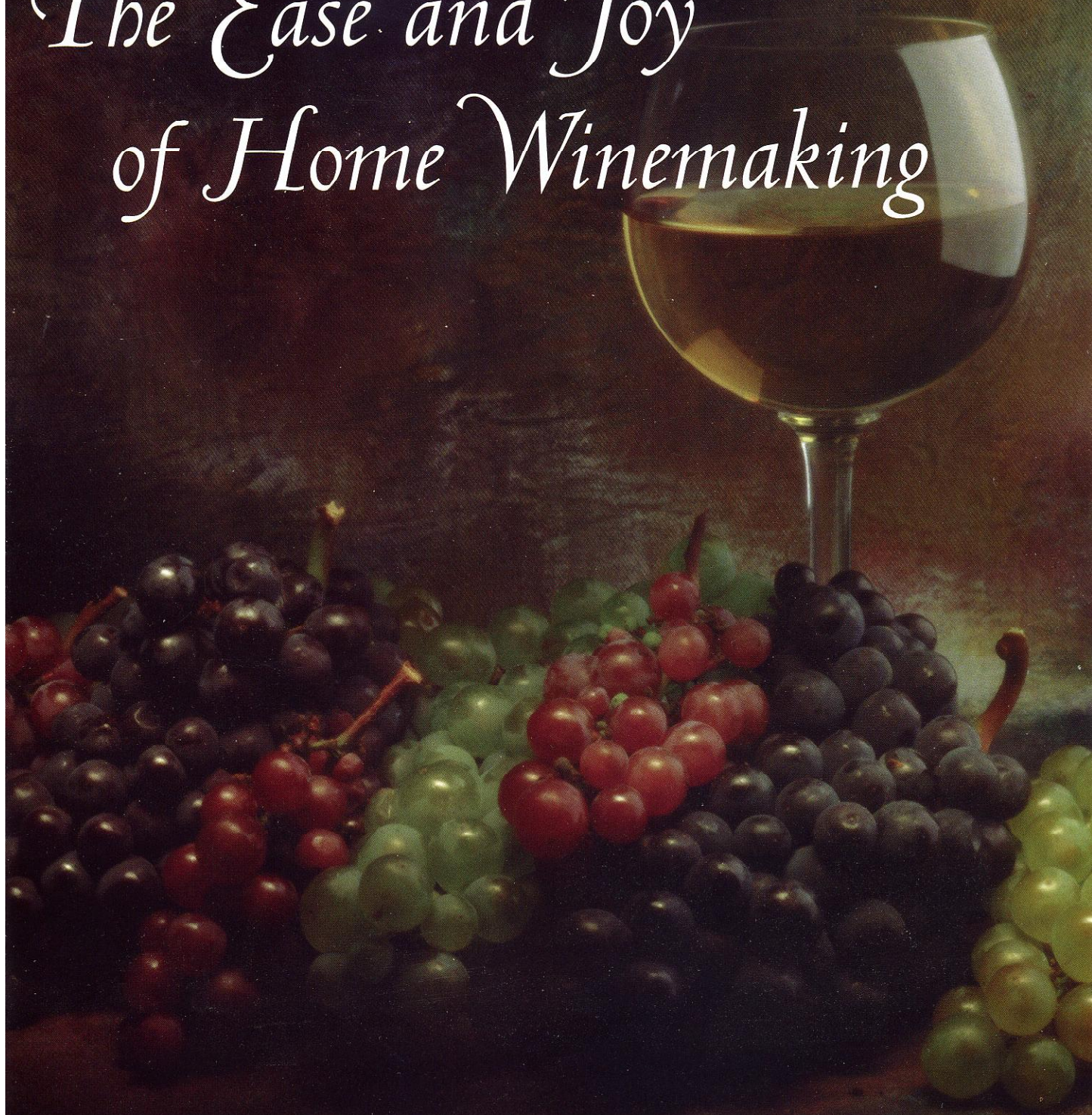


*Crosby & Baker Presents:*

*The Ease and Joy  
of Home Winemaking*



# Common Questions:

## Is it legal?

Absolutely, and has been since the repeal of prohibition. By federal law each adult in a given household is permitted to make 100 gallons of beer and wine annually. In a two-adult household that works out to more than 1,000 bottles of wine.

## Is it expensive?

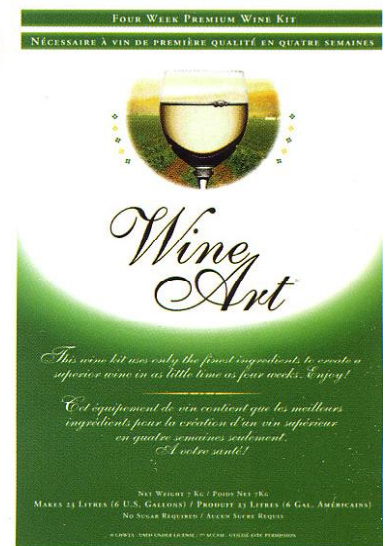
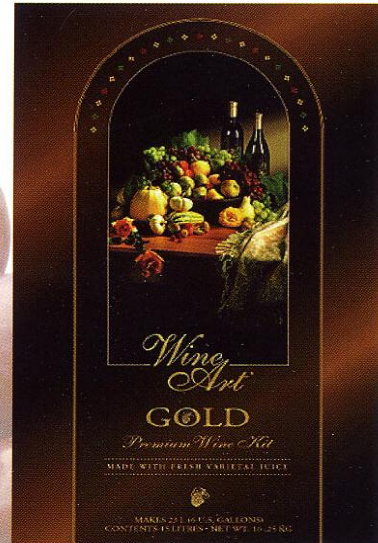
Hardly! With a minimal, one-time investment of \$50 to \$75 in equipment, plus one of today's wine kits, you can start making wines for about \$2 to \$3 dollars per bottle. Plus, if you buy a good kit from a quality producer, your wines will rival the quality of commercial varieties costing easily three to four times as much!

## Is it difficult?

Not in the least. Today's kits are extremely easy to use, as evidenced by the overview of the process which follows. Success in winemaking with the new kits is a simple matter of attention to cleanliness, following basic directions, and letting nature take its course.

## Can I make Sparkling Wines, also?

Can you ever! Any wine kit can be used to make sparkling wines, with minor alterations to the procedures. Your local brew shop owner, or the kit producer, will explain how.



# Kits

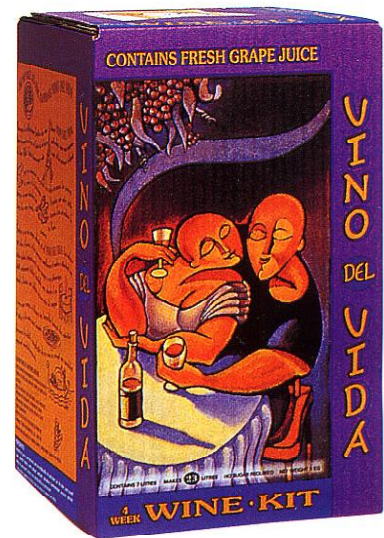
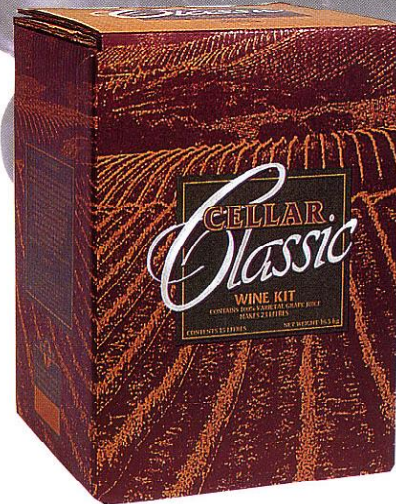
All of your favorite styles of wine are available, including Merlot, Chardonnay, Cabernet Sauvignon, Chianti, Pinot Noir, Blush, Reisling and many more — Sherries, Ports, and Ice Wines, too.

In total, at least 50 different varieties and blends are available. Tell your local shop owner your favorite commercial wine, and they'll easily recommend a good match.

As you know, the quality of any finished product is dependent upon the quality of the ingredients. You need assurance that your kit comes from both a vendor you trust and a known supplier of quality merchandise. All of our kits are produced with the strictest tolerance standards, the most exacting techniques and superb quality juices from the finest vineyards in the world.

There are many wine kit producers, but only **Wine-Art** and **Spagnol's** represent the best. Be sure to ask for these by name. Kits fall into three basic categories — mostly concentrate, juice and concentrate, and all juice. Excellent wines can be made with each, and more experienced winemakers can use kits as the basis for customized recipes with the use of oak aging, herbs and spices, and other fermentables such as honey or various fruits and flavorings.

Home winemaking is fun, easy and delicious. Each kit contains all the ingredients necessary to make more than two cases of superb handcrafted wine you can serve and enjoy with satisfaction and pride.



# An Overview of the Winemaking Process:



## 1) Preparation:

Here you'll choose your kit, and assemble the small amount of equipment necessary. Then sanitize all materials, open the kit, review the instructions, and get started!

## 2) Fermentation:

Quick and easy! You'll empty the ingredients into a fermentation bucket, then add water, yeast, and any additive pack called for in the kit instructions. Place a lid on the bucket, add an airlock, which permits the carbon dioxide produced by the fermentation process to escape, and you're well on your way!

## 3) Transfer:

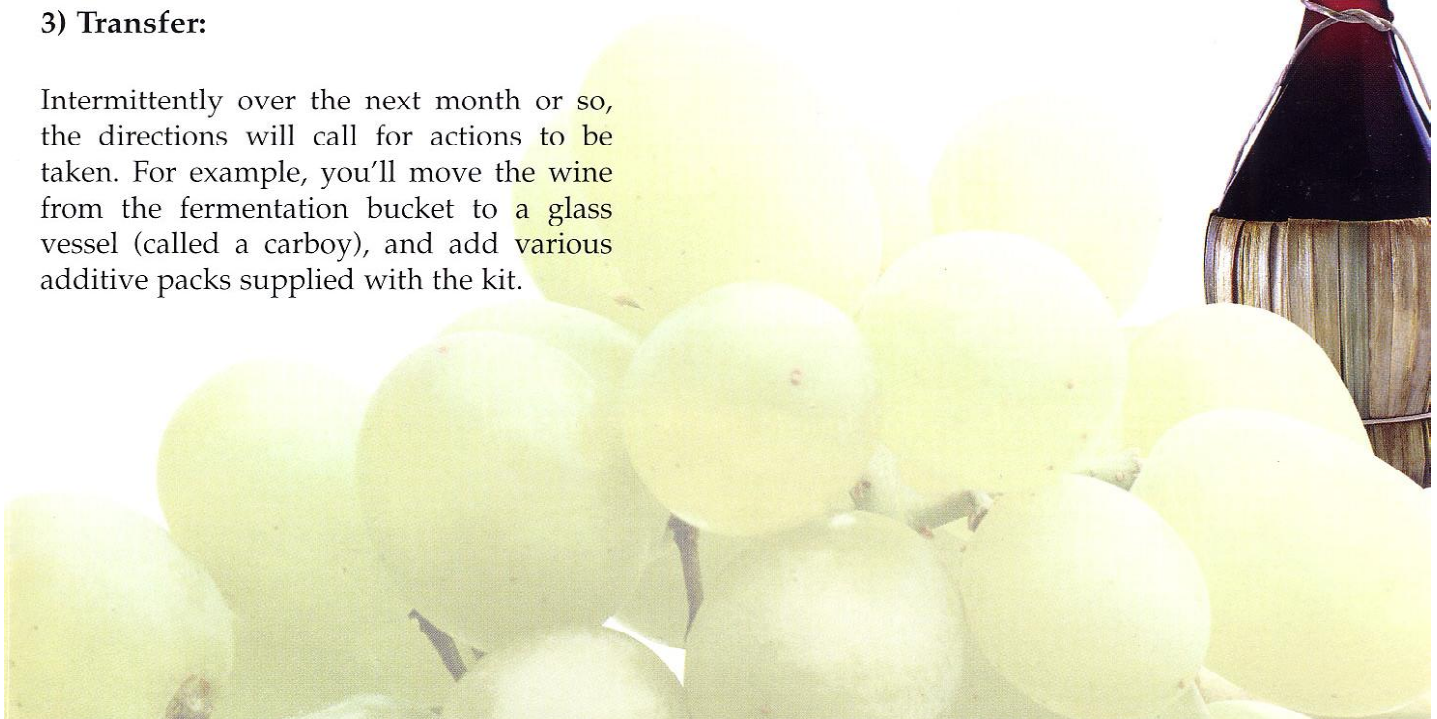
Intermittently over the next month or so, the directions will call for actions to be taken. For example, you'll move the wine from the fermentation bucket to a glass vessel (called a carboy), and add various additive packs supplied with the kit.

## 4) De-gassing:

When the wine is almost ready to bottle, you'll stir it repeatedly over the course of a day to release as much carbon dioxide as possible from suspension in the wine. This is a simple-yet-important element in the aging process.

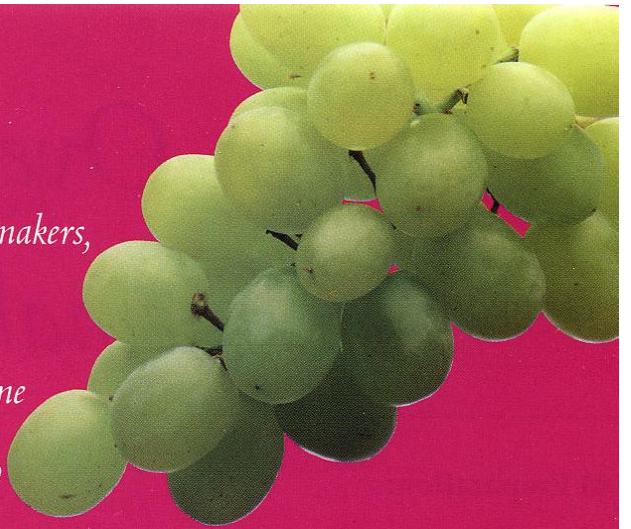
## 5) Bottling:

The big day! You'll clean, fill and cork bottles, and that's that. Then it's time to apply custom labels and any other bottle adornments that tickle your fancy. In a couple of weeks or so, your wine will be ready for drinking!



*A whole new world awaits beginning winemakers, seasoned winemakers, and oenophiles of all sorts!*

*Thanks to a new generation of wine kits, home winemakers can easily produce exceptional, high quality wines with minimal time, effort and expertise.*

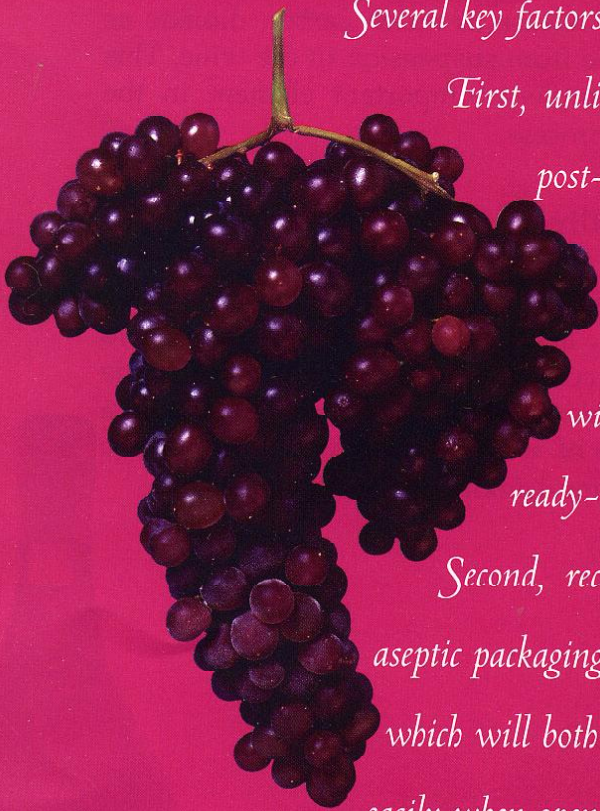


*Several key factors unique to the new kits make this possible:*

*First, unlike older concentrates and kits, the new products are post-vintner. This means that a professional winemaker has already analyzed the juice and concentrate, balancing it for acid, pH and sugar. In turn, home winemakers enjoy the ease and convenience of complete, ready-to ferment products.*

*Second, recent advancements such as flash pasteurization and aseptic packaging enable kit suppliers to produce a shelf-stable product which will both survive the chain of distribution and yet activate easily when opened.*

*With wine increasingly becoming an everyday drink — a development spurred in part by recent studies reporting health benefits associated with moderate alcohol consumption — now is the perfect time to uncork the ease and excellence of today's home winemaking kits!*



# Equipment

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## The Basics

Getting started is simple and inexpensive. If you, a friend, or a family member already make your own beer or soda, you probably already have most of the equipment needed to make wine. A basic set of winemaking equipment can be purchased as a kit or piece-by-piece, and should include at least the following items:

- One 7 to 8 gallon food grade plastic bucket with airtight lid, drilled for airlock
- Airlock
- 5 or 6 gallon glass Carboy
- Rubber Stopper
- Siphon Tubing
- Bottle Filler
- Corker
- Corks
- Bottles
- Spoon or Paddle

## Accessories

As with any hobby, the sky's the limit with respect to accessories. Many make winemaking easier, some will improve your wine, and still others will make the appearance of your finished bottles nicer.

The possible additions to your basic equipment include:

- A second carboy
- Hydrometer & Test Jar
- Automatic siphon starter
- Filter
- Wine bottle capsules
- Custom labels
- Upgraded corks
- Wine de-gassing rod



## Uncork The Possibilities

Courtesy of Crosby & Baker Ltd. [cb ltd@all.net](mailto:cb ltd@all.net)