

# TIPS AND TRICKS

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WVA MEMBERSHIP MEETING

SEPTEMBER 13, 2023



# THINK ABOUT WHAT YOU HAVE DONE AND SHARE!

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- We can all learn something new from each other

# MIKE WENDT

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Storage case for  
corked bottles  
Use interlocking  
foam pads to cushion  
the floor





# CABINET FOR SCREWCAP BOTTLES





STICKERS  
IDENTIFY WINE  
AND YEAR



# JIM REMUS

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- Recycle old buckets by making a deep saucer for your carboy drainer/drying stand
- Resurface rubber stoppers/bung with a portable drill





Make a  
wooden lift for  
your floor  
corker – raise  
a split bottle  
to same height  
as bordeau  
bottles.



# TOM AND LINDA WIRTZ

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- Secure labels using wallpaper paste or spray adhesive
- If using an older oak barrel, supplement with oak chips



# MIKE CESARZ

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- Removing Labels
  - Soak bottles in Powdered Brewers Wash up to a few days
  - Scrape with flat edged razor blade
  - Use dampened paper towel soaked with lighter fluid to remove residue

DAVE KOHLWEY

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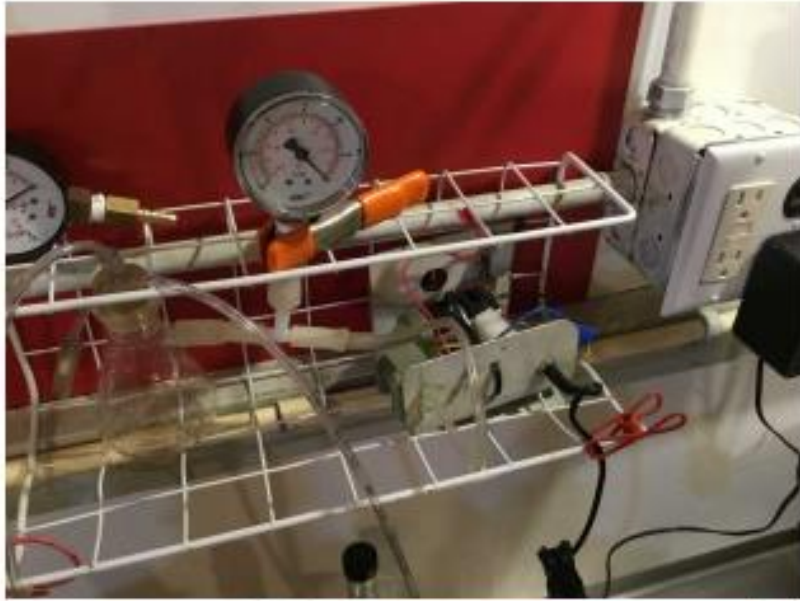
- Make your own press and other equipment



1) using a Tastie Freeze to crush grapes; 2) using a milk crate to destem grapes,,, OK for small volumes as a few carboys a year



1) vacuum pump ~\$20 at American Scientific; 2) variable capacity carboy 3) a T can control fill rate with vacuum





1) Extech pH meter can measure 1 drop; 2) Inkbird temp \$20; 3) bottle drain; 4) ice chest cooling a primary 5) foam ice box with carboy

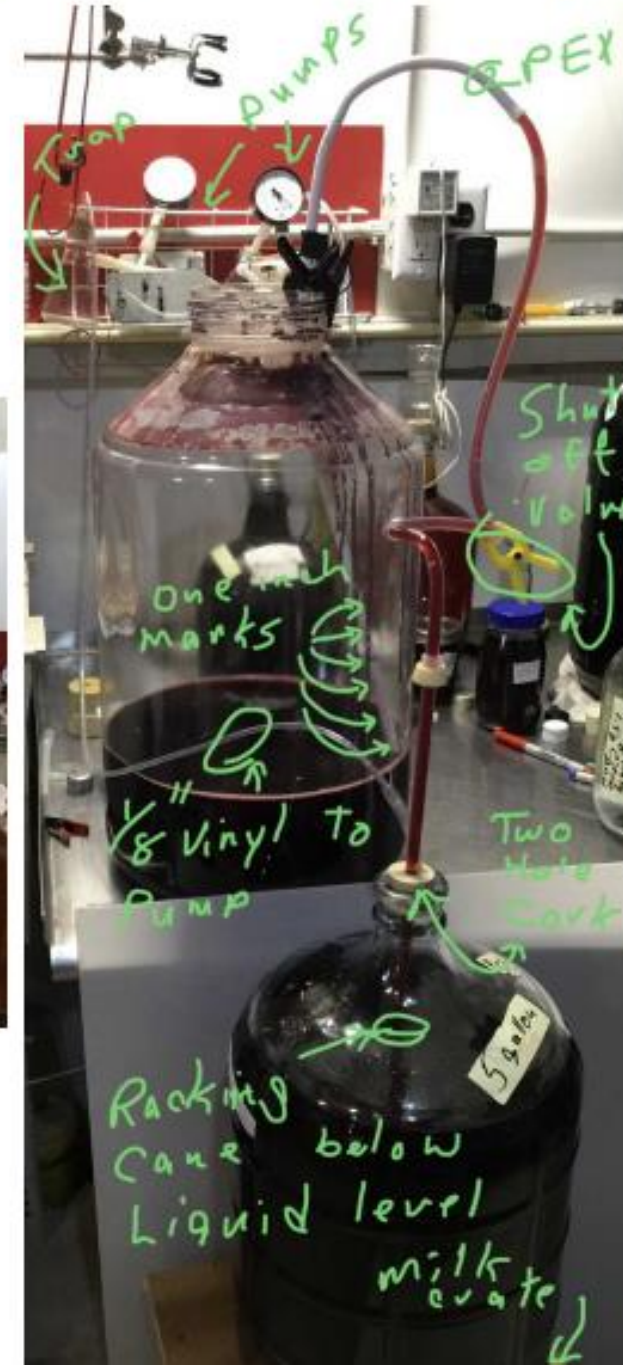


1) silicone bowl cover use on 120mm (ie Big Mouth Bubbler) 2) use polythene rods to reduce head space

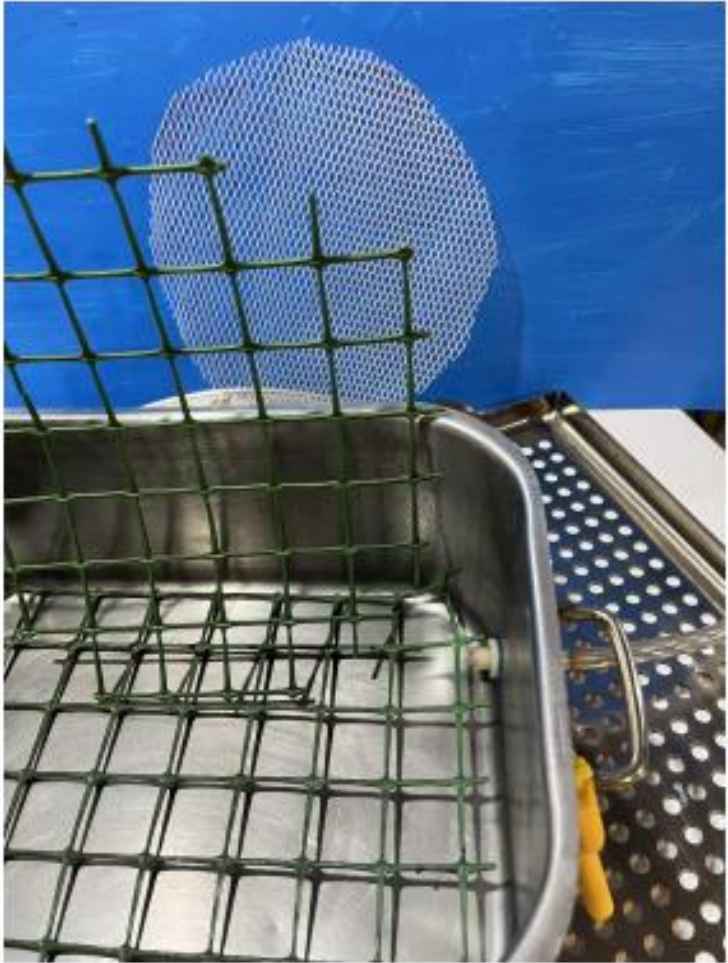




1) example racking set ups \* use silicone to join tubes and racking canes, home made racking canes out of polyethylene tubing, pinch clamps are really useful for holding tubes, source carboy is on a wedge, siphons start with vacuum since SO<sub>2</sub> is toxic



1) plastic mesh improves drainage, Stainless Pan with nylon hose fitting collects juice 2) 2 hydrometers floating in the must 3 Vacuvin stopper used as a check valve (Granger sells check valves)





1) Home made Press using a bar clamp 2) rebuilt 10 inch plastic cutting board press plate pail for collecting juice 3) small sample press



# DAN FARACA

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- Ferment and stabilize rhubarb then add back 2 to 3 pounds per 5 gallon batch for more flavor





# CINDY DAUGHERTY

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- Freeze your fruit
- Cover the floor and base of press with newspaper
- Shroud carboys with a towel and clip to keep dark
- Bubble wrap makes a great insulator for carboys
- Use camping coolers and frozen bottles for whites  
*(I learned that from Dale Labecki!)*
- Pipe cleaners and small brushes to clean airlocks
- Use paint strainer bags for fruit and to filter free run wine to reduce mess when pressing. Use string or rubber bands to tie off top





# STEVE HELSPER

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- If you need a bigger primary fermenter, use the grey Brute buckets. Food grade, durable, stackable, and reasonable at most big box stores
- Protect your carboys using milk crates (can also drain bottles and carboys in them), or neck handles for empty carboys



- Use a carboy cleaner
- Oxi Clean chlorine and scent free as cleaning solution.
- Green top...not yellow!





# CORKIDOR FOR CORKS AND WINE FILTERS

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## HOMEMADE CORKIDOR

- You should not get your corks wet - especially synthetics as they slide in easier. Take a bucket and fill 1-2" of sulfite solution and then place a plastic colander inside. put corks in the colander - keeping them above the solution and place lid on and in 20-30 minutes your corks will be all sanitized. Otherwise referred to a corkidor



# MIKE DAVIDSON TO DEMONSTRATE; GETTING A CORK OUT OF A BOTTLE

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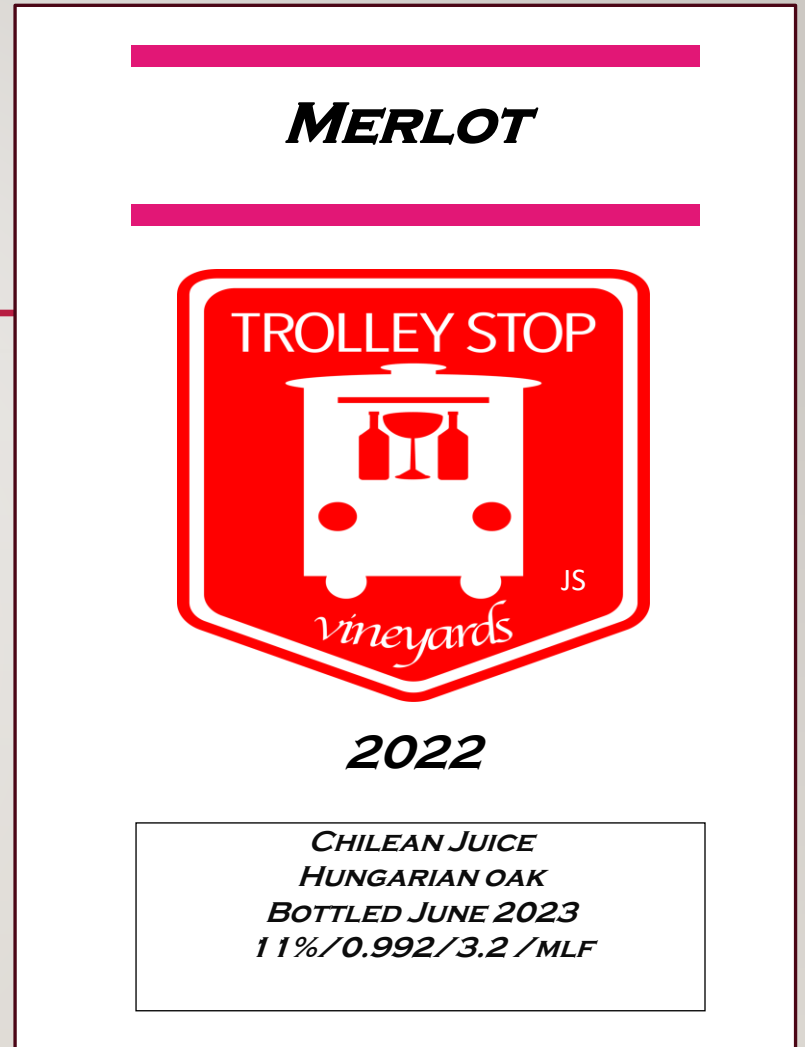
- [How to Get a Cork Out of an Empty Wine Bottle – YouTube](#)



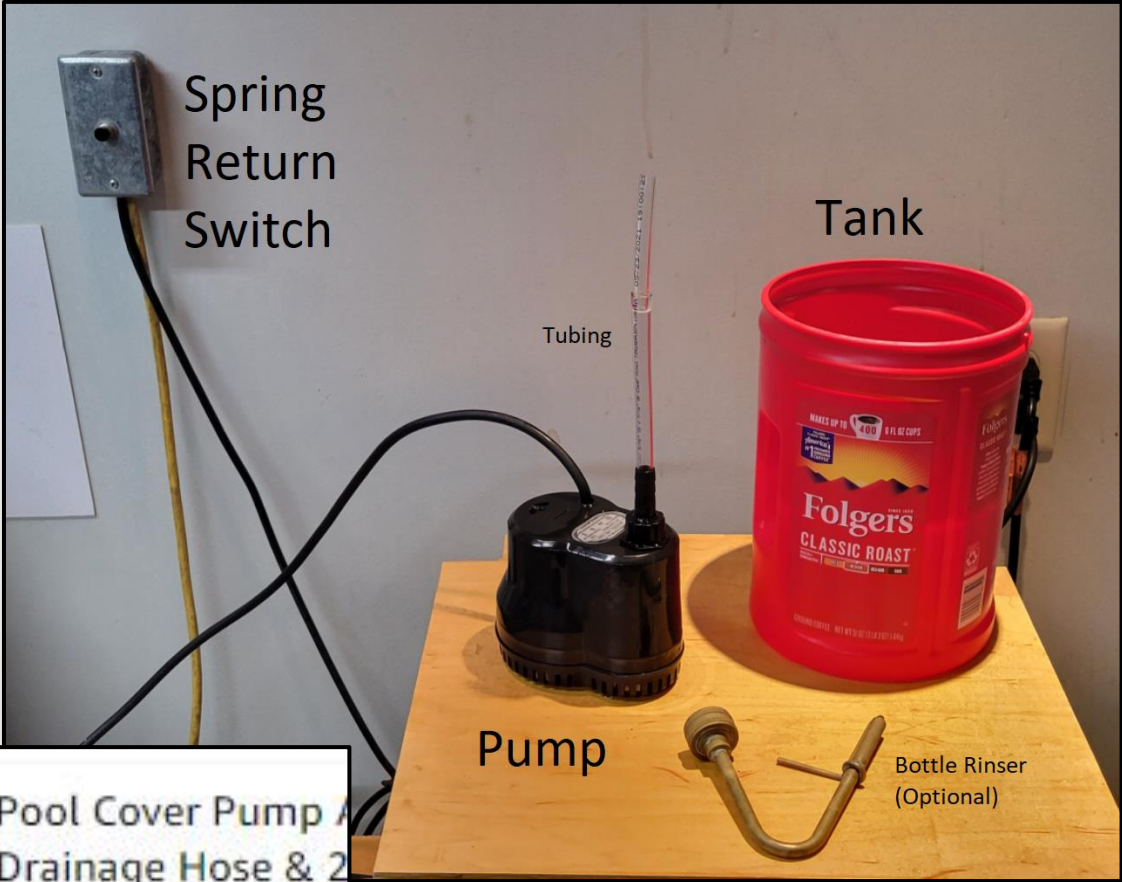


# JOHN SCHEEL

- Abbreviated Data on Wine Labels
- For fellow vintners, there's no need for..
  - ABV=
  - S.G.=
  - pH=
  - Etc..
- Wine specs have unique ranges & decimal places



- Bottle Sanitizing Station
  - Pool Cover Pump, Spring Return Switch, Star-San...





- Temperature Control (1 of 2) Heating
- Applications - Fermenting in..
  - Buckets (shown)
  - Conical Fermenters (shown)
  - Carboys
- Controller is 10 amp rating (typical)
- Reptile heater or similar (~10 Watts)
- Tape Sensor to Vessel (opposite side)
- Insulation is optional



- Temperature control (2 of 2) Cooling
- Applications
  - Cool Fermentations (primarily white wines)
  - Cold Stabilization
- Modern Freezers typically draw less than 100W
- Place Sensor on liquid vessel (not hanging in air)





- Temperature Control (3 of 3)

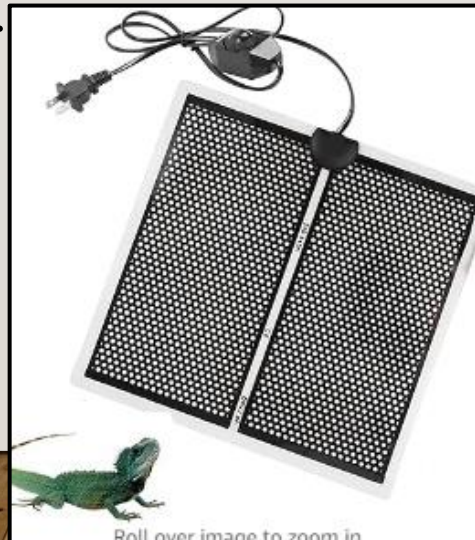
## Resources

- Controllers

- Suggest °F,
- WIFI connect is available (\$35)
- Look for 10 amp elec. rating.

- Heating Elements

- Reptile Heating Pad (7-15 watts)
- Simple Heating Pad, etc..



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# DO YOU HAVE TIPS TO SHARE?

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