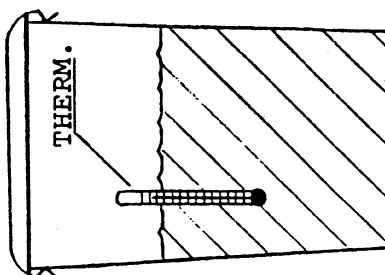
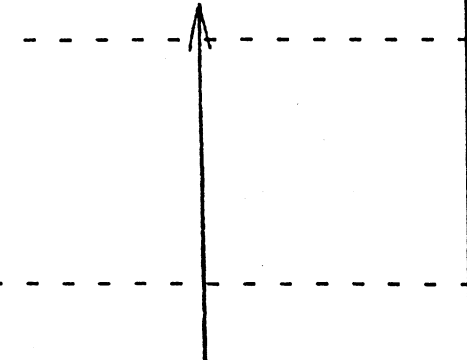
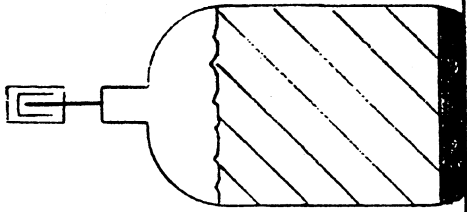
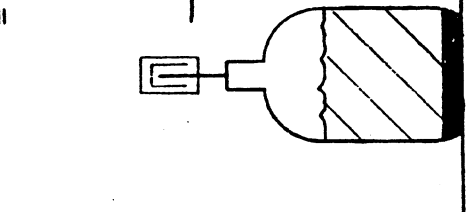
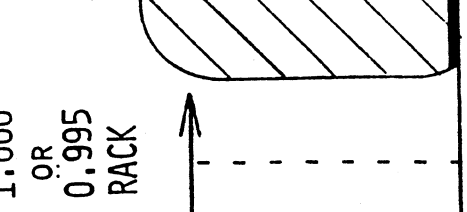


WINE MAKING FLOW CHART

	PRIMARY FERMENTATION	PRESS PULP	SECONDARY FERMENTATION	FINAL FERMENTATION	BULK AGING
					
			WHEN S.G. = 1.000 OR 0.995 RACK		
PROCEDURE	1. Monitor temp. and S.G. daily. 2. Stir pulp down 3 or 4 times daily, thoroughly	Press and strain all liquid	Check S.G. in the larger secondary fermenter daily.	Wait for all bubbling to stop. Check final S.G. to confirm complete fermentation.	Rack, sulfite and top-up each 2 or 3 months.
S.G. RANGE	Starting S.G. to about 1.030	About 1.030 (1.040-1.020)	1.030 to 1.000 (Winegrapes) or 1.030 to 0.995 (Fruit)	1.000 to 0.995 (Grp.) or 0.995 to 0.990 (Frt.)	Constant .995 (Grp.) or Constant .990 (Frt.)
APPRX. TIME NEEDED	3 to 6 Days	—	3 to 14 Days	7 to 21 Days	6 to 12 Months
BEST TEMP.	65 Deg. F	—	65 Deg. F	70 to 75 Deg. F	55 to 60 Deg. F