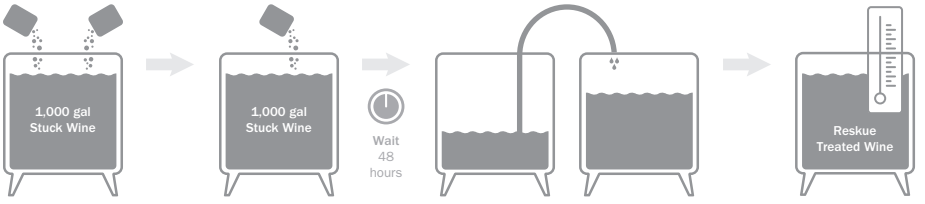
PROTOCOL

RECOMMENDED METHOD TO RESTART A STUCK FERMENTATION USING UVAFERM 43 RESTART

Prepare the Stuck Wine



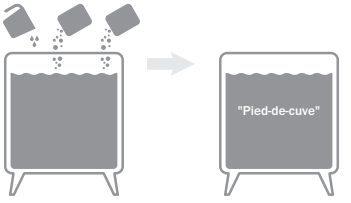
Add SO_2 and/or lysozyme as necessary

Add Reskue

Rack off Reskue

Adjust temperature to 20–25°C (66–77°C)

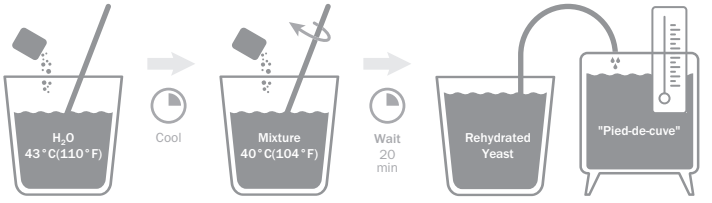
Prepare the "Pied-de-cuve" (starter)



Prepare the "pied-de-cuve"

Adjust Brix to 5°

Yeast Rehydration



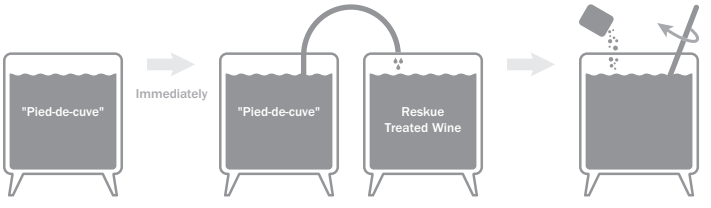
Add Go Ferm Protect Evolution

Add 43 Restart

Slowly add yeast to the "pied-de-cuve"

Maintain temperature of 20–25°C (66–77°C)

Incorporation of the "Pied-de-cuve"



Allow the "pied-de-cuve" to drop to 0° Brix

Transfer the "pied-de-cuve" to Reskue treated wine

Add Fermaid O and mix tank

For 1000 gals of stuck wine

Prepare the Stuck Wine

1. Depending on analysis, address any potential spoilage organisms with SO_2 and/or lysozyme additions
2. Add 1.5kg (3.3lb) Reskue and mix tank.
3. Allow the tank to settle for 48 hours then rack off the settled lees.
4. Adjust the temperature of the Reskue treated wine to 20–25°C (68–77°F).

Prepare the "Pied-de-cuve" (starter)

1. Prepare the following:
   - 40 gallons water
   - 50 gallons post Reskue treated wine
   - 0.3kg (2/3 lb) Fermaid O
2. Adjust Brix to 5°.

Yeast Rehydration

1. Add 2kgs (4.4 lbs) of Go Ferm Protect Evolution in 10 gallons of water at 43°C (110°F).
2. Cool solution to 40°C (104°F) and add 1.5kgs (3.3 lbs) of Uvaferm 43 Restart.
3. Wait 20 minutes and slowly add rehydrated yeast to the "Pied-de-cuve."
4. Maintain temperature of 20–25°C (68–77°F).

Incorporation of the "Pied-de-cuve"

1. Allow "Pied-de-cuve" to drop to 0° Brix and transfer immediately to the full volume of Reskue treated wine.
2. Add 1.5kg (3.3lbs) of Fermaid O.
3. Mix tank to homogenize.