

BOULANGER WINEMAKING NOTES

FOR 2008 +

Alan Baker

- 1) Attempt to schedule grapes for the later harvest rather than as early as 2007 by asking what alternate dates are OK.
- 2) Add Pectic Enzyme (1tsp per 23 L) at the time of crush as well as the limited amount of SO₂.
- 3) Take portion of red juice directly from pressing for Rose and beef up final red.
- 4) Test Sugar and Acid levels.
- 5) Consider Carbonic Maceration (See A V V Website).
- 6) L' Acadie juice on the skins for 12 – 20 hours.
- 7) After pressing add Bentonite to white wines at 60 ml of liquid per carboy. (Some prefer post fermentation).
- 8) Rack off white wine gross lees.

- 9) Select yeast types (71B1122; CY3079; EC1118, others). Rehydrate Go-Ferm (Yeast Energizer) & yeasts (40C water for 15 minutes) (Do not stir yeast into juice) Add Fermaid K (Yeast Nutrient incl D.A.P.) at 1/3 sugar reduction .
- 10) Rack off reds 48 hours after pressing to get rid of gross lees
- 11) Weigh additives to determine amounts to add. (Use ½ recommended amounts in all cases when adding additives).
- 12) Add Opti-White or Opti-Red (3 – 5 grams per 10 L of juice at onset of fermentation) to increase mouth feel& protect against browning. (Reduces SO2 needs).
- 13) Consider adding AR 2000 to give aromatic release to white wines.
- 14) Add Tannin Plus to red wines to increase oakiness.
- 15) Use ACIDEX during fermentation to have wine protected by CO2.
- 16) *Second run:* use only about 1/3 or 1/4 H2O of amount of pressed juice. (See A V V Website).