

WVA Beginning Winemaking Program

Program Topics

- Winemaking Overview - how to make a white grape wine, red grape wine, and fruit wines
- Sanitation - the importance of sanitation and how to sanitize equipment
- Hydrometer - the use of a hydrometer and how to read it
- Adding sugar - the how and why of adding sugar to must and finished wines
- Yeast - the types of yeast, their use, and re-hydration
- Racking - how to rack wine at various stages
- Testing for total acidity - the equipment, methodology for testing total acidity, and how to make corrections
- Malolactic fermentation - what is it and when do you use it
- Sulfur Dioxide - the use and sources of sulfur dioxide, and quantities to use
- Fining - the different types of fining agents used to clarify wine
- Bottling - the process of bottling, corking and different types of corkers

Date and Time: Saturday, March 1, 2008, 9:00 AM to 3:00 PM

Location: Clifford's Supper Club, 10418 W. Forest Home Avenue, Hales Corners, WI

Cost: \$20.00 per person, \$30.00 per couple; lunch is included

Materials Provided: Outlines of all presentations and a 3 ring binder with additional winemaking information

Registration Deadline: February 22, 2008

Registration Form

Name _____

Address _____

City _____ State _____ Zip _____

Telephone _____

E-mail _____

Cost for the Beginning Winemaking Program is \$20 per person, \$30 per couple. Make check payable to: Wisconsin Vintners Association and send payment to Thomas Courtney, WVA Treasurer, 10709 N. De La Warr Circle, Mequon, WI 53092. Questions? Call Thomas Courtney at 262-241-6638 or e-mail tcandlac@wi.vv.com