



Wine Kits

\$59-\$355

Our winemaking kits are designed to help you make quality wine at home with a minimum of fuss and an assurance of quality. We offer kits for those wanting to make wine from their own fruit and kits for those wanting to taste the wide range of wine juices from California and other winemaking areas of the world.

To make wine you only have to decide what kind you desire to make, and how much you want to make. You can be drinking your wine in as little as 5 weeks if made from concentrates, or 3-6 or more months to have it finished fermenting and clear enough to bottle if made from fresh fruit.

In our kits we include a 6.5 or 7.9 gallon plastic bucket, which provide enough room for making 5 gallons of wine from most fruit, as well as 6 gallons of wine from our popular concentrate kits. We also include a 1, 5, or 6 gallon glass carboy where the wine finishes its fermentation and begins the clearing and aging process.

In addition, we include our own basic winemaking instructions as well as a popular book. And, if you want to expand, our kits are designed so they are easily added on to.

We have over 25 years of winemaking experience and also farm a 6 acre vineyard where we produce wine grapes for our local customers. Down the road, you might want to visit our pick-your-own vineyard in September 2006 to select from 7 different varieties of wine grapes. We supply shears, picking buckets, and the use of a crusher-destemmer and wine press to make your winemaking experience all the more fun.

Five Gallon Wine Kit for Fruit

\$99

If you have your own source of fruit, juice, or other winemaking ingredients this is the kit for you. My first two winemaking adventures were with elderberries and wild grapes. I wish I had access to this kit back then. We include a 5 gallon glass carboy instead of a 6 gallon because most winemaking books and recipes lean towards 5 gallon sizes. We also put in the handy nylon bag that can act as a mini press, helping you press out your fruit. The 7.9 gallon primary fermentor should be large enough for most 5 gallon batches unless you are making wine from wine grapes when you might use 75 lbs of grapes, in which case you should purchase a 10 gallon or larger primary. Our kit also contains enough of the basic winemaking ingredients so you can make up to 10 gallons of wine before you need to replenish them.

Contains:

Primary fermenter – 7.9 gal, with lid
 5 gallon glass carboy
 Fermentation lock
 # 7 drilled rubber stopper
 Siphon tubing
 Bottle brush
 Carboy brush
 Jumbo Nylon bag
 Hydrometer, 3-scale
 8 oz One-Step sanitizer
 Wine book – First Steps in Winemaking or Joy of Home Winemaking
 Directions



Ingredients:

3 packs Yeast. 1 each of Lalvin 1122, Lal 1118, Lal 1116
 Yeast Nutrient, 2 oz.
 Acid Blend, 2 oz.
 Pectic Enzyme, 1 oz.
 Campden tablets, 50
 Tannin, 1 oz

Needed but not included:

Corks – 25 # 8 or # 9 straight corks
 Bottles – 5 gallons of wine will make approximately 25, 750 ml bottles of wine. Yum!
 Corker – We don't include one because there is a wide range of choices and prices. Typically around \$30.

Options:

AutoSiphon – greatly simplifies the siphoning process. \$10
 Bottle filler – a simple device that helps fill your wine bottles

The Wine & Hop Shop 1931 Monroe St, Madison, WI 53711

www.wineandhop.com

Mon 11-7, Wed-Fri 11-6, Sat 10-5, Sunday 12-4

CLOSED TUESDAYS

Six Gallon Wine Kit with Concentrate

\$145-\$200

This kit is designed so you can go home, mix up the grape juice from the Vintner's Reserve wine kit box, add the ingredients, and wake up to the gently bubbling new wine undergoing fermentation. This kit is designed to produce high quality wine, at home, in weeks! All ingredients are included in the Kit box so no additional ones are needed. We supply all the rest!

Contains:

Primary fermenter – 7.9 gal, with lid
6 gallon glass carboy
Fermentation lock
7 drilled rubber stopper
Siphon tubing



Bottle brush
Carboy brush
Hydrometer, 3-scale
1-Step sanitizer, 8 oz.
Directions

With Vintner's Reserve Kits:

Whites: Chablis, Pinot Blanc, Liebfraumilch, Riesling, Bourgeron Blanc (White Burgundy), or White Bordeaux	\$130-\$155
Whites: Gewürztraminer, Sauvignon blanc, Pinot Chardonnay, or Viognier	\$130
Reds: Bordailles Rouge (Red Bor), Bourgeron Rouge (R Burgundy), Chianti, Bergamais (Beau), Chablis Blush, Zinfandel	\$140
Reds: Cabernet Sauvignon, Merlot, Vieux Chateau Du Roi, Pinot Noir, Shiraz, White Zinfandel	\$140
	\$155

With Vintner's Selection Wine Kits

Chablis, Chianti, Gewürztraminer, Liebfraumilch, Johannesburg Riesling, Sauvignon blanc, Sauvignon Blanc, Muller-Thurgau, or Piesporter	\$175 - \$185
Barolo, Chardonnay/Semillon, Cabernet Sauvignon, Cabernet Sauvignon/Merlot, Luna Rossa, Merlot, Pinot Noir, White Merlot, or White Zinfandel	\$175
	\$185

Needed but not included:

Corks – 30 # 8 or # 9 straight corks
Bottles – 6 gallons of wine will make approximately 30, 750 ml bottles of wine. Yum!
Corker – We don't include one because there is a wide range of choices and prices. Typically around \$30.

Options:

AutoSiphon – greatly simplifies the siphoning process. \$11
Bottle filler – a simple device that helps fill your wine bottles. \$4.75

Needed but not included:

Corks – 10 # 8 or # 9 straight corks
Bottles – 2 gallons of wine will make approximately 10, 750 ml bottles of wine.
Corker – We don't include one because there is a wide range of choices and prices. Typically around \$30.

Options:

AutoSiphon – greatly simplifies the siphoning process. \$11
Bottle filler – a simple device that helps fill your wine bottles

One Gallon Wine Kit for Fruit

\$59

This kit is similar to the One Gallon Wine Kit with concentrate. It is a beginner's kit for the winemaker who wants to try making wine from backyard fruit. It contains enough ingredients for approximately 10 gallons of wine. To make more than 1 gallon you need simply to purchase another gallon glass jug, fermentation lock, and stopper.

Contains:

Primary fermenter – 6.5 gal, with lid
 1 gallon glass carboy
 Fermentation lock
 # 6 drilled rubber stopper
 Siphon tubing

Bottle brush
 Nylon bag, small coarse
 Hydrometer, 3-scale
 1-Step sanitizer, 8 oz.
Winemakers Recipe Handbook
 Directions

Ingredients:

2 packs Yeast. 1 each of Lalvin 1122, Lalvin 1116
 Yeast nutrient, 2 oz.
 Acid Blend, 2 oz
 Pectic Enzyme, 1 oz
 Campden Tablets, 2 oz
 Tannin, 1 oz.

Needed but not included:

Corks – 10 # 8 or # 9 straight corks
 Bottles – 2 gallons of wine will make approximately 10, 750 ml bottles of wine.
 Corker – We don't include one because there is a wide range of choices and prices. Typically around \$30.

Options:

AutoSiphon – greatly simplifies the siphoning process. \$10
 Bottle filler – a simple device that helps fill your wine bottles



Deluxe Five Gallon Wine Kit	Without concentrate	\$260
	With concentrate	\$305 - \$355

We set up our deluxe kit so you can make wine with a Wine Kit concentrate or from your own fresh fruit. And we added upgrades from our other 5 gallon kits. We added another glass carboy so you can siphon your wine into it straight from another.

What we like most about this kit is the floor corker, which makes inserting corks into bottles so easy you'll wish you had made more wine. We've never had a customer prefer the smaller hand corkers once they've tried the floor model.

If you think you will continue to make wine you'll be glad you invested in our Deluxe kit.

Contains:

Primary fermenter – 7.9 gal, with lid	Siphon tubing	Wine Thief
5 gallon glass carboy	Auto Siphon	Bottle filler
6 gallon glass carboy	Bottle brush	Carboy brush
Carboy handle	Hydrometer, 3-scale	Hydrometer test jar
Fermentation locks, 2	Straining Bag	Floor corker
# 7 drilled rubber stoppers, 2	1-Step, 8 oz.	Wine book – First Steps in Winemaking, or
Siphon tubing, Wine thief	Directions	Joy of Home Winemaking

Ingredients:

3 packs Yeast. 1 each of Lalvin 1122, Lalvin 1118, Lalvin 1116
 Yeast nutrient, 2 oz.
 Acid Blend, 2 oz
 Pectic Enzyme, 1 oz
 Campden Tablets, 1 oz
 Tannin, 1 oz.

With Vintner's Reserve Kits:

	\$205-315
Whites: Chablis, Pinot Blanc, Liebfraumilch, Riesling, Bourgeron Blanc (White Burgundy), or White Bordeaux	\$310
Whites: Gewürztraminer, Sauvignon Blanc, Pinot Chardonnay, or Viognier	\$310
Reds: Bordailles Rouge (Red Bordeaux), Bourgeron Rouge (Red Burgundy), Chianti, Bergamais (Beaujolais), Chablis Blush, Zinfandel	\$310
Reds: Cabernet Sauvignon, Merlot, Vieux Chateau Du Roi, Pinot Noir, Shiraz, White Zinfandel	\$315

With Vintner's Selection Wine Kits

Chablis, Chianti, Gewürztraminer, Liebfraumilch, Johannesburg Riesling, Sauvignon blanc, Sauvignon Blanc, Muller-Thurgau, or Piesporter	\$345-335
Barolo, Chardonnay/Semillon, Cabernet Sauvignon, Cabernet Sauvignon/Merlot, Luna Rossa, Merlot, Pinot Noir, White Merlot, or White Zinfandel	\$345
	\$ 355

Needed but not included:

Corks – 50 # 8 or # 9 straight corks

Bottles – We sell a wide range of wine bottles – from 375 ml to 1.5 liter, including the standard 750 ml bottles.

INFORMATION

Winemaking Recipes Look on page 23 of our Wine & Hop Shop Catalog & Price List for Winemaking recipes for common fruit.

Wine Grapes Pages 42, 43 of the catalog contain information on pick-your-own grapes at Mitchell Vineyard. Each September/October the vineyard picks more than 10 varieties of grapes. Customers can use the crusher/de-stemmer and presses free for grapes picked at the vineyard. Enjoy picking grapes in the country, just outside Oregon, WI each September and October.

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