



General Re-Start Procedure Using Fermented Juice

1. Add 1 TBSP of bentonite to $\frac{1}{2}$ cup of HOT water, stir and let sit for 1 hour. Add this bentonite solution to your wine and stir. Allow the wine to settle for 12-24 hours and then siphon the wine clean off this sediment into a clean primary fermenter.
2. Once the wine has been racked into clean primary fermenter add 4 teaspoons of RJS yeast nutrient into wine. Dissolve yeast nutrient in $\frac{1}{4}$ cup of warm water first before adding into wine.
3. Find a fermenter in the store that has just started fermenting (SG 1.060 - 1.080) and remove 2 liters of fermenting wine and add to stuck wine
4. Replace this 2 liters of fermenting wine with 2 liters of stuck wine so total volumes are unchanged
5. Warm the fermenter to between 77°F-80°F (25°C-27°C) to help the fermentation proceed to completeness.
6. Monitor SG's and aerate on a daily basis until SG of 0.998 is achieved