

PROTOCOL**RECOMMENDED METHOD TO RESTART A STUCK MALOLACTIC FERMENTATION****PREPARE THE STUCK WINE**

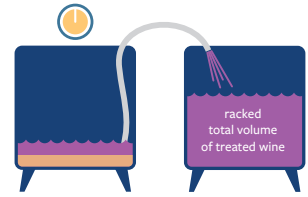
Step 1: Add 30 g/hL (2.5 lb/1000 gal) of RESKUE™ prior to restarting. Suspend RESKUE in 10 times its weight of warm water at 30–37°C (86–98°F) (see pg 55 for more about RESKUE). Wait 20 minutes then add to stuck wine.

$$\left(\frac{\text{(gal) Box 1}}{\text{volume of stuck wine}} \times 2.5 \right) \div 1000 = \frac{\text{(lbs) Box 2}}{\text{weight of RESKUE}}$$

$$\left(\frac{\text{(lbs) from Box 2}}{\text{weight of RESKUE}} \times 10 \right) \div 8.33 = \frac{\text{(gal)}}{\text{volume of water}}$$



Step 2: Allow RESKUE to settle for 48 hours then rack off the settled lees.



Step 3: Adjust temperature of RESKUE-treated wine to 18–22°C (64–72°F).

**MALOLACTIC BACTERIA NUTRIENT ADDITION**

Step 4: Add 20 g/hL (1.7 lb/1000 gal) of ML RED BOOST™ to RESKUE-treated wine. When restarting a stuck MLF, ML RED BOOST is used for white, red, and rosé wines.

$$\left(\frac{\text{(gal) from Box 1}}{\text{volume of stuck wine}} \times 1.7 \right) \div 1000 = \frac{\text{(lbs)}}{\text{weight of ML RED BOOST}}$$



Step 5: Mix gently and wait 24 hours before bacteria addition.

**MALOLACTIC BACTERIA ADDITION**

Step 6: Add a double dose of LALVIN VP41™ and mix to homogenize. To determine how many packets of bacteria to add: double the volume of stuck wine. Then, add enough bacteria packets to treat that volume*.

$$\left(\frac{\text{(gal) from Box 1}}{\text{volume of stuck wine}} \times 2 \right) = \frac{\text{(gal)}}{\text{volume for determining how many bacteria packets to add*}}$$



*VP41 is sold in packets that treat 66 gal, 660 gal, or 6600 gal. Use any combination of packets that best approximates the volume calculated above

Step 7: Check for MLF activity by analyzing L-malic acid degradation every 2–4 days.

