

**TO: All LAVA home winemakers who bottle their wine**

Below please find information regarding the club's 2 Enolmatic wine bottlers, how to use them, and how to schedule them. If you want to see how the bottler works, I provided a 2 minute Youtube.com video (<http://www.youtube.com/watch?v=Rg1EPQyyvXs>) that uses the club's filter in line with the bottler, pumping out of a 60 gal wine barrel.

These Enolmatic units are single spout wine bottle fillers capable of 180-220 bottles per hour.

You may add the inline filter housing to filter your wine using 3 filter options (one time use filters) available for purchase through Don Norman. The club owns the filter housings and has filters for purchase.



Through the use of a vacuum pump, the Enolmatic filler automatically starts a siphon and automatically shuts off when the bottle is filled to the perfect height. The vacuum also serves to evacuate most of the oxygen from your bottle. The fill rate is fast - allowing you to bottle up to 180 bottles per hour. If, however, you want to slow down your bottling rate, an infinitely manually adjustable dial reduces the negative pressure down to zero. Actually, the slower you fill, the more accuracy you will achieve in the fill level between bottles.

The Enolmatic creates a vacuum that dispenses the wine directly from your fermenter, storage tank, or barrel, which can be located up to 13 feet below the Enolmatic. No need to start a siphon or to have to pump or move your wine above your filling machine. Since bottling wine is not a critically time dependent activity, **PLEASE schedule 2-3 wks ahead of time to reserve either of the wine bottle fillers with the inline filter (we have only one filter housing) through Don Norman @ [donald.norman@sbcglobal.com](mailto:donald.norman@sbcglobal.com)). EMAIL ONLY, PLEASE.**

**Turnaround time is 36-48 hr. on the bottlers and filter housing (48 hrs for those who live further away).**

**Scheduling ahead also allows Don ample time to purchase filter cartridges as they are needed.**

Obviously, when you are bottling you will be corking the bottles, also. Don will have one of the club corks at his place and Charlie will have the other corker. If you schedule ahead enough time, you only have to make one stop at Don's if you need the vacuum bottler, corks, filter cartridge and housing, and corker. This procedure is necessary to smoothen out the process with limited effort for everyone involved. Thanks!

**When scheduling, please give the following info:**

- 1) the time to pick up,**
- 2) if you plan to use a filter,**
- 3) what size filter – 1 or 3 micron, and**
- 4) whether you want to schedule the corker.**

A return email will be sent back to you soon after you email Don or Marwedell. If you have questions, please ask them.

[Note: The club has a five spout bottle filler that can be used either in conjunction with a pump, or without a pump. If you siphon using this filler, your wine supply must be elevated above the bottle filler. This bottle filler is at Charlie Starr's (c3mstarr@clearwire.net)]

Generally, after you start with a new wine bottle, you should sanitize your bottles just prior to bottling. Use a 6% sanitizing solution to sanitize your bottles. A plastic bottle tree (45 bottles) with a sanitizer that fits on the top of tree works well and is \$30 for the tree and \$16 for the sanitizer from the Concord, CA MoreWine store ([http://morewinemaking.com/view\\_product/15677/Wine\\_Bottle\\_Tree\\_](http://morewinemaking.com/view_product/15677/Wine_Bottle_Tree_))

