

Winery Product List

ACTIVATED CARBON ENO, 4S, 4SC™

Used for the removal of unwanted colors or odors in wine. Commonly used to remove brown oxidation pigments that develop improperly.

ANHYDROUS AMMONIA

Refrigeration grade is available in bulk. Used in direct expansion ammonia wine chiller systems.

BENTONITE VITIBEN™

Used to clarify wine by removing protein. Two methods are used:

- 1) Electrostatic attraction of positively charged protein to negatively charged bentonite.
- 2) Hydrogen bonding.

It also absorbs many of the nutrients necessary for microbial growth as well as many enzymes.

CALCIUM CARBONATE

Used to raise the pH of wine, which drops tartrates and aids in stability.

CALCIUM HYPOCHLORITE

A granular chlorine for sterilization of equipment and general plant maintenance.

CAUSTIC POTASH FLAKE, LIQUID

Used for ion-exchange regeneration and for pH adjustment on waste water streams.

CAUSTIC SODA - LIQUID, FLAKE, AND BEADS

A highly alkaline cleaner for heavy-duty cleaning and detartration of wine tanks. To be used only on stainless steel tanks with mechanical cleaning equipment. Do not use on wood tanks. Also used in ion exchange regeneration and for waste water pH adjustment.

CELLULOSE FIBERS

A positively charged pre-filtration aid used on diatomaceous earth filter for polish filtrations.

CITRIC ACID

Used to adjust the acidity of wine. Usually added to finished wine because of its solubility in alcohol.

CREAM OF TARTAR

A white crystalline used to "seed" the formation of potassium bitartrate crystals during cold stabilization.

DIAMMONIUM PHOSPHATE

Used to clean up H₂SO₄ odors in wines - used mainly in red wines. Can be added as a yeast food during fermentation.

DIATOMACEOUS EARTH (D.E. FILTRATION)

The filtration medium most often used after fermentation because its porosity allows filtration of wine moderately high in suspended solids without quick plugging of the filter.

F.B. CLEANER (GLUCONATED CAUSTIC SODA)

A heavy-duty alkaline cleaner. Chelated and buffered for water hardness. Under normal conditions will prevent formation of scale, remove metallic oxides, and calcium deposits. Contains surfactants for free rinsing.

HYDROGEN PEROXIDE

Used to remove aldehydes in distilling material.

MALIC ACID

Used to adjust the acidity of wine.

POTASSIUM METABISULFITE

A dry form of sulfur dioxide (SO₂). Acts as an effective anti-oxidant in preventing and browning in juice and wine. Also inhibits undesirable microbial activity. Can be added to the grapes at harvest or at the crushing stage.

POTASSIUM SORBATE

A preservative to be applied just prior to bottling for final wine stabilization. Effective on yeast only.

PROPYLENE GLYCOL INHIBITED

A coolant used in refrigeration units.

SODA ASH

A mild alkaline cleaner used for cleaning oak barrels and general plant clean-up. Especially effective for removing tartarates and color pigments inside redwood tanks.

SODIUM HYPOCHLORITE (BLEACH)

Used to sanitize and sterilize equipment, lines, hoses, and stainless tanks.

SODIUM METABISULFITE

Used as a preservative and oxygen inhibitor in juices and coolers.

SULFURIC ACID

Used for ion exchange in wines. Removes calcium, potassium, and sodium which are then replaced with hydrogen. This lowers pH, improves cold stability, and brightens the color of the wine.

TARTARIC ACID

Used for acid and pH adjustments in juices prior to fermentation.

TRI SODIUM PHOSPHATE, CHLORINATED

A mild alkaline cleaner with a low percentage of chlorine added for sterilization. For cleaning wood tanks use tri-sodium phosphate without chlorine.

VINTNERS SPECIAL (WOOD TANK CLEANER)

For cleaning wooden tanks, casks, barrels, concrete tanks, fermenting tanks, winery hoses, walls, floors, troughs, machinery, and equipment.

CLEANERS

Acid cleaners, Sodium Hydroxide, custom made compounded products.

******Inquire For Products Not Listed**