



This Kit is intended for the use of
Adults over the age of 21 years old.

Make Your Own MERLOT WINE

ITEM #10887

Instructions Complete Wine Making Kit

Dear Customer,

Vino is the manufacturer of this kit. We hope you enjoy our Wine Making Kit. If you find that we have made an error or if something is missing or damaged, let us know so that we can correct the problem for you. Please include the following:

Name of item	Date of Purchase	Purchase Price (please include sales slip)
Model number	Place of Purchase	Brief description of the problem

For Technical assistance, please call: 1-585-671-1979

Do Not Return the kit to the store where you purchased it. They will not have replacement parts!

In North America, send all correspondence to:

Attn: Quality Control Department

Vino Corporation

699 Five Mile Line Road

Webster, NY 14580

www.barrelkits.com

WARNINGS & INFORMATION

- This kit is designed for personal consumption only. Not for sale.
- U.S. Government Warning: (1) According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.
- U.S. Federal Law permits adults of vet the age of 21 to make 100 gallons of beer Or wine per year for personal use and not for sale, however, certain states and counties may have restrictions on use of home alcohol production kits. If you have questions regarding this, please check with your state and local officials to confirm that the use of home alcohol production kits is in compliance with all applicable laws and regulations.
- Although this kit contains no alcohol, the fermentation process will produce a product containing alcohol. This product should be used responsibly. Keep out of reach of children and all persons under the age of 21.
- Sterilize can be an irritant. Keep away from skin and eyes. Do not swallow and keep out of reach of children. Sterilizer is used for sterilizing items and I NOT a food product. If a child should ingest call 1-800-468-6942 (US ONLY) for further instruction.
- Do not store packets containing yeast near a heat source. Doing this can lessen their effectiveness.
- Wine Bottles can be used again. Sterilize bottles and corks for each new batch.
- Be careful handling concentrated grape juice, as it will stain fabrics, furniture, clothing, etc.

CONTENTS INCLUDED IN THIS KIT

Your kit includes the following to make 4-750ml bottles of Merlot wine:

4 glass 750ml wine bottles & corks, labels, thermoseals, 1-1 gallon container, airlock and cap to ferment your wine, tubing and racking cane tip to rack and bottle your wine, , ingredients to make wine: Merlot grape juice concentrate, wine yeast, bentonite and yeast nutrients, Potassium metabisulphite and potassium sorbate (preservatives), Sterilizer (sodium metabisulphite) included to clean and sterilize all equipment.



4-750ml Glass Bottles



4-Wine Bottle Labels



4-Polytherm Seals



1 Gallon Container



Concentrated Grape Juice



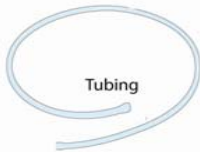
Racking Cane Tip



Airlock



38mm Cap w/hole



Tubing



Sterilizer Pack



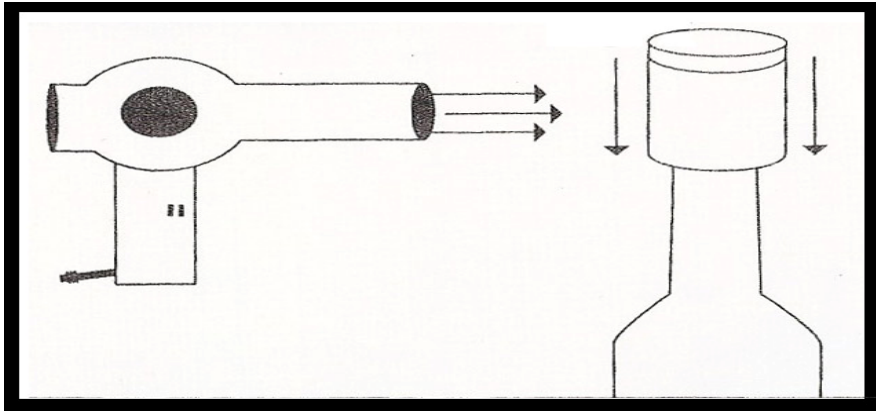
Wine Yeast Pack



Bentonite & Yeast Nutrient Packet



Potassium Metabisulphite & Potassium Sorbate Packet



To place polytherm seals over wine bottles, slide over & apply heat with a hair dryer to shrink

Included with your kit are 4 polytherm seals to finish off the look of your bottle. This is not a necessary step. It is for decoration only. Slide open end over the cap/cork of the bottle. Using a hair dryer, blow hot air directly to polytherm. Apply the heat all over the polytherm to consistently shrink onto bottle. The direct heat from the hair dryer will shrink the polytherm onto the cap/cork and bottle. Use caution when handling the hair dryer. Do not expose bottle to hair dryer heat for more than two minutes.

INSTRUCTIONS FOR MAKING YOUR MERLOT WINE

**IF YOU NEED HELP OR HAVE A TECHNICAL QUESTION,
PLEASE CALL:(585-671-1979) Mon-Fri 9:00am-5pm, EST**

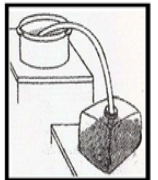
To avoid contamination, make sure all of your equipment is **CLEAN AND STERILIZED**. Mix half of the sterilizer packet with hot water and soak all equipment. After rinsing all equipment with sterilizing solution, rinse again using hot water.

These instructions are a guideline for making wine from this kit. The fermentation and finishing of wine is influenced by temperature. The timing of the stages listed below is therefore influenced accordingly. Screw cap and airlock should always fit securely (airtight). When airlock is placed in screw cap, it should be filled half way with water.

Use this sheet to mark in the dates when you complete each step. This will help you keep track of when the next step needs to take place. Use the area provided to mark in the date.

DAY 1: PRIMARY FERMENTATION

1. To avoid spilling the concentrate, carefully remove the cap holding the bag upright by the spout and pour the contents into a container that will hold more than 1 gallon of liquid (do not put into **1 gal container** provided yet). Always line your work area with newspaper when handling the concentrate.
2. Add 1 quart of warm filtered or bottled water to the empty grape juice pouch. Shake well and empty into container with the concentrate.
3. Using warm filtered or bottle water again, repeat step 2 and stir contents vigorously to ensure that the concentrate is completely mixed and pour into container with concentrate.
4. Add 1 quart of room temperature filtered or bottled water to the container. Stir contents until completely mixed. Now carefully pour the concentrate into your **1 gal container**. You can use the siphon hose* or use a sterilized funnel. Make sure that you clean and sterilize any equipment that comes into contact with your juice. (*To start flow with hose, you place one end in the liquid you want to drain from and suck on the other end with your mouth to start a flow. The container you are emptying into must be lower than the other container. Once you start a flow place that end into the container you are emptying into.)

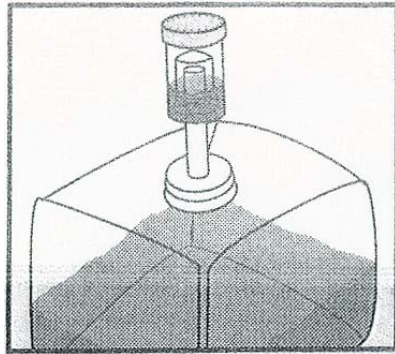


Siphoning Wine

Be sure to work on top of newspaper as there is a good chance for some spillage.

5. Take packet marked **Bentonite & Nutrient** and add to 1/4 cup warm filtered or bottled water, stir solution until dissolved (approximately 2 minutes). Add to 1 gal container and agitate to mix thoroughly.

6. Temperature of the juice should be 21-25°C (70-75°F). Sprinkle in **Yeast** packet, place screw cap tightly on **1 gal container**. Place airlock in the hole of the screw cap. Remove plastic cover on air lock and fill half full with water. Replace plastic cover. Fermentation is best achieved between temperatures of 70-77° F (21-25°C). Keep this in mind when choosing a place to keep your **1 gal container** for the duration of the fermentation.



DAY 10: SECONDARY FERMENTATION

(Once again, make sure that all equipment is clean and sterilized)

1. Fermentation of wine should be slowing down considerably by this time. Carefully siphon wine into a clean sterilized **1 gal container** that will hold 1 gallon of liquid. When siphoning make sure you do not stir up sediment that has occurred on the bottom of the **1 gal container**. Add racking cane tip to end of rigid hose included in your set. Place this tip on the bottom of the fin. This will prevent sediment from being emptied out.

If a small amount of sediment is carried over, it will not harm your wine, but try to prevent this from occurring. Once you have siphoned your wine, clean out the sediment from the **1 gal container** with warm water. Rinse until **1 gal container** is clean and then siphon wine back into the **1 gal container**.

2. Replace screw cap and airlock (fill airlock half full with water).

DAY 23: STABILIZING

*NOTE: If your wine is still sweet, wait a few days keeping the **1 gal container** in a warm place. Taste it again. When the wine is dry, proceed to the next step.*

If there appears to be sediment in the bottom of the **1 gal container**, rack your wine once more, as in step 1 & 2 of Day 10. Move your **1 gal container** to a cool area (around 60°F (15°C) this will aid in stabilizing and clearing the wine.

1. Take 1/4 cup of wine from the **1 gal container** and add packet marked **Potassium Sorbate & Potassium Metabisulphite**. Mix in and pour back into the **1 gal container** and swirl it mixing well.
2. Replace screw cap and airlock (fill half full with water)

DAY 28: CLEARING

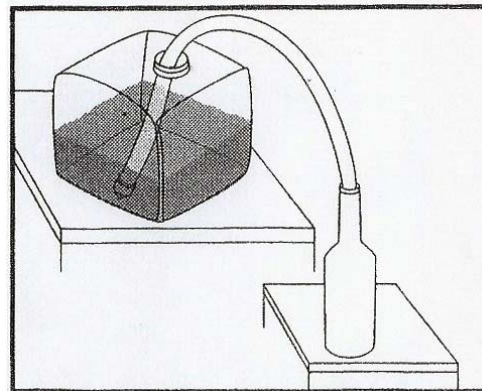
*NOTE: Prior to clearing, insert a long handled, clean spoon into the **1 gal container** and rock it back and forth for 10 seconds 3 times a day for 2 days, to release the carbonation. Then let wine sit undisturbed for 24 hours.*

1. To aid the clearing process, place your **1 gal container** with wine in your refrigerator for 3 to 4 days.

DAY 30: BOTTLING

Your wine should be clear and ready for bottling. If your wine does not appear clear, wait a few days and check it again. Filtering your wine is an option. When the wine appears very clear, it is ready for bottling and drinking. Make sure bottles are clean and sterilized. You can use the other half of your sterilizer packet for this. Bottle wine by using tube and racking cane tip. Place end with racking cane tip into the **1 gal container**. This will prevent any sediment that may be left over from going into your bottles. Start flow on tube and place other end into your bottle. Bottle should be lower than **1 gal container** to keep flow going. Lift up bottle or tubing to stop flow. After the first bottle is filled, quickly remove the tube from the bottle and cover the end of the tube with your thumb. Insert the tube into the next bottle and continue the process. You can stop the siphon at any time by pulling the **1 gal container** end of the hose out of the **1 gal container**. Keep in mind that there will still be wine in the tube. Add your name to the labels to personalize your wine. Place corks on bottles. Place the labels

provided on bottles and store (Do not store these bottles on their side as this type of cork cannot be stored on its side). Your wine will continue to mature and improve with age. Enjoy now or wait for better flavor.



To bottle wine, bottles must be on a lower surface.