Cellar Management Continued

The grounds remaining in the Casks are put into some other Cask to settle, & again drawn off; this wine however must allways be of an inferior quality — When this drawing off is finished the Casks must be filled up, but not with wine of an inferior quality; then bung them light, & repeat the filling up every eight days, particularly during the Summer Season, when the evaporation is greatest; and in September when the Grapes are ripe the wine is to be again drawn off into clean Casks as directed for the Month of March preceding; for it appears certain that wines allways experience a Sympathetic Crisis or Change at the same times that grape Vines undergo their periodical alterations. Two similar decantings are to be performed in the 2d & 3d years ensuing, & at the same periods. After the 3d which takes place in March of the 2d year, the filled casks may be stowed away with their bung-holes on one side, & remain untill the next decanting time, not filling or moving them during the period. On the 4th year, they may be left all the while with the bung-holes on one side, & decanted only once in that year, that is in March after this decanting is not necessary. When you intend to Bottle it is necessary to clarify your wine by putting into your casks from 4 to 10 whites of Eggs for every 60 gallons they contain. The newer or the higher coloured, & the stronger the wine is the more Eggs will be necessary. Very few will do for old & light Wines. This clarifying is also necessary when it is found, after decanting that the wine is cloudy and again when it seems to get sour, or in any way sick. (The bottles must be well washed & drained) In the latter cases, a greater quantity of Sulphur must must be burnt in the Cask into which the wine is to be decanted into. This Clarifying preparation is made by beating up the whites of common eggs, together with a little wine & a handfull of Salt for every 60 gallons, & by bringing this mixture to a thick froth. Then throw it in to the Casks & stir the Contents well with a stick split at the one end or with strong horse hair tied to it. Bottling should be done in clear dry weather when the wind is Northerly. Stop with good Corks, & Seal them with common Sealing wax ——

Of Wine Warehouses & Cellars

In temperate climates, wine may be kept in Ware-houses having common ground floors, when situated in cool places. In these stores wine when new improves even better than in Cellars — But in very cold, or very warm climates, deep Cellars are absolutely necessary. These Cellars however tho cool, must be free from extreme dampness, & it must be avoided to renew the air in them too often. The thicker the walls, ~~& vaults~~ of the Vaults & Cellars the better. During the severe colds in winter the apertures must be carefully stopped up with Manure, & during the great