

SOUTH CENTRAL
ILLINOIS GRAPE GROWERS AND VINTNERS ASSOCIATION
PRESENTS

“The Beginnings and Basics of Commercial Winemaking”
From Harvest to Bottling

SATURDAY, AUGUST 14, 2010

10 a.m. to 3 p.m.

Registration begins 9:30 a.m.

At

Forsee Vineyards and Winery, Coffeen IL
IGGVA members \$30, Non-Members \$50
RSVP for lunch by August 7 to Forsee's

Presentations by

- Elizabeth A Wahle, Ph.D., Extension Specialist-Horticulture, Fruits and Vegetables
- Phil Graczyk of Midwest Enology Services, Former Illinois Winemaker of the Year and Winemaker for Little Hills Winery of St. Charles, MO

Agenda:

When to Harvest (Checking brix, acid and pH)
Crushing, Destemming and Pressing (cleaning, equipment, conditions)
Checking pH, Acid and Brix (testing equipment)
Starting Fermentation (additions before fermentation)
After Fermentation (pressing, pressing equipment)
Common Wine Faults (cures and prevention)
Fine Tuning Your Wine (magic dust additions and fining agents)
Stabilizing your Wine (cold stabilization, heat stability)
Bottling (equipment and procedures)