Of Wine dregs, Baths, & of pressing

Bathing in wine dregs, just after the first wine is run out from the tub is considered by Physicians as healthy & strengthening. It is recomended to persons afflicted with rheumatism or pains proceeding from old wounds, old age, or weakness in general

After the liquid part has all been decanted from the tub, the dregs are placed on the wine press, & compressed as strongly as possible. The wine thus obtained, altho of a much higher colour is not of as good a quality as that obtained without compression: nor is the wine that comes last from the press, as good as that obtained in the beginning of the pressing

The dregs thus drained are fit for making what is called Piquette, & returned to the tub for that purpose

Use of pressing Wine Dregs

Piquette is a pleasant drink in warm weather & made by putting the dregs into the tub with half as much water as there was wine drawn first from it. This is to be fermented as first directed, however the most particular attention must be paid to the fermentation, which must be exactly in point otherwise it will not be good; if not fermented enough it will be flat & insipid, if fermented too much it will turn sour & unpleasant —

When wines are scarce this operation may be repeated as often as there wines decreasing the water one third, cold water will do, but warm is better. Brandy may also be made of the dregs by the ordinary process of distilling

Vinegar is made by leaving the dregs in the tub till they become acid without any water, & then pressed

Of the managing of Wines

For some time after the wine has been put into the hogsheads, the fermentation will continue for some time, therefore if the bungs were put in tight at first, the Vessels would be apt to shiver, & split to pieces. The safest way is to cover the bung holes with only a small piece of coarse linen, covered over with common sand. The Vessels must not be filled up completely, a void of about half a gallon must be left in each

When this fermentation has subsided the Vessels are then filled up to the brim & the bungs put on them, but pretty loose

This filling up is to be regularly repeated every eight days; for, by leaving an empty space in the cask, a kind of must or mould, which the french call flew, would form on the surface of the liquid this exposed & spoil the whole contents. In the month of March, the time at which the fermentation of the sap in grape vines generally commences, the wines are racked, that is to say, they are drawn off, & put into other casks that have been well cleaned, & in which a sulphurious match has been burned, care must be taken not to disturb the wine, & to draw off none but what is quite clear. As soon as it is perceived to run of a deeper colour, or thicker the drawing off must be stopped —