

GENCO

Winemaking Process

Monitor brix & acid

Harvest

Crush

Test Brix, T/A, pH

Adjust sugar, acid

Sulphur

Soak

Culture Yeast

Add Nutrients

Add Yeast

Punch down 3 times daily

Measure progress Sp G, brix, temp

Monitor H₂S

Add nutrients

M/L preparation & addition?

Prepare barrel

Press

Barrel age

Check H₂S & add Cu as needed

Check M/L

Rack, rack, rack, top, top, top

Refill airlocks

Sulphur addition

Fine and/or filter

Retest acid

Adjust acid

Design & make label

Buy corks & bottles

Rack

Plan blend

Blend wines

Bottle & cork

Bottle age

Enjoy!!!