

11/22/18 008 Wine Kit box.

SG 1.094 added packet A bentonite, + water up to a little  
more than 5G. Added 1 packet pitched EC-1118

Part number on bay? Q10389 L08:55, Q102819  
"Cabernet Sauvignon style" Wine leaves, made in Canada. Best before

March 2020

temp <65F, putting on heating mat.

11/26 74F, 1.012 SG. Racking to carboy

12/25/19 (ya, long time) SG 0.997, racked to pri. ferment bucket  
mixed in Pack B <sup>potassium</sup> meta bisulfate + Pack C potassium sorbate. Whip w/ drill  
need to whip for next 48 hrs,

12/28/19 racked to carboy. Added Pack D, Kieselgel. stirred gently. I  
did a good if degassing/whipping wine for last 48 hrs.

1/28/19 ~1700 added last package "clarifier", stirred. Let sit for  
5-10 days, taste, bottle.

3/23/19 bottled. Tasted strong, but interesting + good. Forgot to  
measure SG, prolly ~0.991 or 0.990  $\Rightarrow$

~13-14% ABV