



FULKERSON

WINERY
ON SENECA LAKE

A home winemaking tradition since 1979!

Grape Juice Winemaking Supplies

2011 PRICE LIST

<i>Sayre and Nancy Fulkerson</i>	OPEN 7 DAYS A WEEK
<i>5576 State Route</i>	<i>9 am - 5 pm</i>
<i>Dundee NY 14837</i>	<i>Sept. 1 thru Oct. 31</i>
<i>ph (607) 243-7883</i>	<i>www.fulkersonwinery.com</i>
<i>fax (607) 243-8337</i>	

We can not ship Juice, Grapes or Carboys

Instructions on mail order inside

Free Winemaking Classes Every Saturday During Season:
2:00 pm

◆ PLACE PHONE ORDERS ◆
MONDAY THRU FRIDAY ONLY



FULKERSON
Winery

5576 STATE ROUTE 14
DUNDEE, NY 14837

Return Service Requested

FIRST CLASS MAIL
US POSTAGE
PAID
PENN YAN, NY
14527
PERMIT NO. 169

Dear Friends & Customers,

Welcome to the 2011 home winemaking season! In our 32nd year of selling fresh grape juice, we are adding some new items to our shop. Along with home winemaking equipment and juice, we have added some grape processing equipment and a small home brew section to our store. Also, please check out our newly renovated website, www.fulkersonwinery.com.

All of our juices are sulfited to prevent oxidation. However, many of the reds have not been sulfited as much as to not discourage Malolactic Fermentation. SO2 content would seldom exceed 40ppm for reds and 80ppm for whites. Please inquire before adding more. Our juices are all refrigerated at 30-35F.

We ask that all customers order all juice in advance, *we can not guarantee the availability of any variety for last minute purchases*. When placing your juice order, we kindly ask you to include your name, address, phone number, and the quantity of each variety that you want to order, as well as provide the date that you will be picking up your order. Prices and dates of availability are listed on the next page.

We do *not* require a deposit on any juice orders, and with your help, we aim to keep this policy. If you wish to cancel your order for any reason, please let us know as we appreciate any cancellations as well as orders.

Thank you, and enjoy the season. We'll see you soon!

Attention:

Due to our warm summer, we may bring some varieties in earlier than what we have printed in this catalog.

If we bring the grapes in early, the juice may also be picked up early. Please check our website WWW.FULKERSONWINERY.COM for current updates.

Watch our home winemaking lesson video on our website

www.fulkersonwinery.com

contact@fulkersonwinery.com

607-243-7883

MAKE PHONE ORDERS MONDAY THROUGH FRIDAY

Scheduled pick-up days are Thursday through Sunday, from 9 a.m. to 5 p.m.

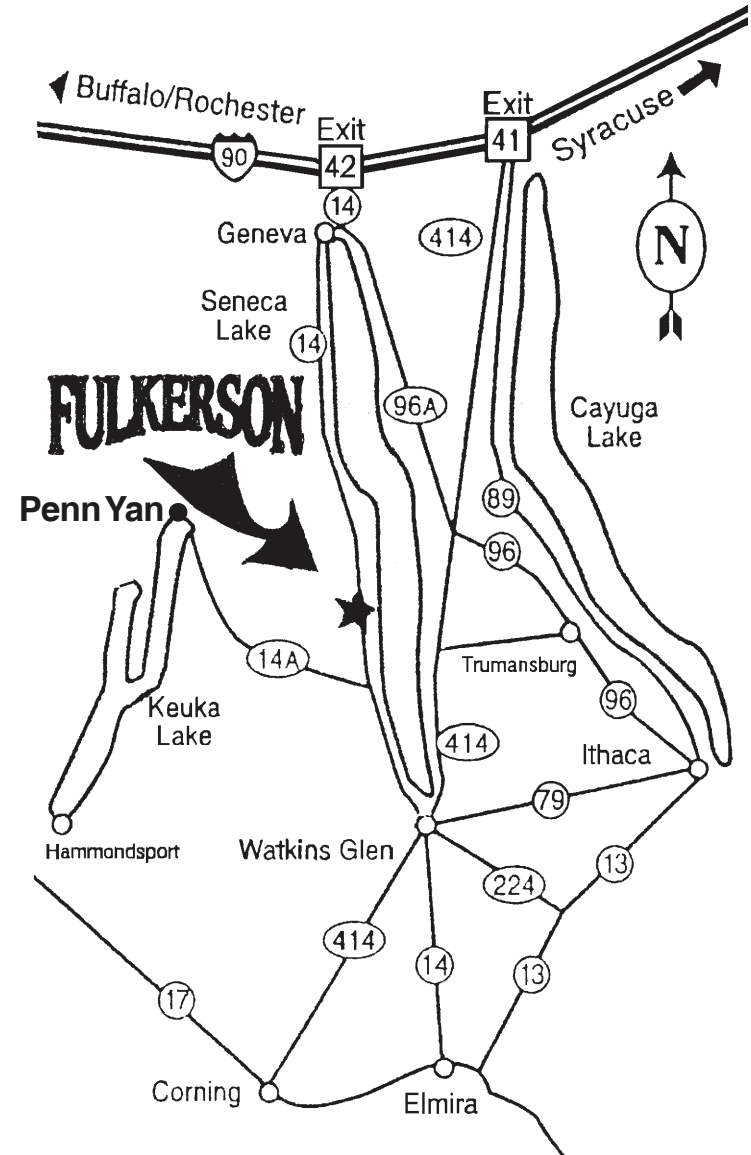
Juices are NOT guaranteed to be available Monday, Tuesday or Wednesday

The following discounts apply only to single variety juice purchases:

Less than 50 gallons-as listed

50-99 gallons - less 5%

99+ gallons - less 7%



The Winery is located
just South of Glenora on Rte. 14.
We are 8 miles North of Watkins Glen,
and 25 miles South of Geneva.

GRAPE JUICES FOR THE 2011 HOME WINEMAKING SEASON

Zone Chart for Shipments

To determine the zone use the first 3 digits of the zip code where shipment is being sent to.

Zone 1 & 2

005, 010-043, 045, 048, 050-079, 088-128, 133-135, 137-139, 180-181, 183.

Zone 3 & 4

044, 046-047, 049, 080-087, 129-132, 136, 140-179, 182, 184-212, 214-241, 243-268, 270-279, 283-285, 411-412, 430-449, 456-458, 480-489, 492.

Zone 5

242, 280-282, 286-322, 326, 344, 350-352, 355-362, 367-368, 370-374, 376-379, 382-385, 398-410, 413-418, 420-427, 450-455, 459-479, 490-491, 493-499, 504, 506-507, 520-524, 526-528, 530-532, 534-535, 537-539, 541-549, 556-559, 600-620, 622-631, 633-639.

Zone 6

323-325, 327-342, 346-347, 349, 354, 363-366, 369, 375, 380-381, 386-397, 500-503, 505, 508-516, 525, 540, 550-551, 553-555, 560-567, 570-576, 580-586, 640-641, 644-658, 660-662, 664-676, 680-681, 682-689, 700-701, 703-708, 710-714, 716-729, 737, 740-741, 743-749, 755-757.

Zone 7

006-009, 577, 587-288, 590-593, 677-679, 690-693, 730-731, 733-736, 738-739, 750-754, 758-797, 800-812, 816, 820-828, 877, 881, 884.

Zone 8

594-599, 798-799, 813-815, 829-838, 840-847, 850, 852-853, 855-857, 859-860, 863-865, 870-875, 878-880, 882-883, 885, 889-891, 893-895, 897-898, 900-908, 910-928, 930-986, 988-999.

Shipping chart for USPS Priority—For supplies only

Weight of package	Zones 1, 2 & 3	Zone 4	Zone 5	Zone 6	Zone 7	Zone 8
Up to 2#	5.95	6.55	6.90	7.05	7.40	7.75
3# to 6#	7.55	9.50	10.50	10.90	12.00	12.75
7# to 12#	10.15	14.05	14.60	15.55	17.70	20.35
13# to 20#	13.90	19.75	20.10	23.45	26.50	32.36
21# to 25#	17.32	23.85	26.00	30.75	34.50	43.60

New York Residents add 8% sales tax to supplies and shipping

**DO NOT USE THIS CHART FOR WINE SHIPMENTS,
PLEASE CALL FOR FURTHER DETAILS.**

VARIETY	COLOR	DATES AVAILABLE	PRICE PER GALLON
Aurora	W	Sept. 8 - 11	\$4.75
Himrod	W	Sept. 8 - 11	\$9.90
Dornfelder	R	Sept. 8 - 11	\$16.50
Baco	R	Sept. 15 - 18	\$6.50
Foch	R	Sept. 15 - 18	\$6.50
Leon Millot (Foster)	R	Sept. 15 - 18	\$6.50
Diamond	W	Sept. 18 - 15	\$5.50
Niagara	W	Sept. 15 - 25 (two weeks)	\$4.50
Delaware	W	Sept. 22 - 25	\$5.00
Lakemont	W	Sept. 22 - 25	\$5.95
Pinot Gris (Grigio)	W	Sept. 22 - 25	\$20.20
Seyval	W	Sept. 22 - 25	\$6.50
Rosette	R	Sept. 22 - 25	\$5.25
Rougeon	R	Sept. 22 - 25	\$5.75
Concord	R	Sept. 22 - Oct. 16 (four weeks)	\$4.50
Ravat 51	W	Sept. 29 - Oct. 2	\$8.25
Cayuga	W	Sept. 29 - Oct. 2	\$6.95
Gewurztraminer	W	Sept. 29 - Oct. 2	\$19.75
Valvin Muscat	W	Sept. 29 - Oct. 2	\$9.90
Pinot Noir	R	Sept. 29 - Oct. 2	\$17.75
DeChaunac	R	Sept. 29 - Oct. 2	\$5.00
Chardonnay	W	Oct. 6 - 9	\$16.50
Merlot	R	Oct. 6 - 9	\$20.25
Chancellor	R	Oct. 6 - 9	\$6.75
Corot Noir	R	Oct. 6 - 9	\$6.50
Noiret	R	Oct. 6 - 9	\$7.00
Catawba	W	Oct. 13 - 16	\$4.50
Riesling	W	Oct. 13 - 16	\$17.50
Traminette	W	Oct. 13 - 16	\$9.90
Vidal	W	Oct. 13 - 16	\$7.95
Cabernet Franc	R	Oct. 13 - 16	\$19.00
Cabernet Sauvignon	R	Oct. 13 - 16	\$19.00
Vincent	R	Oct. 13 - 16	\$7.50

Prices Subject To Change

YEAST RECOMMENDATIONS

Montrachet - (8-10% alcohol tolerance) All Purpose. Produces a fast fermentation. For producing full-bodied red and white wines.

Cote des Blanc - Slow fermentation. For producing red, white, sparkling and non-grape fruit wines.

Premier Cuvee - For producing red wines, white wines and champagne, also to restart stuck fermentation. Less likely to produce off flavors.

Pasteur Champagne - (12% alcohol tolerance) For producing white wines, some red wines, fruit juices and to restart stuck fermentation. Not commonly used for sparkling wines.

Lalvin K1V-1116 - (12-14% alcohol tolerance) All purpose. Fast starter. For producing wines from grapes and fresh fruit. Restarts stuck fermentation.

Lalvin 71B-1122 - (14% alcohol tolerance) For producing wines with a fruity aroma. Helps lower malic acid levels; slightly increases pH.

Lalvin ICV D-47 - (15% alcohol tolerance) For producing superior quality white wines. Ideal for dry and fruity white wines.

FULKERSON WINERY

OPEN YEAR ROUND

WINES AVAILABLE

DRY RED WINES

Burntray	11.99
Cabernet Sauvignon-Merlot	14.99
Cabernet Sauvignon	13.99
Dornfelder	11.99
Lemberger	15.99
Merlot	14.99
Pinot Noir	11.99
Vincent	9.99

DRY & SEMI DRY WINES

Bridge Red	8.99
Dry Riesling	12.99
William Vigne Dry Riesling	13.99
Chardonnay	10.99
Riesling 1.5L	15.99
Riesling-Traminette	12.49
Semi-Dry Riesling	12.99
Traminette	11.99
Riesling Reserve	16.49

SEMI SWEET & SWEET WINE

Airship Red	7.49
Airship White	7.49/12.99
Centennial	13.99
Diamond	6.99
Matinee	13.99
Ravat 51	9.99
Red Zeppelin	7.49/12.99/46.99
Sunset Blush	6.99
William Vigne Juicy Sweet Riesling	13.99

DESSERT WINES

Cabernet Franc Ice Wine	44.99
Vidal Blanc Iced Wine	25.99

ASK ABOUT OUR NEW WINE CLUB!

Discounts DO NOT apply to any 1.5L or 3L bottles.

Mix and Match for Volume Discounts

6 - 11 Bottles of Wine minus 10%

1 - 2 Cases of Wine minus 15%

3 + Cases of wine minus 20%

Availability and Price subject to change.

Ask about our out-of-state shipping!

WHITES JUICE/VARIETAL

TRAMINETTE: Variety from Cornell, one parent is Gewurztraminer. Floral, spicy flavors, reliable quality, higher acid than its parent.

PINOT GRIS (GRIGIO): This popular white vinifera develops lovely flavors when grown in the Finger Lakes.

VALVIN MUSCAT: Muscat Ottonel is one parent. This variety has a wonderful floral aroma and flavor profile.

CAYUGA: Fruity, ages well - easy to work with - excellent character.

AURORA: Makes a clean fruity wine which can be bottled early, adds complexity to other white wines when blended.

DELAWARE: A very pleasing wine of good balance and varietal character.

DIAMOND: Consistently well balanced, clean fruity wine.

SEYVAL: Our most popular European type variety, easy to make fine wines.

VIGNOLES-RAVAT 51: Resembles Riesling in character, exceptional quality, award winning wine, high acid.

LAKEMONT: Developed at Geneva. This makes a dessert wine similar to Himrod.

NIAGARA: Fruity but lacks acid for balance. Blends well with Catawba.

CHARDONNAY: In most recent years, resembling French Chablis, in some years Burgundy.

RIESLING: Delicious wines of exceptional quality. Often resembling German Mosel.

CATAWBA: Fruity, enjoyable wines make sweet or nearly dry.

VIDAL: Crisp, clean wine, easy to make, good body, Riesling - like.

GEWURZTRAMINER: The spicy grape of the French Alsace region. Low acid, pleasant, a wine you will be proud to serve.

HIMROD: A seedless table grape we use for our "Matinee" wine. Fermented dry, it can taste like ginger. Fermented halfway, it can taste like kiwi and lime.

For The Beginning Winemaker

Supplies Needed:

2 Five Gallon Glass Carboys	2 Ounces Potassium Meta-Bisulfite
1 Gallon Glass Container	Yeast
2 Fermentation Locks (Airlocks)	Siphon Kit for Racking the Wine
1 No. 6 1/2 Rubber Stopper	25 Corks and Bottles for 5 Gallons
1 No. 6 Rubber Stopper	(optional at first)
	Labels and Capsules (optional)

You may need calcium carbonate to bring down the acid content and corn or granular sugar to bring up the sugar content of the juice.

Other Supplies Needed:

Hydrometer and test jar for testing the sugar content
Bottle Corker

Procedure for Making Wine:

1. Sterilize all equipment using 2 tsp. Potassium meta-bisulfite per gallon of water to wash carboy. Rinse twice.
2. Bring juice up to room temperature. Whites - 60-70 Reds - 70-80
3. Remove 3 quarts of juice and place in a glass one gallon jug.
4. Adjust sugar and acids per recommendations.
Add yeast nutrient and yeast starter.
5. Prepare yeast following instructions on packet, then add to carboy, saving a little for gallon jug.
6. Fill airlock half full with water, insert in rubber stopper and place in carboy and gallon jug.
7. Ferment reds for 1-2 weeks with skins. Ferment whites and reds without skins 1-4 weeks. The airlock will be bubbling away.
8. When you see a clear line of sediment and the airlock has slowed down, almost stopped, it's time to rack your wine leaving the sediment behind.
9. After racking gallon jug, top off carboy and store any extra in refrigerator for future topping off of carboy.
10. Add 1/4 tsp. Potassium Meta-Bisulfite to carboy.
11. Place airlock back on carboy.
12. Age until a clear line of sediment has settled to the bottom.
(Between 1-2 months)
13. Rack - Add 1/4 tsp. Potassium Meta-Bisulfite.
14. Cold stabilize by cooling the wine down to 25-30 degrees for two weeks or more. You will see tartrate crystals form and sink to the bottom.
15. Rack wine while cold, leaving the crystals behind. Add and mix thoroughly potassium sorbate right after racking if you intend to sweeten the wine.
16. Bottle after 24 hours minimum.

Beginning Home Winemaking Kits available \$87.95

Kits include: 2 - 5 gallon carboys, 1 - 1 gallon glass jug, siphon kit, book, test jar, hydrometer, 2 - fermentation locks, 2 - stoppers, 1 - package yeast, yeast nutrient, yeast starter, pectic enzyme, potassium meta-bisulfite, and instructions.

FILTERS:

Pads -	
Coarse AF1	2.25
(micron rating 2-7)	
Medium AF3	2.25
(micron rating 1-4)	
Super Sterile AF5	2.80
(micron rating 0.4 - 0.6)	
Vinebrite Filter Mark III	44.95
Crystalbrite Filter Pads	
(6/pack)	13.95
Buon Vino Mini Jet Filter	
- Built-in pump & motor ...	275.00
(not always in stock - please order)	
Filter Pads (for mini jets) -	
#1 Coarse	3.25
(micron rating 5.0)	
#2 Sterile	3.25
(micron rating 1.8)	
#3 Super Sterile	3.99
(micron rating 0.5)	
<i>Larger system also available - call for details</i>	
Wine & Beer Plate Filter	59.95
Pressurized Pump & Tank	65.99

FILLERS:

Buon Vino Super	
Automatic Bottle Filler	39.99
Bottle Filler	3.40

BOOKS:

Clone Brews.....	18.95
The Homebrewers Answer Book ...	14.95
Building Homebrew Equipment....	3.95
Joy Of Homebrew.....	13.99
From Vines To Wine	18.95
Great Grapes	3.95
Home Winemakers Companion.....	18.95
The Winemakers Answer Book.....	14.95
Enjoy Home Winemaking	2.95
Joy Of Winemaking.....	13.99
Winemakers Recipe Handbook.....	3.95
Winemaking By Anderson.....	29.95
Making Wild Wines & Meads	16.95
Cider.....	14.95

Other Books May Be Available

CORKERS & CAPPERS:

Plastic Plunger Type	9.99
Italian Double Lever	26.95
Gilda Single Lever Corker	35.26
Portuguese Bench Corker	72.50
Italian Floor Corker	160.95
Red Baron Capper	18.50

CLOSURES:

Corks (Premium) - Natural	
9x1 3/4 Extra First, qty. of 50	19.95
Quantity of 100	33.95
9x1 1/2 - qty. of 50	17.95
Quantity of 100	29.95
Synthetic Corks	
9x1 3/4 Extra First, qty. of 50	13.75
Quantity of 100	26.50
9x1 1/2 - qty. of 50	13.25
Quantity of 100	25.50
Champagne Corks - 1 doz.	1.75
Wine Hoods - 25	3.25
T-corks - 1 doz.	3.50
Zork Closure-asst colors-1doz.	5.50
Wine Closure & Capsule in one	

SCREW CAPS:

Plastic Polyseal -	
1 doz. 28mm	5.15
1 doz. 38mm	9.50
Metal -	
1 doz. 28mm	2.25
1 doz. 38mm	3.15
Plastic Carboy Cap-2 Sprouts	2.85
Crown Caps	3.95

HOME BREWING



BREWING EQUIPMENT:

20 Quart Stainless Boiling Pot	51.50
30 Quart Stainless Boiling Pot	94.95
Brewers Best Immersion	
Wort Chiller	74.99
24" Stainless Steel Spoon	9.45
24" Plastic Spoon	4.25
24" Plastic Paddle	4.25

RACKING & SIPHONING EQUIPMENT:

Racking Tube - Straight	1.90
Curved	2.00
Siphon Tubing -	
5/16" 10 foot	3.60
3/8" 10 foot	4.00
1/2" 10 foot	5.50
Plastic Shut-Off Clamp	.85
Siphon Kit	8.25
Funnels -	
Small (5")	3.95
Large (8") w/ Strainer	7.50
Extra Large (10") w/ Strainer	9.55

SPIGOTS:

Plastic to fit Collapsible	2.95
Plastic Vented Faucet to fit Hedpacks	4.25
Wooden Spigots for Barrels -	
5 1/2"	7.75
7 1/2"	9.25
8 1/2"	10.25
9 1/2"	11.75

BREWING INGREDIENTS:

Caramel Malt 1lb.	1.99
Black Malt 1lb.	2.20
Roasted Barley Grain 1lb.	2.09
2 Row Brewers	
Malt Grain 1lb	1.10
Chocolate Malt 1lb.	2.15
Pale Ale Malt 1lb.	1.89
Plain Light Malt	
Extract 4lb.	19.99
Plain Wheat Extract 4lb.	19.99
Chinook Hop Pellets 1oz.	2.10
Brewers Gold	
Hop Pellets 1oz.	1.99
American Lager	
Slap Pack Yeast	8.09
London Ale	
Slap Pack Yeast	8.09

CLEANING EQUIPMENT:

Economy 45 Bottle	
Drainer Tree	19.95
45 Bottle Drainer Tree	29.95
90 Bottle Drainer Tree	43.95
Double Blast	
Bottle Washer	25.50
Carboy Brush	6.25
Bottle Brush	3.25
Bottle Brush	3.25
Ken's Jet Carboy & Bottle Washer	15.50

STRAINING BAGS:

Straining Bags -	
10" x 24" Fine & Coarse	4.95
18" x 32" Coarse Only	7.25

MISCELLANEOUS ITEMS:

Hand Refractometer	99.95
Cork Retriever	6.95
Kitchen Scales - 11lbs.	12.95

SUGAR RECOMMENDATIONS

for a 12% Alcohol		
If the Brix is:	Add this much sugar oz. per gallon	OR Pounds per 5 gallons
20	1.42	.44#
19.5	2.19	.68#
19	2.95	.92#
18.5	3.63	1.14#
18	4.31	1.35#
17.5	5.15	1.61#
17	5.98	1.87#
16.5	6.73	2.1#
16	7.47	2.33#
15.5	8.19	2.56#
15	8.92	2.79#
14.5	9.67	3.02#
14	10.43	3.26#
13.5	11.16	3.49#
13	11.90	3.70#

USE CHART BELOW FOR 10 GALLON BATCHES.

Specific Gravity	Crude Balling*	WHAT THE SACCHAROMETER SHOWS		TO MAKE WINE OF 10% BY VOL. + ADD		TO MAKE WINE OF 12% BY VOL. + ADD	
		Potential Alcohol (Dujardin scale)+	Sugar per gal. (in lbs.)	In pounds per 10 gal.	In ounces per gal.	In pounds per 10 gal.	In ounces per gal.
1.039	10	4.5	.6875	7.426	11.80	10.125	16.19
1.044	11	5.1	.7765	6.436	10.13	9.234	14.77
1.048	12	5.7	.8663	5.539	8.86	8.337	13.33
1.052	13	6.2	.9568	4.634	7.41	7.432	11.90
1.056	14	7.2	1.0480	3.722	5.94	6.521	10.43
1.061	15	7.8	1.1399	2.903	4.64	5.601	8.92
1.065	16	8.4	1.2326	1.876	3.00	4.675	7.47
1.069	17	9.2	1.3260	.924	1.50	3.740	5.98
1.074	18	9.8	1.4202			2.798	4.31
1.078	19	10.5	1.5151			1.849	2.95
1.082	20	11.2	1.6106			.894	1.42
1.087	21	11.9	1.7073				
1.091	22	12.6	1.8047				
1.095	23	13.4	1.9027				
1.099	24	14.1	2.0016				
1.103	25	14.9	2.1014				
1.107	26	15.5	2.2020				

* The indication when the Balling saccharometer is floated in grape juice. It indicates the proportion by weight of total solids (most of the solids being sugar).
 + The indication when the French, or Dujardin, saccharometer is floated in grape juice. Direct reading shows potential alcoholic content by volume of the unfermented juice.
 ++ Remember that the result is not precise -- the yield of alcohol varying under the conditions of fermentation. To make wine of 11% by volume, add quantity halfway between.
 Note that all columns are referable to the specific gravity scale.

SUPPLIES

PRICES SUBJECT TO CHANGE

TESTING SUPPLIES:

Acid Test Kit	9.25
Phenothalein - 1oz.	4.25
Sodium Hydroxide 4oz	3.95
Sodium Hydroxide 16oz ...	10.99
pH Control Papers	6.25
Titrets (SO2 Tester) (10) ...	18.50
Vinometer	5.95
Wome Thief - Plastic	7.10
Glass	7.25

HYDROMETERS:

Dual Purpose	
Hydrometer	6.95
TripleScale	
w/ Thermometer	16.20
Floating Thermometer	6.50
Test Jar	4.20
Proof & Tralle	
Hydrometer	7.25
16-24°	16.95
-5 - +5	15.50

CLEANSING & ANTIOXIDANTS:

Barokleen - 1lb.	2.50
Sulfur Strips	1.30
B-Brite	3.50
Campden Tablets -	
50	2.00
100	3.00
Potassium Meta-Bisulfite -	
2oz.	2.75
8oz.	4.95
1lb.	8.95

YEASTS:

Lalvin K1-V1116	1.00/sachet	(All Purpose)
Lalvin 71B-1122	1.00/sachet	(All Purpose)
Lalvin 1CV D 47	1.00/sachet	(Dry & Fruity White Wines)
Montrachet75/sachet	(Full Bodied Red & White Wines)
Premier Cuveé75/sachet	(Restart Stuck Fermentation)
Pasteur Champagne75/sachet	(Restart Stuck Fermentation)
Cote de Blanc75/sachet	(Slow Fermentation)
Yeast Starter - 2oz.	2.75	(For Culturing & Stuck Fermentation)
Yeast Energizer - 1.5oz.	3.00	
Yeast Nutrient - 2oz.	2.75	

ACID REDUCING:

Limestone - 2oz.	1.25
Calcium Carbonate 2oz.	1.25

ACIDS:

Acid Blend - 2oz.	1.65
Ascorbic Acid - 1oz.	2.75
Citric Acid - 2oz.	1.50
Malic Acid - 2oz.	1.50
Tannin Powder - 1oz.	2.10
Tannin Liquid - 4oz.	2.75
Tartaric Acid - 2oz.	2.75

FINING AGENTS:

Bentonite - 2oz.	1.75
Pectic Enzyme Dry 1oz.	2.25

PRESERVATIVES:

Potassium Sorbate - 2oz.	2.99
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OTHER ADDITIVES:

Anti Foam - 1oz.	5.50
Corn Sugar - 5lbs.	4.99
Oak Chips -	
Plain - 4oz.	1.75
Toasted - 4oz.	2.25
French Med. Toast	2.75

PROCESSING EQUIPMENT:

AL/Stainless Fruit Press	199.99
Fruit Press #25	
Ratchet Style (50# cap).	325.00
Ratchet Handle	
for Fruit Press #25	18.75

CONTAINERS:

1 Gallon Glass Jug	4.95
3 Gallon Glass Carboy	23.00
5 Gallon Glass Carboy	27.00
5 Gallon Plastic	
Rigid Hedpack	13.50
5 Gallon Plastic Collapsible ...	7.75
6½ Gallon Plastic Pail & Lid ...	15.00
Carboy Handles	7.25

FERMENTATION LOCKS:

Plastic Twin Bubble	1.60
Economy	1.60
Glass	8.95

TAPERED CORKS:

SMALL	TAPERED
END	CORKS
5/8	#4 - .10
11/16	#7 - .15
3/4	#8 - .20
7/8	#9 - .25
15/16	#12 - .35
1 1/16	#14 - .45 - Gallon
2 1/4	#16 - .60 - Carboy
	#30 - 3.05

RUBBER STOPPERS

	SIZE	SMALL	SOLID	BORED
		END		
Fifths	#2	5/8	.55	.50
	#3		.55	.65
Hedpacks	5-½	1	.65	.70
Gallons	6	1 1/16	.80	.85
Carboys	6-½	1 1/8	.90	.85
	7	1 3/16	1.00	1.00
	7-½	1 1/4	1.25	1.35
	8	1 3/8	1.25	1.30
	8-½	1 7/16	1.40	1.75
	9	1 1/2	1.35	1.50
	9-½		1.50	2.50
	10	1 1/16	2.20	2.25
	10-½	1 3/4	2.50	2.95
Barrels	11	1 15/16	2.50	2.50
	11-½	2	2.75	4.00
Large	} 12	2 1/8	3.00	4.50
Mouth				
Carboys	} 13	2 5/16	3.50	4.25
60 Gal.				
Blue				
Barrel				

Universal Carboy Bung (Fits 2.8, 3, 5, 6, 6.5 Gallon carboys) Solid or Bored 1.10
Silicone Tapered VENTED Stoppers (fits 3 & 5 gallon glass carboys) 4.60