



SUMMER 2017

Avondale Sky Winery, Newport, NS.

## 2B Fermcontrol Products

Considering organic production? or perhaps evaluating a different approach to your winemaking, then be sure to look closely at our portfolio of products from 2B FermControl. Since 2012 we have represented this proud independent company that has embraced a truly organic approach to the production of their portfolio of fermentation products.



### Our 2B PRODUCT PORTFOLIO includes:

- Vitifer™ yeast:** Pinot Alba, Rubino Extra, Alba Fria, Sauvage, – NEW! Espirit NEW!
- FermControl:** Fermentation nutrient – organic nitrogen
- Clear-Up BIO:** Highly purified yeast cell wall preparation
- ViniTannin:** (Grape tannins) SR, W, Multi Extra

For a complete listing of the 2B portfolio, visit:  
[www.2bfermcontrol.com/products.php](http://www.2bfermcontrol.com/products.php)

## Your Best Harvest

### 10 THINGS TO KNOW BEFORE HARVEST

- 1.** Handbooks are currently being distributed by Matthias, Alan and Pierre
- 2.** This years handbook is the first ever Canadian version – showcasing our full portfolio of products.
- 3.** We have added larger package sizes on some of your favorite products – Vin13, Fermaid O and FT Rouge. Yes there are price savings on these larger formats!
- 4.** Velcorin dosing is now available in Ontario, Quebec and Atlantic Canada through either Viniserve or Hunter Bottling. Check the handbook for contact information for these mobile bottlers.
- 5.** You can order online:  
<http://www.scottlabsltd.com/harvest-order-form/>
- 6.** Why order online? – you get an email confirmation of your order – both products and quantities to keep for your records.
- 7.** We are stocking more product than ever in our Penticton warehouse – nearly 20 tonnes of fermentation products – including yeast, nutrients, tannin, bentonites, oak chips, acids and of course all formats of filtration media.
- 8.** Our Niagara on the Lake office is back to regular hours Monday - Friday. Please contact Steve Clattenburg at [sclattenburg@scottlabsltd.com](mailto:sclattenburg@scottlabsltd.com) or call 905-682-9100 for orders or to arrange pick up.
- 9.** We are now offering the line of fermentation products from Erbsloeh – with Ivan from IDL Process Solutions assisting us with technical support for the next two years.
- 10.** There is still time to order American oak and French oak barrels from TW Boswell or World Cooperage – but act fast – the deadline is July 7th.