Fulkerson Winery

ON SENECA LAKE
Grape Juice – Winemaking Supplies – Brewing Supplies – Wine – Gifts – U-Pick

2020 Price list

Sayre, Steven and Nancy Fulkerson
5576 State Route 14
Dundee NY 14837
NEW Ph: (607) 678.4003
Fax: (607) 243.8337

Open 7 Days A Week
9 am - 5 pm

September & October
10 am – 5 pm

November - August

www.fulkersonwinery.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.

NOTICE: The winemaker’s dinner will be postponed for the foreseeable future. We may send email correspondence if we can re-schedule / re-work the format to include current COVID guidelines.

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 2020 home wine making season! We will again be offering **pre-orders of fresh crushed grapes of select red varieties at the time of crushing.** A minimum of 50# order is required for crushed reds.

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). SO$_2$ 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.

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!

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**DUE TO COVID-19 RESTRICTIONS THE FOLLOWING WILL BE IN EFFECT:**

1. Masks will be required in the building without exception.
2. Social distancing will be enforced and we may require a reservation time to ensure timely and safe pouring.
3. We will be UNABLE to refill containers smaller than 2 gallons

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/JUSTICE**

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

**MAKE PHONE ORDERS**

**MONDAY THROUGH FRIDAY ONLY**

**607.678.4003**

Please pre-order chemicals/supplies to allow for COVID guidelines to be followed. This will help us keep social distancing practices during your visit and will allow us to serve you to the best of our ability. Thank you.
2020 GRAPE JUICE, crush, and u-pick pricing

Containers under 2 gallons will not be filled in 2020. Gallons and ½ gallons will be available pre-filled in OUR containers. 50# minimum for crush fruit.

<table>
<thead>
<tr>
<th>VARIETY</th>
<th>COLOR</th>
<th>DATES AVAILABLE</th>
<th>JUICE $/GAL</th>
<th>CRUSH $/50LB</th>
<th>U-PICK $/LB</th>
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Juice pick-up days are Thursday-Sunday 9am-5pm only.
Crushed Reds available Tuesday mornings ONLY.
We are unable to assist with loading containers into your vehicle.

Approximately 12# of crushed fruit/gallon of juice (variety dependent) [50# minimum]

U-Pick grapes must be picked by the WEEKEND PRIOR to availability dates listed above!

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%
AROMELLA: Pineapple, honeysuckle, citrus and muscat character comes out in this NEW variety for us! This aromatic white varietal does well with cool fermentation to preserve and enhance the floral and fruity aromas. QA23, would be recommended for this variety. Suitable as a varietal or for blending.

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.

DELWARE: 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 Gewurztraminer 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.


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 excellently 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 607-678-4003 for information.

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

Wines included, but bring your own if you would like to share or get advice. 607-678-4003  [www.fulkersonwinery.com/juice](http://www.fulkersonwinery.com/juice)

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

- 2, 5Gal Glass Carboys
- 1, 1gal Glass Container
- 2, Fermentation Locks
- 1, No. 6.5 Rubber Stopper
- 1, No. 6 Rubber Stopper
- 1, 2oz Potassium Meta-bisulfite
- Siphon Kit for Racking Wine
- Wine Yeast, Yeast Nutrient, Pectic Enzyme
- Bottling supplies for approximately 25 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 varietals. 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 607-678-4003 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___)*(0.0075) = ____% 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 = 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. 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.
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**

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<th>Specific Gravity</th>
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<td>3.28</td>
</tr>
<tr>
<td>14.5</td>
<td>1.059</td>
<td>1.278</td>
<td>8.0%</td>
<td>1.69</td>
<td>3.06</td>
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<tr>
<td>15</td>
<td>1.061</td>
<td>1.325</td>
<td>8.5%</td>
<td>1.22</td>
<td>2.59</td>
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<tr>
<td>15.5</td>
<td>1.063</td>
<td>1.371</td>
<td>8.8%</td>
<td>1.00</td>
<td>2.38</td>
</tr>
<tr>
<td>16</td>
<td>1.065</td>
<td>1.466</td>
<td>9.1%</td>
<td>0.78</td>
<td>2.13</td>
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<tr>
<td>16.5</td>
<td>1.068</td>
<td>1.466</td>
<td>9.4%</td>
<td>0.53</td>
<td>1.91</td>
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<tr>
<td>17</td>
<td>1.070</td>
<td>1.513</td>
<td>9.6%</td>
<td>0.31</td>
<td>1.69</td>
</tr>
<tr>
<td>17.5</td>
<td>1.072</td>
<td>1.561</td>
<td>9.9%</td>
<td>----</td>
<td>1.47</td>
</tr>
<tr>
<td>18</td>
<td>1.074</td>
<td>1.609</td>
<td>10.2%</td>
<td>----</td>
<td>1.25</td>
</tr>
<tr>
<td>18.5</td>
<td>1.076</td>
<td>1.657</td>
<td>10.5%</td>
<td>----</td>
<td>1.03</td>
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<tr>
<td>19</td>
<td>1.079</td>
<td>1.705</td>
<td>10.7%</td>
<td>----</td>
<td>0.88</td>
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<tr>
<td>19.5</td>
<td>1.081</td>
<td>1.754</td>
<td>10.9%</td>
<td>----</td>
<td>0.75</td>
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<tr>
<td>20</td>
<td>1.083</td>
<td>1.802</td>
<td>11.3%</td>
<td>----</td>
<td>0.50</td>
</tr>
<tr>
<td>20.5</td>
<td>1.085</td>
<td>1.851</td>
<td>11.6%</td>
<td>----</td>
<td>0.25</td>
</tr>
<tr>
<td>21</td>
<td>1.087</td>
<td>1.9</td>
<td>11.6%</td>
<td>----</td>
<td>0.25</td>
</tr>
<tr>
<td>21.5</td>
<td>1.089</td>
<td>1.95</td>
<td>11.9%</td>
<td>----</td>
<td>0.03</td>
</tr>
<tr>
<td>22</td>
<td>1.091</td>
<td>1.999</td>
<td>12.1%</td>
<td>Balling - Percent solids [most of which are sugars] by weight in a liquid. (˚brix).</td>
<td></td>
</tr>
<tr>
<td>22.5</td>
<td>1.094</td>
<td>2.049</td>
<td>12.4%</td>
<td>Measurements not precise; alcohol yields differ under different fermentation conditions.</td>
<td></td>
</tr>
<tr>
<td>23</td>
<td>1.096</td>
<td>2.099</td>
<td>12.7%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>23.5</td>
<td>1.098</td>
<td>2.149</td>
<td>13.0%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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

\[
\text{Original Potential Alcohol (PA) } - \text{ Final Potential Alcohol } = \text{ Alcohol Concentration}
\]

\[
\text{Original Specific Gravity (OG) } - \text{ Final Specific Gravity (FG) } \times 0.0075 = \text{ Alcohol}
\]

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 Press ......199.99
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

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SMALL END</th>
<th>SOLID</th>
<th>DRILLED</th>
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<tbody>
<tr>
<td></td>
<td>(inches)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fifths</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td># 2</td>
<td>5/8</td>
<td>0.55</td>
<td>0.50</td>
</tr>
<tr>
<td># 3</td>
<td>7/8</td>
<td>0.55</td>
<td>0.65</td>
</tr>
<tr>
<td>#5-½</td>
<td>1</td>
<td>0.75</td>
<td>0.75</td>
</tr>
<tr>
<td>Gallons</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>#6</td>
<td>11/16</td>
<td>0.75</td>
<td>0.85</td>
</tr>
<tr>
<td>#6-½</td>
<td>11/8</td>
<td>1.10</td>
<td>090</td>
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<tr>
<td>#7</td>
<td>13/16</td>
<td>1.00</td>
<td>1.10</td>
</tr>
<tr>
<td>7-½</td>
<td>11/4</td>
<td>1.25</td>
<td>1.40</td>
</tr>
<tr>
<td>8</td>
<td>13/8</td>
<td>2.00</td>
<td>1.30</td>
</tr>
<tr>
<td>8-½</td>
<td>17/16</td>
<td>1.40</td>
<td>1.75</td>
</tr>
<tr>
<td>9</td>
<td>1½</td>
<td>2.25</td>
<td>2.50</td>
</tr>
<tr>
<td>9-½</td>
<td>17/16</td>
<td>2.25</td>
<td>2.80</td>
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<tr>
<td>10</td>
<td>11/16</td>
<td>2.45</td>
<td>2.65</td>
</tr>
<tr>
<td>10-½</td>
<td>13/4</td>
<td>2.50</td>
<td>2.95</td>
</tr>
<tr>
<td>Barrels</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>15/16</td>
<td>2.50</td>
<td>2.50</td>
</tr>
<tr>
<td>11-½</td>
<td>2</td>
<td>3.99</td>
<td>5.60</td>
</tr>
<tr>
<td>Large</td>
<td>12</td>
<td>2 1/8</td>
<td>3.00</td>
</tr>
<tr>
<td>Mouth</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Carboys</td>
<td></td>
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<tr>
<td>60 Gal.</td>
<td>13</td>
<td>2 5/16</td>
<td>3.50</td>
</tr>
<tr>
<td>Blue</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Barrel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Universal Carboy Bung (Fits 2.8, 3, 5, 6, 6.5 Gallon carboys) Solid or Drilled</td>
<td>$1.10</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
TAPERED CORKS (Solid Cork):
SIZE          SMALL END
#4           9/16     0.10
#7           5/8      0.15
#8           11/16    0.20
#9           3/4      0.25
#14         15/16 (Gallon) 0.45
#16         1 1/16 (Carboy) 0.60
#30         1 15/16 (Barrel) 4.00

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

RACKING & SIPHONING:
SS Racking Cane............. 12.49
Racking Tube - Straight .... 1.90
Curved .................... 2.00
Auto Siphon .................
½” : 15.99
3/8” : 15.99
Mini: 10.99
Siphon Tubing – 10 Feet
5/16” : 3.60
3/8” : 4.00
½” : 6.50

Bucket Clip .................. 1.75
Auto Siphon Clamp
(3/8” or ½”) .................. 3.99
Plastic Shut-Off Clamp ...... 0.85
Siphon Kit ................... 8.25
Funnels
Small (5”) ................... 3.95
Large (8” w/ filter screen) 7.25
Ex. Large (10” w/screen) 9.25
Replacement Screen..... 3.25

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
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 & Traile 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
(available in wine or beer range)
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
Please pre-order chemicals/supplies to allow for COVID guidelines to be followed. This will help us keep social distancing practices during your visit and will allow us to serve you to the best of our ability. Thank you.

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 Filter 369.99
Super Transfer Pump 189.95

FILTER PADS:
8” Round Filter Pads (Plate Filter)
AF1 Coarse (2-7 µm) 2.25
AF3 Medium (1-4 µm) 2.25
AF5 Sterile (0.4 - 0.6 µm) 2.80
Crystalbrite Pads (6/pack) 13.95

Mini Jet Filter Pads (3/pack)
#1 Coarse (5 µm) 3.95
#2 Sterile (1.8µm) 3.95
#3 Super Sterile (0.5µm) 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 Corker 160.95
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 (9x1¾) - 50ct 19.95
100ct 33.95
38mm (9x1½) - 50ct 17.95
100ct 29.95

Synthetic Corks
45mm (9x1¾) - 50ct 13.75
100ct 26.50
38mm (9x1½) - 50ct 13.25
100ct 25.50

Zork - assorted colors (doz) 5.50
Natural Champ. Cork (doz) 6.00
Grolsch Gaskets (dozen) 1.25
Natural Champ. Cork (doz) 6.00

PLASTIC PLUGGER TYPE
Corks, Closures and Screw caps available in bulk with advance order

SCREW CAPS:
Plastic Polyseal -
28mm 5.15
38mm 9.50

Metal -
28mm 2.25
38mm 3.15
(Corks, Closures and Screw caps available in bulk with advance order)

SPECIAL ORDER EQUIPMENT
Special order equipment may be available based on supplier stock.
Please enquire about any needs you may have.
(Other equipment may be available)
Please pre-order chemicals/supplies to allow for COVID guidelines to be followed. This will help us keep social distancing practices during your visit and will allow us to serve you to the best of our ability. Thank you.
Please contact us about shipment details and inquiries
607.678.4003

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

When you’re here, check out our 3 miles of trails around
the farm!
ORDER SHEET FOR WINE OR SUPPLIES
(No shipping on produce, juice or perishable items - sorry)

Please mail or fax to
Fulkerson Winery
5576 State Route 14 • Dundee, NY 14837
607-678-4003 FAX (607) 243-8337

Billing Address:
Name:______________________________
Address:________________________________________
City:__________________________________________
State______________________Zip:____________________
Phone #:_______________________________________

Shipping Address (if different from above):
Address_______________________________________
City__________________________________________
State______________________Zip:____________________

Account Number from your Credit Card:

Check One:  VISA □  MasterCard □  Discover □

Expiration date: MONTH _______ YEAR_________________
CVV code_________________
Credit Card Signature __________________________________

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<tr>
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<th>ITEM DESCRIPTION</th>
<th>PRICE</th>
<th>TOTAL</th>
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</tr>
</tbody>
</table>

MERCHANDISE TOTAL

Make checks payable to “Fulkerson Winery”

No tax on Additives, Chemicals and Ingredients. 8% NYS TAX

Shipping on taxable items is taxable.

SHIPPING

TOTAL
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%
36+ bottles of wine: 25% off
$13 Flat Rate shipping
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____________
OUR WINES

Check online at www.fulkersonwinery.com/wine for pricing and details. Subject to availability

DRY RED WINES
Red Blend
Cabernet Franc
Cabernet Sauvignon
Pinot Noir
Syrah (Stainless) or (Oaked)

DRY & SEMI DRY WINES
Reserve Riesling
Dry Riesling
Semi-Dry Riesling (750ml/1.5L)
Skin Fermented Riesling
Sauvignon Blanc

SEMI SWEET & SWEET WINE
Red Zeppelin (750ml/1.5L)
Airship White (750ml/1.5L)
Sunset Blush
Diamond
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
607-678-4003 contact@fulkersonwinery.com
WWW.FULKERSONWINERY.COM