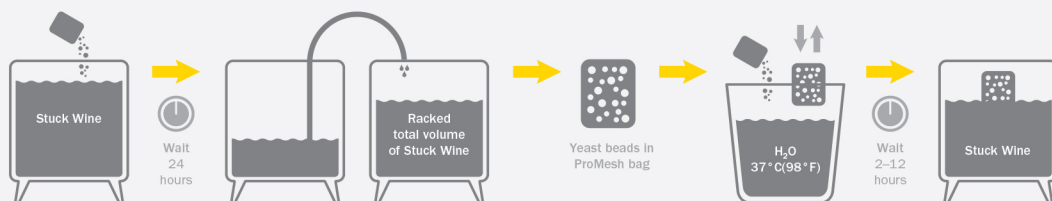


# PROTOCOL

## RECOMMENDED METHOD TO REHYDRATE PRORESTART



**Step 1**  
Add yeast hulls,  
rack after 24 hours.

**Step 2**  
Let yeast beads  
adjust to room  
temperature.  
Place beads into  
a ProMesh bag.

**Step 3**  
Soak beads in  
sugar solution.

**Step 4**  
Introduce ProMesh bag into stuck wine.  
Gently shake bag several times per day.  
Leave beads in the wine until desired  
degree of fermentation.

### Step 1 Preparation of Stuck Wine and Addition of Beads to ProMesh Nylon Bags

1. Add 25-30 g/hL (2.0-2.5 lb/1000 gal) yeast hulls to the stuck wine 24 hours prior to bead addition. Rack off of the yeast hulls, if possible.
2. Remove the encapsulated yeast beads from the recommended 4°C(40°F) storage temperature and allow them to adjust to room temperature. This will avoid thermal shock to the encapsulated yeast.
3. Place the beads in the ProMesh nylon bags before rehydrating. See ProMesh bags for dose per bag.

To ensure good contact with the wine, distribute the beads evenly throughout the ProMesh nylon bags, leaving plenty of space for bead movement.

### Step 2 Bead Rehydration

4. Prior to rehydration, add the correct concentration of sugar (see chart below) into a volume of clean 37°C(98°F) water 5 times the weight of the beads (or enough sugar solution to completely cover the beads). Once the sugar dissolves, add the ProMesh nylon bag containing the beads.

Potential Alcohol % (v/v)	Sugar Concentration (g/L)	Hours of Soaking Required
13	20	2
13.5	40	4
14	60	6
14.5	80	8
15	100	10
15.5	120	12

*Note: The sugar solution does not get added to the wine. It is only necessary to aid in encapsulated yeast activation.*

Wait between 2 and 12 hours (see chart above for the recommended rehydration length) before adding the beads to the must.

### Step 3 Addition of Beads to Stuck Wine

5. Introduce the ProMesh nylon bags containing the beads into the tank/barrel of stuck wine. The temperature difference between the beads and the wine should be less than 10°C(18°F).
6. If several bags are added to the same tank, they must be placed at different heights for better distribution. A weight (ballast) is to be hung beneath the bags to prevent them from floating.
7. Bags should be gently shaken several times a day to release accumulated CO<sub>2</sub>. The wine must be stirred daily without aeration.
8. Leave the beads in the wine until the desired degree of fermentation is achieved.

### Regeneration Protocol

The encapsulated yeast beads for ProDessert and ProRestart may need to be “regenerated” if they become clogged with tannins or tartrate crystals. In some reds, high levels of polyphenols may cause ProRestart to slow down. If this occurs, regenerate by rinsing for 1–2 hours in a 40 g/L sugar solution that is 10°C(18°F) higher than the wine temperature (but no more than 35°C/95°F). Then, reintroduce into the stuck wine.