Stuck Fermentation General Re-Start Procedure

1. Add 1 TBSP of bentonite to ½ 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 24-48 hours and then siphon the wine clean off this sediment into a clean primary fermenter.
2. Once the wine has been racked into clean carboy add 2 teaspoons of RJS yeast nutrient into wine. Dissolve yeast nutrient in ¼ cup of warm water first before adding into wine.
3. In a measuring cup with 100mL of water at 40°C add two (5g) packs of ideally Montpellier K1-V116 yeast or EC1118. DO NOT STIR and let sit for 15 minutes. After 15 minutes stir to break up any clumps.
4. Add ½ TSP of dextrose or table sugar to the yeast mixture and aerate gently for 30 seconds. Wait 15 minutes.
5. Add 100mL of stuck wine to yeast mixture, aerate for 30 seconds. Wait 15 minutes.
6. In a separate container able to hold ~15L (a sanitized bucket would be perfect) take 500mL of wine out of the primary fermenter and add it to this bucket. Let's call this bucket "The Culture" for simplicity.
7. Add the 200mL of rehydrated yeast/stuck wine mixture to this bucket, mix vigorously, and let stand for 20 minutes.
8. Take 1L out of the primary fermenter, add it to The Culture, mix vigorously, and let sit for 20 mins
9. Take 2L out of the primary fermenter, add it to The Culture, mix vigorously, and let sit for 20 mins
10. Take 5L out of the primary fermenter, add it to The Culture, mix vigorously, and let sit for 20 mins
11. If the temperature difference between The Culture and the remaining wine is <10C at this point, add The Culture into the primary fermenter, give it a good stir and cross your fingers
12. If the temperature difference is >10C, just keep dosing The Culture in 2-5L doses until you get the temperature within range, and then add The Culture to the primary fermenter
13. Once all the wine has been added to the culture warm the fermenter to between 77°F-80°F (25°C-27°C) to help the fermentation proceed to completeness.