



Crush2Cellar Harvest Checklist

The one-stop shop for all your winemaking needs.

info@crush2cellar.com

(503) 537-1151

crush2cellar.com



About Crush2Cellar

Crush2Cellar is your premium Winery Supply Company. Our location in the heart of the Willamette Valley wine country gives us the chance to work with wineries of all sizes, learning first-hand just what our clients need. Crush2Cellar stocks everything from yeast, bacteria, nutrients and tannins; to cleaning and cellar supplies, tanks, fittings, valves and hoses. We also have a comprehensive selection of wine lab equipment and chemicals. Crush2Cellar is a one-stop shop for the wine industry. We cater to all wineries, big and small, for all their wine production needs.

Meet the team



Terry Sherwood



Tyler Sherwood



Danielle Koepke



Caylee Rojas

C2C Founder Terry Sherwood is a fixture in the Oregon wine community, having spent the last 20 years keeping the region's wineries well supplied. Born of his passion, experience and knowledge, Terry decided to open a store that would make essential winemaking products easily accessible, not just for wineries in Willamette Valley, but across the United States. In 2015, with the help of son Tyler Sherwood and Danielle Koepke, Terry's vision was realized and Crush2Cellar was born. As the business grew, so too did the team, and Terry's daughter Caylee Rojas joined to help both the store and its customers continue to thrive.



Sebastien Marquet is C2C's Commercial Director. Originally hailing from Northern Burgundy, Sebastien's wine roots run deep. His experience spans marketing, winemaking, wine production, and vineyard consulting. When he's not at C2C's home office in Newberg, OR you can find him on his sailboat in the San Francisco Bay.

Learn more about Sebastien [here](#).



Harvest Checklist

Whether it's pre-, during, or post-harvest, winemaking can be made easier with the right tools, products, tips and tricks. Crush2Cellar has curated a complete winemaking checklist to serve as a guide for all essential products and to-dos for all your harvest needs.

May/June

☐ Order non-perishable harvest supplies

○ Shopping list:

- ☐ Oak barrels and oak chips for fermentation
- ☐ Staves and cubes
- ☐ Tannins (fermentation and finishing)

[Shop Oak Products](#)[Shop Tannins](#)

☐ Run QC on your hoses and fittings

○ To-do list:

- ☐ Check overhaul quality
- ☐ Look for leaks
- ☐ Check your forklift for signs of aging/tire damage
- ☐ Check your fittings
- ☐ Double-check your wine isn't stuck on the barbs
- ☐ Make sure you have enough water hoses for your needs
- ☐ Ensure your water hoses are heat-resistant
- ☐ Check for forklift tire damage
- ☐ Check glycol hoses for glycol levels
- ☐ Check and count fittings connector
- ☐ Check tank jackets for glycol levels

[Shop Hoses & Fittings](#)

C2C pro tip: While a 100 ft. long hose will be less expensive than three 33 ft. hoses, the shorter hoses will be more versatile and give you more options for use.



July

- ☐ Run QC on your winemaking equipment
 - Pressure Washers
 - ☐ Check oil level and overhaul quality
 - ☐ Look for leaks
 - ☐ Grease the nozzle
 - Presses
 - ☐ Service your press
 - ☐ Check the overhaul quality
 - ☐ Look for bladder leaks
 - ☐ Replace valves if necessary
 - ☐ Grease the nozzles
 - ☐ Check chain tension and oil levels
 - ☐ Clean your press
 - Crush equipment, sorting tables and elevators
 - ☐ Check overhaul quality
 - ☐ Grease the nozzles
 - ☐ Check oil levels
 - ☐ Clean your equipment
 - Pumps
 - ☐ Check alignment and oil levels
 - ☐ Order extra impellers
 - ☐ If wires are exposed, check plugs and re-wire
 - ☐ Clean your pump
 - Forklift
 - ☐ Service your forklift
 - ☐ Change oil and air filter
 - ☐ Check battery connection and water levels
 - ☐ Check hydraulic hoses for overhaul quality
 - ☐ Look for leaks
 - Racks
 - ☐ Count your racks
 - ☐ Check overhaul quality for rust, bending, etc.
 - ☐ Don't forget any new barrel needs!





- Used barrels
 - ☐ Steam and ozone
 - ☐ Tighten used barrels
 - ☐ Look for leaks
 - ☐ Purchase sulfur discs
 - ☐ Smell check for Brett
 - ☐ Purchase and apply oak restorer
- Valves and Fittings
 - ☐ Count and take stock
 - ☐ Check for leaks
 - ☐ Inspect the handles
 - ☐ Make sure you have enough for each tank, bottom valve, racking valve, press juice tray, pumps, and to fill barrels
 - ☐ Count your T's, Y's, reducers and tri-clovers

[Shop Equipment](#)

C2C pro tip: A lot can happen during harvest, so it's important to be prepared! Check and double check your equipment so that when the fruit comes in, you're ready and confident that your machinery is running at peak performance.

August

☐

Order cleaning tools

○ Shopping list:

- ☐ Brushes
- ☐ Squeegees
- ☐ Swivel with pads
- ☐ Pitchfork
- ☐ Rakes
- ☐ Paddles
- ☐ Shovels
- ☐ Gloves
- ☐ Whisk
- ☐ Pitchers
- ☐ Beakers
- ☐ Scoops



Shop Cleaning Supplies

☐

Check regulators and scales

- Nitrogen, Argon, CO₂
- Calibrate scales

☐

Order enzymes

○ Shopping list:

- ☐ Press aid
- ☐ Settling
- ☐ Maceration

Shop Enzymes



☐ Order yeast and yeast nutrients

○ Shopping list:

- ☐ Primary fermenter (aromatic, structure, varietal-specific)
- ☐ Restart yeast
- ☐ Non-Saccharomyces yeast
- ☐ Rehydration nutrients
- ☐ Complex nutrients

☐ Order your malolactic bacteria

○ Shopping list:

- ☐ Co-inoculation
- ☐ Sequential inoculation
- ☐ High alcohol, pH and SO₂
- ☐ Effervescent direct additions
- ☐ ML nutrients

☐ Order bulk chemical

○ Shopping list:

- ☐ Tartaric acid
- ☐ Citric acid
- ☐ DAP
- ☐ KMBS



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Shop Fermentation Products

☐ Check and update your lab equipment

○ Shopping list:

- ☐ Refractometers (should be replaced every 3 years)
- ☐ Hydrometers
- ☐ Thermometers
- ☐ Pipettes
- ☐ Graduated cylinders or 14" Hydrometer cylinders
- ☐ Sample bottles



Shop Lab Equipment

C2C pro tip: don't wait until harvest to check, run QC, or troubleshoot any issues! C2C is open year-round with experts onsite, so the sooner you reach out to us for help, the sooner you'll be ready to produce your 2021 vintage.



September

- ☐ Take inventory and order any last-minute/emergency items
- ☐ Have harvest problems? Give us a call!

Contact C2C

Visit crush2cellar.com to place an order or to get in touch with us. Our experienced, knowledgeable team is here to help ensure your harvest is as smooth and successful as possible!

Cheers,

The C2C Team