



GREG ROSS

NGGW - Round Table Series

Session # 1 Winemaking After the harvest, prepping for aging / bottling / clarification

10:30 AM

Oxidation

Opposite - ???

Is Oxidation a good thing?

1) Cleanliness!

Anti Oxidation measures

2) Airlocks (see picture)

3) CO2...Nitrogen...Argon...Dry Ice?

4) Settling / aging containers (see picture)

4) Potassium Metabisulfate / Sodium Metabisulfate

5) Keeping hoses, airlocks, containers sanitized

6) Topping UP...UP...UP. Keep those containers full

7) Using barrel sealing wax - not found everywhere - how to use

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11:00 AM

Clarification

1) Fermentation solids

2) Gross lees - after primary Fermentation

3) Secondary settling - What helps?

4) Cold room versus warm room

5) Cold Stabilization How cold, where and how long?

6) Fining...What do we use to clarification?

7) Filtration - which pads to use

8) Racking

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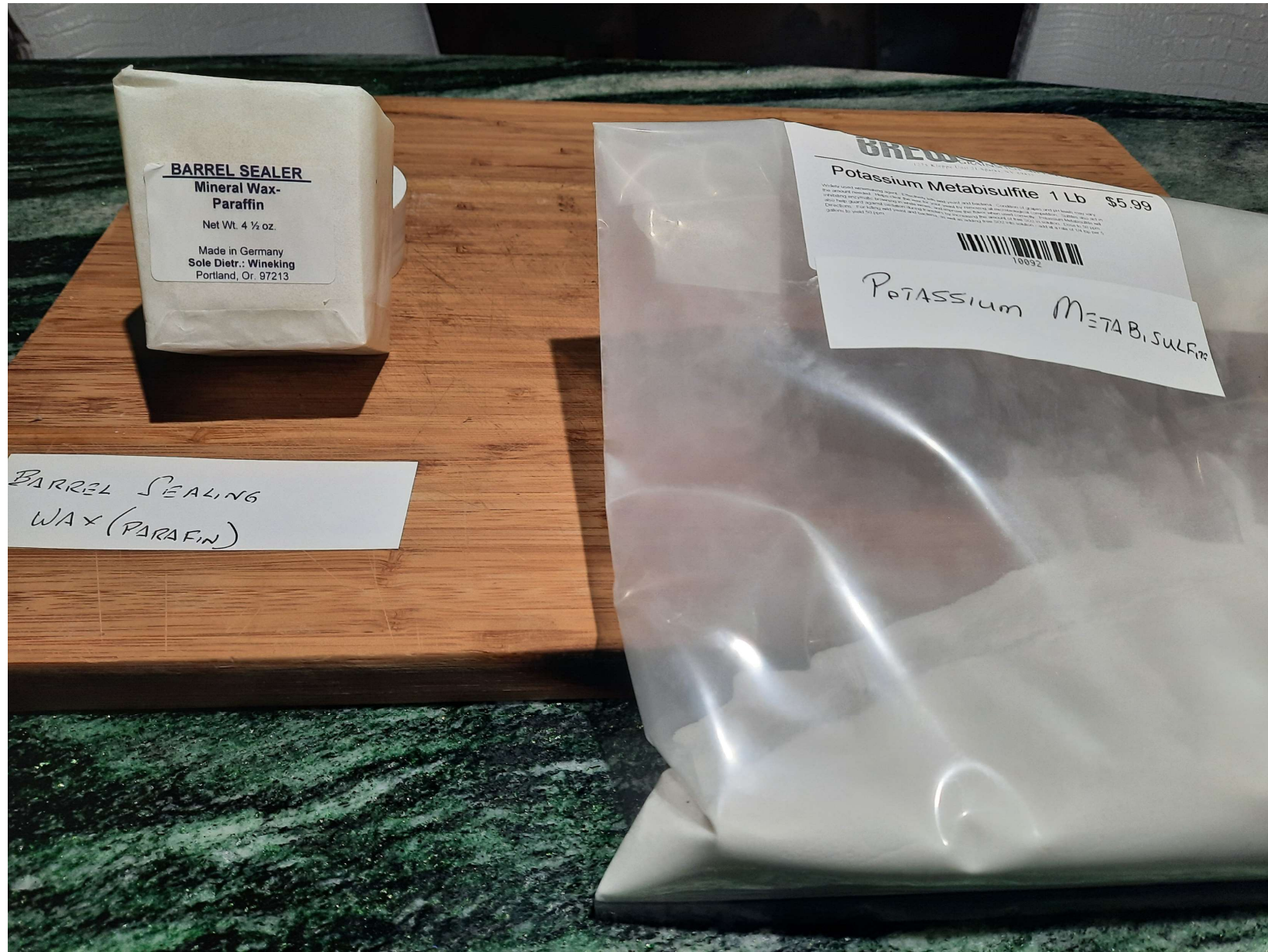
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Oak Treatment

Airlocks



Potassium Metabisulfite & Barrel Wax



Clarifying Agents

