

This is Home Winemaking made easy the **Musca Wine Way!** By following our step by step instructions, we will assist you in learning how easy it is to make your own High Quality Fine Wines, in the convenience of your own home in 4 - 6 weeks. For best results, please remember to read the following instructions very carefully before you start. If you should require any assistance, please do not hesitate to contact head office, or your nearest retailer. **Cheers!**

EQUIPMENT NEEDED

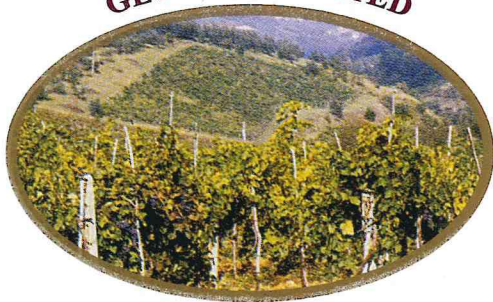
1. Glass Carboys - (23L. and 18.9 L.) or Demijohns - (Various Sizes)
2. Syphon Hose or Plastic Tubing (6 - 9 feet recommended)
3. Airlock and Stopper
4. Funnel
5. Hydrometer and Test Jar - Measures Specific Gravity, i.e.; Sugar content
6. Sterilization and Cleaning Solution

ADDITIONAL RECOMMENDED EQUIPMENT

- | | |
|---------------|-------------------------------|
| 1. Corker | 6. Shrink Seals |
| 2. Corks | 7. Bottle Stand |
| 3. Bottles | 8. Bottle Sterilizer / Rinser |
| 4. Labels | 9. Digital Thermometer |
| 5. Wine Thief | 10. Brew Belt |

Please feel free to ask any one of our experienced staff members to assist you in how the above mentioned equipment works, and what winemaking purpose they serve.

GETTING STARTED



STERILIZATION

STEP 1

PLEASE NOTE: All equipment should be washed and sterilized with a metabisulphite solution (dissolve 50 GMs of metabisulphite in 4 or 5 L. of water). Sterilization is achieved by shaking your containers with this metabisulphite solution in such a way as to allow the solution to completely bathe the interior walls.

Having done this your container is now sterilized and ready to be

filled with Grape Juice.

FERMENTATION

STEP 2

1. Remove the tear tab from lid, and mix well before pouring.
2. Pour Fresh Grape Juice into your 23 L. glass carboy, leaving 10% air space for fermentation gases.

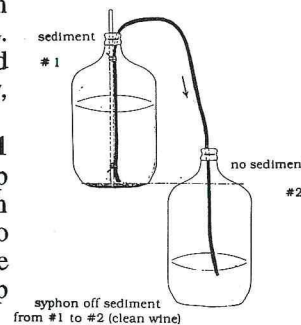
OPTIONAL: If adding Oak Chips, soak them for 20 minutes in a cup of cold water and add to the glass carboy.

3. Please ensure that your 23 L. glass carboy is fitted with an airlock and stopper. Remember to fill you airlock ½ full with tap water.
4. Place 23 L. glass carboy in a warm area, 2-3 feet off the ground.
5. Once your Fresh Grape Juice reaches room temperature, it will start to ferment on its own, because it has already been inoculated with a cultured yeast.
6. For best results, constant temperature of (70 °F - 74 °F or 21 °C - 24 °C) should be maintained throughout the entire fermentation process. Allow approximately 3 - 4 weeks (depending on your temperature).

RACKING

STEP 3

1. When a specific gravity of .994 or less is achieved, and when the fermentation has come to a complete stop, using a syphon hose, you can then rack your wine from the 23 L. glass carboy into a clean and sterilized 18.9 L glass carboy, discarding sediment.
2. Remember, **AIR IS THE NO. 1 ENEMY TO WINE**, so always top up your 18.9 L. glass carboy with more wine (red to red, white to white). It is not necessary to use the same variety of wine, and never top up with **WATER!**
3. Once your wine has been transferred or **Racked**, you may now proceed with stabilizing and clearing your wine.



STABILIZING AND CLEARING

STEP 4

1. Now that your wine has finished fermenting, you may proceed to stabilize and clarify your wine. Stabilizing is especially recommended for wines that do not completely ferment out to .990., and for those of you who may not have a proper cold storage area.
2. You may purchase a pre-measured package at Musca Wine, that includes a stabilizer, clarifier, and anti-oxidant all in one.
3. Remove 1 cup of wine from the 18.9 L. glass carboy, add the pre-measured package to it (stabilizer & clarifier). Mix well, and pour back into the 18.9 L. glass carboy, stir gently.

4. Move the 18.9 L. glass carboy to a colder area (50 °F or 10 °C), if available. Place your glass carboy on a table top or counter. This will facilitate your racking.
5. Allow your wine to sit for 15 days (minimum) for clearing. Remember the colder the temperature, the faster your wine will clear.
6. Once your wine is crystal clear, you may proceed to rack and bottle your wine.

BOTTLING AND STORAGE

STEP 5

1. Remember to bottle your wine only if it is crystal clear. Never bottle a cloudy wine. Filtering your wine is optional, and will improve the wine's clarity. Filtering is recommended especially for those wines you would like to bottle age for more than six months.
2. Most wines tend to be dry. If a sweeter wine is desired, you may sweeten it up by adding a wine conditioner before bottling (1 or 2 oz per gallon). This will allow you to achieve a sweet or medium dry wine.
3. As far as corks are concerned, a good quality #9 Standard Cork is recommended. This will ensure a good tight seal. For the wines you intend to age for years, we at Musca Wine LTD; recommend you use a #9 long corks, instead of the regular length ones.
4. If you are using Musca Wine Corks, soaking & sterilizing is not required because they are already sterilized and treated for your convenience.
5. When inserting the corks into your bottles, it is recommended to keep your bottles upright for 24 hours, then place them on your wine rack, on their sides.
6. Please store your wines in a cool, dark area (0 °F or 10 °C) or less, providing they do not freeze.

PLEASE NOTE: The wine can be consumed at this stage, however, it is a young wine and will improve with AGE!

RED JUICE WITH SKINS



FERMENTING PROCEDURES

Here at Musca Wine Ltd.; we take pride in supplying our clients with a wide selection of both red and white grape juices throughout the year. And now we bring you Red Grape Juices, with skins as well. Red wines may also be made by fermenting the Juice together with the grape skins in order to obtain a more fruitier bouquet, colour, and Tannin.

The following steps should be followed when purchasing Red Grape Juice with Skins.

1. Pour the fresh grape juice into a 23 L. or 30 L. food grade plastic fermentor.
2. Allow the container of frozen skins to thaw (approx. 24 hours)

and then add skins to the 23 L. or 30 L. plastic fermentor.

3. Cover pail with a lid fitted with an airlock and stopper. Fermentation should begin within 24 - 48 hours, depending on your temperature.

4. Allow the must to ferment for a period of 3 - 5 days, depending on the type of wine desired.

3 days - will give you a medium bodied and slightly fruity wine.

5 days - will give you a full bodied, fruity wine with darker, richer colour.

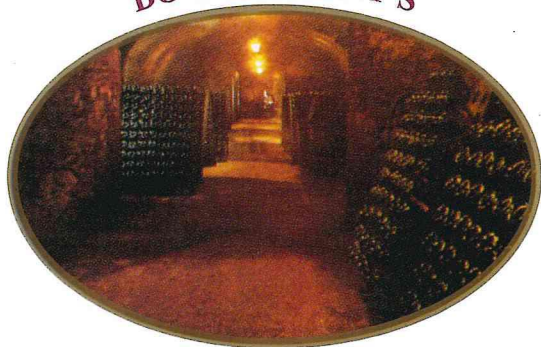
5. Remember to open the lid on your plastic fermentor at least once or twice a day in order to push the skins down into the juice.

6. Do not ferment juice and skins for more than 5 days, as prolonged fermentation of grape skins and seeds may result in a bitter wine.

7. Once your juice and skins have fermented to the desired length of time, you may now strain the skins from the juice and pour the juice into a 23 L. glass carboy where you will apply an airlock and stopper.

8. At this stage, the juice will be left alone to finish the fermentation process. From here you should continue to follow Steps 2 - 5, in the fermentation stage.

DO'S AND DONT'S



Do use metabisulphite solution for sterilizing all equipment.

Do use glass vessels whenever possible.

Do make sure all containers are topped up with wine, after fermentation is complete.

Do keep the aging temperature steady.

Do rack the wine off any sediment.

Do expect some loss of wine by fining, it is inevitable.

Do purchase good quality corks, they are cheapest in the long run.

Do take care when filling bottles and try not to include more air than necessary.

Do make sure that your cellar is well ventilated and dark.

Do try to keep an even storage temperature.

Do chill White, Rosé and Sparkling Wines before serving.

Do leave 10% air space for fermentation gases.

Do use a funnel to pour your juice into containers.

Do remember to rack your wine 2 or 3 times before bottling.

Do Not use dirty or unsterile equipment.

Do Not on any account use galvanized apparatus.

Do Not use copper, brass, bronze, cast iron, mild steel or enamel appliances.

Do Not use coloured plastics unsuitable for food use.

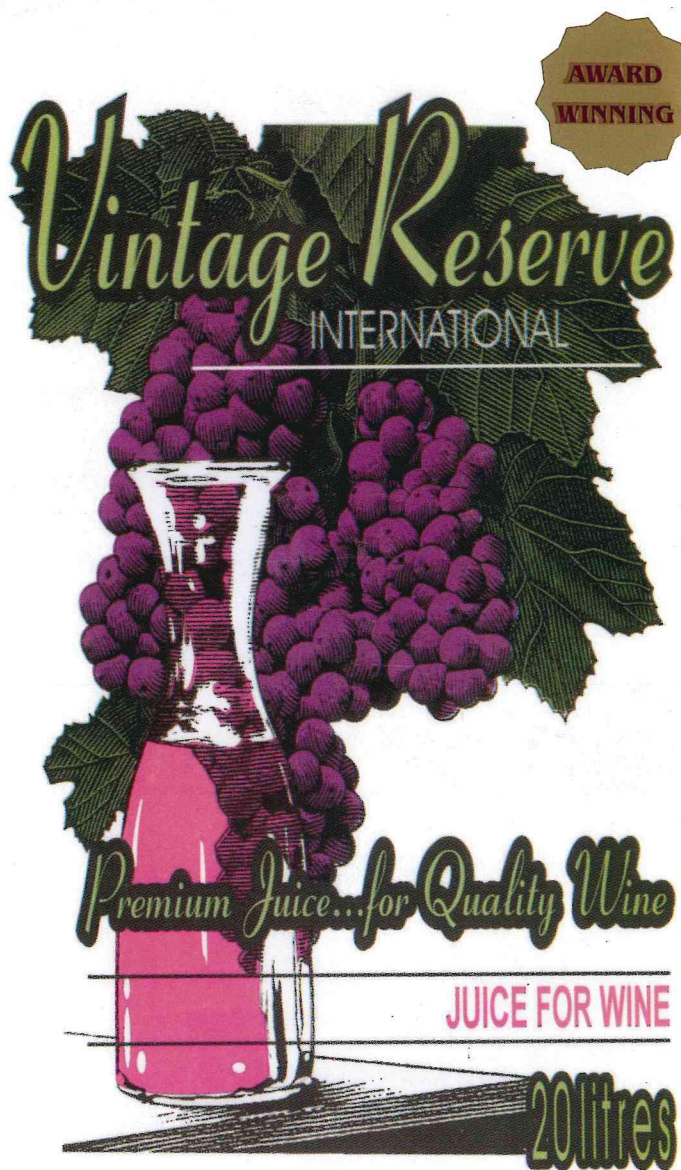
Do Not store wine in partially filled containers.

Do Not shake or disturb wines which are aging.

Do Not age wine in sunlight.

Do Not allow sunlight to fall on bottles being stored.

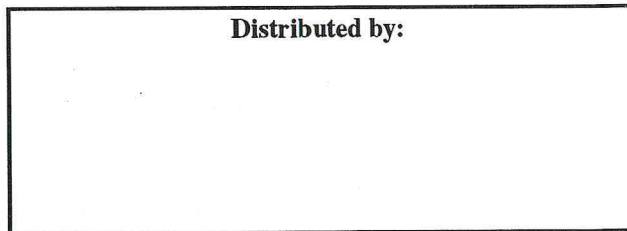
Do Not remove fermentation locks on containers while wine is aging or being stored. They are safe and have a purpose.



All our fresh grape juices are pasteurized and balanced in Sugar, Acid, and pH., by our in house Oenologist. They are packed in 20 L. pails, and unlike concentrates, require no mixing, shaking, stirring, or addition of yeast. All fresh grape juices are made from 100% Premium varietal wine grapes from all over the world, and ensure excellent results every time! Remember, Musca Wine Pressing and Supplies Ltd; is your One Stop Wine Shop, who is at your disposal to help you and advise you in all your winemaking needs. If you should have any winemaking questions or concerns, please do not hesitate to contact our head office or your nearest retailer.

HAPPY WINEMAKING!

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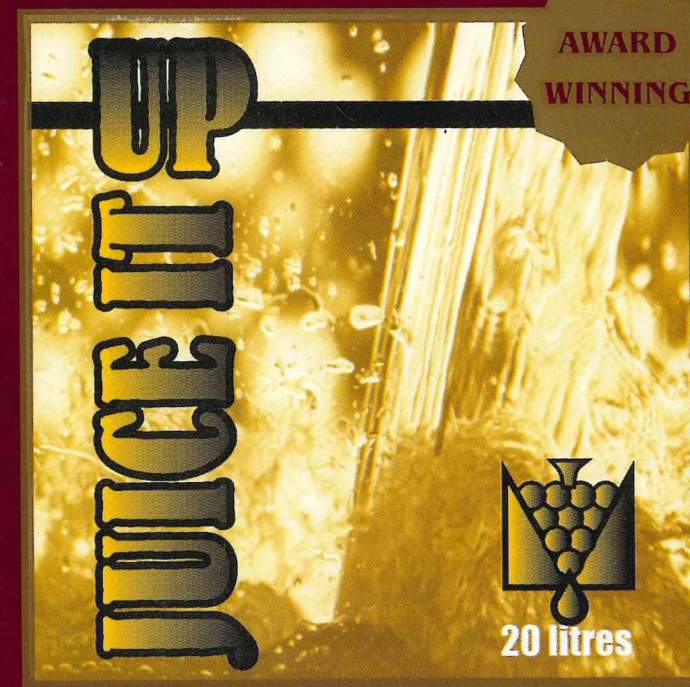
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Your One Stop Wine Shop!



It's a Crushing Success!

YOUR STEP BY STEP GUIDE
TO SUCCESSFUL WINEMAKING

Welcome to the growing number of home winemakers. As you will see winemaking is both simple, and fun. The following modern method has been selected so that you too can make great wines at a fraction of the cost, using our California Wine Grapes, or our International Fresh Grape Juices.

Whether you purchase our Fresh Wine Grapes in season, or whether you purchase our Fresh Grape Juices, which are available all year round, you can be sure that only the finest grape varieties are used every time.

Winemaking at Musca Wine Ltd., allows you to obtain expertise advice at all times, along with a full range of services and guaranteed equipment in order to produce your own fine wines Naturally.....

CHEERS! SALUTE! SALUT!