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### Starting a Standard Malolactic Build-Up Culture

1. Rehydrate the STANDARD malolactic freeze-dried culture in 500 ml of clean, chlorine-free warm water at 20-25°C(68-77°F). Temperatures below 18°C(64°F) will slow malolactic growth. 2. Stir suspension lightly after 15 minutes. Avoid aeration.
3. Add the suspension to a mixture prepared as follows (use pasteurized or organic juice):
  - 1.5 gallons juice with < 20 ppm total SO<sub>2</sub> and a temperature between 22-25°C(72-77°F)
  - 1.5 gallons clean, chlorine-free warm water 20-25°C(68-77°F)
  - adjust pH to > 3.2; if necessary use calcium carbonate
  - add 2 grams of properly rehydrated, malolactic friendly active dried yeast (ICV-D254, RC-212, ICV-GRE). This helps protect the culture against spoilage organisms, allows for fast alcoholic fermentation and helps acclimate the bacteria to alcohol.
4. **When the alcohol level of the wine to be inoculated is above 13%**, add 3 gallons of that wine each day for 3 days before proceeding to Step 5.
5. Hold the mixture in a carboy at room temperature for 3 to 7 days and check that 50-75% of the malic acid has been converted to lactic acid.
6. Expand the mixture to seed 50 gallons of wine (pH > 3.2, total SO<sub>2</sub> < 30 ppm) in a full container. The temperature difference between the build-up culture and the wine should not exceed 6°C(10°F).
7. Maintain the temperature between 20-25°C(68-77°F). When the reduction of the malic acid is 50-75% (5-20 days), inoculate the wine to be fermented.

#### Note:

- **Do not add malolactic nutrients when rehydrating a malolactic culture.**
- **Pesticide residue, concentrates and preservatives in juice or wine may inhibit malolactic bacteria.**