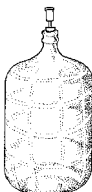


Merlot Kit

2½ Gallon Packing List:

- 1 Can Concentrate
- 1 Pack Y44 Wine Yeast
- 1 KCO Oak Pack
- 1 Potassium Metabisulphite Tablets

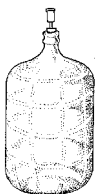
1. To make this kit, first sanitize* a 3 gallon fermenter and mark it at the 2½ gallon level. Dump in the **KCO Oak Pack**. Now pour the **Concentrate** into your 3 gallon fermenter (use a large funnel if needed), and add cold water to make 2½ gallons. Shake to stir.



2. Then rehydrate the yeast per the instructions on the pack, and pour the yeast into the mix. Shake gently to mix.

3. Seal the lid on your fermenter with an airlock, and leave an area with a temperature of 65° to 75° F. for 16 days. Fermentation will start in 1 to 3 days, as evidenced by a mild sulfur smell and foaming.

4. After 25 days, sanitize your secondary 3 gallon fermenter. Siphon the wine into the secondary fermenter, leaving the heavy sediment behind. Now add 1-2 pints of cold water to close up the airspace to prevent oxidation, leaving 3-4 inches of airspace (you can also CO2 purge the airspace with a Keg Charger or Kegging System to avoid dilution). Leave this carboy in a dark place with a steady temperature of 65° to 72° F. for 90 days (three months).



5. After 3 months in the secondary at a temperature no lower than 62° F., the wine should be ready to bottle. Take a hydrometer reading to be sure the final gravity of 1.004 or less has been reached (usually below 1.000). Transfer the wine into a bottling bucket leaving the sediment behind. Break up the **Potassium Metabisulphite Tablets** as per the pack instructions and stir the powder thoroughly into the wine. Now sanitize 12 750ml wine bottles or equivalent (you can also use beer bottles and caps, push in corks, and screw caps depending on what you have). Fill each bottle to about 1½" of the neck. Cork, cap, or seal.



6. Merlot likes a little age, so age your sealed bottles for a minimum of 6 months, ideally in a dark place with a temperature of around 55° F.

*Sanitation Hints

Sanitize your equipment with any commercially available beer and wine making sanitizer, diluting according to the instructions on the package. Rinse after sanitizing with cold water.

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Final Inspection by #1