that have a high brix (sugar) level. It gives characteristic aromas of black cherry, berry, and cherry cola in red wines. It is useful with sluggish or stuck fermentations. Use on wines such as Merlot, Zinfandel, Sangiovese, Barbera and Cabernet Franc. Alcohol tolerant up to 16-17%.

**L2226-500** 500 gms.....\$53.99



**Lallemand D254 Yeast**  
*S. cerevisiae*. This is a low foaming yeast selected to ferment in low nitrogen musts. It contributes aromas of ripe fruit, cedar, and spiciness, and is especially good for varieties such as Syrah, and barrel-fermented Chardonnay. Alcohol tolerance of up to 16% when fermentation is aerated and the temperature is maintained below 82° F.

**D254-500** 500 gms.....\$52.99



**Lallemand CY3079 Yeast**  
*S. cerevisiae*. This yeast was selected from the Burgundy region for the production of wine in the style of a white Burgundy. It is a slow, steady fermenter tolerant of cool temperatures (15°C/59°F) and high alcohol.

Recommended for barrel fermented and surlie aged Chardonnay.

**CY3079-500** 500 gms.....\$53.99

### Need Assistance Choosing Your Yeast?

Visit our Winemaking 101 page on our website to find and refer to our [Yeast Selection Chart](#).

[piwine.com/winemaking-101.html](http://piwine.com/winemaking-101.html)

## Creating and Monitoring A Successful Malo-lactic Fermentation

A Malo-lactic fermentation (MLF) is caused by the bacteria *Leuconostoc oenos* or *Lactobacillus spp*, which converts malic acid into lactic acid and carbon dioxide.

### Why should I use MLF?

Wines which have gone through MLF will typically be:

- 0.2-0.4% lower in total acidity,
- 0.2-0.3% higher in pH,
- reduced in fruitiness
- softer and more complex in character.

Advantages to MLF include:

- wine with more complex vinuous aromas
- improved biological stability in the wine

The characteristics created with MLF are often desirable in dry reds and in dry white wines that are aged with oak, such as Chardonnay, Viognier, Cabernet Sauvignon, Merlot, etc. Sorbate **should not** be added to a wine which is to (or may) undergo MLF. Malo-lactic Bacteria (MLB) transform sorbate into ethoxysadiene, which has a strong smell of grass or geranium. When this aroma is perceptible in wine, the wine is generally considered ruined.

### Use of the Other Additives

If an MLF is encouraged, do not add potassium metabisulfite until the MLF is complete. You may still want MLF to occur with a low acid red wine to achieve complexity, however, an acid adjustment upward with the appropriate additives may be required.

M-L fermentation is inhibited when free SO<sub>2</sub> levels are above 20 ppm, temperature is below 60 degrees F, fumaric acid or lactozyme (lysozyme) has been added, or the pH is below 3.2. Making the appropriate adjustments with the correct additives can be beneficial to the MLF process.

### Timing

There are differing opinions as to when, ideally, to inoculate wine with M-L bacteria. Some suggest toward the end of the yeast fermentation, but there seems to be a growing trend towards co-inoculation, or conducting the yeast fermentation and the MLF at about the same time. The M-L bacteria may be added just a few days after the yeast was added.

### Nutrients to Assist MLF

The addition of an organic nutrient, especially for malo-lactic bacteria (such as Micro Essentials) will improve the growth conditions for the bacteria and will encourage a faster, more successful MLF.

#### Micro-Essentials Oenos Malo-lactic Nutrient Powder

Will improve growth conditions for MLF bacteria and encourage a faster, more successful MLF (More details on page 13).

**ME-3** 50 gms.....\$7.99

**ME-5** 250 gms.....\$24.99

The Chromatography Test kit (**PCKV**, page 30) is a reliable way to test your wine, letting you know when your MLF has completed.



## Malo-lactic Cultures

A malo-lactic fermentation (MLF) is a secondary bacterial fermentation which converts malic acid into lactic acid and carbon dioxide. The effects of this type of fermentation create characteristics that are desirable in many wines. Our malo-lactic cultures contain the necessary bacteria to initiate MLF. We are pleased to carry quality Viniflora malo-lactic cultures produced by Chr.Hansen laboratories.



### Viniflora Oenos

CHML2 1.5 gms..... \$18.99

CHML20 15 gms.....\$99.99

### Viniflora CH35

35ML2 1.5 gms.....\$20.99

35ML15 15 gms.....\$154.99

### Viniflora CH16

CHML16 1.5 gm.... \$20.99

CHML16-15 15gm.....\$109.99

### Viniflora CH11

11ML15 15 gms.....\$114.99

*The 1.5 gram size treats 66 gallons, and the 15 gram size is enough to treat 660 gallons.*

*The chart below describes each M-L culture and allows you to choose which will best fit your fermentation needs. Also see our selection of malo-lactic nutrients to assist your malo-lactic fermentation on page 13.*

	Characteristics	Ideal Conditions	Difficult Conditions
<b>Viniflora Oenos</b>	<ul style="list-style-type: none"> <li>•Very high fermentation speed</li> <li>•Clean and classic flavor profile</li> <li>•Low production of volatile acidity</li> <li>•Outstanding all around tolerance towards pH, temperature and SO<sub>2</sub></li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> level below 30 ppm</li> <li>•Alcohol below 14% and pH above 3.3</li> <li>•Temperature between 63° - 77°F (17 -25°C)</li> <li>•Optimum inoculation time is at or very near to the end of yeast fermentation, co-inoculation possible.</li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> levels above 30 ppm,</li> <li>•Alcohol above 14%</li> <li>•pH below 3.3</li> <li>•Temperatures below 63°F (19°C)</li> </ul>
<b>Viniflora CH35</b>	<ul style="list-style-type: none"> <li>•Outstanding tolerance to low pH and elevated levels of SO<sub>2</sub></li> <li>•Strong fermenter under harsh white wine conditions</li> <li>•Clean and fruity flavor profile</li> <li>•Low production of volatile acidity</li> <li>•Outstanding all round tolerance towards pH, temperature and SO<sub>2</sub></li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> level below 30 ppm</li> <li>•Alcohol below 14% and pH above 3.3</li> <li>•Temperature between 63° - 77°F (17 -25°C)</li> <li>•Ideal for co-inoculation</li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> levels above 30 ppm,</li> <li>•Alcohol above 14%</li> <li>•pH below 3.3, minimum 3.0</li> <li>•Temperatures below 63°F (19°C)</li> </ul>
<b>Viniflora CH16</b>	<ul style="list-style-type: none"> <li>•Very high fermentation speed</li> <li>•Low production of volatile acidity</li> <li>•Outstanding tolerance to high alcohol levels in red wine</li> <li>•Excellent all round tolerance towards pH, temperature and SO<sub>2</sub></li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> level below 30 ppm</li> <li>•Alcohol below 14% and pH above 3.3</li> <li>•Temperature between 63° - 77°F (17 -25°C)</li> <li>•Optimum inoculation time at or near end of yeast fermentation.</li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> levels above 30 ppm,</li> <li>•Alcohol above 16%</li> <li>•pH below 3.3</li> <li>•Temperatures below 63°F (19°C)</li> </ul>
<b>Viniflora CH11</b>	<ul style="list-style-type: none"> <li>•Very high fermentation speed</li> <li>•Low production of volatile acidity</li> <li>•Excellent all round tolerance towards lower pH, temperature and for higher alcohol levels</li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> level below 30 ppm</li> <li>•Alcohol below 14%</li> <li>•Effective in co-inoculation with yeast for difficult white wines with a low pH</li> <li>•Temperature between 59° - 77°F (15 -25° C)</li> </ul>	<ul style="list-style-type: none"> <li>•Free SO<sub>2</sub> levels above 30 ppm</li> <li>•Alcohol above 16%</li> <li>•pH below 2.9</li> <li>•Temperatures below 59°F (15°C)</li> </ul>

# Crushing and Pressing

## Crushers, Crusher Stemmers, and Catch Stands



### A. Manual Crusher

Flywheel driven with aluminum rollers and an agitator. The hopper and flywheel are painted for easy clean-up. This is a crusher only, so it does not remove the stems. Set over a tub or bucket to catch the fruit, or see our catch stand. *Not eligible for free shipping.*

CR5-A .....\$299.99

### B. Motorized Crusher-Stemmer

This motorized crusher-stemmer crushes and removes the stems, and can process 1.7 tons/hour with its ½ HP motor. Constructed of all stainless steel, except for the rollers, which are aluminum. *Not eligible for free shipping and ships by truck freight ONLY.*

SSCS.....\$1,299.00

### C. Custom Catch Stand 35" x 12" x 31"

Can be used with manual or motorized models to funnel must from the crusher into a narrower container. Custom fabricated locally to fit all of our crushers, this stainless steel hopper is longer and narrower than other options available. Includes removable baked enamel reinforced legs for easy transport. *Not eligible for free shipping.*

CSS1.....\$349.99

## Ratchet Presses

A wine press can help immensely in separating juice from solids and maximizing yield. Less than full loads can be run with any size press, but it is better if the basket is full, so try to match the press size to your most common batch size.

**NOTE: Stock may be seasonal. Call for pricing and availability.**

### Double Ratchet Presses

These presses have wooden baskets with painted steel bases. All are double ratchet so both forward and backward strokes drive the press. Fruit is pushed down into a solid cake. Due to their size, the larger R35, R40, and R50 models can ONLY be shipped by truck freight. **Call for availability of these products.** *All presses are not eligible for free shipping.*



## More on Wine Pressing

White grapes are more difficult to press. Expect to get one gallon of juice from 14 ½ to 15 pounds of grapes under ideal conditions, using crushed grapes and multiple pressings with thorough stirring of the cake between pressings.

Reds are much easier - a single pressing will usually yield one gallon for every 12 ½ to 13 pounds of grapes, when fermented first "on the skins" to break down the pulp.

SKU	Basket size	Volume & Capacity
R25	10 x 12"	4.0 gal & 54 lb.....Call for pricing
R30	12 x 14"	6.6 gal & 89 lb.....Call for pricing
R35	14 x 18"	11.0 gal & 149 lb.....Call for pricing
R40	16 x 20"	16.0 gal & 216 lb.....Call for pricing
R50	18 x 24"	33.9 gal & 458 lb.....Call for pricing

*See the following page for Fiberglass Screens (FGS36) or Nylon Straining Bags to line the inside of the ratchet press basket.*

# Crushing and Pressing

## Straining Bags and Screens

### Nylon Straining Bags

Used for separating and straining pulp and juice, especially when there is



no press available. Choose either a coarse or fine mesh bag, whichever will meet your particular needs.

NSBS fine mesh bag 10 x 23"..... \$5.99

NSB coarse mesh bag 18 x 32"....\$7.99

### Fiberglass Screens

Perform the same function as bags, and are easier to use and clean. It is available in



36" widths and is sold by the foot. Line the inside of the bladder or ratchet press basket. Order 3 1/2 times the diameter of the press basket size. *Not eligible for free shipping.*

FGS36..... \$1.99/ ft

## Pressing Aids and Yield Enhancers

### Rice Hulls as a Pressing Aid

Rice Hulls improve internal drainage and make the grapes less slippery and less likely to shoot out through the slats during pressing. They should be sprinkled over the crushed grapes as you fill the press. This product must be stored dry so it does not become moldy.

Typical usage is 15 to 25 pounds per ton.

One 50 pound bag is sufficient material

for 2-4 tons of grapes. *50 lb bag not eligible for free shipping.*



RH10 10 pound bag.....\$11.99

RH50 50 pound bag..... \$15.99

### Food Grade Grease Cartridges

Used in standard grease gun on machinery having incidental food contact. White, odorless, water repellent and excellent stay put characteristics when subjected to hot water or caustic solutions.



FGL2 14.5 oz cartridge.....\$15.99

### Stainless Steel Cap Masher

For use during primary fermentation to push down the cap.

MASHER 24" handle w/5" disk..... \$28.99



### Stainless Steel Must Plungers

Also used during primary fermentation to push down the cap.

36" handle w/8" disk

MP36.....\$59.99

48" handle w/10" disk

MP48.....\$69.99

60" handle w/10" disk

*Not eligible for free shipping*

MP60.....\$94.99



## Crushing and Pressing Tips

The way you crush and press your grapes will depend on the type of wine you are making. We recommend de-stemming all grapes during crushing, and have the following additional tips and information to ensure best results from your fresh grapes and juice.

### White Wines

Grapes are crushed and pressed without much, if any, skin contact time. White wines can benefit from enzymes and other enhancers to extract the most juice and maximize other desired qualities. See our selection of enzymes, as well as tips on using them.



**Pectic and Other Enzymes: Page 12**

### Red Wines

To get both the true traditional character and color of a red wine, you need to ferment the grapes in contact with the skins with stems removed. Various enzymes, tannins and other enhancers can be of benefit and work best when used in conjunction with skin fermentation. Pressing is easier after fermentation because the pulp is mostly dissolved. Our 10-12" funnels with a straining screen work well for transferring the pressed wine into your container. Straining bags (see above) also work well to screen out solids.

### Sparkling Wine

Process as a white wine. Lower sugar, higher acidity and more neutral flavors are desirable in juice used for sparkling wine. Blending two or more varieties can make a nice wine.

Good varieties from which to choose include: Pinot Noir, Chardonnay, Riesling, Valvin Muscat, Catawba, Seval Blanc, Pinot Blanc, and to a lesser extent, Vidal, Vignoles and Steuben. Chardonnay, of course, is used in the world famous wines of France's Champagne region.

# Pumping and Transferring

## Juice Pumps and Bottle Fillers

Our juice pumps are made by the Italian company Liverani. They are self priming and will handle liquids up to 120°F.



**Mini-C brass head & impeller, 110 volt**  
Pictured above. A hand carry pump with a brass head and impeller, barbed ports, forward & reverse.

**LMC110.....\$349.99**

**Mini-C stainless steel head & impeller, 110 volt**

On a two wheeled cart, has a stainless steel head and flexible impeller. This is a special order item. *Not eligible for free shipping.*

**SSLMC110.....\$1,199.99**

*For replacement parts please refer to our website, or call us.*

## Vacuum Bottle Filler Enolmatic

This well designed unit is quick at filling and easy to clean. It has a vacuum pump which pulls wine as far as 13 feet from the container into the bottle. Each bottle is filled to the same height in an average of 7 seconds.



**VBF.....\$419.99**

**Replacement Spout for VBF**

**VBFS.....\$79.95**

## Enolmatic Filter Housing 10-M6

An in-line filter housing (VBF-FH) can be added in front of the fill spout allowing the wine to be filtered with the M6 style filter cartridges.

**VBF-FH.....\$174.99**

## Hose and Tubing

A six foot piece of 3/8" or 1/2" polyvinyl clear tubing will make a suitable siphon hose. We carry food grade tubing so there is no concern with using this product with your wine or juice transfers. Maximum working temperature is 175°F.



## A. Polyvinyl Tubing, Clear, Food Grade

PVT25	1/4" ID.....	\$0.39/ ft
PVT38	3/8" ID.....	\$0.45/ ft
PVT50	1/2" ID.....	\$0.69/ ft
PVT63	5/8" ID.....	\$1.29/ ft
PVT75	3/4" ID.....	\$2.09/ ft
PVT100	1" ID.....	\$2.89/ ft

## B. Nylobraid Tubing

Reinforced with heavy cord embedded in the plastic tubing, clear, food grade.

NB63	5/8" ID.....	\$1.39/ ft
NB75	3/4" ID.....	\$1.59/ ft
NB100	1" ID.....	\$1.99/ ft
NB150	1 1/2" ID.....	\$3.59/ ft

## C. Ribbed Tubing

Accordion' like, which gives strength.

PST75	3/4" ID.....	\$1.99/ ft
PST100	1" ID.....	\$2.99/ ft
PST150	1 1/2" ID.....	\$4.09/ ft
PST200	2" ID.....	\$5.99/ ft

## Funnels

All our funnels have ribbed sides to allow venting of air. Some of the funnels come with a removable snap-in strainer screen.

## Buret Funnel

28 mm top, 6 mm outside stem

**FBUR.....\$4.59**

## Carboy Funnels

FS	small neck spout.....	\$3.19
FL	large neck spout.....	\$3.29

## Funnels with Screens

F8	8" funnel with screen.....	\$5.99
F10	10" funnel with screen.....	\$9.99
F12	12" funnel with screen.....	\$9.99

## Replacement Screens for Funnels

F10S	replacement screen 10".....	\$2.99
F12S	replacement screen 12".....	\$2.99

## Siphons



## I. PIWC Bottling Siphon

Simple, practical, and versatile. Insert the bung and start flow by blowing, not sucking, on the

starter tube in the bung. Once flow is started the bung seal should be broken to create greater flow. Shut off flow with a pinchcock or by hand squeezing or crimping. Adjustable for gallon jugs up to 7 gallon carboys.

**BSI.....\$10.99**

## J. Auto-Siphon Racking Tube

These racking tubes consist of rigid plastic outer and inner tubes, configured with a gasket so they work like a pump. Lower into the container, pump the small tube a couple of times and the siphon is started. Comes in two sizes: 3/8" or 1/2". Tubing sold separately.

**FAS1 fits 3/8" ID tubing...\$9.99**

**FAS2 fits 1/2" ID tubing...\$12.99**



## Racking Tubes and Parts

All made of rigid plastic. We have found the bucket clip or the siphon holder to work well with carboys and buckets using the 3/8" tubing and/or racking cane.



K

## K. Racking Canes

**RT24C 24" uses 3/8" ID" ID tubing.....\$2.49**

**RT30C 30", uses 3/8" ID" ID tubing...\$3.99**

**RTL30C 30", uses 1/2" ID tubing.....\$5.99**

## L-M. Other Parts

**L. BCLIP Bucket Clip, holds 3/8" ID" ....\$1.09**

**M. CSH Siphon holder.....\$2.99**

# Fermenting and Racking

## Variable Capacity Tanks and Accessories

These open top stainless steel tanks with floating lids permit variation in the volume of wine stored and can be used for fermentation, storage and bottling. The lids have a built in air lock and an expandable rubber gasket with an attached air pump. Most tanks have only one side opening at the bottom where the spigot/valve attaches. Inquire about an option for an improved valve system for the non-tri clamp system. The smaller tanks (26 – 132 gallon) can be set up with tri clamp fittings as a custom order item. The larger tanks come set up for tri-clamp, and a tri-clamp butterfly valve assembly comes with the tanks. All tanks will be shipped by Truck Freight with the exception of the 26 gallon (VWT26C). Tanks are 18 gauge stainless steel.



**VWT211C: Tri-Clamp Bottom Opening**



**VWT132C: Bulkhead Bottom Opening**

**NOTE:** These tanks are special order- call for pricing and availability. Ample supply of varied stainless steel fittings, including tri-clamp fittings and butterfly valves, are available, please inquire. *Not eligible for free shipping.*

SKU	Gallon Capacity	Liter Capacity	dia x ht	bottom opening	Price	Replacement Air Gasket (AG)	AG Price
VWT13C	13 gal	50 L	14.5 x 20"	Bulkhead	Special Order- Call for Pricing	AG35	\$37.99
VWT26C	26 gal	100 L	16.25 x 29.5"	Bulkhead		AG40	\$35.99
VWT52C	52 gal	200 L	20 x 39.5"	Bulkhead		AG50	\$35.99
VWT79C	79 gal	300 L	24.5 x 39.5"	Bulkhead		AG60	\$38.99
VWT106C	106 gal	400 L	29.5 x 40.5"	Bulkhead		AG75	\$49.99
VWT132C	132 gal	500 L	28.3 x 49.25"	Bulkhead		AG70	\$46.99
VWT211C	211 gal	800 L	36.25 X 49.25"	Tri-clamp		AG95	\$58.99
VWT264C	264 gal	1000L	36.25 x 59"	Tri-clamp		AG95	\$58.99



**Air Pump**  
Replacement for variable capacity tank.  
VWT-AP.....\$66.99



**Pressure Gauge**  
Replacement for air pump (VWT-AP).  
APPG.....\$14.99



**Airlock**  
Replacement for tank with lids opening of 1 5/8" and 1 7/8" hole.  
VWT-AL125.....\$9.99  
VWT-AL150.....\$9.99

## Mixers and Accessories

The **Handle** clamps around the neck of the carboy to aid in moving it, and works on all size carboys. The **Cap** fits over the neck of the carboy and can hold an airlock or racking tube. The **Carboy Drain** holds an inverted carboy to allow draining. The stainless steel **Oak Chip Infusion Tube** can be filled with oak and inserted into the carboy. The **Brew Hauler®** forms a harness with nylon straps to lift or carry the carboy. Care must be used to be sure the harness is positioned correctly so the carboy doesn't slip out. The **mixing rod** can be attached to your drill and will mix or degas the contents of carboys, barrels and small tanks. The **spoon** or **paddle** can be used for stirring in a bucket, but will not fit into a carboy neck.

### Carboy Caps

A. CARCAP fits 3, 5 and 6 gal carboys .....\$2.99

### Carboy Accessories

B. CARH Carboy handle.....\$6.99

C. CAR-D Carboy Drain, blue plastic.....\$6.99

D. OFT5/6 SS oak chip infusion tube.....\$36.99

E. TBH Brew Hauler® carboy harness.....\$14.99



### Mixers

F. PMR Plastic mixing rod.....\$29.99

G. STIR SS mixing rod.....\$29.99

H. PS24 Stir paddle, plastic 24".....\$4.99

I. RHS28 Round head spoon, 28".....\$3.99



# Bulk Containers

The right container to use depends on various factors, including the size of your batch, the stage of winemaking, and how long the wine or juice will be in the container. We carry various containers to meet your needs, as well as a variety of air locks and accessories to aid in the winemaking process.

## Carboys, Jugs and Fermenting Buckets

### Glass Carboys and Jugs

We recommend glass carboys and jugs for small batches of wine. Plastic bottles and containers allow excessive oxygen transfer, and may also impart off flavors. You may confidently ferment and bulk age in the glass carboys.



### One Gallon Glass Jug

Four jugs are included in each case.

**W10** One gallon glass jug.....\$21.99/case

### Glass Carboys

*Not eligible for free shipping.*

**CAR3** 3 gallon glass carboy..... \$24.99

**CAR5** 5 gallon glass carboy..... \$34.99

**CAR6** 6 gallon glass carboy..... \$39.99

### Plastic Fermenting Bucket

The fermentation bucket is great for a primary fermentation, especially if you are fermenting on the skins. The bucket is also handy for transporting fresh grapes or juice when purchased here at PIWC. This bucket is 7.2 gallons and includes the lid.

**FB7.9**.....\$23.99



## Air Locks

Air locks let fermentation gas out, while keeping air from reaching the wine. A drilled (bored) bung is needed to use the airlock in a carboy or jug. See the following page for our selection of Bungs and Stoppers.

### Two Bubble Plastic Air Lock

Most popular air lock, but not as easy to clean.

**PLB**.....\$1.49



### Canister Style Plastic Senior Lock

Easier to clean air lock that requires less head space.

**PLS**.....\$1.49



## Conical Fermenter

### Fast Ferment 7.9 Gallon Conical Beer and Wine Fermenter

Conical fermenters offer superior performance for beer and wine making versus traditional carboys and pails. In the past, Conical Fermenters were too expensive for the average homebrewer or winemaker but we have changed that with FastFerment.

### Fast Ferment with wall Bracket

**FASTF**..... \$99.99

### Fast Ferment Stand

**FASTFS**..... \$29.99



## You May Also Need



### Wine Bottles. Page 40

After using your carboys and buckets to ferment your wine, you will need bottles. We carry a variety of styles, sizes and colors, so you are sure to find one to meet your needs.



### Brushes and Other Cleaning Supplies. Page 42

Sanitized containers are vital in winemaking to prevent contamination and, eventually, ruined wine. See our variety of cleaning and sanitizing equipment to ensure sound wine.

## Bungs and Stoppers

We carry rubber stoppers that are sulfur free, pure gum rubber as well as large diameter silicone barrel bungs. Bored means there is a hole in the middle to hold an air lock. Sizes range to fit from less than 3/4" opening, like the opening of a wine bottle, to 3" openings. We carry the solid and bored bungs in each size to meet your particular needs. See the following chart to find which rubber stopper will work for you.



**Solid Bung**



**Bored Bung**



**Solid Barrel Bung**



**Bored Barrel Bung**

Tail Diameter		Top Diameter		Solid		Bored		Will Fit
Mm	inch	mm	inch	SKU	Price/bung	SKU	Price/bung	
17	0.67	20	0.79	RS2	\$0.55	RB2	\$0.55	RB2 - 750mL Btl
19	0.75	25	0.98	RS3	\$0.43	RB3	\$1.29	RS3 - 750mL Btl
25	0.98	29	1.14	RS5.5	\$0.55	RB5.5	\$0.99	
27	1.06	33	1.3	RS6	\$1.09	RB6	\$1.19	1 gal jug
28	1.1	34	1.34	RS6.5	\$1.39	RB6.5	\$1.29	CAR 3, older 5, 6, 7
32	1.26	37	1.46	RS7	\$1.29	RB7	\$1.49	CAR2.8, New 5
32	1.26	40	1.57	RS7.5	\$1.69	RB7.5	\$1.59	
34	1.34	41	1.62	RS8	\$0.99	RB8	\$1.59	
37	1.46	44	1.73	RS8.5	\$1.39	RB8.5	\$2.19	
38	1.5	46	1.81	RS9	\$1.49	RB9	\$2.19	Small barrels
39	1.54	46	1.81	RS9.5	\$1.49	RB9.5	\$2.94	Plastic water jug
43	1.69	50	1.97	RS10	\$2.99	RB10	\$2.94	
46	1.81	52	2.05	RS10.5	\$3.09	RB10.5	\$3.95	
49	1.93	56	2.2	RS11	\$3.59	RB11	\$4.49	Large barrels
51	2	62	2.44	RS11.5	\$3.99	RB11.5	\$5.69	
54	2.12	64	2.5	RS12	\$2.49	RB12	\$6.19	
58	2.28	67	2.63	RS13	\$3.29	RB13	\$5.99	Plastic Drums
62	2.44	64	2.53	RS13.5	\$5.59	RB13.5	\$6.29	

### Silicone Barrel Bungs

Our silicone barrel bungs are FDA approved silicon. The bungs have a top lip for easier gripping. These are a size #11 bung and will fit large barrels.

*Barrel bungs pictured to left.*

### Bored Silicone Barrel Bung

Fits 53 and 59 gallon barrels.

**SB11S.....\$6.99**

### Solid Silicone Barrel Bung

Fits 53 and 59 gallon barrels.

**SB11B.....\$7.09**

### Universal Carboy Bungs

Available in solid and bored, these are great to use in most carboys. They span the size of a 6.5 to 7 rubber stopper and can be inverted and placed over the top of a wine bottle as well.

### Bored Universal Bung

Fits 3, 5, and 6 gallon carboys

**UCBD.....\$1.69**

### Solid Universal Bung

Fits 3, 5 and 6 gallon carboys.

**SUCB.....\$1.69**



**Bored Universal Bung**



**Solid Universal Bung**

# Barrels and Barrel Alternatives

Oak barrel usage is a tradition, and lends quality with a touch of class to a wine cellar. Oak aging imparts flavor and aroma that cannot be duplicated by other containers. Whether it's the traditional oak barrel, or a more inexpensive barrel alternative, let us provide you with the equipment you need to infuse an oak flavor into your wine.

## Mercier Oak Barrels



*Presque Isle Wine Cellars is pleased to be the Eastern U.S., Ontario, and Texas representative for the superior quality Tonnellerie Mercier French Oak Wine Barrels. Mercier should be part of the equation for the commercial or discerning home winemaker when producing premium wine that is crafted to last. You can taste the difference.*



**Excellent Price to Quality Ratio.** Artisanal quality without the artisanal price.

quality and character, especially with Eastern Grapes.

**Harmony and Synergy.** Mercier wine barrels work in harmony with the local and natural characteristics of your grapes or fruit.

**Customization.** Diverse product options allow you to “customize” your barrel characteristics (forest selection, grain selection, toast style and toasting level) within a cost effective production volume framework.

**Toast is Critical.** The ability to select from four Toast Levels to best match the variety is an invaluable tool that can enhance wine

**Our Experience.** Presque Isle Wine Cellars has used Mercier French Oak barrels in our own award-winning wine production. Any time we have worked with Mercier barrels and performed side by side trials with other barrels, we find the Mercier barrels have never overpowered our wines with wood as have some others. While imparting the nuances and rich character that is expected from barrel aging, these barrels also preserved our terroir and varietal characteristics and enhanced the overall quality of the wine.

### What is the Mercier Advantage?

**Family Affair.** Like Presque Isle Wine Cellars, Mercier is a family run business with personal involvement and firm commitment to quality and craftsmanship.

## Mercier Classique Standard Barrels



Bordeaux and Burgundy style barrels, and 300 liter and larger containers are available with various finishings and options. Multiple toasting

options are available to create the oak style and characteristics you are looking for.

Mercier's **Standard** barrel line provides the winemaker numerous options for barrel aging their respective wines. All of the barrels in this line benefit from Mercier's careful and discriminating wood selection and are air seasoned for 24 months and options include: French or Eastern European oak, barrel shape and size, grain selection, stave and head thickness, and a variety of toasting levels.

The Standard range gives the winemaker the opportunity to select the options that work best for their fruit characteristics and specific winemaking style within an economical pricing framework.

**Mercier Toasting Options:** The standard barrels in the Classique product line offer your choice of the following toasts.

- *Light toast (LT):* emphasizing the fruit, bringing structure and fat
- *Medium toast (MT):* dominance of fruit and great aromatic complexity
- *Medium plus toast (MT+):* presence of toasted notes integrated with the elegance of the fruit
- *Heavy toast (HT):* presence of dominating empyreumatic notes

Three distinct styles of barrels available - **Bordeaux, Burgundy and Large Format** – with multiple configuration options for Bordeaux and Burgundy barrels. For more details on

these styles, please see [piwine.com/mercier-oak-winemaking-barrels.html](http://piwine.com/mercier-oak-winemaking-barrels.html)

- **Bordeaux 225L barrels** are available in *Tradition, Chateau Ferree, Transport*, and *Transport 22* styles.
- **Burgundy 228L barrels** are available in *Tradition* or *Transport* styles.
- **Large Format Barrels** are available in 300L, 350L, 400L, or 500L sizes.

The use and characteristics of a large format barrel are very different than other barrels, and must be understood as such. The surface to volume relationship is very different and the thickness of the staves allows less oxidative process than a normal wine barrel. These large barrels tend to preserve the vineyard character by minimizing both oak extraction and oxidation. Large format barrels provide slower maturation without drying out the fruit. Because of the lower surface to volume ratio, the wine has less oak contact less pronounced oak extraction.

# Barrels and Barrel Alternatives

## Mercier Classique Specialty Barrels

Bordeaux and Burgundy style barrels and 300 liter and larger containers are available with various finishings and options in the Specialty line.. Multiple toasting options are available to create the oak style and characteristics you are looking for.

The **Specialty** Range is designed by Mercier for specific applications. Selections available include:

**F de Mercier:** This is Mercier's signature barrel meant for wines needing long aging periods. Designed for well matured, strong wines, with a smooth and refined texture, fatty in the middle of the mouth, aromatic complexity, and length. Highly suggested for big, bold reds.

- French oak and Tight grained
- Air seasoned for 36 months in the wood yard (24months for standard barrels)
- Special Finish
- Limited Production
- Available in 225L Bordeaux, 228L Burgundy, and larger formats of 300L, and 500L

**Affinity:** This barrel employs a proprietary mix of fire and water during bending. In combination with medium and tight grain wood selections, a slow, long toast is offered in *Medium Long* and *Medium Long Plus*. The combination of tight grain and specific toast helps extract smoother tannins, thus respecting the essentials of the fruit and its elegance. The combination of medium grain and specific toast helps accentuate freshness, minerality and fat. This barrel is designed for light to medium red wines, red hybrids and white wines.

- French oak and tight OR medium grain
- Air seasoned in the wood yard
- Specific water bending followed by a Medium Long Toast
- Water bending is used to reduce the oak tannin and prepare the oak for toasting which will result in a softer mouth feel.
- Available in 225L Bordeaux, 228L Burgundy, and large formats: 300L, 500L

**Harmony:** This barrel brings great complexity through its tannins which give harmonious structure to wine and freshness to the grape

varieties which tend to have a great maturity and are sensitive to oxidization. Suitable for long aging, from 2 to 3 years.

- French oak and tight OR medium grain
- Air seasoned in the wood yard
- Available in 300L, 350L, 400L, 500L

**Acacia:** These barrels made from acacia wood bring freshness and complexity to white wines. The acacia enhances the citrus fruit and floral notes. Acacia aged wines can provide structure and mouthfeel. An excellent alternative to oak for wines including Sauvignon Blanc, Pinot Blanc, Viognier, and Chardonnay. Recommended for a shorter aging period, between 8 to 10 months.

- French acacia
- Air seasoned in the wood yard
- Rigorous selection
- Available in 225L Bordeaux or 228L Burgundy



## Pricing and Shipping Information

### Pricing:

Base Pricing includes the barrel, shipping to the US, and all import taxes and duties. Prices are always listed in Euros and may fluctuate with the exchange rate. *Please contact us for current pricing information.*



### Order Deadline:

If you are interested in purchasing Mercier barrels, all orders must be received by a date we set to allow time for manufacture, holiday slowdowns, and transit and customs clearance in order to get the barrels to our customers by harvest time. Contact us to inquire about the order deadline.

Once the order is placed, Mercier will manufacture the barrels and then ship directly from the factory in containers to the US.

### US East Coast and Ontario customers:

Barrels are received at Presque Isle Wine Cellars in North East, PA and are available for pickup at our location. Shipping from Presque Isle to your location is in addition to the base barrel price. If you can't make it to Presque Isle, we will work directly with you,

the customer, to arrange shipping in the most economical manner.

For large individual or pooled orders that can fill a container and be delivered to one location, we may be able to work with the customers to arrange direct container shipment from the port of entry and save substantially on shipping.

Texas customers: Contact us for pickup or delivery information.

In addition, Presque Isle Wine Cellars orders a limited number of extra barrels each season directly from Mercier to have available for our customers. These barrels are usually sold out very quickly, so pre-orders by the deadline are highly recommended in order to ensure stock of your desired style and quantity.

**Mercier Barrel products are SPECIAL ORDER only. Contact us at 814-725-1314 to place an order or inquire about pricing and product availability. For more information, visit [pi.wine.com/mercier-oak-winemaking-barrels.html](http://pi.wine.com/mercier-oak-winemaking-barrels.html)**



# Barrels and Barrel Alternatives

## Mercier Alternatives



### Mercier French Oak Chips

Coming from barrel quality oak from the finest forests, all the wood used for these oak chips is dried naturally in the wood yard for 2 years and undergoes strict quality controls. Affordable and of high quality, Mercier's alternative products used for your red and white wines enable precise aromatic and structural contribution, reduction of vegetal characteristics, and stabilization of the color.

Mercier French oak chips, medium toast

MOCMT-34	500grams.....	\$7.62
MOCMT-35	5 lbs.....	\$30.49
MOCMT	40 lbs .....	\$116.40

### Mercier French Oak Staves

Mercier French Oak Medium Toast Tank Stave. An alternative to using wine barrels, these high quality oak staves will vary the color, flavor, and texture of your wine, invoking oak textures and aromas into your home or commercial made wine. Dimensions: 1000mm X 95mm X 10mm. On the light end use 1 stave per 7 gallons. On the heavy end use 1 stave per 5 gallons. On 1000 gallons you would use 142 to 200 staves. Note that they will displace a fair bit of liquid, so take container space in consideration.



Mercier French oak staves, medium toast

STAVE-FMT 10 pack.....\$75.00



*Additional Mercier alternatives may be available for special order. Contact us at 814-725-1314 to place an order or inquire about pricing and product availability.*

## Barrel Racks

**Seasonal, Call for Availability.** *Not eligible for free shipping.* Rugged, metal, powder coated, beige racks make barrel storage easier and make use of overhead space. Except for the floor level model, they can be stacked up to four or five levels. The refurbished model should only be stacked two levels high.

### One Barrel Reversible Rack

One side for 30. The other for 53 or 59 sized barrels.

BRR.....\$98.99

### Two Barrel Stackable Rack

For 53 or 59 gallon size barrels.

BR2.....\$129.99

### Two Barrel Floor Level

BR2-BASE.....\$119.99

### Two Barrel Refurbished Barrel Rack

For 53 and 59 sized barrels, with single crossbar.

BR2-RE.....\$94.99



Two Barrel Stackable Rack



Two Barrel Refurbished Barrel Rack

## American Oak Barrels

### American Oak Barrels

A range of barrel sizes are available, from 5 to 30 gallons, based on availability.



*All of our quality barrels are special order items. Please call for pricing and availability.*

# Barrels and Barrel Alternatives

## Barrel Alternatives

### Granular Oak

A great alternative when barrels are not your preference, granular oak will infuse an oak flavor into your wine.



Oak-mor premium, medium toast	
OMP-34	500gm...\$7.99
OMP-35	5 lbs.....\$29.99
Oak-mor toasted, heavy toast	
OMT-34	500 gm...\$7.99
OMT-35	5 lbs.....\$31.99

### Oak Chips

Used to emulate oak aging without the difficulties of working with a barrel.



American oak chips, medium toast	
AOCMT-34	500gm...\$4.99
AOCMT-35	5 lbs.....\$19.99
American oak chips, heavy toast	
AOCHT-34	500gm...\$5.99
AOCHT-35	5 lbs.....\$17.99



French oak chips, medium toast,	
FOCMT-34	500 gm...\$10.99
FOCMT-35	5 lbs.....\$42.99
French oak chips, heavy toast	
FOCHT-34	500gm...\$10.99
FOCHT-35	5 lbs.....\$42.99

### Oak Infusion Spirals

There are two spirals in a package for 6 gallons (1 barrel), or you can use one spiral for 3 gallon batches. Some varieties come in a larger size (6 9" spirals in mesh), which will treat 59 gallons.



Oak Spirals: American oak light toast	
OISAL	treats 6 gal.....\$7.99
Oak Spirals: American oak medium toast	
OISAM	treats 6 gal.....\$7.99
OISAM-59	59 gal....\$59.99
Oak Spirals: American oak heavy toast	
OISAH	treats 6 gal.....\$7.99
OISAH-59	59 gal....\$59.99
Oak Spirals: French Oak Light Toast	
OISFL	treats 6 gal.....\$19.99
Oak Spirals: French Oak Medium Toast	
OISFM	treats 6 gal.....\$17.99
OISFM-59	59 gal....\$85.99
Oak Spirals: French Oak Heavy Toast	
OISFH	treats 6 gal.....\$19.99

### Working with Barrel Alternatives

The earlier the better when adding oak granules or chips to your wine, however you can add either at almost any time. Once added, the oak takes a good 6 months to integrate with the wine; a year if you use heavy toast. Add early so that it will be ready to drink 6-12 months after oaking, if you are planning to bottle within this timeframe.

## Barrel Accessories

### Mildewcide Coating- Clear

O'Sullivan X650 is a combo of emulsified acrylic resins and oxidizing oils, plus agents to control mildew, wood borers and other organisms on wood containers, while at the same time allowing them to breathe. It is milky green, but dries clear. Two coats, applied 24 hours apart is recommended. If applied to used barrels, clean the outside of the barrel with soda ash and hot water, then apply a non-chlorinated sterilizer to kill any mold. Coverage is 200 sq ft per gallon. Do not apply when temperature is below 60°F.

X650-23	16 oz.....\$11.99
X650-GAL	1 gallon.....\$59.99



### Sulfur Pastilles (drip less) Discs

Preferred replacement for sulfur strips. When burned in a closed barrel, it is filled with SO<sub>2</sub> to inhibit mold or bacterial spoilage. A sulfur disc holder, which is a stainless steel basket with a wire tether, is the recommended safe way to burn a sulfur pastille in a barrel.

SD	5 gm sulfur pastille 1 disc....\$0.49
SH	Sulfur Disc Holder.....\$9.99



### Oenosteryl Effervescent

An easy way to sulphite wine or must. The effervescence created by the tablets help to achieve a good mixture.

EFFER-2	48 2gm tablets.....\$30.99
EFFER-5	48 5gm tablets.....\$36.99

### Preserving Barrels

There is no need to treat new barrels with sulfur pastilles, as new barrels are protected by high tannin levels and will actually be more likely to leak if treated. Once wine has been made in a barrel, it is critical to prevent conditions which will encourage mold or bacterial growth. Always use your nose when examining a barrel; off odors rather than a clean oak smell indicate problems. The use of a sulfur pastille will not restore a barrel that

has gone bad- such barrels should not be used for wine.

A simple and safe way to burn a sulfur pastille in a barrel is to place one in a sulfur disc holder, light it and lower it into the barrel, keeping it from touching the bottom. Insert a solid bung to hold the unit in place and seal the barrel. After 60 days, carefully remove the pastille to avoid ash spilling into the barrel and burn a new one. Repeat this process as long as the barrel is empty.

### Barrel Bungs (pictured on page 27)

100% food grade silicone to give a secure, airtight seal. Drilled SKU has 3/8" ID hole.

SB11S	solid barrel bung.....\$6.99
SB11B	drilled barrel bung.....\$7.09

# Analysis and Testing

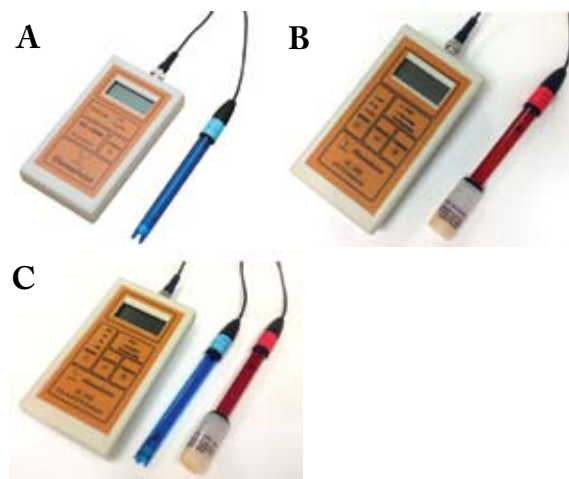
## Vinmetrica Analyzers and Refill Kits

**Vinmetrica Analyzers** are simple to use and remarkably accurate, leaving you time to focus on what matters most -making outstanding wine.

With our Vinmetrica analyzers, you can test a wine sample in less than 5 minutes, cost effectively. The **SC-100** tests  $\text{SO}_2$ , **SC-200** will test pH/TA, and the **SC-300** will test all three:  $\text{SO}_2$ , pH/TA. *Our Vinmetrica analyzers are not eligible for free shipping.*

### Vinmetrica Analyzers

- A. Sulfite ( $\text{SO}_2$ ) Analyzer w/reagents (50 tests)  
**SC-100**.....\$268.99
- B. pH/TA Analyzer w/reagents (30 tests)  
**SC-200**.....\$189.99
- C.  $\text{SO}_2$ , pH/TA Analyzer w/reagents (50 sulfite & 30 TA tests)  
**SC-300**.....\$421.00



### Accessories and Refills

Don't forget to purchase the **deluxe lab accessory kit** and **refills**. Shelf life on reagents is 6 months. Boost Juice should be kept in the refrigerator to maintain it's effectiveness. *Our Vinmetrica accessories and refills are not eligible for free shipping.*

### E. Deluxe Lab Accessory Kit

Includes burette stand, magnetic stirrer, 10mL glass Burette w/Teflon stopcock, electrode holder & double burette clamp. Ideal companion for an analyzer.

**SC-KIT**.....\$139.99

### Analyzer Refills

F. Reagent refill for pH/TA, for the SC-200 or SC-300 (30 tests)

**SC-200R**.....\$39.00

G. Reagent refill for  $\text{SO}_2$ , for the SC-100 and SC-300 (50 tests)

**VSO2-R**.....\$44.00



F



G

## Accuvin Testing Kits



**Accuvin Quick tests** are individually packaged and contain all materials for 10 tests, with the exception of the sugar test kit, which has 5 tests. Follow the easy, illustrated instructions, and compare the color of test strip or test tube with the color chart to obtain results.

- H. **QTFSO2** Free  $\text{SO}_2$  test, 10 tests..... \$39.99
- I. **QTPH** pH test, 10 tests..... \$29.99
- J. **QTRS** Residual sugar test, 5 tests..... \$36.99
- K. **QTTA** Titratable acidity, 10 tests..... \$24.99
- L. **QTMA** Malic acid test, 10 tests..... \$43.99
- M. **QTLA** L-Lactic acid test, 10 tests..... \$25.99

## Hanna Instruments and Products

### Hanna model HI2020 edge® pH kit

Thin and light-weight, measuring just 1/2" thick and weighing less than 9 ounces. Edge has an incredibly wide viewing angle, 5.5" LCD and a sensitive capacitive touch keypad. With the purchase of additional electrodes, the edge can measure conductivity and dissolved oxygen through its unique digital electrodes. These digital electrodes are auto-recognized. Providing sensor type, calibration data and serial number when connected to edge with an easy to plug-in 3.5mm connector. Edge's versatile design is equally at home in your hand, on a lab bench, or mounted on a wall. It simplifies measurement, configuration, calibration, diagnostics, logging and transferring data to a computer or a USB drive. Edge features Hanna's exclusive CAL-CHECK® to warn you if the pH electrode you are using is not clean or if your buffers are contaminated during calibration. They have also added SENSOR-CHECK for sensors with matching pin- now it warns you if the pH bulb is cracked or if the junction of the electrode is clogged. *Not eligible for free shipping.*

HI2020.....\$399.99

*Additional probes available for the HI2020, please see [our website](http://www.piwine.com) or call us for more details.*

### Hanna Portable pH/ATC Meter

This meter is waterproof and has a dual level LCD that displays pH, and °C and °F. At start up it performs a self check & displays the remaining battery life. This meter features a stability indicator and hold feature to prompt the user when to take the reading, and freeze the display for accurate recording. It has a stainless steel temperature probe for quick measurement, and an auto-compensation. This meter has a 1 or 2 point calibration and is accurate to +/- 1°F. Comes complete with batteries. Electrode replacement PHEPE available for sale.

#### Portable pH meter

PHEP5.....\$104.99

#### Replacement Electrode for PHEP5

PHEPE.....\$59.99

KCL-22 Potassium Chloride saturated solution, Electrode storage solution.....\$5.99

### Hanna Model HI208 pH Meter

This pH meter has a built in magnetic stirrer, is compact and lightweight (14.8 oz). It also features dual temperature scales, a battery or 12V DC, automatic calibration, pH and temperature in one probe, and the rugged built in beaker and beaker top electrode holder. These features and more are sure to meet the needs of a busy environment or classroom setting. Accuracy +/- 0.02 pH, and automatic calibration 1 or 2 points with 4.01, 7.01 or 10.01 buffers. HI208.....\$269.99

## Hanna Reagents, Standards & Replacement Parts

We handle many Hanna products, so if you do not see the product listed here or on our [website](http://www.piwine.com), please contact us. Some items not eligible for free shipping.

MTSO2 Sulfur Dioxide Mini Titrator..... \$549.99  
*Not eligible for free shipping.*



## Sugar Testing

Knowing your wines' residual sugar level is an important part of winemaking. Dry wines should contain 0.2%, or 2 g/L or less of residual sugar to be considered stable. Sweeter wines with higher sugar levels need to be properly stabilized before bottling to prevent secondary fermentation in bottle.

### Clinitest Residual Sugar Test

Measures up to 5% residual with reasonable accuracy. The kit includes one bottle of 36 tablets with the Clinitest color chart, test tube and dropper. The **refill (SGR)** includes the bottle of 36 tablets and the Clinitest color chart. Sucrose (cane sugar) will not show with this test until it has inverted to glucose and fructose. It inverts naturally in acidic solutions such as wine but may take several days. If you test immediately after adding cane sugar the added sugar will not be measured by this test. *Not eligible for free shipping.*

SGT Clinitest Residual Sugar Test Kit.....\$21.99  
SGR Refill Clinitest Sugar Tablets.....\$20.99



## Measuring Sugar Content

For measuring sugar contents in your grapes or fruit see refractometers on page 47.

# Analysis and Testing

## Vertical Paper Chromatography

Monitoring the progress of Malo-Lactic Fermentation (MLF) in your wine is an important parameter that is often overlooked. Paper Chromatography, used alongside visual signs of fermentation, is an effective way to help identify potential MLF problems early, so that they can be resolved.

**Vertical Paper Chromatography** kits typically take 24 hours to show results. These tests use a butanol-formic acid solvent with a bromocresol green indicator to pick up a dried wine sample on a sheet of chromatography paper. As the solvent advances over the paper, each acid in the sample is deposited at a point that is a specific percent of the total distance traveled by the solvent. Comparing the acid spots from the sample to a standard identifies which acids are present, indicating the progression of the malo-lactic fermentation. The kit includes a solvent developer, paper, micropipettes, acid standards and all necessary tools and directions. Replacement parts and accessories are available.



<b>A. Vertical Paper Chromatography Kit</b>	
PCKV.....	\$59.99
<i>PCKV not eligible for free shipping.</i>	
<b>B. Acid Standards</b>	
ACLA Lactic Acid Standard 1 oz bottle.....	\$2.79
ACMA Malic Acid Standard 1 oz bottle.....	\$2.79
ACTA Tartaric Acid Standard 1 oz bottle.....	\$2.79
<b>Solvents, Paper and Accessories</b>	
C. SD250 Solvent developer 250mL.....	\$19.99
<i>SD250 not eligible for free shipping.</i>	
D. MP100 Capillary pipettes 100/vial.....	\$6.99
E. CP30V Chromatography vertical paper 30 sheets.....	\$34.99
F. PCK-CLIPS Clips for paper, two.....	\$2.99

## Acid, pH Testing and Accessories

Next to testing for sugar content, the most important measurements in winemaking are for total acidity (TA) and pH. Wines outside 0.5% to 0.9% TA can seem flat and insipid or uncomfortably sharp. pH above 3.6 can be unhealthy for your wine. The following products can assist in ensuring your total acidity is at a desirable level. pH is best tested with a pH meter or Accuvin test (see pages 32-33).



### Acid Testing Kits

Acid testing should be an essential practice for any winemaker. We carry basic to more advanced testing kits to fit your needs.

<b>SACK</b>	Syringe acid test kit.....	\$9.99
<b>DACK</b>	Deluxe acid test kit w/ metal stands (pictured).....	\$138.99
<b>AACK</b>	Acid test kit with 10mL self leveling acrylic burette.....	\$219.99

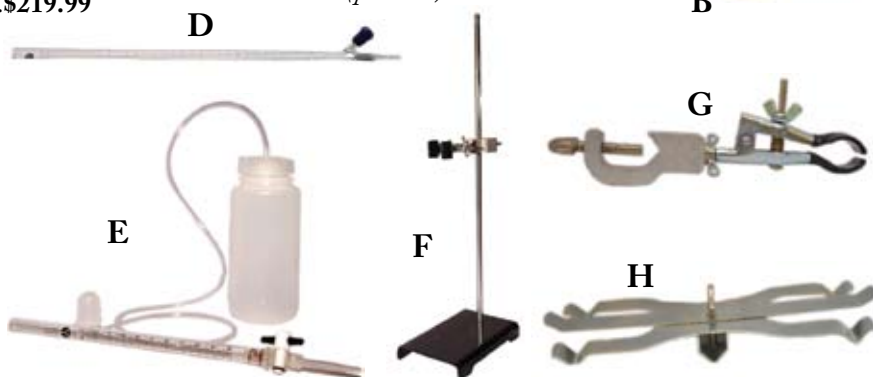
### Burettes and Accessories

Burettes are used primarily for titration, to transfer a solution precisely.

<b>D. B25T</b>	25mL glass burette w/ Teflon stopcock...	\$29.99
<b>E. B10SL</b>	10mL self-leveling acrylic burette.....	\$94.99
<b>F. MBS</b>	Metal burette stand with 18" rod (clamp not included).....	\$16.99
<b>G. CLAMP-AACK</b>	Burette clamp for AACK.....	\$12.99
<b>H. MBC</b>	Double burette clamp.....	\$15.99
<b>FBUR</b>	Burette funnel: 28mm top, 6mm outside stem .....	\$3.49

### Indicator Solutions

<b>A. Sodium Hydroxide, 0.1N, 16 oz.</b>	
<b>NAOH-23</b> .....	\$9.99
<b>B. Potassium Acid Phthalate, N/10 solution, 4oz</b>	
<b>KAPH-22</b> .....	\$10.99
<b>C. Phenolphthalein, 1% in 70% alcohol, 1oz</b>	
<b>PHEN-21</b> 1 oz.....	\$5.99
<b>PHEN-23</b> 16 oz (pictured).....	\$10.99



## Acid, pH Testing and Accessories (continued)

### Standardized pH Buffer Solutions

Used to check the accuracy of pH electrodes on our Hanna and other pH meters.

PH3B-22	pH3 4 oz.....	\$3.99
PH3B-23	pH3 16 oz.....	\$10.99
PH4B-22	pH4 4 oz.....	\$2.99
PH4B-23	pH4 16 oz.....	\$7.99
PH7B-22	pH7 4 oz.....	\$2.99
PH7B-23	pH7 16 oz.....	\$7.99

### Pipette Filler Bulb, Universal PFBU.....



### Pipette Filler Pumps

PF10	10mL.....	\$11.99
PF25	25mL.....	\$12.99

## Free SO<sub>2</sub> Testing

### Aeration Oxidation Apparatus (AOF)

This Free SO<sub>2</sub> Testing Kit includes: stand, double clamp, nalgene aspirator, flow meter, tubing & clamps, quick disconnects, 2 piece impinger unit, 100ml round bottom double neck flask, bubbler/stopper, stopper w/glass hose connector, aspirator faucet adaptor(s), and instructions. Reagents and accessories are available separately.



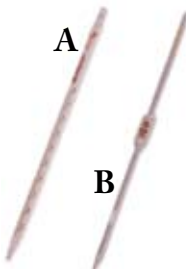
**AOF.....\$369.99**

### Required Equipment for AOF

To use, you will need the following: sodium hydroxide 0.01N (NAOH-23, make a 1:9 dilution), hydrogen peroxide, phosphoric acid 25% (PHOS-250), distilled water, SO<sub>2</sub> indicator solution (SO2I-21), two 10mL pipettes, and one 20mL pipette.

### Pipettes

A.	Serological, 10 mL	
SP10.....		\$5.99
B.	Volumetric, 20 mL	
VP20.....		\$6.99



- C. Sodium Hydroxide, 0.1N 16 oz bottle  
NAOH-23..... \$9.99
- D. Phosphoric Acid 25%, 250mL bottle  
PHOS-250..... \$6.99
- E. SO<sub>2</sub> Indicator Solution  
SO2I-21..... \$3.99



### AOF Replacement Parts and Other Labware

This labware will be helpful when using AOF, but are not required.

- F. Flow Meter: 1.5 – 4 L per minute  
FLM.....\$89.99
- G. Nalgene Aspirator: sink adapter  
NASPSA.....\$52.99
- H. Impinger Unit and Parts (30 mL)  
IMPUC complete unit.....\$78.99  
TIMP replacement top only....\$49.99  
BIMP replacement bottom only...\$37.99
- I. Double Neck Round Bottom Flask, 100mL  
DNF100 .....\$75.99
- J. Plastic Rinse Bottle with Spout  
RBS.....\$8.99
- K. Pasteur Pipette, disposable 5 3/4"  
PP.....\$0.49



### Free SO<sub>2</sub> test titrettes (SO2K)

Chemetrics, 10-100 ppm range. This is a 'ripper' test where the sulfite is titrated with an iodide-iodate titrant in acid solution using a starch indicator. The test is rapid, simple and the reagents are stable. Accuracy is 2-10 ppm; this test is not recommended for red wine. Each kit contains 10 tests.  
**SO2K.....\$17.99**



### Reagents for Ripper SO<sub>2</sub>

Tests with your own lab equipment.

- L. Iodine solution, N/10 16 oz  
IODINE-23.....\$23.99
- M. Starch solution 1%, 16 oz  
STARCH-23.....\$9.99
- N. Sodium thiosulfate, 0.02N 16 oz  
NAHTS-23.....\$5.99
- O. Sodium hydroxide, 10% solution 16 oz  
NAOH10-23.....\$7.99
- P. Sulfuric acid, 25% solution 250mL  
H2SO4.....\$7.99



### Sulflyser

Made by Dujardin-Salleron, this is an easy, quick and accurate way to measure free and total SO<sub>2</sub> levels in wine and is adapted to highly colored red wines. Results are available in 30-35 seconds. This operates on the principles similar to the ripper test. *Not eligible for free shipping.*

**SULFI.....\$2,399.99**



# Analysis and Testing

## Alcohol Testing

### Ebulliometer (Dujardin-Salleron Model #360)

This product will provide one of the easiest methods of determining the alcohol content in wine. The test is based on the difference in boiling points of water and wine, and the ebulliometer provides a very accurate measure of these factors. Distillation methods are slightly more accurate, but require more time. Available with an alcohol lamp which uses either denatured alcohol or methanol or with an electric heater **EBUL-EL2**. Replacement parts available, please inquire or visit our [website](#). *Ebulliometers not eligible for free shipping.*

Ebulliometer, alcohol lamp (pictured)

**EBUL**..... \$899.99

Ebulliometer, electric

**EBUL-EL2**.....\$2,539.99



*Replacement parts also available. Please see our [website](#) or call us for details.*

## Hydrometers

### Hydrometers

These tools measure the sugar content and potential alcohol of juice. Every winemaker should own the triple scale and a good selection of the narrow range as well. All hydrometers require a hydrometer jar for flotation (see page 37 for our selection of hydrometer jars).

**H1141** Triple scale hydrometer, 0-35 Brix Potential alc, and SG.....\$ 5.99

**H1144** Narrow range 0-8 Brix, 0.1° graduations.....\$ 16.99

**H1145** Narrow range 8-16 Brix, 0.1° graduations.....\$ 16.99

**H1146** Narrow range 16-24 Brix, 0.1° graduations.....\$ 16.99

**H1147** Narrow range -5 to +5 Brix, 0.1° graduations.....\$ 28.99

**H1148** Narrow range specific gravity 0.98 – 1.02.....\$ 16.99

### Triple Scale Hydrometer



### Measuring Sugar Content

For measuring sugar contents in your grapes or fruit see refractometers on page 47.

### Precision Hydrometers

**Alcohol content** of the wine **cannot** be measured accurately with a hydrometer, however the **H1157** will give reasonable readings in high alcohol (60%+) liquids without distilling. The other hydrometers will measure alcohol in samples distilled from wine. These precision hydrometers work best with the larger glass 250mL hydrometer jar **HJ250** (see page 37).

**H1152** Narrow range, 0-5% alcohol, 0.1° graduations.....\$ 29.99

**H1153** Narrow range, 5-10% alcohol, 0.1° graduations.....\$ 29.99

**H1154** Narrow range, 10-15% alcohol, 0.1° graduations.....\$ 29.99

**H1157** Proof and Tralle, 0-200 proof (0-100 % alcohol by vol).....\$ 7.99



Narrow Range Hydrometer Style



Narrow Range Precision Hydrometer Style

## Scales

### Digital Portion Control Scale

This scale has 1 KG capacity, and can weigh up to 1000 grams in 0.1 gram increments.

It also has five additional modes. 5 year warranty included.



**PCS** 1 kg digital scale.....\$19.99

### Digital Scale

This scale has a 2KG capacity and can measure in 0.1 gram increments. It is battery operated and uses 2 AAA batteries (not included).



**PCS2** 2 kg digital scale.....\$29.99

### Digital Pocket Scale

This pocket scale has a capacity of 100 grams, and measures in 0.01 gram increments-perfect when you need a more exact measurement.



**PCS3** 100 gm digital scale.....\$14.99

## Glassware and More

### Volumetric Pipettes

VP5	5 mL.....	\$4.99
VP10	10 mL.....	\$6.99
VP20	20 mL.....	\$6.99
VP25	25 mL.....	\$9.99
VP50	50 mL.....	\$11.99



Volumetric  
Pipette

### Serological Pipettes

SP2	2 mL.....	\$4.49
SP5	5 mL.....	\$4.99
SP10	10 mL.....	\$5.99



Serological  
Pipette

Pasteur pipette disposable, 5.75"

PP.....		\$0.49
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Disposable  
Pasteur Pipette

### Mortar & Pestle, 60 mm.

Used to grind up chemicals into a fine powder.

MORTAR60.....		\$4.99
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### Labware Racks and Holders

A. LWT	Lab ware tower.....	\$17.99
B. LWH	Lab ware holder.....	\$6.99
C. LWR	Lab ware rack.....	\$7.99

### Hydrometer Jars

D. Plastic 38 x 350		
HJP.....		\$4.99
E. Glass		
HJ100	Glass 100mL.....	\$12.99
HJ250	Glass 250mL.....	\$20.99
HJ500	Glass 500mL.....	\$29.99
HJ1000	Glass 1000mL.....	\$49.99

### F. Erlenmeyer Flask

EF250	250mL.....	\$4.99
EF500	500mL.....	\$5.99
EF1000	1000mL.....	\$11.99

### G. Volumetric Flask

VF250	250 mL.....	\$9.99
VF500	500 mL.....	\$9.99

### Volumetric Flask 750mL

Minute graduations between 680 & 750mL		
VF750	750 mL.....	\$180.99

### H. Glass Beaker

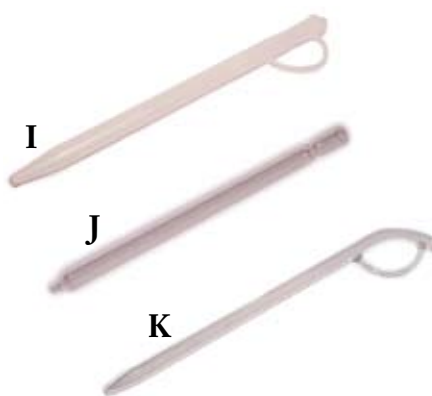
BEAK150	150mL.....	\$3.99
BEAK250	250mL.....	\$3.99
BEAK600	600mL.....	\$4.99



## Wine Thieves

A **wine thief** is used to remove a small amount of wine from a cask, carboy, or other container for testing or tasting. Our Pyrex Glass Wine Thief (PGWT), produced by Dujardin-Salleron in France, is an excellent thief for use with barrels, and will add elegance and class to your cellar. Our basic glass version (WTL) measures 12-1/4" x 3/4". Our more affordable plastic version (WTP) consists of three pieces that make the thief 19" long x 1" diameter.

I. WTP	Plastic, 3 piece wine thief.....	\$5.99
J. WTL	Glass, 12" wine thief.....	\$6.99
K. PGWT	Pyrex Glass wine thief.....	\$61.99



## You May Also Need:

### Analysis and Testing Supplies Pages 32-36

Labware is often used in testing the various chemical components in wine, such as SO<sub>2</sub>, pH, or titratable acidity (TA). We offer various Analysis and Testing Supplies to make the winemaking process easier.



# Filtering and Clarifying

Clarifying your wine can be accomplished through fining, filtration, or a combination of both. Filtration is a mechanical method where the wine is pumped across a filter medium that screens and catches impurities. This is a very efficient and highly effective, but also more expensive, method that can produce wines of striking clarity and brilliance. Fining is a chemical method using clarifying agents that chemically attract and settle out suspended particles through various mechanisms. It produces acceptable clarity but not to the same level filtration can.

## Wine Filter Units and Housings

### Buon Vino Mini-Jet and Super-Jet

These products are small plate and frame units that accept their own special filter pads, which are also available for purchase. The Mini-Jet is good for 5-10 gallons and the Super-Jet is for 15-20 gallons. These products leak a bit, which is typical for plate and frame.



The Super-Jet

### Buon Vino Mini-Jet and Filter Pads

<b>BVMJ</b>	Mini Jet Filter Unit.....	<b>\$179.99</b>
<b>BVMJPADF</b>	Filter pads #1 Fine.....	<b>\$3.99/3pk</b>
<b>BVMJPADM</b>	Filter pads #2 Medium.....	<b>\$3.49/3pk</b>
<b>BVMJPADC</b>	Filter pads #3 Coarse.....	<b>\$3.79/3pk</b>

### Buon Vino Super-Jet and Filter Pads

<b>BVSJ</b>	Super Jet Filter Unit.....	<b>\$399.99</b>
	<i>BVSJ not eligible for free shipping.</i>	
<b>BVSJF1</b>	Filter pads #1.....	<b>\$4.99/3pk</b>
<b>BVSJF2</b>	Filter pads #2.....	<b>\$4.99/3pk</b>
<b>BVSJF3</b>	Filter pads #3.....	<b>\$5.99/3pk</b>

### Consider Our Vacuum Bottle Filler

The Enolmatic Vacuum Bottle Filler with Filter Housing is another great option for economical filtration. See page 24.



### PIWC Brand Units

These units are commercial quality and have been assembled and sold for over 45 years. Different configurations are available, but they all use the cartridge type media. These units are rugged, cost effective, and suitable for operations producing small amounts and up to 10-15 thousand gallons per year, with typical batches being around 500 gallons or less. A PIWC unit consists of a positive displacement self priming pump with either an internal or external prescreen (never run a pump without the screen in place), carbonator motor, cartridge housing, stand, 10 feet of hose, and connectors. They are ready to use as soon as a cartridge is inserted and prepped.



Stainless Steel 10" Wine Filter Unit

### PIWC 10" Wine Filter Units *Not eligible for free shipping.*

Available in plastic or stainless steel with a 100gph pump in either brass or stainless steel. Comes with 10 ft of 5/8" tubing. Be sure to order more at time of purchase if needed.

<b>TC10P-BFP</b>	plastic filter housing w/ 100gph brass pump.....	<b>\$434.99</b>
<b>TC10SS-SSFP</b>	stainless steel housing w/ 100gph stainless steel pump.....	<b>\$895.99</b>

### PIWC 20" Wine Filter Unit *Not eligible for free shipping.*

Available in stainless steel only, and built with a 240gph stainless steel pump. The standard unit has threaded fittings, or we can custom build with tri-clamp fittings. Comes with 10 feet of 3/4" tubing- be sure to order more if needed.

<b>TC20-SSFP2</b>	stainless steel housing with 240gph SS pump.....	<b>\$1,085.99</b>
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### Double Wine Filter Unit *Not eligible for free shipping.*

Two 20" stainless steel housings with a 240gph stainless steel pump. Designed and built by the professional winemakers at PIWC. Can be customized as needed.

<b>TC20SS/SS-SSFP</b>	double stainless steel housings.....	<b>\$1,799.00</b>
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## Fining Wine with Additives

If you have a wine that is not clear, a fining agent should be used before filtration. We carry a variety of fining agents (see pages 14-15) to solve most clarifying problems. Once the wine is clear, filtration is the next step to a brilliantly clear wine. If you need further guidance with the use of these filtering and clarifying agents, see the "Filtering and Clarifying" section on the [Winemaking 101](http://piwine.com/winemaking-101.html) page of our website: [piwine.com/winemaking-101.html](http://piwine.com/winemaking-101.html)

*If you would rather use additives to clarify your wine, see page 14 for a list of agents that we carry.*

# Filtering and Clarifying

## Filter Cartridges

## NEW! Expanded line of quality great value Filter Cartridges!

Presque Isle Wine Cellars is excited to offer an expansion of our filter cartridge product lines to give our customers even more options and value. In addition to our line of premium Pall products, we are introducing our own PIWC branded line of cartridges to give you even more choices and even greater value.

We believe our new PIWC filter cartridges offer the best value in the industry. In our comparative testing, for flow rate, throughput capacity, and visual results, these filters performed at a level that we found more than acceptable in every category. When the price of these cartridges is considered, the results are even more impressive. And all of our new cartridges are compatible with our existing

line of filter units and housings. To learn more about our testing, visit [piwine.com/comparative-filter-cartridge-testing.html](http://piwine.com/comparative-filter-cartridge-testing.html).

Additionally, given the trends in the regulatory environment we are moving to offer a complete line of FDA Compliant cartridges and discontinuing cartridge products that are not compliant. Learn more at [piwine.com/new-winemaking-filtration-products.html](http://piwine.com/new-winemaking-filtration-products.html). The chart below will assist in finding products in our new line that are suitable replacements for discontinued cartridges. See our complete [Filter Cartridge Selection Chart](http://piwine.com/media/pdf/filter-cartridge-usage-chart.pdf) at [piwine.com/media/pdf/filter-cartridge-usage-chart.pdf](http://piwine.com/media/pdf/filter-cartridge-usage-chart.pdf) for further product information. [Visit our website or call to see our great cartridge prices.](#)

### Cartridge Storage Tubes

ST12 12" PVC storage tube..... \$23.99  
ST24 24" PVC Storage tube..... \$25.99



If you previously used:			We recommend the products in the same row as suitable replacements:				
Discontinued Item SKU	Description	PIWC Brand SKU	Description	PIWC Brand SKU	Description	PALL Brand SKU	Description
CF10	Clarif Fine 10" DOE .5micron	PRS10-.5	PIWC Melt Blown 10" DOE .5micron				
CF20	Clarif Fine 20" DOE .5micron	PRS20-.5	PIWC Melt Blown 20" DOE .5micron				
DF10-1	Duofine Fiberglass 10" DOE 1micron	TC10-1	PIWC Fiberglass 10" DOE 1micron			PF10-1	Pall Polypropylene 10" DOE 1micron
DF20-1	Duofine Fiberglass 20" DOE 1micron	TC20-1	PIWC Fiberglass 20" DOE 1micron			PF20-1	Pall Polypropylene 20" DOE 1micron
DF10-.45	Duofine Fiberglass 10" DOE .45micron	TC10-.45	PIWC Fiberglass 10" DOE .45micron	PP10-.45	PIWC Polypropylene 10" DOE .45micron	PF10-.45	Pall Polypropylene 10" DOE .45micron
DF20-.45	Duofine Fiberglass 20" DOE .45micron	TC20-.45	PIWC Fiberglass 20" DOE .45micron	PP20-.45	PIWC Polypropylene 20" DOE .45micron	PF20-.45	Pall Polypropylene 20" DOE .45micron
DF10-.2	Duofine Fiberglass 10" DOE .2micron	TC10-.2	PIWC Fiberglass 10" DOE .2micron	PP10-.2	PIWC Polypropylene 10" DOE .2micron	PF10-.2	Pall Polypropylene 10" DOE .2micron
DF20-.2	Duofine Fiberglass 10" DOE .2micron	TC20-.2	PIWC Fiberglass 20" DOE .2micron	PP20-.2	PIWC Polypropylene 20" DOE .2micron	PF20-.2	Pall Polypropylene 20" DOE .2micron
DF10-1M6	Duofine Fiberglass 10" M6 1micron	TC10-1M6	PIWC Fiberglass 10" M6 1micron				
DF10-.45M6	Duofine Fiberglass 10" M6 .45micron	TC10-.45M6	PIWC Fiberglass 10" M6 .45micron	PP10-.45M6	PIWC Polypropylene 10" M6 .45micron		
DF10-.2-M6	Duofine Fiberglass 10" M6 .2micron	TC10-.2M6	PIWC Fiberglass 10" M6 .2micron	PP10-.2M6	PIWC Polypropylene 10" M6 .2micron		
VFA10-.45M3	Varafine Filter 10" 0.45 M3 .45micron	WT10-.45M3	Watertec Filter 10" M3 .45micron			UP10-.45	PALL ULTIPORE 10" M3 .45micron
VFA20-.45M3	Varafine Filter 20" 0.45 M3 .45micron	WT20-.45M3	Watertec Filter 20" M3 .45micron			UP20-.45	PALL ULTIPORE 20" M3 .45micron
VF10-.45DOE	Varafine Filter 10" 0.45 DOE .45micron	WT10-.45	Watertec Filter 10" DOE .45micron				
VF20-.45DOE	Varafine Filter 20" 0.45 DOE .45micron	WT20-.45	Watertec Filter 20" DOE .45micron				

We also have a variety of filter parts and accessories available on [our website](http://our website), or call for pricing and availability.

# Bottling and Corking









Once you have completed fermenting, aging, and clarifying your wine and it is ready to drink, you need to enjoy the fruits of your labor and free up your carboy for your next batch of wine. Presque Isle Wine Cellars carries a wide variety of bottles, corks, wine closures, and corkers that will assist you in easily bottling your wine for your and your family's and friends' enjoyment.

## Bottles

The three most common shaped bottles are Bordeaux (short neck) **W5CG**, burgundy (sloped shoulders) **WP137** and the California hock **W82** (neck elongated, making bottle slimmer than burgundy) bottles. Most are available in green or clear (flint). *Wine Bottles not eligible for free shipping.*

SKU	Description	Price / case
<b>W5CG</b>	Bordeaux, 750mL cork finish green 12/cs.....	<b>\$11.99</b>
<b>W5CF</b>	Bordeaux, 750mL cork finish flint 12/cs.....	<b>\$11.99</b>
<b>W375CG</b>	Bordeaux, 375mL cork finish green 24/cs.....	<b>\$20.99</b>
<b>W375CF</b>	Bordeaux, 375mL cork finish flint 24/cs.....	<b>\$20.99</b>
<b>WP65</b>	Punted Bordeaux, 750mL cork finish DLG 12/cs.....	<b>\$13.99</b>
<b>WP137</b>	Punted Burgundy, 750mL cork finish DLG 12/cs.....	<b>\$13.99</b>
<b>W82BLUE</b>	California hock, 750mL, cork finish blue 12cs.....	<b>\$19.99</b>

See our [website](#) for our full and updated line of wine bottles.

Bottle Shape			
Color			
Size			

## Corks and Wine Closures



**Agglomerated Corks (AGCK)**

Natural corks should typically be used but plastic top corks, synthetic corks, or screw tops (with compatible bottles) can be used as wine bottle closures for wines which will be consumed within one year. You will need a **corker** to insert corks (see page 41). Our corks are sold in bags of 25, 100, 500, and 1000, and a box of 5000.

Agglomerated Corks, 1.75" (AGCK)  
(pictured above)

Bag of 25.....	<b>\$4.99</b>
Bag of 100.....	<b>\$15.99</b>
Bag of 500.....	<b>\$70.00</b>
Bag of 1000.....	<b>\$110.00</b>
Box of 5000.....	<b>\$480.00</b>

Plastic Top Corks: natural cork (CWT)



Bag of 25.....	<b>\$9.75</b>
Bag of 100.....	<b>\$32.99</b>
Bag of 500.....	<b>\$150.00</b>
Bag of 1000.....	<b>\$220.00</b>
Box of 5000.....	<b>\$1,000.00</b>

Plastic Top Corks: synthetic cork (TTOP)



Bag of 25.....	<b>\$10.99</b>
Bag of 100.....	<b>\$39.99</b>
Bag of 500.....	<b>\$170.00</b>
Bag of 1000.....	<b>\$276.00</b>
Bag of 5000.....	<b>\$1,300.00</b>

Colmated Cork, 9 x 1 3/4" (CMCK)



Bag of 25.....	<b>\$9.99</b>
Bag of 100.....	<b>\$34.99</b>
Bag of 500.....	<b>\$156.00</b>
Bag of 1000.....	<b>\$250.00</b>
Box of 5000.....	<b>\$1,200.00</b>

Agglomerated 1+1 cork 9 x 1 3/4" (COTAT)



Bag of 25.....	<b>\$7.99</b>
Bag of 100.....	<b>\$24.99</b>
Bag of 500.....	<b>\$120.00</b>
Bag of 1000.....	<b>\$185.00</b>
Box of 5000.....	<b>\$900.00</b>

Synthetic Noma Cork 9 x 1 3/4" (SNCK-NOMA)



Bag of 25.....	<b>\$7.99</b>
Bag of 100.....	<b>\$12.99</b>
Bag of 500.....	<b>\$116.00</b>
Bag of 1000.....	<b>\$195.00</b>
Box of 5000.....	<b>\$890.00</b>

Scott cork 9 x 1 1/2" (COPR-SCOTT)



Bag of 25.....	<b>\$17.99</b>
Bag of 100.....	<b>\$69.99</b>
Bag of 500.....	<b>\$288.00</b>
Bag of 1000.....	<b>\$478.00</b>
Box of 5000.....	<b>\$2,086.00</b>

Scott cork 9 x 1 3/4" (COPR2-SCOTT)



Bag of 25.....	<b>\$25.99</b>
Bag of 100.....	<b>\$65.99</b>
Bag of 500.....	<b>\$298.00</b>
Bag of 1000.....	<b>\$550.10</b>
Box of 5000.....	<b>\$2,547.00</b>

*Don't see what you're looking for? Visit our website at [piwine.com/bottle-closures.html](http://piwine.com/bottle-closures.html) for our full line of bottle closures.*

## Consider Our Vacuum Bottle Filler

The Enolmatic Vacuum Bottle Filler is an excellent and versatile product option for home and small commercial winemakers bottling larger volumes of wine. See page 24.



# Bottling and Corking

## Corkers

When it comes time to cork your bottles, you will be pleased that you invested in one of our corker models. The hand corker will work with the **CMCK** corks, but you will be a happier corker if you purchase a floor model, which you can use to insert just about any type of cork with much greater ease. If you are making more than 10-15 gals/ year, you should strongly consider using a floor model corker.

### Hand Corker

This hand model lever corker is relatively easy to use and trouble free. The cork is compressed with the double handles and driven in with the top lever. This model is adequate for small batches.

LC4..... \$34.99

### Portuguese Style Floor Model Corker

This corker will beautifully cork your bottles of wine with minimal effort, and quickly. Made in Italy, this corker is suitable for small wineries and serious amateurs. It can handle about 400 bottles per hour. Cork depth is adjustable.

PCO..... \$69.99

### Italian Floor Model Corker

Similar to the Portuguese model (PCO), the compression head is brass and it stands 3" higher at 35". Its advantage over the Portuguese model is that it can be used to compress the large corks used with the 3 liter and larger wine bottles.

ITCO .....\$134.99



## Labelers and Accessories

Wine Label Gluers and Labelers are a necessity for those winemakers labeling a large number of wine bottles.

### Race Razor Labeler

Operated with a hand crank and works with roll stock, fan-folded and flat stock labels. The labels can also be fed right out of a printer. Labels approximately 10-15 bottles per minute. *Not eligible for free shipping.*



RRBL.....\$975.99

### Race Junior Labeler

Designed for smaller containers (1/2"-4 inches in diameter) and ideal for wineries with limited production. *Not eligible for free shipping.*

RLJ..... \$999.99

### Label Pro 5.5 Electric Gluer

LP5.5.....\$719.99

### Semi-Auto Labeler

Fast, easy way to apply pressure sensitive labels 1"-8" in diameter. Can handle a variety of bottles up to 1 gal. Labels up to 40 bottles per minute. *Not eligible for free shipping.*

SABL.....\$1,595.99

### Tapered Bottle Race Labeler

Has the ability to label bottles with a slight or significant taper, such as a bourdeau wine bottle, as well as standard round bottles. *Not eligible for free shipping.*

TRL .....\$1,799.99

### Gap Guide

The attachment required to modify labelers to accomodate front and back labelling.

### Gap Guide

GGJTC .....\$44.99

### Gap Guide for SABL

RLGG.....\$45.99

## Plastic Heat Shrink Capsules and Heat Tunnels

**Plastic Heat-Shrink Capsules** add an attractive tamper-evident finish to a bottle, but do not provide a barrier to air or keep mold from growing on the cork. Select available designs and prices can be viewed at right. Additional capsules are available, call or visit our [website](http://www.piwine.com) for more information.

The best application method is using a heat tunnel to shrink them down smoothly around the neck. The bench model horizontal sliding tunnel (SHT) or hand held heat tunnel (IHHT) are good options. The 220V commercial model (HT) is good for small wineries and can do about 800 bottles per hour.

SHT Horizontal heat tunnel..... \$189.99

IHHT Hand Held heat tunnel..... \$389.99

HTS Heat Tunnel Stand for IHHT..... \$46.99

HT Bench Model 'Tosa' *not eligible for free shipping*.....\$1,225.99



Hand Held Heat Tunnel

Heat Tunnel Stand



Bench Model "Tosa"  
*Special Order-Please Call*

Horizontal Heat Tunnel



	Black CAP6BK \$7.99 (100) \$58.99 (1000)		Green CAP6GR \$7.99 (100) \$58.99 (1000)
	Black w/ Stripe CAP6BKS \$7.99 (100) \$58.99 (1000)		Violet CAP6V \$7.99 (100) \$58.99 (1000)
	Gold CAP6GO \$7.99 (100) \$58.99 (1000)		Maroon Matte CAP6R \$7.99 (100) \$58.99 (1000)
	Silver CAP6S \$7.99 (100) \$58.99 (1000)		Ciano Blue CAP6BLUE \$7.99 (100) \$58.99 (1000)
	White CAP6W \$7.99 (100) \$58.99 (1000)		Bright Red Shiny CAP6RR \$7.99 (100) \$58.99 (1000)

# Cleaning and Sanitizing

Clean and sanitized tools and equipment are vital in the winemaking process. Anything that may come into contact with the juice or wine needs to be sanitized in order to prevent contamination and possibly ruining the wine.

## Cleaning Agents

### Soda Ash (Sal Soda)

Sodium carbonate, an unscented and inexpensive alkaline cleaning agent that works as well as most of the more expensive cleaners. Use a ¼ cup per gallon of hot water. *50 lb quantity not eligible for free shipping.*



<b>SALS-10</b>	800 gms.....	<b>\$5.99</b>
<b>SALS-38</b>	8 lbs.....	<b>\$11.99</b>
<b>SALS</b>	50 lbs.....	<b>\$25.99</b>



### B-Brite

An active oxygen in sodium carbonate base cleaning agent- ideal for cleaning barrels.

Contains no chlorine or sulfite. Usage is 1 Tbsp per 1 gallon of warm water. *35 lb quantity not eligible for free shipping.*

<b>BBT</b>	8 oz tub.....	<b>\$2.99</b>
<b>BBT-38</b>	8 lbs.....	<b>\$27.99</b>
<b>B-BRITE35</b>	35 lbs.....	<b>\$124.99</b>

### OneStep

Cleans with oxygen and does not contain chlorine, bisulfate's, organic compounds, or phosphates. Use 1 Tbsp in 1 gallon of warm water. Rinsing is not necessary with One-Step.



<b>ONESTEPA</b>	1 lb.....	<b>\$5.99</b>
<b>ONESTEPB</b>	5 lbs.....	<b>\$29.99</b>

### PBW Professional Brewery Wash

Non-caustic buffered alkaline detergent safe to use on stainless steel, glass, brass, and plastic. Removes tartrate crystals from tanks without the dangers associated with caustic

soda. Use 2 oz in 5 gallons of warm water. Easily rinses off surfaces.

<b>PBW-5</b>	1 lb.....	<b>\$8.99</b>
<b>PBW-38</b>	8 lbs.....	<b>\$49.99</b>

### Star San Acid Sanitizer

Star San is an acid based no rinse sanitizer and is odorless, flavorless, and requires only 1-2 minutes of contact time. Foaming action helps to sanitize cracks and crevices, perfect for plastic fermenters. Use 1 oz / 5 gals of water.

<b>STARSAN</b> .....	<b>\$9.99</b>
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## Brushes and Cleaning Accessories

### Brushes

A good brush and rinser are usually sufficient for cleaning. Our brushes have nylon bristles and bendable wire handles to ensure you can reach all hard to reach areas. We carry brushes specially made for bottles, carboys, and one gallon jugs.



<b>BBR</b>	Bottle brush, 15" long.....	<b>\$3.99</b>
<b>CBR</b>	Carboy brush, 27" long, brush head 10".....	<b>\$4.99</b>
<b>GJB</b>	Gallon jug brush, 21" long...	<b>\$5.99</b>

### Buon Vino Spray Wand

Four feet of flexible tubing, a plastic tube and spray tip, this spray wand sprays a strong jet of water to make cleaning your equipment easier. Especially helpful for rinsing carboys.



<b>BVSW</b> .....	<b>\$15.99</b>
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### Jet Bottle Rinser

American made. Screws on to your laundry tub faucet or garden hose. Buy the kitchen sink adapter to use this handy rinser

in your kitchen sink. Requires only one hand to operate. Flushes the bottle when pressed against the trigger and shuts off when bottle is lifted.



<b>R3</b>	Jet bottle rinser.....	<b>\$14.99</b>
<b>R3AD</b>	Kitchen sink adapter.....	<b>\$5.99</b>

### Double Blast Bottle Washer

Wash two bottles at once, saving you time when bottling. It sits at the bottom of a sink, connected to your standard utility faucet or garden hose with a braided, high-pressure hose. This eliminates the stress caused by faucet-mounted bottle washers. Includes a nozzle specifically designed to clean carboys. Requires a faucet adapter (R3AD) for connecting to kitchen sinks.

<b>DBW</b> .....	<b>\$20.99</b>
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### Bottle Sterilizer/Rinser

This product consists of a reservoir for water, or SO<sub>2</sub> solution, and a spring loaded pump. The solution recirculates in the reservoir. Fits on top of the bottle draining racks (pictured below) for easy use and storage.



<b>SR3</b>	Bottle sterilizer/rinser.....	<b>\$18.99</b>
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### Bottle draining racks

Available in two sizes: 45 or 90 bottle posts. These bottle draining racks take up very little space, and the **SR3** (Bottle sterilizer/rinser) can be mounted on top for ease of use.

#### DR45

45 bottle draining rack.....**\$29.99**

#### DR90

90 bottle draining rack.....**\$38.99**



**45 Bottle Draining Rack**



**90 Bottle Draining Rack**

# Champagne Supplies

From champagne bottles to aluminum capsules, we carry everything you need to create beautiful sparkling wine. Interested in but never made sparkling wine before? Contact us and allow us to help.

## Champagne Bottles



**Lightweight Green**

Champagne bottles come in two different weights. The light weight (**W750CHG**) can't withstand more than 2 atmospheres of pressure, and the heavy weight (**W35**) is intended for Méthode Champenoise, and can withstand 10 atmospheres.

*Bottles not eligible for free shipping.*

Lightweight Green, 750mL <b>W750CHG</b> .....	\$12.99
Heavyweight Green, 750mL <b>W35</b> .....	\$25.99

## Champagne Closures

We carry various types of closures that can be used to secure sparkling wine within a bottle. From champagne corks, to an easy plastic reusable closure, we are sure you will find a product that fits your needs.

### Plastic White Reusable Closure

Can be put in without a tool, but use of a crown capper (**HCC**) or a rubber mallet is recommended. These closures are designed to be held tightly with the wire hood (**WHP**) in order for it to be effective.

**A**



**B**



<b>A. CLCH</b> Plastic white, 100 corks.....	\$13.99
<b>B. WHP</b> Wire hood for plastic closure, 100 wire hoods.....	\$ 5.99



### Champagne Cork

This cork is a 3 piece #14 closure, and requires a special corks. Use of the wire hood designed to work with corks (**WHC**)

is recommended. This wire hood has a metal disk on top to fit over the cork.

<b>CKCH</b> Champagne cork, 100 corks.....	\$44.99
<b>WHC</b> Wire hood for champagne cork, 100 wire hoods.....	\$14.99



### Wire Hood Tightener Tool

This is a simple device used to twist/tighten the wire hoods- it is simple and easy to use.



<b>WHT</b> .....	\$4.99
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### Crown Caps

Crown caps are suitable for the fermentation in champagne bottles. The 26mm **CRCA** will also fit beer and soft drink bottles. **CRCA29** are 29mm stainless steel, and will fit European bottles.



<b>CRCA</b> 26mm, 100 count.....	\$2.49
<b>CRCA29</b> SS 29mm, 100 count...	\$19.99

### Crown Cappers

To apply the crown caps to the bottles, you will need a crown capper. We have the hand model (**HCC**) or the bench model (**FBC**) available for purchase (*Pictured on page 45*).

<b>HCC</b> Hand model, 26mm....	\$16.99
<b>FBC</b> Ferrari bench model...	\$44.99

## Bidules

Bidules are small plastic cylindrical items that look like short shell casings. They are put into the champagne bottle under the crown cap during primary fermentation to trap some of the sediment that would normally stick to the bottle when it is disgorged.

The 29mm bidules are used in European bottles.



<b>BD</b> 26 mm, 100 count.....	\$9.99
<b>BD29</b> 29mm, 100 count .....	\$10.99

## Champagne Capsules

Champagne capsules are aluminum and easily applied by hand. We recommend using a cotton glove to crimp them on the bottles for your own comfort. Measures 4.5" (34mm x 115mm).

<b>CAC3G</b> Gold, 100 count.....	\$23.99
<b>CAC3S</b> Silver, 100 count.....	\$23.99
<b>CAC3BK</b> Black, 100 count.....	\$23.99
<b>CAC3M</b> Maroon, 100 count.....	\$23.99



*For additional champagne supplies you may require, visit [piwine.com/champagne-supplies.html](http://piwine.com/champagne-supplies.html).*

# Beer Making Supplies

Presque Isle Wine Cellars is now your provider of beer making equipment, supplies, and ingredients so you can enjoy your very own home brewed beer. You've experienced the rewards of wine making, now allow us assist you in crafting your first batch of beer.



## Basic Beer Making Equipment Kit

Our Beginner's Basic Beer Brewing Kit contains all the equipment you need to begin crafting your first batch of beer, from the True Brew™ handbook, to the fermenting bucket. This kit is the first step towards tasting your own home brewed beer. Complete your purchase with one of our beer making ingredient kits to begin brewing today.

BKB.....\$74.99

Basic Kit Includes:

- True Brew™ Handbook
- 6.5 Gallon Fermenting Bucket with Lid
- Adhesive Thermometer (for Fermenting Bucket)
- 3-Piece Airlock (for Fermenting Bucket)
- 6.5 Gallon Bottling Bucket with Spigot
- Glass, Triple Scale Hydrometer
- Automatic Pump-style Siphon w/ 5' of flexible tubing.
- 3/8" Dual Function Bottle Filler
- Beer Bottle Brush
- Double Lever Capper
- B-BRITE™ Cleanser 8 oz. Tub

## Beer Yeasts



### Fermentis SafBrew S-33 Beer Yeast

General purpose, robust, high alcohol tolerant yeast. 11.5 grams.

BY-S33.....\$2.49

### Fermentis SafLager W-34/70 Lager Yeast

World famous Weihenstephan lager strain with high sedimentation. 11.5 grams.

BY-W34/70.....\$4.99



### Fermentis Saflager S-23 Lager Yeast

German yeast, for production of fruity and estery lagers. 11.5 grams

BY-S23.....\$4.99

### Fermentis SafAle S-04 Ale Yeast

English yeast, for production of a large range of ales. 11.5 grams.

BY-S04.....\$3.49



### Fermentis SafBrew T-58 Ale Yeast

Specialty yeast selected for its estery and somewhat peppery and spicy flavor development. 11.5 grams.

BY-T58.....\$2.49

### Fermentis SafAle US-05 Ale Yeast

Produces well balanced beers with a clean, crisp end palate. 11.5 grams.

BY-US05.....\$3.49



## True Brew Ingredient Kits

These kits are an excellent introduction to home brewing. True Brew ingredient kits make 5 gallons of beer, which is equivalent to 2 cases of 12oz beers, and works great with our equipment kit.

*All kits include bottle caps, necessary ingredients for your chosen variety, and detailed instructions for brewing.*

### Amber True Brew Beer Making Kit

Well hopped, smooth & full bodied.

ATBBK.....\$29.99

### India Pale Ale (IPA)

Monster hopped. Produces a rich bodied ale with a deep copper color.

IPATBBK.....\$39.99

### Pilsner True Brew Beer Kit

Light in color and body, emphasizing hop aroma.

PTBBK.....\$31.99

### American Wheat True Brew Beer Kit

45% barley / 55% wheat.

AWTBBK.....\$32.99

### Irish Stout True Brew Beer Kit

Full bodied ale, high hops, sweet aftertaste.

ISTBBK.....\$33.99

### Nut Brown Ale True Brew Beer Kit

A dark and nutty brew.

NBATBBK.....\$33.99



### Red Ale True Brew Beer Kit

Full bodied, deep and rich in flavor, with glorious red highlights.

RATBBK.....\$34.99

### True Brew Handbook

BK-TBH..\$2.95



## Beer Bottles and Capping



Amber Beer bottles are available in 12 oz and 22 oz. Bottling day goes much faster when you use the larger 22 oz. amber beer bottles. Perfect for sharing with a friend, presenting as a gift, or taking to a party.

These bottles take a standard 26mm cap and fit easily in the door of your fridge. Easy and quick to cap when you use a bench capper. A 5 gallon batch requires 2 cases of bottles. *Beer bottles are not eligible for free shipping.*



**Hand Crown Capper**



**Bench Model Crown Capper**

<b>B12A</b>	12oz Amber Beer btls 24/case....	<b>\$12.99</b>
<b>B22A</b>	22oz Amber Beer btls 12/case....	<b>\$12.99</b>
<b>CRCA</b>	Crown caps. 26mm, 100 count....	<b>\$2.49</b>
<b>HCC</b>	Hand crown capper.....	<b>\$16.99</b>
<b>FBC</b>	Bench model crown capper.....	<b>\$44.99</b>



**Crown Caps**

## Other Ingredients

### Spray Malt Extract

Derived from barley, malt is a necessary ingredient for fermentation, and is what gives your beer its flavor, color and body. We carry Briess brand.

<b>SME-BTD1</b>	traditional dark, 1 lb bag .....	<b>\$4.49</b>
<b>SME-BGL3</b>	golden light, 3 lb bag.....	<b>\$12.99</b>



**Spray Malt Extract: Golden Light, 3 lbs**

### Hops

<b>HP-CS</b>	Pellets, Czech Saaz, 1 oz.....	<b>\$1.99</b>
<b>HL-CAS</b>	Leaves, US Cascade, 1 oz.....	<b>\$2.99</b>

### Sugar

<b>CANDI-D</b>	Dark Belgian candi sugar.....	<b>\$4.99</b>
<b>SUGAR-C</b>	Corn sugar (priming sugar).....	<b>\$1.99</b>



**Hops Pellets**



**Hops Leaves**



**Candi Sugar**



**Corn Sugar**

## Other Equipment

### Stock Pots

These stainless steel stock pots will allow you to brew your beer without having to worry about splashing out or boiling over. Easy to clean. The 30

quart (7.5 gallon) pot is the perfect size for brewing a 5 gallon batch of beer.

<b>STOCK30</b>	30 qt.....	<b>\$64.99</b>
<b>STOCK42</b>	42 qt.....	<b>\$69.99</b>



### Nylon Straining Bag

26 x 26 inches. The nylon straining bag has various uses in both wine making and beer brewing.

This 26 x 24 inch bag is perfect for straining out hops in your 42 quart stock pot, or straining your red wine must.

<b>NSBB</b> .....	<b>\$5.99</b>
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*We are growing and adding products to this category often!  
Visit [piwine.com/beermaking.html](http://piwine.com/beermaking.html) to see our full line of beer making products.*

# Food Grade Paints and Coatings

## Gondola Enamel

A water soluble, food grade paint with good durability and resistance to acids and caustics. Suitable for presses, crushers, gondolas, ladders, pumps, tank hoops and interior walls. Available in yellow, black, white and red in 500mL or gallon size containers. *Not eligible for free shipping.*

500 mL Size



1 Gallon Size



### Yellow Enamel

5964Y	500 mL.....	\$14.99
5964Y-GAL	1 gallon.....	\$65.99

### Black Enamel

5964BK	500 mL.....	\$14.99
5964BK-GAL	1 gallon.....	\$65.99

### Red Enamel

5964R	500 mL.....	\$14.99
5964R-GAL	1 gallon.....	\$65.99

### White Enamel

5964W	500 mL.....	\$14.99
5964W-GAL	1 gallon.....	\$65.99

## Mildewcide Coating

This coating is a combination of emulsified acrylic resins and oxidizing oils, as well as agents to control mildew, wood borers, and other organisms on wood containers-while at the same time allowing them to breathe. It is milky green, but dries to a clear satin finish. Two coats, applied 24 hours apart, are recommended. If applied to used barrels, clean the outside of the barrel with **Soda Ash** (page 42) and hot water, then apply a non-chlorinated sterilizer to kill any mold and to brighten the wood. Coverage is about 200 sq. ft. per gal. Barrels coated with X650 won't stain or discolor. Do not apply when temperature is below 60°F. This is a clear coating, O'Sullivan X650 brand. *Not eligible for free shipping.*

16 ounce Size



1 Gallon Size



X650-23	16 oz.....	\$11.99
X650-GAL	1 gallon.....	\$59.99

### Clean Before You Paint

Before painting your equipment or coating your barrels with a Mildewcide coating, you want to be sure they are clean. We carry several cleaning solutions that can assist you with this. We suggest using B-Brite and Sals Soda. See page 42 for all of the cleaning and sanitizing products available.



**Cleaning  
Solutions.  
Page 42**

## Hand Refractometers

The refractometer is an essential winemaking tool used to take quick and accurate measurements of the amount of sugar (percentage Brix) in grapes or other fruit. Determining the percentage Brix allows winemakers to determine the ripeness of the fruit in the field, helping to determine optimum harvest time.

### Westover Hand Refractometer ATC: Measures 0-32 Brix

This instrument may be used as an expensive substitute for a hydrometer, but finds its greatest utility with vineyardists for monitoring ripening in the field. A few berries are an adequate sample for measuring sugar solids. The models that are appropriate for use with juice cover a sugar range of 0 to 32% sucrose in 0.2% graduations and are available in temperature and non-temperature compensated models. This temperature compensated model will give accurate readings at any temperature, although this is not terribly critical since the difference is only 0.3% at a temperature 10°C above or below the calibrated temperature. This refractometer has about the same accuracy as a hydrometer.

WRF-ATC.....\$59.99



### Digital Refractometer for Measurement of Sugar in Wine: Measures 0-50 BRIX

This unit is rugged, lightweight and waterproof- perfect for measurements in the lab or field. The actual measurement of the refractive index is simple and quick and provides the vintner a standard accepted method for sugar content analysis. Samples are measured after a simple user calibration with deionized or distilled water. The instrument measures the refractive index of the grape must.

With only a small sample size required (as little as 2 metric drops), it displays quick, accurate results in approximately 1.5 seconds. The stainless steel sample well makes it easy to clean and corrosion resistant. These digital refractometers eliminate the uncertainty associated with mechanical refractometers and are ideal for fast, reliable measurements in the field.

96811.....\$199.99



## Grafting Supplies

### Chinosol Fungicide Powder

(8-hydroxy quinoline sulfate) This is the best available agent to inhibit Botrytis cinerea infections. Scions may be dipped in a 0.3% solution for up to about 5 hours. The solution may be reused at least three times. It may be used as



an 0.1% spray after the grafts have leafed out. A one pound jar contains enough Chinosol to do about 5,000 grafts. It can also be dissolved in the grafting wax listed below to further protect the wax coated grafts from Botrytis infection. *Not eligible for free shipping.*

<b>8HQS-10</b>	1 lb.....	<b>\$79.99</b>
<b>8HQS-38</b>	3 lb.....	<b>\$209.99</b>

## Looking for More?

Visit us at [www.piwine.com](http://www.piwine.com) for our full line of winemaking supplies, gift shop items, and bar supplies.

We also offer our award winning Presque Isle Wine Cellars wine for [purchase online](#) to our customers over 21 in select states.

# Shipping Information

Our philosophy has been the same since 1964 – only charge our customers the carrier's rate plus handling, which is calculated as close to cost as reasonably possible. We aim to get items to our customers as effectively and inexpensively as possible, and we never treat shipping as a sales gimmick or as a profit center for us.

Currently, our primary source for shipments is through FedEx. If you choose to make an order by phone we provide the option of a USPS delivery given the fact that, in some instances, it may cost you less. Online orders can only be shipped via FedEx at this time. Online transit charges are generated through our shipping calculator. Like anything, errors can happen. If you feel as though the shipping cost for your order may be incorrect, please contact us immediately and we will verify it and correct it if necessary. If the calculator significantly under calculates the correct shipping cost, we reserve the right to adjust it, and will reach out to the customer to confirm this prior to shipping the product(s).

**FedEx SmartPost** is an option we offer for smaller, lighter parcels. It often provides significant savings on shipping costs, but can take several extra days to deliver. Final delivery is made by your local post office.

For special situations, we may suggest and use alternative methods of shipping if mutually agreed upon with the customer. FedEx offers a 3-Day Select, 2-Day Air, and Next Day Air at extra cost. If you prefer your package shipped by mail, USPS

offers Express Mail to some areas as either a next day or 2-day service. Please contact us for rates if you require any of these services. Regardless of shipping method, careful effort is put forth to package each order in as few boxes as possible to keep cost to the customer down. There are occasions when an order includes items that cannot be packed together or that require its own individual box for proper protection. When this occurs we will keep the number of necessary packages to a minimum.

The vast majority of our catalog items can be shipped via FedEx or equivalent carriers. There are some exceptions due to size or weight issues, and those items must be delivered via LTL (Truck) Carrier. These items will be identified within the product descriptions. If any part of your order must be delivered by truck, it will typically be cheaper to send the entire order that way. Items identified within the product description can be shipped via FedEx or equivalent, but at net shipping costs for the specific item. This means that no other items can be packed with this item. A few products will incur a crating charge in addition to the freight cost. This is noted in the product descriptions.

## SHIPPING SERVICE OPTIONS

**Motor Freight:** This shipping method covers continental USA and much of Canada and is best for shipping large or heavy items. We work with several carriers who offer discounts. We will check multiple carriers to find the best quote.

**Carriers add a substantial surcharge for delivery to a residential address so it may be recommended to arrange shipping to a business address. Carriers also typically add a significant fee (\$75 or more) if a lift gate is required, so it is recommended that a forklift be available to unload the truck to avoid that cost. You may contact the carrier directly to arrange delivery time rather than request that they call you (they have been known to charge as much as \$40 for the call).** If you desire the carrier's 'PRO' number (tracking number) and local terminal number, please contact us. Shipping glass (carboys and bottles) by truck becomes cost effective somewhere between 500 – 1000 lbs. You must be present when a delivery is made, and you will typically be responsible for unloading the delivery- not the driver.

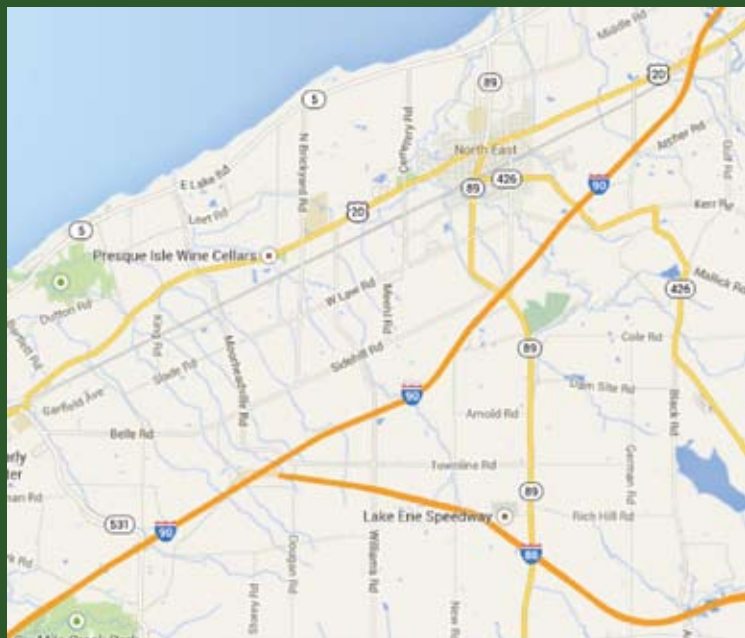
## DIRECTIONS

**Traveling west on Interstate 90:** Get off I-90 at PA Exit 41 (first exit in PA) and proceed west on US RT 20 about seven miles through the borough of North East village to #9440. PIWC is on the right (north) side of US 20, just past Catholic Cemetery Road.

**Traveling east on Interstate 90:** Use PA Exit 35 (Harborcreek) and proceed north on PA RT 531 three miles to US RT 20. Turn right on US 20 and proceed 3.8 miles east to #9440. PIWC is on the left (north) side of US 20. An easy to locate landmark is the intersection of Moorheadville Road and then continue east exactly one mile.

**Traveling north on Interstate 79:** Proceed to the interchange with I-90 eastbound toward Buffalo, NY. Once on I-90 East, follow the direction for eastbound shown above.

Visit us online at [piwine.com/map-directions.html](http://piwine.com/map-directions.html) for a full interactive map for your convenience.



# Shipping and Other Information

## CANADIAN CUSTOMERS

We happily serve our Canadian customers, and are able to ship to Canadian addresses via our [website](#) or phone orders. When paying by credit card the exchange rate is calculated automatically.

## INTERNATIONAL SHIPPING

We will happily ship internationally with credit card orders when the customer is willing to pay the costs of shipping, customs, fees, and other related costs. We invite you to call us to inquire about the cost of international shipping. We will confirm costs on all international orders with the customer before shipping.

## SHIPPING ERRORS

Our packing staff is very diligent and proud of their work but occasionally can make mistakes. If a mistake is made, we will work accordingly to correct the problem. Please call or email immediately if you believe we have made an error – wrong product, missing product, incorrect quantity, etc. – and we will work with you to resolve the issue in the most advantageous way.

## RECEIVING, DAMAGE, & RETURNS

It is very important to check all packages/items, preferably in the presence of the delivery driver to ensure that all items are received and in good condition. If your package is damaged you have the ability to refuse the delivery and it will be sent back to PIWC. If you choose to keep the package, but open it in front of the driver to ensure that its contents are intact, please be aware that you will lose the ability to refuse it and you will be required to create a claim with the carrier. Any damage to the package before accepting it should be documented by the driver on the shipping bill before being signed by the customer. If the damage is concealed, report it upon discovery and retain goods and packaging until your claim is satisfied unless the carrier acknowledges responsibility in writing. Document any damage through pictures to create a personal record of the condition of your package upon arrival. The longer that inspection of the package is delayed on the receiver's end, the greater the chance becomes that a claim will be denied.

**It is required that contact is made with us BEFORE returning any damaged goods. A detailed description of any problems**

**you may have had with your package will need to be documented. We may be able to resolve the matter without further shipping costs to either party.**

Restocking fee may apply to some returned products. Please contact us before returning a product. Please call us at our toll free number, (800) 488-7492 or, if you are local, at (814) 725-1314. You can also reach us via email at [info@piwine.com](mailto:info@piwine.com). Parcel post shipments are not insured unless you are shipping via priority mail or otherwise request it for an additional fee. All other carriers' shipments are insured up to \$100 per package and the insurance is included in their rates. We reserve the right to insure packages for the actual value of the shipment if we deem it necessary; an additional fee will be included in the shipping and handling charge. **If concealed damage is discovered, contact the carrier immediately.** Although our responsibility ends when we have delivered your order to the carrier we are willing to assist with the handling of claims. It is the customers' responsibility to report damage upon delivery or discovery. Again, photo documentation of the concealed damage in the context of the package is recommended. If you would like assistance with your claim, please email or call and we will assist you to the best of our ability.

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## WINERIES AND COMMERCIAL ACCOUNTS

Where applicable, we offer discounted volume pricing to meet your needs. Products designed for the commercial market are priced accordingly. For larger orders, or for products not listed in this catalog, we invite our wineries, cideries, breweries, distilleries, and other commercial customers to **contact our dedicated Commercial Sales Manager at 800-488-7492 ext. 209** for a custom quote. We are sure that we can satisfy the wide range of supply and equipment needs for your business.

# Technical Information & Measures for Chemicals & Additives

The process of adding different chemicals and additives to your wine may be overwhelming and confusing. Over the years, the winemakers and product experts at Presque Isle Wine Cellars have developed various formulas, equivalents, and tips that may make the process of perfecting the chemistry of your wine easier for you. If you still have questions, please call! We strive to make winemaking as easy and enjoyable as possible, and would be glad to assist you.

## Calculating Sulfur Dioxide (SO<sub>2</sub>) ppm

For your convenience, we have provided you with a formula that calculates how many grams of SO<sub>2</sub> are needed to attain a particular ppm (1 mg/L = 1 ppm) level in a specified number of gallons of wine.

P gr/L = desired ppm in grams per liter (divide milligrams by 1000 to convert to grams).

Y gallons = number of gallons of the batch/container of your wine.

$$\frac{P \text{ gr/L} \times 3.785 \text{ L/gallon} \times Y \text{ gallons}}{0.576} = \text{Grams of SO}_2$$

## Measuring Equivalents

- 1 ounce (oz) = 28.35 grams
- 1 fluid oz = 29.57 mL
- 1 pound (lb) = 454 grams
- 1 kilogram = 2.204 lbs
- 1 quart = 0.94 L
- 1 gallon = 3.785 liters
- 1 pint (16 oz) = 473 milliliters
- 1 gallon = 128 ounces
- 1 gallon water ≈ 8.1 lbs
- 2 cups sugar = 1 lb.
- 1 lb. = 16 oz
- 1 hectoliter = 26.4 gallons
- parts per million (ppm) = milligrams per liter = milligrams per kilogram
- 1 gram of potassium metabisulfite (SO<sub>2</sub>) in one gallon = 150 ppm
- 1/4 teaspoon (≈1.5 grams) of SO<sub>2</sub> = 225 ppm SO<sub>2</sub> in one gallon or 45 ppm in five gallons (see SO<sub>2</sub> formula above for more).
- (F° - 32) ÷ 1.8 = C°
- C° x 1.8 + 32 = F°

## How Much is a Gram?

In the absence of a gram scale, you should use level measuring spoons to weigh out chemicals. Accurate to ± 10%.

CHEMICAL	1/4 TSP	1 TSP	1 TBSP
Acid Blend	1.3g	5.0g	14.6g
Ascorbic Acid	1.0g	4.0g	12.9g
Batonage Plus Structure	0.6g	2.6g	6.6g
Bentonite, KWK, Agglomerated	1.1g	4.3g	12.7g
Calcium Carbonate	0.9g	3.9g	11.4g
Citric Acid	1.2g	4.8g	14.4g
Diammonium Phosphate	1.2g	4.6g	13.8g
Ellagitan Barrique Rouge OR Ellagitan Extreme	0.6g	2.5g	6.0g
Fermaid Nutrient	1.3g	4.8g	14.4g
FT Rouge fermentation tannin	0.7g	2.7g	7.7g
Gelatine, Powder	0.8g	2.9g	9.0g
Goferm Yeast Hydration Nutrient Powder	0.7g	2.8g	6.9g
Isinglass (Drifine) Powder	0.6g	2.3g	7.0g
Malic Acid	1.2g	4.5g	13.5g
Micro Essentials M-L Nutrient	0.4g	1.5g	4.5g
Natural Grape Tannin, Powder	0.6g	2.4g	7.0g
Noblesse powder	0.8g	3.1g	8.1g
Oak Chips, American			5.0g
Oak Chips, French			5.0g
Oak-Mor Premium, White Oak, Granules			4.4g
Oak-Mor Toasted, Granules			6.2g
Opti-Red inactivated yeast	0.75g	3.0g	7.7g
Opti-White yeast derivative	0.6g	2.7g	7.4g
Ovu Pure, Powder	0.5g	2.2g	5.6g
Potassium Bicarbonate	1.2g	4.8g	14.5g
Potassium Bitartrate	1.0g	4.2g	12.8
Potassium Caseinate (Kolorfine)	0.8g	3.1g	9.5g
Potassium Metabisulfite	1.6g	6.6g	20.0g
Potassium Sorbate	0.8g	3.3g	10.2g
PVPP Powder	0.4g	1.7g	5.1g
Sparkoloid Powder, Hot Mix	0.3g	1.1g	3.4g
Super Ferment Nutrient	1.0g	3.7g	10.8g
Taniblan	0.6g	2.5g	6.0g
Taniquerc	0.6g	2.6g	6.7g
Tannin Estate	0.6g	2.4g	6.0g
Tartaric Acid	1.3g	4.9g	14.7g
Vinipius, Lactizyme, Powder	0.4g	1.6g	4.8g
Yeast Ghosts	0.7g	2.8g	8.4g
Yeast Hulls (Springcell)	0.6g	2.5g	7.1g

# Presque Isle Wine Cellars Table Wines

## Our Wines



**Doug Moorhead**

Presque Isle Wine Cellars produces and offers a wide array of wine varieties and styles to suit the range of our customers' tastes. We care greatly about producing the finest quality wines possible.

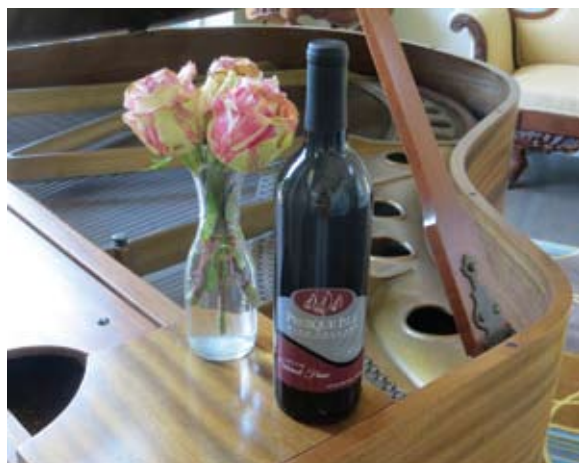
Under the leadership of **Doug Moorhead** and our winemaking team, we consistently produce award winning wines year after year, and the Presque Isle Wine Cellars brand is recognized as a quality leader in the region.

Starting with the knowledge that great wine must start with great grapes, we have established long and close relationships with, and buy our fruit only from the best regional growers who have committed to best practices, and to our quality standards.

Under the watchful eye of our winemaking team, our high quality grapes are given equal care and scientific rigor through the crushing, fermentation, racking, aging, and bottling stages in their transformation into high quality wine. That care and insistence on only using the best grapes available has resulted in our wines consistently winning awards in prestigious international wine competitions since our winery opened in 1969.

Presque Isle Wine Cellars produces many excellent traditional dry and semi-dry *Vitis vinifera* and French Hybrid varietal wines, as well as some exceptional Ports and Dessert wines under our flagship Presque Isle Three-Sails label. Our three ice style wines, or 'kisses', are customer favorites and consistent award winners.

We also serve our customers who prefer sweeter native *Vitis labrusca* based varietal wines and blends under our Creekside and Blue Heron labels.



Join our newly redesigned [Wine Club](http://piwine.com/wine-club.html) to experience exclusive discounts on our award winning wines and more. Visit [piwine.com/wine-club.html](http://piwine.com/wine-club.html) to learn more.

## WINERY HISTORY

Our location on the southern shore of Lake Erie is not by accident. We began with one foot firmly in the vineyard, striving to produce top quality wines from locally grown grapes. Through the years, our area has seen an increase in both the quality and quantity of the grapes grown for winemaking. The distinct quality of the region's wines has led to it being recognized as an American Viticultural Area: The Lake Erie Region. To learn more about our unique region, visit [our website](http://our website).

We are a member of Lake Erie Wine Country, an organization of 24 Pennsylvania and New York wineries situated along the southern shore of Lake Erie. The group sponsors several events and wine weekends throughout the year. To learn more about the organization or to request a brochure, visit [www.lakeeriewinecountry.org](http://www.lakeeriewinecountry.org).

We produce about 28,000 gallons (nearly 11,800 cases) of wine each year making us one of the largest producers of finished wine in all of the Lake Erie Region. We also offer bulk wine and custom bottling throughout the year. For more information contact us at 800-488-7492. All of our wine can be sampled and purchased at our on-site Isle House facility, but is also available at multiple state and local festivals throughout the year. [Visit our website for up to date information](http://Visit our website for up to date information). Additionally, some varieties are sold in select PA State Stores and can be found in many local restaurants. We are also able to ship wine orders within PA and to certain other states – visit [piwine.com](http://piwine.com) for an up to date list.

Along with our wines, PIWC has been a leader in the winemaking supplies and equipment industry since 1964. "Everything for the Winemaker" has been the motto here since the day we opened our doors, and whether you are a beginner or a pro, we are not only here to provide you with the products you need, but to help guide and educate you along the way.



## PRESQUE ISLE WINE CELLARS

9440 W Main Rd (US RT 20)  
North East, PA 16428 USA

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### The PIWC Edge: Winemaking Supply Expertise from Award Winning Professional Winemakers

As an award winning winery, Presque Isle Wine Cellars and its staff have hands on experience with winemaking products that other winemaking suppliers do not. Our winemakers have used the majority of supplies that

we sell, and offer their expertise to any customer who may have a winemaking question. When you purchase from us, you not only receive your supplies, **you receive the experience and know how that other suppliers can not offer.**

We use the same supplies that we sell to produce our many award winning wines. We enter our wines in prestigious international competitions all over the United States, and consistently win medals with the majority of wines we enter, **often winning best in class.**

For more on our award winning wines and a list of our recent winners, visit us at [piwine.com/award-winning-wines.html](http://piwine.com/award-winning-wines.html).

We offer our award winning wines for sale on our website to our customers over 21, in select states. Visit us at [piwine.com/online-wine-store.html](http://piwine.com/online-wine-store.html) to learn more.



**Visit [www.piwine.com](http://www.piwine.com) or  
call 1-800-488-7492 and Order Today**