

The following is a summary and an explanation of the wine making process. Feel free to ask questions along the way so that you get the best experience possible.

### IT'S ALL ABOUT THE GRAPE

Shelter Rock Winery purchases the finest grapes from vineyards in California. There are different varieties of grapes which you can choose to make the wine that suits your palate. Once we know the arrival date of the grapes, we contact SRW members to designate the crush/destemming date and time.

### STEP 1 - THE CRUSH DESTEMMING & CRUSHING

Crush date and time, is usually in the first week of October.

SRW members will come together at the winery and participate in loading the grapes into the **Crusher/Destemmer** machine. The grapes goes through the crusher/destemmer and fall into the fermentation tub below. The stems and leaves are discarded into the waste bin.

### STEP 2 - PRIMARY FERMENTATION

The crushed grapes, now called a **must** are kept in the covered fermentation tubs in the main area of SRW.

A day or so after the crushing, **Wine Yeast** is added to the **must** that begins the transformation of sugar to alcohol.

Within 12 - 24 hours of adding the wine yeast, the fermentation activity begins. Throughout the next 2 weeks sugar levels are

measured daily using a **Hydrometer**. Residual sugar and alcohol levels are related so the hydrometer helps determine the progress of the fermentation process.

We aim for an alcohol level somewhere between 13% -14.5 % by volume which is the expected result with the California grapes we use.

During this process the fermentation tubs are tightly covered creating an air-lock so that the gases can escape but nothing can contaminate the **must**.

### STEP 3 - PUNCHING

**During the fermentation process, the grape must will rise and it is very important to release the gases caused by the fermentation process. This is called "punching" and is performed manually with a puncher tool. SRW MEMBERS SHOULD NOT MISS THIS STEP.**

At SRW we will punch the grape **must** twice per day (once in the morning and once in the evening.) This process will continue until the sugar level is -0.

**This is where we need the assistance of the SRW members. SRW will hold two punching times per day. The first punching will be from 7:30AM-10:00AM and the second punching will be from 5:30PM-7:30PM daily.**

**As many SRW members as possible should plan to stop by SRW throughout these two weeks to help in the punching process. DO NOT MISS IT !**

### STEP 4 - PRESSING & SECONDARY FERMENTATION

**After the fermentation we will remove the wine from the tub and we will press the grape skin with the pressing machine. That's another step that SRW MEMBERS SHOULD NOT MISS!**

The new wine is stored temporarily in stainless steel tanks and other tubs to allow the sediment to fall to the bottom. That's the first racking. Then the wine is transferred to barrels where the **malolactic fermentation** occurs. MLF is a process in winemaking in which tart-tasting malic acid, naturally present in *grape must*, is converted to softer-tasting lactic acid.



## STEP 5 - CLEARING & RACKING

After the fermentation has completely stopped and we have verified this by using the hydrometer, we may add a small amount of Potassium Bisulfite to help preserve the wine flavor and color while it's clearing.

The wine yeast will be finishing up its activity and the solids will be settling at the bottom. The clearing process can take several weeks and months.

**Starting the 4th Monday of January we will hold the second racking, running every day until we finish from 12:00PM to 7:00PM. Be there! SRW members should assist in this process.**

## STEP 6 - BOTTLING YOUR WINE.

In JUNE it's time to bottle.

Prior to bottling the wine gets filtered and transferred to stainless steel tanks and some will be blended by request.

**Bottling starts the first weekend in June 10AM to 7:00PM. SRW Members will be scheduled for specific date and time for their bottling.**

Bottling your wine is a fairly straight forward process. The stainless steel tanks are attached to the wine dispensing machine and the wine is dispensed into the bottles. The next station is the Corking Machine where you place your bottle on the cork press, add the cork and press down on the lever, pushing the cork

into the bottle. Then we move to the Vinyl Capsule & Labeling Stations. Vinyl capsules are placed over your corked bottles and carefully placed in the heat machine, which shrinks to fit snugly on the necks of the bottles. The next step is to place your preprinted Wine Label on your bottles. Your bottles are then placed into your box, sealed and are ready to take home to enjoy throughout the year or to give as gifts for holidays and special events, or to share with your friends and family.

**Special Note:** Since minimal sulfites are used in the wines we make at Shelter Rock Winery, we highly recommend storing your personal vintage in an area that has a consistent temperature of 55 - 62 °F.

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Check out our website for special events throughout the year and for important information and dates for the next winemaking season!

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Giovanni Petretta  
203-948-8235

[shelterrockwinery@gmail.com](mailto:shelterrockwinery@gmail.com)

5 Shelter Rock Road

Danbury, Connecticut 06810  
[www.shelterrockwinery.com](http://www.shelterrockwinery.com)

Be sure to "Like" Shelter Rock Winery on Facebook and follow us on LinkedIn and Twitter!



## Shelter Rock Winery Experience the Wonderful World of Winemaking

The beginning of October you are going to participate in the rewarding experience of making your own wine! Rest assured we will be there every step of the way to guide and educate you in any way we can.

**As you move through the process, you will want to think of a name for your wine and decide which label you'll want to use. Check out the Wine Label Board to select your label and view the sample labels to get ideas for naming your very own personal vintage!**

Let the winemaking experience begin!

Salute!

