



### **Musto Wine Grape Fermentation Checklist**

Before we realize, the busy summer draws to an end, and wine grape season is upon us. Due to the often hectic end of summer schedule, we may not always feel prepared when it comes time for harvest season. This checklist can help prepare you for your fall winemaking, giving you thoughtful reminders for your equipment and supplies.

#### End of July/Early August

- Check all equipment to make sure it is functioning properly; plug things in and turn them on; if using a bladder press, inflate press to ensure there are no leaks in the bladder
- Consider what varietals you would like to make. Call Musto Wine Grape for a listing of available grapes and/or juices and place an order to secure the varietal you are hoping for.
- Evaluate your tank/carboy/barrel space. Do you need to bottle a few things to make room? Will you acquire more vessels for this year's vintage? Always keep in mind one empty vessel for racking into.

#### Mid August

- Make a fermentation plan for the varietals and quantities that you would like to make this season, listing all of the yeasts, nutrients, sulfites, oak dust, etc. that you may need.
- Get a tally of the total quantities of each ingredient and compare with your inventory to compile a list of the items you will need to purchase.
- Use the attached chart to help you calculate how much product you will need
- Consider visiting Musto Wine Grape either in person or online to order some fermentation supplies and/or speak with a trained winemaker to answer any of your winemaking questions. Stock up early and beat the rush!

#### September

- Check the "Harvest Tracker" on [www.juicegrape.com](http://www.juicegrape.com) or follow us on Facebook (Musto Wine Grape Co.) for daily updates on when your ordered varietal will be in and available for pickup.
- You can place an order for all of your fermentation supplies when you order your grapes or receive a confirmation that they have arrived. An expert Musto staff member can pull all of these items so that they are ready for you when you arrive to get your grapes.