



FULKERSON WINERY

ON SENECA LAKE

Grape Juice – Winemaking Supplies –
Brewing Supplies – Wine – Gifts– U-Pick

2019 Price list

**Sayre, Steven and
Nancy Fulkerston**

5576 State Route 14
Dundee NY 14837

Ph: (607) 243.7883

Fax: (607) 243.8337

Open 7 Days A Week

9 am - 5 pm

September & October

10 am – 5 pm

November - August

www.fulkerstonwinery.com

We cannot ship juice, grapes, carboys or other large equipment.

We are unable to help load any vehicles lifting of full containers. Please Come Prepared.

Join us for a Home Winemakers Dinner –

6:00pm Saturday, January 11th at the Winery -

Tickets: \$45ea (Couples: \$80)

*Free Beginning Wine Making Classes
Every Saturday during the season at 2:00pm*

JUICE PICK-UP

THURSDAY THROUGH SUNDAY ONLY



Dear Friends and Customers,

Welcome to the 2019 home wine making season! In our 40th year of selling fresh grape juice, we continue to offer crushed reds and U-Pick grapes. Certain varieties may be subject to limited availability. We will again be offering *pre-orders of fresh crushed grapes of select red varieties at the time of crushing*. Please call as soon as possible to reserve your varieties.

All of our juices are sulfited to prevent oxidation prior to pick-up, so there is no need to add meta bi-sulfite prior to fermentation. Many of our reds however, have not received the same amount of sulfites as many of our whites (we do not want to discourage Malo-Lactic fermentation). SO² content would seldom exceed 40ppm for reds and 80ppm for whites, but is normally much lower. Please inquire before adding more.

We ask that all customers order juices in advance of pick-up, as we cannot guarantee the availability of any variety for last minute pick-up. When placing an order, we kindly ask for you to include your Name, Address, E-mail and Telephone Number, as well as the type and quantity of each variety you would like to reserve, and your requested date of pick-up.

We do *not* require a deposit on any juice orders, and with your help, we can continue this policy. If you wish to cancel your order, please do so as early as possible, we appreciate any cancellations as well as orders.

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

Visit our website for more information and to view the entire catalog.

Due to certain weather conditions, we may bring some varieties in earlier or later than what we have printed in the catalog.

Also, certain varieties that are not listed may be available.

Please check our website for updates.

WWW.FULKERSONWINERY.COM/JUICE

Bulk supplies are pre-order only! Special orders are available!

**MAKE PHONE ORDERS
MONDAY THROUGH FRIDAY ONLY
607.243.7883**

**Join us for a Home Winemakers Dinner –
6:00pm Saturday, January 11th at the Winery -
Tickets: \$45ea (Couples: \$80)**

Wines included, but bring your own if you would like to share or get advice.

2019 GRAPE JUICE, CRUSHED RED, AND U-PICK PRICING

VARIETY	COLOR	DATES AVAILABLE	JUICE \$/GAL	CRUSH \$/LB	U-PICK \$/LB
Diamond	W	Sept. 19 - 22	6.25		0.40
Himrod	W	Sept. 19 - 22	9.00		
Niagara	W	Sept. 19 - 29 (2 weeks)	5.00		0.40
Baco Noir	R	Sept. 19 - 22	7.00	0.65	0.50
Delaware	W	Sept. 26 - 29	5.50		0.40
Lakemont	W	Sept. 26 - 29	6.50		0.40
Seyval Blanc	W	Sept. 26 - 29	7.00		
Concord	R	Sept. 26- Oct. 20 (4 Weeks)	5.00	0.45	0.40
Léon Millot (Foster)	R	Sept. 26 - 29	7.00	0.65	
Maréchal Foch	R	Sept. 26 - 29	7.00	0.65	0.55
Rosette	R	Sept. 26 - 29	5.50	0.52	
Rougeon	R	Sept. 26 - 29	6.00	0.55	
Cayuga White	W	Oct. 3 - 6	7.00		0.50
Gewürztraminer	W	Oct. 3 - 6	19.75		
Grüner Veltliner	W	Oct. 3 - 6	17.75		
Muscat Ottonel	W	Oct. 3 - 6	19.00		
Ravat 51 (Vignoles)	W	Oct. 3 - 6	9.50		
Valvin Muscat	W	Oct. 3 - 6	10.50		0.60
DeChaunac	R	Oct. 3 - 6	6.00	0.55	
Pinot Noir	R	Oct. 1	---	1.80	
Chardonnay	W	Oct. 10 - 13	17.00		
Chancellor	R	Oct. 10 - 13	7.50	0.70	0.50
Corot Noir	R	Oct. 10 - 13	6.50	0.60	0.45
Merlot	R	Oct. 8	---	2.10	
Noiret	R	Oct. 10 - 13	6.00	0.55	0.40
Catawba	W	Oct. 17 - 20	5.25		
Riesling	W	Oct. 17 - 20	18.00		1.30
Traminette	W	Oct. 17 - 20	10.25		
Vidal Blanc	W	Oct. 17 - 20	8.25		0.60
Cabernet Franc	R	Oct. 15	---	1.95	
Cabernet Sauvignon	R	Oct. 15	---	1.95	
Syrah	R	Oct. 15	---	2.25	
Vincent	R	Oct. 17 - 20	8.00	.75	.60

Juice pick-up days are Thursday-Sunday 9am-5pm only.

☼Crushed Red Pick-ups are only Tuesday mornings at 8am.☼

We are unable to assist with loading containers into your vehicle.

Approximately 12# of crushed fruit/gallon of juice (variety dependent)

**U-Pick grapes must be picked by the
WEEKEND PRIOR to availability dates listed above!
CONCORD U-PICK IS AVAILABLE THROUGHOUT THE SEASON!**

Prices and availability are subject to change without notice.

Please indicate at the time of ordering if skins are required for red varieties.

50-99 Gallons (600#+Crushed) - less 5%; 99+ Gallons (1200#+) - less 7%

Please inquire about 500+ gallon order on any single variety.

WHITES JUICE/VARIETAL

CATAWBA: Fruity aromas with a slight “foxy” character produces enjoyable wines that can be made sweet or nearly dry. High acidity makes this a good wine for blending. A large component of RED ZEPPELIN.

CHARDONNAY: The most prestigious French white cultivar. An appealing fruity fragrance resembling pear, fig, apple, or melon. Produces sparkling wine (Blanc des Blancs), table wines and oaks well. Commonly put through ML.

CAYUGA WHITE: Fruity with aromas of apple, citrus and tropical fruit, ages well and is easy to work with. Excellent character and a rich mouth-feel.

DELAWARE: A very pleasing wine of good balance and not much “foxy” character. Great for spicy champagne-style wines. Juice can be white to pink.

DIAMOND: Diamond is well balanced, clean, and fruity. Does well as a dry table wine and sometimes used in the production of Champagne style wines.

HIMROD: A Moscato style grape we use for our “Matinee” wine. Known for its sweet and delicate flavors, it can have notes of ginger if fermented to completion. Fermented halfway, it can produce notes of kiwi and lime.

GEWÜRZTRAMINER: The spicy grape of with lychee character and a pleasant nose. Low acid, pleasant, a wine you will be proud to serve to family and friends.

GRÜNER VELTLINER: Austrian variety has a fruity aroma with a good acidity. Can be subtle and complex with peachy character and mineral finish.

LAKEMONT: Developed at Geneva, Lakemont blends well with Catawba and is a good addition to a “Matinee” style wine. Makes a superb dessert-style wine.

MUSCAT OTTONEL: German variety has a unique peach aroma with a good acidity. Spicy and complex, with an herbal finish. Can be dry or sweet.

NIAGARA: Intense “grape” and “foxy” aromas, and can contribute “diesel” notes when very ripe. Niagara commonly lacks acid for balance. Blending with a higher acid grape such as Catawba, Vignoles, or Delaware will add complexity.

RIESLING: Germany’s most respected variety. Fresh, aromatic wines ranging from dry to sweet. Aromas of roses and citrus. Exceptional quality in the Finger Lakes and is considered to be the “King” of Finger Lakes Wines.

SEYVAL BLANC: Our most popular European hybrid variety. Excellent for the beginning wine maker. Distinct citrus aroma and flavor, with a mineral character that can be compared to white Burgundy styles. Ages well and can be oaked.

TRAMINETTE: A Cornell Hybrid (Joannes Seyve 23.416 x Gewürztraminer), makes wines of semi-dry to dry finish can have good body and a slight Gewürztraminer character. Floral aroma, spicy flavor, and good acidity.

VALVIN MUSCAT: Consistently produces wines of high quality with spicy and floral aromas. Highly aromatic, this variety can have an orange spice character to it. A highly sought after variety for both the commercial and home wine maker.

VIDAL BLANC: Probably the best of the French hybrids. Can resemble Riesling. Excellent in the production of dessert-style wines. Great for beginners.

VIGNOLES-RAVAT 51: Resembles Riesling in character, exceptional quality, award winning dessert style wines with high acid and good balance. Crisp with a tropical fruit nose.

RED JUICE/VARIETAL

Many reds are improved in color and body when fermented with skins. When placing your juice order -- request skins, if desired. Skins are highly perishable and may only be available for a short time.

BACO NOIR: Early ripening variety in the Finger Lakes produces full bodied red wines of excellent quality, good aging ability. Aromas can have herbal character. Does well with a secondary malo-lactic fermentation.

CABERNET FRANC: The bolder parent of Cabernet Sauvignon. It does well in the Finger Lakes even in cool years. Low in tannin and light in colour, Cabernet Franc can have very intense aromas of raspberries, liquorice, and violets. This variety is often blended with Cabernet Sauvignon and/or Merlot. *Available as crushed fruit only!*

CABERNET SAUVIGNON: This grape is the super-star of the Bordeaux wine region. All Cabernet wines gain by aging in the bottle as well as in oak. The small berry size and high skin-to-pulp ratio usually makes a full bodied, tannic and immensely complex wine. *Available as crushed fruit only!*

CHANCELLOR: One of our best reds - full-bodied European character with notes of plum and apple. Used to blend with other hybrids or as a varietal.

CONCORD: Our most popular variety for canning, and wine, fruity, robust wines often made sweet or slightly dry. Lambrusco style, foxy, jammy, pleasant. Can be made to a dry or sweet wine.

COROT NOIR: A red hybrid variety developed by Cornell University that is suitable for blending or as a varietal. Deep red color, attractive cherry and berry fruit with good tannin structure.

DeCHAUNAC: Excellent full-bodied Bordeaux type wine, ages well. Good varietal character, very popular and is the best value for a full bodied red variety.

LEON MILLOT (FOSTER): A sister seedling of Marechal Foch, makes a full-bodied varietal wine with a unique Burgundy style.

MARECHAL FOCH: Produces many wine styles, ranging from a light red wine similar to Beaujolais, to more full wines with intense dark color and unique character. Great as a blender or in Port-style wines. This variety tends to have strong acidity and aromas of black fruits. Well-balanced and high in sugar, Maréchal Foch makes nice wines which can be consumed young.

NOIRET: A dark red variety with a distinct black or white pepper aroma and flavor. We sometimes blend it with other reds such as Foch or Cabernet Franc.

MERLOT: A close cousin to Cabernet Sauvignon in many respects, Merlot is able to mature in regions that are cooler than those required for Cabernet Sauvignon

and usually has ripe berry components within the bouquet. Its wines tend to be soft, fruity and smooth texture. A rich red wine. *Available as crushed fruit only!*

PINOT NOIR: The red grape variety of the Burgundy region in France. It requires a long cool growing season. Pinot Noir is frustrating to grow as it is susceptible to viruses, mildew and bunch rot. One benefit is a higher level of antioxidants and resveratrol in the wine. Delicate, rich and aromatic. *Available as crushed fruit only!*

ROSETTE: A French hybrid variety which was named in the Finger Lakes. A light red variety which does not require a skin fermentation and fermentation "off the skins" is recommended. Pleasant flavor, fruity aromas.

ROUGEON: Excellent color, medium bodied wines, blends well with other reds. Blends excellent with Catawba to produce RED ZEPPELIN.

SYRAH (SHIRAZ): Originally from the vineyards of the north Rhône, this long lived variety does well as a deep red wine and makes a nice Rosé. Good tannins, oaks well, can have flavors of licorice, marked with black pepper and chocolate. *Available as crushed fruit only!*

VINCENT: An inter-specific hybrid that was developed in Ontario, Canada at the Vineland Research Station in 1967. Vincent was developed to grow well in a cold climate and is the last variety to be harvested in the fall. Very dark color. full-bodied table wine, popular also for port.

Please indicate at the time of ordering if skins are required (red varieties only).
Skins may not be available, even if pre-ordered, and without notice.

All reds are available as fresh crushed fruit. Typically the Tuesday before dates of availability and only at the time of pressing. Call 607-243-7883 for information.

ALL GRAPES LISTED FOR "U-PICK" CAN BE PICKED THROUGH THE WEEKEND BEFORE the POSTED "AVAILABLE" DATES.

**Join us for a Home Winemakers Appreciation Dinner
– 6:00pm Saturday, January 11th at the Winery -
Tickets: \$45ea (Couples: \$80)**

Wines included, but bring your own if you would like to share or get advice.
607-243-7883 www.fulkersonwinery.com/juice

Basic Equipment Needed: (included in Winemaking Kit [\$99.99])

2, 5Gal Glass Carboys

1, 2oz Potassium Meta-bisulfite

1, 1gal Glass Container

Siphon Kit for Racking Wine

2, Fermentation Locks

Wine Yeast, Yeast Nutrient, Pectic Enzyme

1, No. 6.5 Rubber Stopper

Bottling supplies for approximately 25

1, No. 6 Rubber Stopper

bottles of wine. (not included in kit)

WINE YEAST RECOMMENDATIONS

Montrachet: (15% alcohol tolerance) All-Purpose. Produces a faster fermentation for full-bodied red and white wines. Optimal fermentation temperature 15°C - 35°C (59°F - 95°F). Well adapted for high quality red and white wines with complex varietal aromas. Resistant to low nutrient content in wine must.

Cote Des Blancs: (>14% Alcohol tolerance) Moderate fermenting strain ideal for Riesling, Gewurztraminer and Chardonnay. Able to ferment at low temperatures 12°C - 14°C (53°F - 57°F). Produces very fine fruity aromas. Good for fruit wines.

Premier Cuvee: (18% Alcohol Tolerance). A fast and neutral fermenter for allowing varietal expression. Ferments at a wide temperature range 7°C - 35°C (45°F - 95°F) and ideal for sparkling wines, and to re-start stuck fermentation.

Pasteur Blanc: (16% alcohol tolerance) Best for high quality white wines re-starting stuck fermentations. Adapted to low fermentation temperatures (14C [57F]) will produce clean, aromas. Recommended for sparkling wines.

Lalvin ICV-K1 (V1116): (up to 18% Alcohol Tolerance) Long lag phase with a moderate fermentation rate. Ferments in a large temp. range 10°C-35°C (50°F-95°F) with low H₂S production. Ideal in difficult fermentation conditions and re-starting stuck fermentations. Ideal for Ice Wines. Floral and fresh aromas.

Lalvin 71B-1122: (14% Alcohol Tolerance) This all-purpose yeast does well in most fermentation conditions, and can metabolize malic acid. Fast starter, with a moderate fermentation rate, will tolerate a temperature range of 15°C - 30°C (59°F - 86°F). Recommended for fruity rosé wines and semi-sweet whites.

Lalvin ICV D-47: (14% Alcohol Tolerance) Good for full bodied Chardonnay and white varieties. A fast starter, with optimal fermentation temperatures of 15°C - 20°C (59°F - 84°F). Sensitive to temperatures below 15°C (59°F).

Lalvin ICV QA-23: (16% Alcohol Tolerance) Good for Chardonnay and Gewürztraminer. Has a low nutrient and oxygen requirement with optimal fermentation temperatures of 15°C - 32°C (59°F - 88°F). Good for Ciders as well.

Lalvin RC-212: (16% Alcohol Tolerance) Average start, great for full bodied reds especially Pinot Noir. Produces ripe berry, bright fruit and spicy characteristics. Moderate fermentation rate with temperature range of 20°C - 30°C (68°F - 86°F). We highly recommend the use of yeast nutrient with this strain.

Lalvin EC-1118: Its strong competitive character, its ability to ferment at low temperature, good flocculation and excellent alcohol tolerance (18%), makes this an excellent strain to be used in a wide range of applications (such as sparkling wines, fruit wines and ciders). The first choice for sparkling wines. Also good for restarting stuck fermentations. 15°C - 25°C (50°F - 80°F).

**ALL WINE YEASTS ARE IN 5g SATCHETS
BULK YEAST (500g PACKS) MAY BE AVAILABLE IF
ORDERED AT LEAST 2 WEEKS IN ADVANCE.
ORDERS PLACED BEFORE September 1st ARE APPRECIATED
CALL 607-243-7883 FOR PRICING**

PROCEDURE FOR MAKING WINE

WHEN YOU PICK UP YOUR JUICE

1. **Sterilize all equipment using 2 tsp. Potassium meta-bisulfite per gallon of warm water including carboy. Rinse with clean water.**
2. Bring juice up to room temperature for primary fermentation. Whites - 60°F-70°F, Reds - 70°F-80°F.
3. Start yeast culture by adding Yeast Starter to some warm water and add your yeast packet, let sit approximately ½ hour to ¾ hour.
4. Adjust acid and sugar per recommendations. Add Yeast Nutrient at 1tsp/gallon of wine must. Measure Brix or Specific Gravity Reading using a sterilized hydrometer and record all results. This will be your Original Gravity or "OG", or if using Brix scale, convert to potential Alcohol (pg8).
5. Siphon 1/2 gallon of juice into sterilized container to allow for ample headspace for fermentation. (Approx. 4.5 gallons should remain in carboy)
6. **Add 4/5 of yeast culture to carboy, add the rest to the gallon jug.**
7. Fill airlocks half full (or to fill line) with water, insert into a rubber stopper and place in carboy and gallon jug.
8. **Ferment reds for 1-2 weeks in a pail with skins (press wine off skins after 4-6 days or if they fall). Ferment whites and reds without skins 1-4 weeks.**

AFTER PRIMARY FERMENTATION

1. 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.
2. **Rack off wine into a sterilized carboy. Discard sediment; clean dirty carboy.**
3. Top off carboy by racking wine in the gallon jug, and store any extra in refrigerator for future topping-off of your carboy. (If there is not enough wine to top off your carboy, there is usually enough CO₂ in solution to protect it.)
4. Check Brix or specific gravity with a sterile hydrometer, record results. By subtracting this number ("Final Gravity" or "FG") from the "OG" you recorded before fermentation, you will get the approximate alcohol level of your wine. Use formula: $(OG___ - FG___) * (.0075) = ___\%$ Approx alcohol by volume. Discard, or taste sample; Record tasting notes. If using the Brix scale, convert Brix to Potential Alcohol [PA] use $(PA^{start} - PA^{end} = \text{Approx Alcohol Level})$
5. **[optional] (FOR MALO-LACTIC FERMENTATION, DO NOT ADD META-BISULFITE Warm wine up to 70°F-75°F, add Malo-Lactic Bacteria, let ferment until sediment layer forms)** Continue to step 6 otherwise.
6. Add ¼ tsp. Potassium meta-bisulfite to carboy for oxidation prevention.
7. Place airlock on carboy.
8. Age until a clear line of sediment has settled to the bottom. (Between 1-2 months) (keep an eye on the water level in your fermentation lock)

AFTER SECONDARY FERMENTATION/AGING

1. Rack wine into a sterilized carboy - Add ¼ tsp. potassium meta-bisulfite.
2. **Cold stabilize your wine by cooling the wine down to 29-32 degrees for two weeks or more. (Easiest way to do this is to bury your carboy in about a foot of snow for 2-3 weeks. Mark it well with a flag. You will see potassium bitartrate (cream of tartar) crystals form and fall to the bottom of your carboy.**
3. Rack wine while cold, leaving the crystals behind. If sweetening, or if sugar is present, add potassium sorbate, or sterile filter (.5 microns or less) after racking. (For home wine makers using filters, filtering may not stop a re-fermentation, potassium sorbate is recommended) Bottle after 24-48 hours.

SUGAR RECOMMENDATIONS

Hydrometer Reading		Sugar Content		For 10% Alcohol		For 12% Alcohol	
°Brix/ Balling	Specific Gravity	Solids/ Gal (lbs)	Potential Alcohol	Dextrose lb\5Gal	Dextrose oz/gal	Dextrose lb\5Gal	Dextrose oz/gal
10	1.040	0.866	5.5%	3.22	10.3	4.59	14.7
11	1.044	0.956	6.1%	3.00	9.6	4.38	14
12	1.048	1.047	6.7%	2.78	8.9	4.16	13.3
12.5	1.050	1.093	6.9%	2.53	8.1	3.94	12.6
13	1.053	1.139	7.2%	2.31	7.4	3.72	11.9
13.5	1.055	1.185	7.4%	2.16	6.9	3.50	11.2
14	1.057	1.231	7.7%	1.97	6.3	3.28	10.5
14.5	1.059	1.278	8.0%	1.69	5.4	3.06	9.8
15	1.061	1.325	8.5%	1.22	3.9	2.59	8.3
15.5	1.063	1.371	8.8%	1.00	3.2	2.38	7.6
16	1.065	1.466	9.1%	0.78	2.5	2.13	6.8
16.5	1.068	1.466	9.4%	0.53	1.7	1.91	6.1
17	1.070	1.513	9.6%	0.31	1	1.69	5.4
17.5	1.072	1.561	9.9%	----	----	1.47	4.7
18	1.074	1.609	10.2%	----	----	1.25	4
18.5	1.076	1.657	10.5%	----	----	1.03	3.3
19	1.079	1.705	10.7%	----	----	0.88	2.8
19.5	1.081	1.754	10.9%	----	----	0.75	2.4
20	1.083	1.802	11.3%	----	----	0.50	1.6
20.5	1.085	1.851	11.6%	----	----	0.25	0.8
21	1.087	1.9	11.6%	----	----	0.25	0.8
21.5	1.089	1.95	11.9%	----	----	0.03	0.1
22	1.091	1.999	12.1%	Balling - Percent solids [most of which are sugars] by weight in a liquid.(°brix). <i>Measurements not precise; alcohol yields differ under different fermentation conditions.</i>			
22.5	1.094	2.049	12.4%				
23	1.096	2.099	12.7%				
23.5	1.098	2.149	13.0%				

The preceding recommendations are based on "Dextrose", or corn sugar.

Corn Sugar is available in 50# Bags with at least a 2 week pre-order for \$44.95.

**TO CALCULATE APPROXIMATE ALCOHOL PERCENTAGE:
Take hydrometer measurements before and after fermentation.**

Original Potential Alcohol (PA) - Final Potential Alcohol = Alcohol Concentration
 Original Specific Gravity (OG) - Final Specific Gravity (FG) * .0075 = Alcohol
 (OG ___ - FG ___)*(0.0075) = ___% Approx. alcohol by volume

All measurements are approximate and may differ depending on circumstances.

SUPPLIES and EQUIPMENT

(Prices and availability are subject to change)

PROCESSING EQUIPMENT:

Fruit Press #25.....319.99
 AL/Stainless Fruit Press199.99
 Manual Crusher Destemmer..459.99
 200L Marchisio SS Tank..... 449.99
(Larger presses available special order)

FERMENTATION LOCKS:

Plastic Twin Bubble 1.60
 Economy 1.60
 Glass 8.95
 Plastic Carboy Cap-(2 Spout)....2.85

CONTAINERS:

1 Gallon Glass Jug 4.95
 3 Gallon Glass Carboy 21.99
 5 Gallon Glass Carboy 27.99
 6½ Gallon Plastic Pail & Lid ... 15.00
 6½ Gallon Bottling Bucket.....15.00
 10 Gallon Plastic Fermenter.....37.50
 20 Gallon Plastic Fermenter.....54.95
(other sizes may be available)

RUBBER STOPPERS

	SIZE	SMALL END (inches)	SOLID	DRILLED
Fifths	# 2	5/8	0.55	0.50
	# 3	7/8	0.55	0.65
	#5-½	1	0.75	0.75
Gallons Carboys	#6	11/16	0.75	0.85
	#6-½	11/8	1.10	0.90
	#7	13/16	1.00	1.10
	7-½	11/4	1.25	1.40
	8	13/8	2.00	1.30
	8-½	17/16	1.40	1.75
	9	1½	2.25	2.50
	9-½	17/16	2.25	2.80
	10	11/16	2.45	2.65
	10-½	13/4	2.50	2.95
Barrels	11	15/16	2.50	2.50
	11-½	2	3.99	5.60
Large Mouth Carboys	12	21/8	3.00	4.50

Universal Carboy Bung (Fits 2.8, 3, 5, 6, 6.5 Gallon carboys)
 Solid or Drilled \$1.10

TAPERED CORKS (Solid Cork): SIZE SMALL END

#4	9/16	0.10	(3/8" or 1/2")	3.99
#7	5/8	0.15	Plastic Shut-Off Clamp	0.85
#8	11/16	0.20	Siphon Kit	8.25
#9	3/4	0.25	Funnels	
#14	15/16 (Gallon)	0.45	Small (5")	3.95
#16	1 1/16 (Carboy)	0.60	Large (8" w/filter screen)	7.25
#30	1 15/16 (Barrel)	4.00	Ex. Large (10" w/screen)	9.25
			Replacement Screen.....	3.25

STRAINING BAGS:

Straining Bags - Polyester	
10" x 24" Fine & Coarse	4.95
18" x 32" Coarse Only ...	6.95
Jumbo 26"x26"	10.95
Muslin Bags	
5"x 11"	0.49
5"x 28"	0.75
Cheesecloth 36"x36"	3.99

SPIGOTS:

Plastic for Collapsible	
Cubitainer.....	2.99
Plastic Vented	
Faucet For Hedpacks	4.25
3/8" Bottling Spigot.....	2.99
1/2" Bottling Spigot.....	2.99

MISCELLANEOUS ITEMS:

Mix Stir: Degassing Rod....	19.99
24" Stainless Steel Spoon ..	9.45
24" Plastic Spoon	4.25
18" Plastic Spoon.....	3.30
24" Plastic Paddle	4.25
Carboy Handles	7.25
Kitchen Scale (11lb)..	12.95
Electronic Scale (11lb).....	29.99
Shrink Capping Tool.....	4.99 v

RACKING & SIPHONING:

SS Racking Cane.....	12.49
Racking Tube - Straight	1.90
Curved	2.00
Auto Siphon	
1/2": 15.99 3/8":15.99 Mini:10.99	
Siphon Tubing - 10 Feet	
5/16" : 3.60 , 3/8" : 4.00 , 1/2" : 6.50	
Bucket Clip.....	1.75
Auto Siphon Clamp	

CLEANING EQUIPMENT:

Double Blast Bottle Washer	25.50
Ken's Jet Carboy	
& Bottle Washer.....	14.95
Italian Bottle Rinser.....	19.99
Carboy Brush	5.95
Wine Bottle Brush	3.25
FastRack drying system.....	18.50
Carboy Dryer.....	9.99

HYDROMETERS:

Precision Hydrometers:	
16°-24°	19.99
8°-16°	19.99
-5° - +5°	24.95
Dual Purpose Hydrometer.	6.95
Proof & Tralle Hydrometer	6.95
Triple Scale	
Thermo-hydrometer.....	14.95
Floating Thermometer	6.50

TESTING SUPPLIES:

Hand Refractometer.....	64.95
Wine Thieves:	
Plastic	7.10
Glass	7.25
Test Jar	3.99
Acid Test Kit (50%OFF!)....	9.25
pH Control Papers	7.50
<i>(available in wine or beer range)</i>	
pH Meter (handheld).....	59.99

Sodium Hydroxide:	
4oz	3.95
16oz	10.99
Phenolphthalein - 1oz.....	4.25
Titrets (SO2 Tester) (10ct)....	18.50
Vinometer.....	5.95

FILTERS:

Buon Vino Mini Jet Filter	199.99
---------------------------	--------

Wine & Beer Plate Filter . 59.95
 Pressurized Pump & Tank 39.99
 Vinebrite Filter Mark III 44.95
 Super Jet Filter369.99
 Super Transfer Pump... 189.95

FILTER PADS:

8" Round Filter Pads (Plate Filter)
 AF1 Coarse (2-7 μ m)..... 2.25
 AF3 Medium (1-4 μ m)2.25
 AF5 Sterile (0.4 - 0.6 μ m)....2.80
 Crystalbrite Pads (6/pack) 13.95
 Mini Jet Filter Pads (3/pack)
 #1 Coarse (5 μ m)..... 3.95
 #2 Sterile (1.8 μ m).....3.95
 #3 Super Sterile (0.5 μ m)...4.75
 Super Jet Filter Pads:
 #1 & #2: 4.95 #3: 5.95

FILLERS:

Buon Vino Super
 Automatic Bottle Filler 39.99
 Ferrari Automatic Filler.....15.75
 Spring Loaded Bottle Filler...3.40
 Siphon Kit w/Gravity Filler..8.25

CORKERS:

Champagne Floor Corker...182.95
 Italian Floor Corker160.95
 Capper Attachment.. 28.50
 Portuguese Bench Corker ...72.50
 Gilda Single Lever Corker ..35.25
 Italian Double Lever 26.50
 Plastic Plunger Type 9.99

CAPSULES AND BOTTLE WAX

Bottle Sealing Wax (1lb).... 12.95
 Capsules (50ct)..... 4.00
(Call for color availability)

CAPPERS:

Super Agata Bench Capper..53.95
 Red Baron Capper 18.50
 Capper Attachment
 for Italian Corkers 28.50

CORKS AND CLOSURES:

Premium Natural Cork:
 45mm (9x1 $\frac{3}{4}$) - 50ct..... 19.95
 100ct..... 33.95
 38mm (9x1 $\frac{1}{2}$) -50ct 17.95
 100 ct.....29.95

Synthetic Corks

45mm (9x1 $\frac{3}{4}$) - 50 ct..... 13.75
 100ct..... 26.50
 38mm (9x1 $\frac{1}{2}$) - 50 ct..... 13.25
 100ct..... 25.50

Zork -assorted colors-(doz). 5.50
 Plastic Champ. Cork-(doz) 1.75
 Wire Hoods - 25ct 3.25
 Natural Champ. Cork(doz)..6.00
 Grosch Gaskets (dozen).... 1.25
 Crown Caps.....3.95

SCREW CAPS:

Plastic Polyseal -
 28mm 5.15
 38mm9.50
 Metal -
 28mm 2.25
 38mm3.15
*(Corks, Closures and Screw caps
 available in bulk with advance order)*

SPECIAL ORDER EQUIPMENT

Ratchet Style Fruit Presses

#30 Fruit Press..... 400.00
 #35 Fruit Press..... 450.00
 #40 Fruit Press.....550.00
 #45 Fruit Press.....750.00

Marchisio SS Variable Cap. Tanks

100L375.00
 200L449.99
 300L650.00

Marchisio Filter 10 Pad.....1800.00

(Other equipment may be available)

CHEMICALS AND ADDITIVES

(prices and availability are subject to change)

ACID REDUCTION:

Limestone (Calcium Carbonate)- 2oz:1.25

ACID ADDITION:

Acid Blend - 2oz..... 1.65

Ascorbic Acid - 1oz..... 2.75

Vinometer 5.95

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

Isinglass - 2oz..... 2.50

Pectic Enzyme Dry 1oz..... 2.25

PRESERVATIVES:

Potassium Sorbate - 1oz..... 1.75

CLEANSING &

ANTIOXIDANTS:

Barolkleen - 1lb. 2.50

B-Brite 3.50

Sodium Campden Tablets :

50ct ...2.30 ; 100ct..... 3.15

Potassium Meta-Bisulfite:

2oz. 2.75

8oz. 4.95

1lb. 8.95

55lb..... 199.00

Sulfur Strips 1.30

NUTRIENTS

Yeast Starter - 2oz. 2.00

Yeast Energizer - 1oz..... 3.00

Yeast Nutrient - 2oz. 2.75

Corn Sugar - 5lbs. 4.99

50lbs(pre-order)...44.95

BARREL/OAK ALTERNATIVE

Oak Chips:

Plain - 4oz. 1.75

Toasted - 4oz..... 2.25

French Med. Toast 2.75

American Blend (Dark).. 3.50

Wine Stix®: FR AM

Light Toast 3.49 2.99

Medium. 3.49 2.99

Medium-Plus 3.49 2.99

Dark 3.99 3.49

WINE YEAST (DRY): (5g)

Lalvin K1-V1116 1.00

Lalvin 71B-1122 1.00

Lalvin 1CV D 47 1.00

Lalvin RC-212... 1.00

Lalvin QA-23... 1.00

Lalvin BM 4x4... 1.00

Lalvin EC-1118.. 1.00

Montrachet/Classique.....0.75

Premier Cuveé 0.75

Pasteur ChampagneBlanc 0.75

Cote de Blanc 0.75

(See recommendations on page 6)

All chemicals can be ordered in bulk at least 2 weeks in advance of pick-up. Please call us for more details.

**Join us for a Home Winemakers Dinner –
6:00pm Saturday, January 11th at the Winery -
Tickets: \$45ea (Couples: \$80)**

Wines included, but bring your own if you would like to share or get advice.

SHIPPING CHART	ZONE						
	1, 2	3	4	5	6	7	8
Under 2#	7.70	8.15	8.30	8.45	8.60	8.85	9.45
2#-6#	8.75	9.75	10.90	12.85	15.99	17.50	19.75
7#-12#	12.55	15.10	18.20	24.48	28.68	32.00	37.00
13#-20#	17.99	22.69	27.70	38.24	44.15	47.97	55.10
21#-25#	21.80	26.80	33.10	45.90	52.92	58.17	67.70

(Please contact us about shipment details and inquiries or for large items including floor corks, liquid yeast, brew kettles, and processing equipment over 25#. - 607.243.7883)

To determine the zone use the first 3 digits of the zip code where the shipment is being shipped to.	
Zone 1 & 2	130-139, 140-149, 163-165, 167.
Zone 3	005, 010-017, 035-037, 050-054, 056-098, 100-129, 150-162, 166, 168-212, 214-223, 226-227, 254, 260, 265, 267-268, 439-449, 480-487, 492.
Zone 4	018-034, 038-049, 055, 224-225, 228-253, 255-259, 261-264, 266, 270-289, 297, 376-379, 400-418, 425-427, 430-438, 450-474, 478-479, 488-491, 493-499, 530-532, 534-535, 537-539, 541-545, 549, 600-611, 617-619, 624.
Zone 5	290-296, 298-323, 326-329, 344, 347, 350-352, 354-364, 367-375, 380-393, 396-399, 420-424, 475-477, 500-516, 520-528, 540, 546-548, 550-551, 553-567, 570-575, 580-584, 612-616, 620, 622-623, 625-631, 633-641, 644-658, 660-662, 664-668, 680-681, 683-687, 716-717, 719-729.
Zone 6	324-325, 330-342, 346, 349, 365-366, 394-395, 576-577, 585-588, 669-679, 688-693, 700-701, 703-708, 710-714, 718, 730-731, 733-741, 743-770, 772-778, 786-787, 789-792, 795-796, 800-807, 811-812, 820, 822-823.
Zone 7	590-599, 779-785, 788, 793-794, 797-799, 808-810, 813-816, 821, 824-832, 834, 840-847, 865, 870-871, 873-885.
Zone 8	006-009, 833, 835-838, 850-853, 855-857, 859-860, 863-864, 889-891, 893-895, 897-898, 900-908, 910-928, 930-968, 970-986, 988-999.

Wine shipments are allowed to the following states ONLY:

CO, FL, MA, MI, MN, MO, NH, NY, NC, PA, WI, DC.
(WE CAN NOT SHIP TO DRY COUNTIES)

PLEASE PLACE ALL WINE ORDERS ONLINE AT:
WWW.FULKERSONWINERY.COM

Wine Club

- The perfect way to enjoy Fulkerson wines year round.
- We will ship wine each quarter, directly to your doorstep.*
- Our Wine Club Members are VIPs! We offer great benefits offered exclusively to members including: a complimentary welcome packet with free gifts, free wine tastings for you and your guests for the duration of your membership, 15% off the entire store, discounted vineyard tours, and up to 15% off any stay at The Farmhouse (our vacation rental).

12, 9, 6, OR 3 Bottles per shipment

Free tastings for you and your guests

15% off store wide

12+ bottles of wine: 20% off

36+ bottles of wine: 25% off

\$13 Flat Rate shipping

Free Shipping on orders over \$100

Special Wine Club only Offers

Pre-release purchase options/announcements on select wines

Up to 15% off Farmhouse Rates**

We ship to the following states: CO, FL, MA, MI, MN, MO, NH, NY, NC, PA, WI, DC.

****Some exclusions apply to discount rates.**

*A pick up option is available for those who either cannot have wine shipped to them in their state OR who would simply rather pick up their quarterly Wine Club selections.

Remember our Wine Club has a gift option for the wine lover in your life. A Wine Club Membership makes a great gift for birthdays, holidays, an anniversary, or just because!

e-mail: wineclub@fulkersonwinery.com

Sign up online: www.fulkersonwinery.com/wineclub

A valid credit card is required for sign-up and shipment. Please sign up in person or online at www.fulkersonwinery.com/wineclub. Credit Cards will be billed up to one week prior to shipment.

Wine Club Sign-up

BILLING ADDRESS

*First Name _____

*Last Name _____

Company (if applicable) _____

*Address _____

*Address 2 _____

*City _____

*State _____ *Zip Code _____

*Date of Birth ____/____/____

*Phone _____

*Email _____

*Shipping address same as billing address? YES NO

*Would you like to pick up your shipments? YES NO

SHIPPING ADDRESS

*First Name _____

*Last Name _____

Company (if applicable) _____

*Address _____

*Address 2 _____

*City _____

*State _____ *Zip Code _____

*Date of Birth ____/____/____

*Phone _____

*Email _____

*How did you hear about us? _____

*Did an employee refer you to the club? YES NO

Name of employee _____

*I prefer: 3 6 9 12 Bottles per Shipment

*Credit Card Number (Visa, Master Card, Discover, AmEx)

*CVV Code _____ *Expiration Date _____

*Name on Card _____

*Billing Zip Code _____



FULKERSON WINERY

OUR WINES

Check online at www.fulkerstonwinery.com/wine for pricing and details

DRY RED WINES

Red Blend	Merlot
Cabernet Franc	Vincent
Cabernet Sauvignon	Zweigelt
Pinot Noir	Lemberger
Syrah (<i>Stainless</i>) or (<i>Oaked</i>)	Bourbon Barrel Syrah

DRY & SEMI DRY WINES

Reserve Riesling	Rosé (<i>Syrah</i>)
Dry Riesling	Muscat Ottonel
Semi-Dry Riesling (750ml/1.5L)	Grüner Veltliner
Skin Fermented Riesling	Tequila Barrel Riesling
Sauvignon Blanc	Albarino

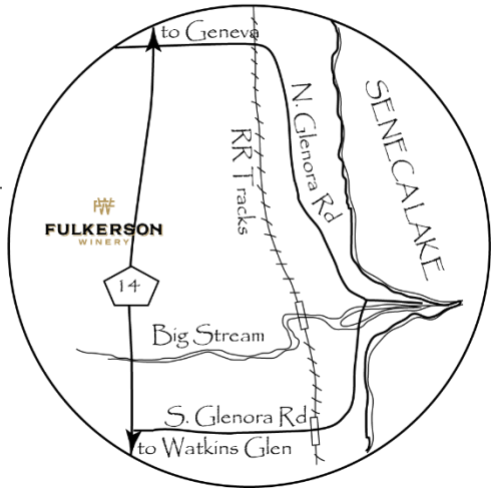
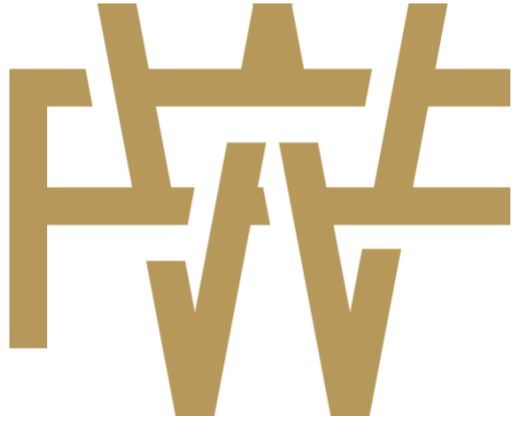
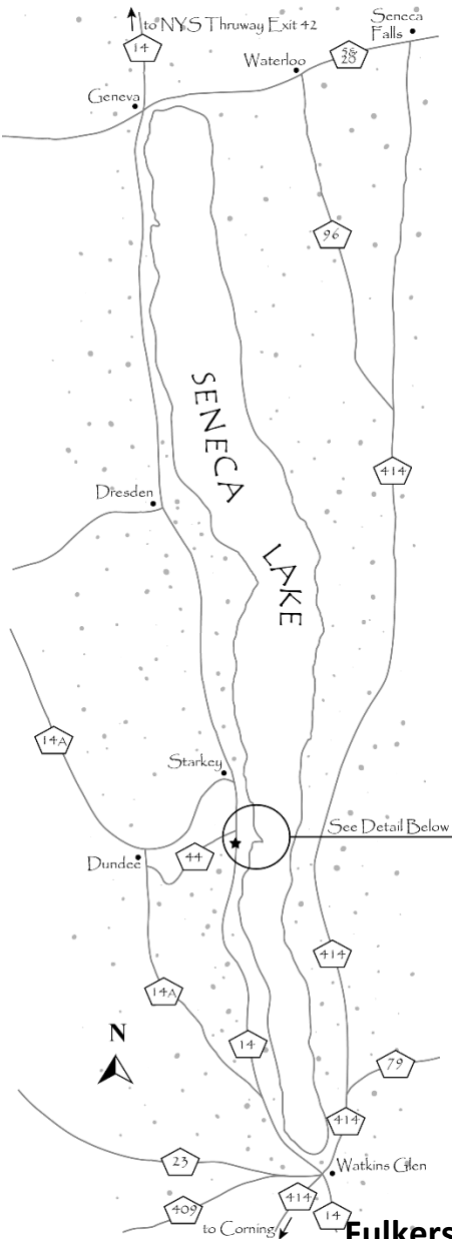
SEMI SWEET & SWEET WINE

Red Zeppelin (750ml/1.5L)	Pink Moscato
Airship White (750ml/1.5L)	Matinee
Sunset Blush	Moscato
Diamond	Sweet Riesling
Sparklin' Diamond	

DESSERT WINES

Niagara Ice Wine (375ml)
Riesling Ice Wine (375ml)
Vidal Blanc Iced Wine (375ml)

We currently ship wine to CO, FL, MA, MI, MN, MO, NH, NY, NC, PA, WI and the District of Columbia. (We can ship supplies everywhere!)



Fulkerson Winery

5576 State Route 14, Dundee, NY 8 miles North of
Watkins Glen, 25 miles South of Geneva on Rt. 14

607-243-7883 contact@fulkersonwinery.com

WWW.FULKERSONWINERY.COM



FULKERSON WINERY

5576 STATE ROUTE 14
DUNDEE, NY 14837

Return Service Requested

PRESORTED
FIRST CLASS
U.S. POSTAGE
PAID
N. READING, MA
PERMIT NO. 193