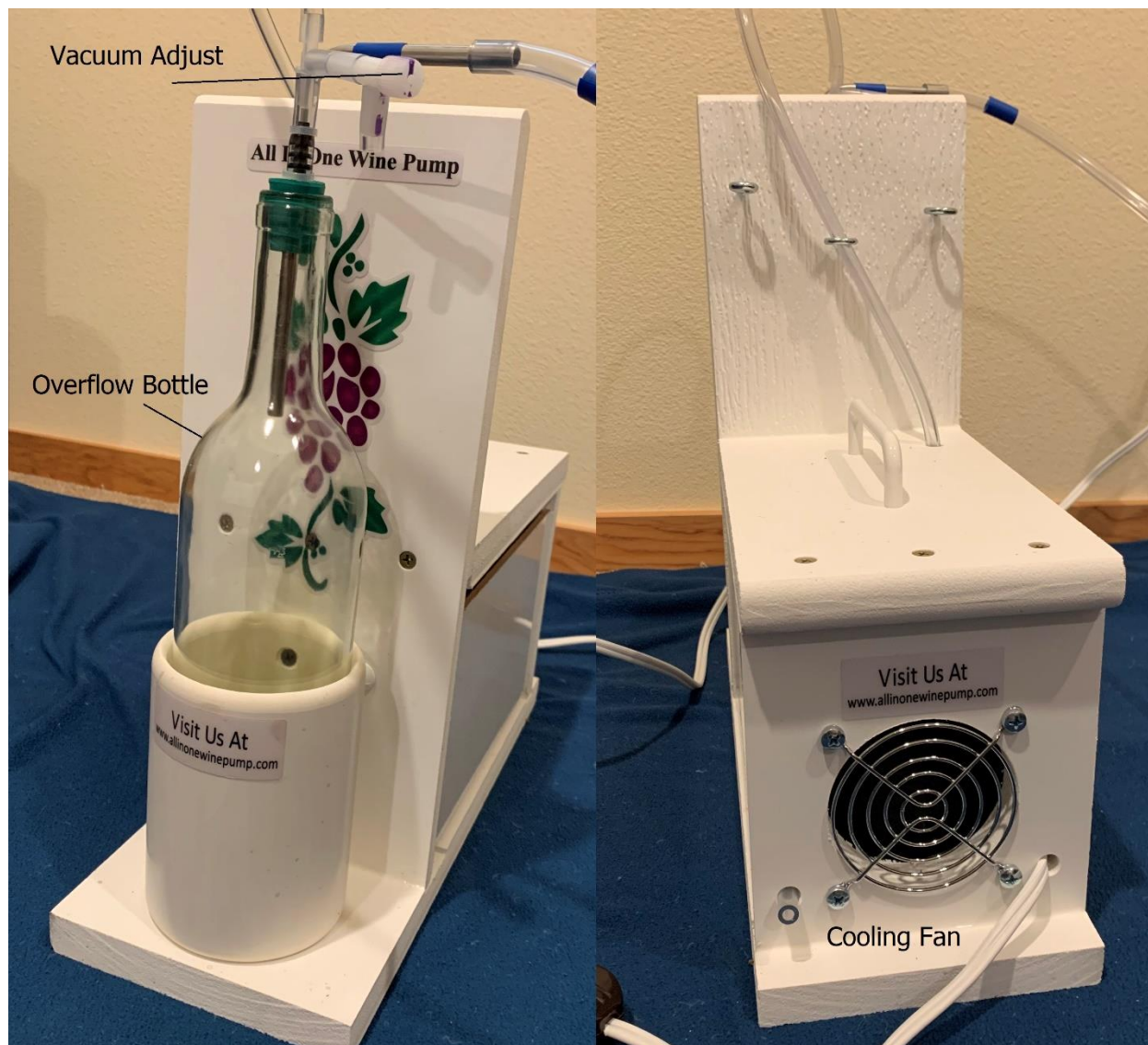


### All in One Wine Pump with Accessories

I recently purchased the All in One (AIO) Wine Pump with several accessories and wanted to share the results. This system transfers the wine by creating a vacuum in the destination glass container. The pump does not touch the wine itself. The clear wine bottle seen below is just in case of an overflow of the destination container. This protects the vacuum pump from sucking any liquid. The small plastic knob adjusts the vacuum to slow down the transfer for bottling.



I am not affiliated with this company and did not receive anything for writing this review. This accessory has completely changed my wine making. The AIO pump may be common knowledge to many of you but for those that haven't heard of it, check out their website, [allinonewinepump.com](http://www.allinonewinepump.com), for the latest pricing and video links.

A few minutes after my purchase, Steve (the owner) called me. I've never had this kind of personalized customer service from an internet company. We talked for quite a while and he gave me some great advice for improving my wine making (not just regarding his products). One example is that all my carboys now sit in a [milk jug crate](#) (shown below) for easy lifting and glass protection.



I opted for the stainless steel pro AIO wine pump along with the premium (one handed) bottle filler. I could have gone with the regular pump kit to save some money but would have regretted not buying the top of the line. The premium pump has a cooling fan on the rear for those big bottling party's. The base and premium models have a built-in over temperature shutdown to avoid damaging the pump. Other accessories that I also purchased from Steve are the headspace eliminator, the free run tube, and quick disconnects for a filter canister.

Racking – I no longer have to lift the source carboy above the destination carboy. I always seemed to mix up the sediment and would have to wait a few days to let it settle. Now I can leave the carboy on the floor where I store it and the AIO vacuum pump pulls the wine over to the new carboy without disturbing the sediment. My lower back is very grateful for not having to lift heavy carboys.

Filtering –The AIO pump works perfectly with an inexpensive 10 inch filter canister and never spills a drop (unlike the Buon Vino filter). I purchased my canister and filters from [servapure.com](#) but they are also sold at Home Depot and Lowes. There are times when you want to insert the filter when racking and other times you don't want it so I bought the quick disconnects from Steve at AIO.



We uncorked 30 bottles of Merlot that had a lot of sediment and ran the wine through a 5 micron filter before re-bottling. Now the wine is clear and tastes much better. I thought I would not be able to filter the wine that is left in the canister once the source carboy is empty. It turns out you just need to use the quick disconnect to remove the input hose and then raise the filter up so gravity pulls the last bit of wine through the filter.

Headspace – I’ve got a few 6.5, 6, 5, 3, 1, and ½ gallon glass carboys to attempt to fill the wine up into the neck (it’s like a game of Tetris). Normally I’d have to add water or “similar” wine if I still have any air space. A few inches of space is no longer a big deal with the Headspace Eliminator. The AIO pump attaches to a one way valve that replaces the normal airlock (see below) and creates a vacuum that is shown by an indicator bulb. If over time, the bulb is no longer fully deflated, the AIO pump is used to pull out the CO<sub>2</sub> and return the headspace to a vacuum.

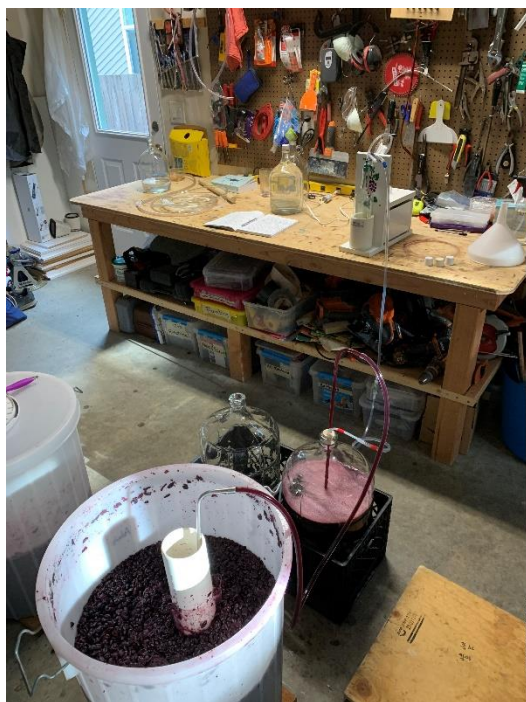


Degassing - No need for the drill motor attachment or hand mixer to attempt to de-gas the wine without splashing. Racking with the AIO vacuum pump will help remove the CO<sub>2</sub> but for a really fast degas, the Headspace Eliminator quickly pulls the CO<sub>2</sub> bubbles to the surface. Doing this over the course of a few



days pulled most of the CO2 out of my 2 week old Tempranillo. A wine kit would really benefit from this degassing feature if you're trying to get the wine ready to drink in a short amount of time.

**Free Run** – Our old method to get the free run wine into a carboy involved transferred the wine and grape skins out of the primary fermenter and into the press with a pitcher, then pouring the free run wine from the press into a carboy via a funnel. The Free Run Tube eliminates most of this labor and goes into the primary fermenter. It has holes and a screen so it lets the wine flow into the tube without any grape skins. The racking cane sits inside as shown below and the AIO pump transfers the free run directly to a carboy just like a normal racking. Only the grape skins and a small amount of wine are left in the primary fermenter for manual transfer to the press.



Free Run Tube - 24" x 3.5"  
Open top, capped bottom  
Lower section has drilled holes  
Mesh screen bag slides over lower section  
Held in place with rubber band



**Bottling** - My wife has always done the bottle filling while sitting on the floor with a syphon hose and bottling wand. With the AIO bottle filler, she's off the floor and gets the fill level perfect every time. Since the bottle is filled under vacuum, there is minimal air introduced into the wine. The premium bottling wand shown below allows you to hold the bottle and press the vacuum release with one hand. The standard model has the vacuum release valve midway on the hose so it needs two hands to operate. The carboy sits below the pump so any excess wine in the bottle is automatically syphoned back. The bottle fill level is raised by moving the rubber stopper on the wand closer to the end of the metal tube.



Bottle filler with vacuum release

The pump really is "All in One" since it's useful at every stage of the wine making process. I've purchased many items for our home wine making and usually get the "side eye" from my wife but this time she's the one singing its praises and telling me to spread the word. Steve at All in One Wine Pump is quick to respond if you have any questions. Use the "Contact" tab at their website.

Cheers