

# WELCOME TO THE WONDERFUL WORLD OF WINEMAKING!

---

**Making wine is easy, fun and incredibly rewarding.**

Here's a couple essential tips to ensure your very first batch of wine tastes great and impresses everyone you share it with.

## HERE'S HOW TO GET STARTED.

### 1. CHECK OUT YOUR EQUIPMENT

There's a lot of new and unfamiliar equipment included in this kit; some pieces you'll use all the time and others you'll use only occasionally. Take a look at the back side of this sheet for your starter kit inventory and make sure you received everything listed. Follow the assembly instructions for the handful of items that require some simple assembly.

### 2. REVIEW INSTRUCTIONS

Open your recipe kit and review the winemaking instructions. Keep them handy for reference on winemaking day.

### 3. PLAN YOUR WINEMAKING DAY

For your first batch of wine, set aside about an hour. Familiarize yourself with the process and ensure you have a clean, sanitized place to keep everything for easy access when you'll need it.

## SOME USEFUL TIPS ON WINEMAKING:

### 1. PAY ATTENTION TO TEMPERATURE

Your yeast need specific temperatures to properly ferment wine. Keep them happy and pay attention to the temperature of the room you're fermenting in.

### 2. KNOW YOUR WINEMAKING CHEMICALS!

Your kit includes cleaner and sanitizer for maintaining your equipment. Be sure to clean and sanitize thoroughly. Use cleaner to get tough sediment and gunk off your equipment. Use sanitizer to prevent unwanted microbial growth on any equipment that will touch your wine.

### 3. USE YOUR HYDROMETER

Fermentation progress is the most important indicator when moving from one stage of winemaking to the next. If your hydrometer says the gravity isn't low enough yet, give your yeast more time to finish their job.

## EQUIPMENT ASSEMBLY

### MARK YOUR PRIMARY FERMENTOR

*We recommend marking your primary fermentor with a one gallon line before starting your wine.*

- Fill the secondary fermentor (one gallon glass jug) to the one gallon mark with water and pour into the Little Big Mouth Bubbler™ primary fermentor.
- Draw a line with a permanent marker or use a thin strip of electrical tape to indicate the fill line for one gallon of liquid in your Big Mouth Bubbler™.

### AUTO-SIPHON ASSEMBLY

- Slide one end of the 3/8" siphon tubing over the hooked end of the Auto-Siphon's inner tube.
- Make sure the smaller, inner tube is inserted into the outer tube of the Auto-Siphon.

### BOTTLE FILLER ASSEMBLY

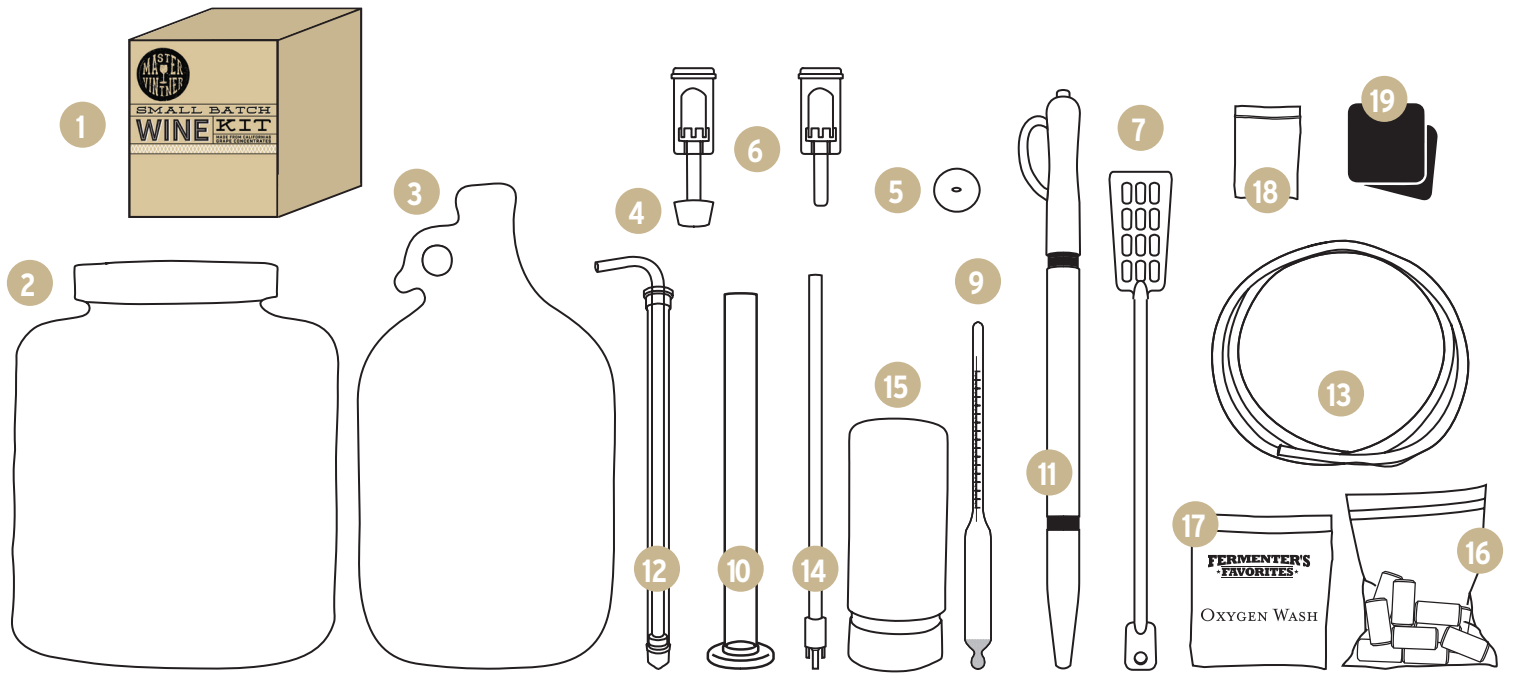
*Bottling will be done with the Auto-Siphon assembly and the included bottle filler*

- Slide the bottle filler into the free end of the 3/8" tubing to join the Auto-Siphon assembly to the bottle filler



# MASTER VINTNER® ONE GALLON WINE STARTER KIT

## EQUIPMENT INSTRUCTIONS



## THE MASTER VINTNER® ONE GALLON STARTER KIT CONTAINS

### FERMENTING EQUIPMENT

1. Master Vintner® Wine Recipe Kit
2. Little Big Mouth Bubbler™ Primary Fermentor
3. 1 Gallon Glass Jug Secondary Fermentor
4. Rubber Stopper for Primary Fermentor
5. Drilled Cap for Secondary Fermentor
6. Airlocks (x2)
7. Plastic Mash Paddle

### TESTING EQUIPMENT

8. Fermometers (x2) *not shown*

9. Triple-Scale Hydrometer
10. Test Jar
11. 3-Piece Thief

### SIPHONING EQUIPMENT

12. Mini Auto-Siphon
13. 3 Feet of Siphon Tubing

### BOTTLING EQUIPMENT

14. Bottle Filler
15. Plastic Plunger Corker
16. Corks

### CLEANING AND SANITIZING EQUIPMENT

17. Oxygen Wash
18. Sodium Metabisulfite
19. Big Mouth Bubbler™ Microfiber Cleaning Cloth

### IN ADDITION TO THE KIT, YOU WILL ALSO NEED

Empty wine bottles—one gallon of wine will fill five 750 ml wine bottles. You won't need these for at least a few weeks.

ONCE YOU'VE CRAFTED YOUR FIRST BATCH AND FALL IN LOVE WITH WINEMAKING, you'll want some extra equipment to save time and make even better wine. A mini-jet filter, floor corker and wine degassing whip are just a couple essential upgrades that will get you started.