



THOMAS KRUSE WINERY

Things to Know for the Home Winemaker

Many home winemakers want to know about smaller scale rules of thumb, so I have come up with these over the years.

- A teaspoon of tartaric acid raises the acidity of one gallon of wine by .15
- A pound of sugar raises the brix of a gallon of juice by 10 degrees
- Four ounces of K₂SO₄ in a gal of water is a stock sulphite solution.
- One fluid oz. of that solution adds 100ppm SO₂ to a gal of wine or must.
- The holding solution for a barrel should be two cups of K₂SO₄ and one cup of citric.
- $\frac{.030 \times 3.785 \times 60}{.56}$ equals 12.16 g This is the formula for SO₂ addition of 30 ppm in a 60 gallon barrel using K₂SO₄
- With regards to pressing grapes, I get about 150 gallons of juice from reds and about 135 for whites. This is with the bladder press. I may get more from Zin, but not 175. Remember not to press the hell out of your grapes!
- When you make a bentonite suspension it should be as follows: put 20 ounces of water in a blender and turn it on a medium speed. Drizzle one ounce of dry granular bentonite into the moving water. turn the speed up for about a minute and make sure the suspension is creamy and you can't see any lumps or granules. Let this suspension sit for a day before using. Just before use shake it or stir it really well. Add it at the rate of one fluid ounce of the bentonite suspension for each gallon of wine you want to treat. After adding to the wine stir the wine well to disperse it completely. Allow to settle for one month if you can and when you rack the wine do it as carefully as you can, especially if you intend to filter it. Bentonite, even a little bit, can cause the filter pads to plug up very quickly.
- If you are also going to use Sparkaloid, a very good fining agent for particles held in colloidal suspension, do the bentonite fining first and then the Sparkaloid immediately after. Use the hot mix Sparkaloid as I believe it works better than the cold mix. Start by putting 42 ounces of water in a sauce pan and bring to a simmer. Add one ounce of Sparkaloid powder and stir continuously for twenty minutes. Add to the wine at the rate of one ounce for each gallon of wine and add while it is hot and thoroughly stirred. Stir the wine really well to disperse. It will make a good flocculate and settle well in a month.



Contact Tom at (408) 842-7016

THOMAS KRUSE WINERY
3200 DRYDEN AVENUE
GILROY, CALIFORNIA 95020

WWW.THOMASKRUSEWINERY.COM

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AND EVERY SO OFTEN BOTTLE FERMENTED SPARKLING WINE A LA METHODE CHAMPENOISE