



MUSTO  
WINE  
GRAPE  
CO.



# PRE-HARVEST CHECKLIST

## HOW TO GET READY FOR HARVEST 2017

### Upcoming Classes & Events:

**Winemaking 101:** \$75.00 -  
September 9th at 1:00PM

**Winemaking 201 Lab Skills:** \$75.00  
- September 30th at 10:00AM

**Customer Appreciation Day &  
Winemaker Roundtable:** Saturday  
August 26th from 10:00AM-2:00PM

**Pairing Your Yeast with Your  
Grapes/Juice (FREE):** September  
16th at 1:00PM

**Common Winemaking Mistakes  
(FREE):** September 23rd at 10:00AM

**Winemaker Bootcamp:** \$150.00 -  
Starts October 7th at 9:00AM

**How to Make Cider Class (FREE):**  
September 9th at 9:00AM

**Tannin Trials Class (FREE):**  
September 16th at 10:00AM

**Musto Wine Competition Entry**  
**Date:** October 14th, 2017

- 1** Taste, taste, and taste some more! Think about which wines you are enjoying right now and that you are interested in making this year.
- 2** Get all of your remaining wine bottled. New wines are about to be created in your cellar, get your cellar prepared by freeing up that fermentation space.
- 3** Formulate a fermentation plan and take inventory of your supplies and chemicals. Once you have decided the type of wine you want to make and what supplies you have in your cellar, give the Musto Reps a call to discuss your 2017 fermentation and yeast plan.
- 4** Pre-Order your wine grapes and/or juices. Many wine grapes and juice sell out before harvest even begins due to popularity. Contact Musto to discuss this year's grape and juice offerings.