

Wine Maker Online

User's Manual

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www.TheWineTutor.ca

Wine Maker Online © 2005 is an easy to use software program that keeps track of all aspects of winemaking based on a recipe which you assign to each new batch of wine you start.

Use an existing winemaking recipe or create your own personal recipes.
Wine Maker Online (or WMO) can store up to 999 different winemaking recipes.

A unique auto generated Batch I.D. number is created for each new batch of wine that you start in Wine Maker Online.

Please be advised that we have taken every precaution possible when debugging this program, but we cannot accept responsibility for any errors, omissions or negligence, whether on our part or anyone else's.

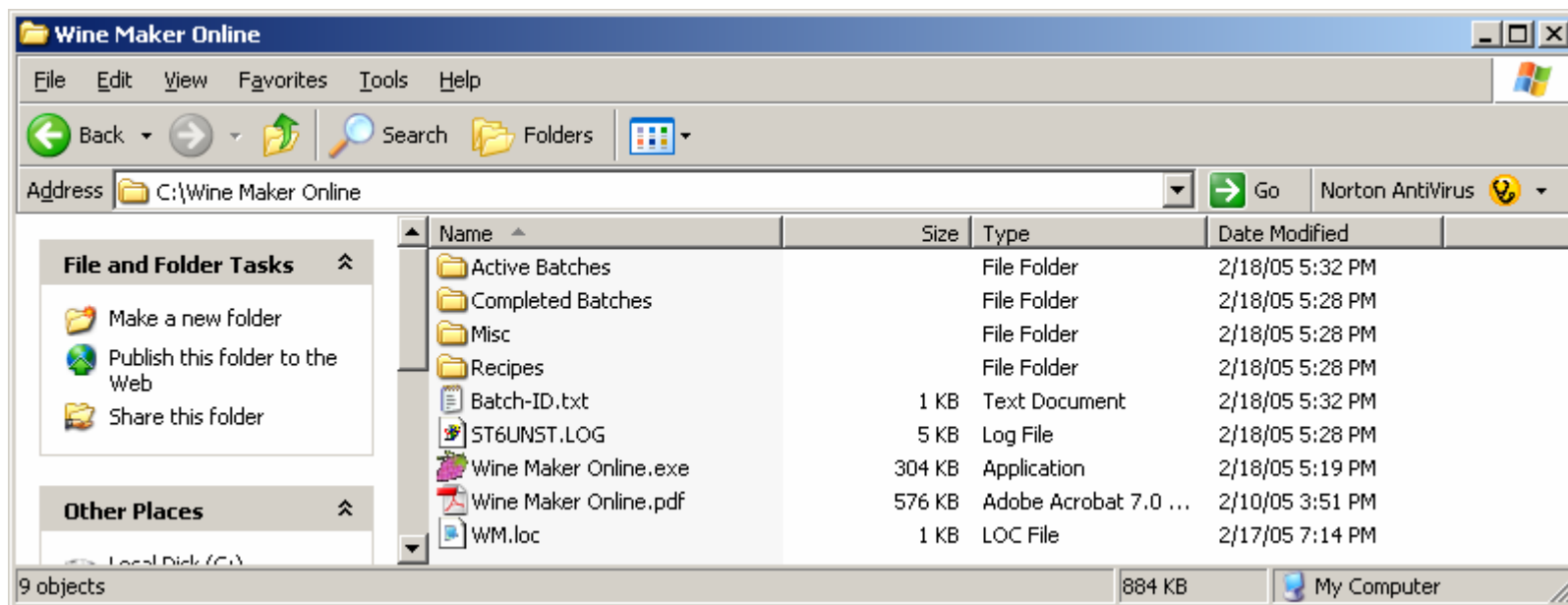
We encourage constructive feedback for future enhancements and releases of Wine Maker Online. Please email inquiries to Info@TheWineTutor.ca

Thank You Richard

Install Wine Maker Online like any other software package. Run “Setup” and the software will install itself into the “c:\Wine Maker Online” Directory.

The Software will also create some working directories in the Wine Maker Online directory;

- 1) “Active Batches”, is a directory where all information on active batches (not completed batches) that you are making are stored.
- 2) “Completed Batches”, is where all data of completed batches that are bottled are stored.
- 3) The “Misc” Directory is where we store files such as the Wine Varieties List, the recipe action list as well as the chemical ingredients list. These files can be edited using notepad to suit your own personal needs.
- 4) The “Recipes” Directory is where we store all wine making recipes. We will explain how to create your own recipes later on.
- 5) There are several program related files that get installed.





Run Wine Maker Online from the “C:\Wine Maker Online” Directory.

The opening screen should look like above. WMO is time based and you must make sure that the Date shown above is correct.

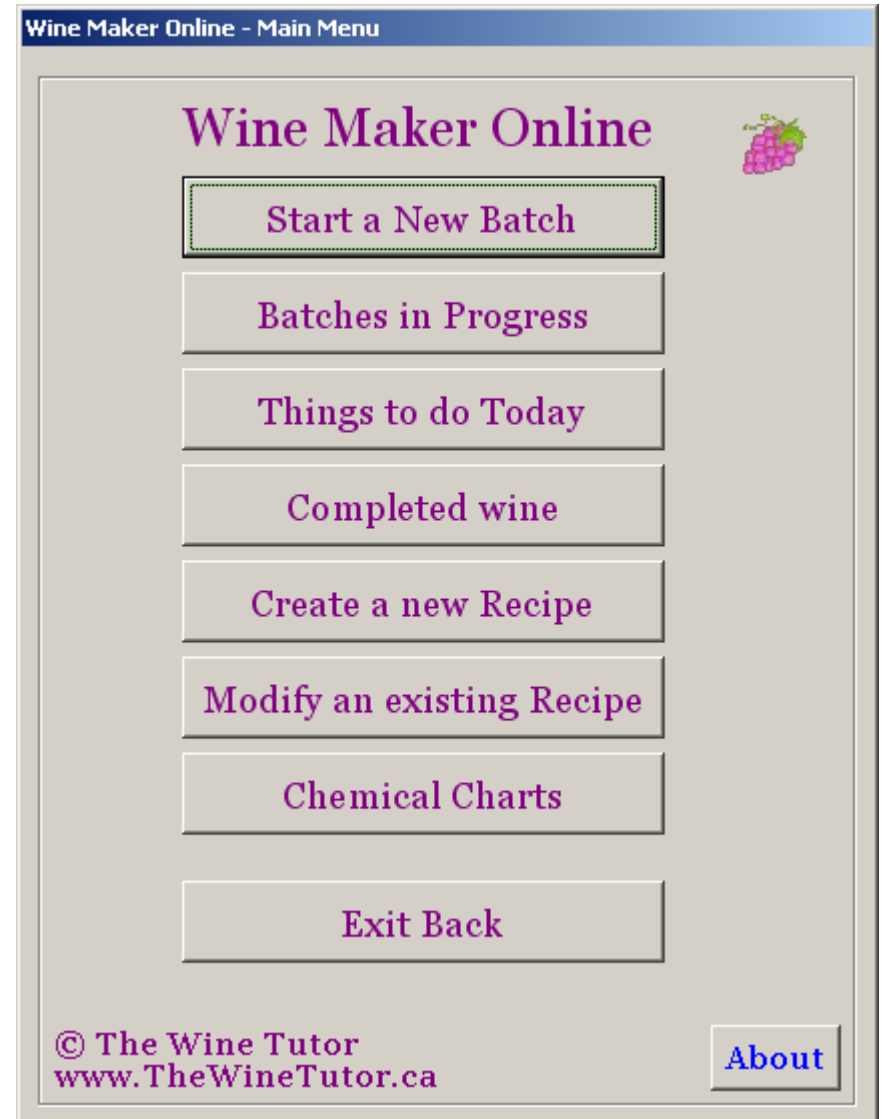
The Demo version of WMO will only allow you to make 10 batches of wine. If you see the words “Demo Version Only!” On this screen then this is a Demo version. To register this software, please read the last page of this tutorial.

Select “Proceed to Main Menu” to go to the next screen.

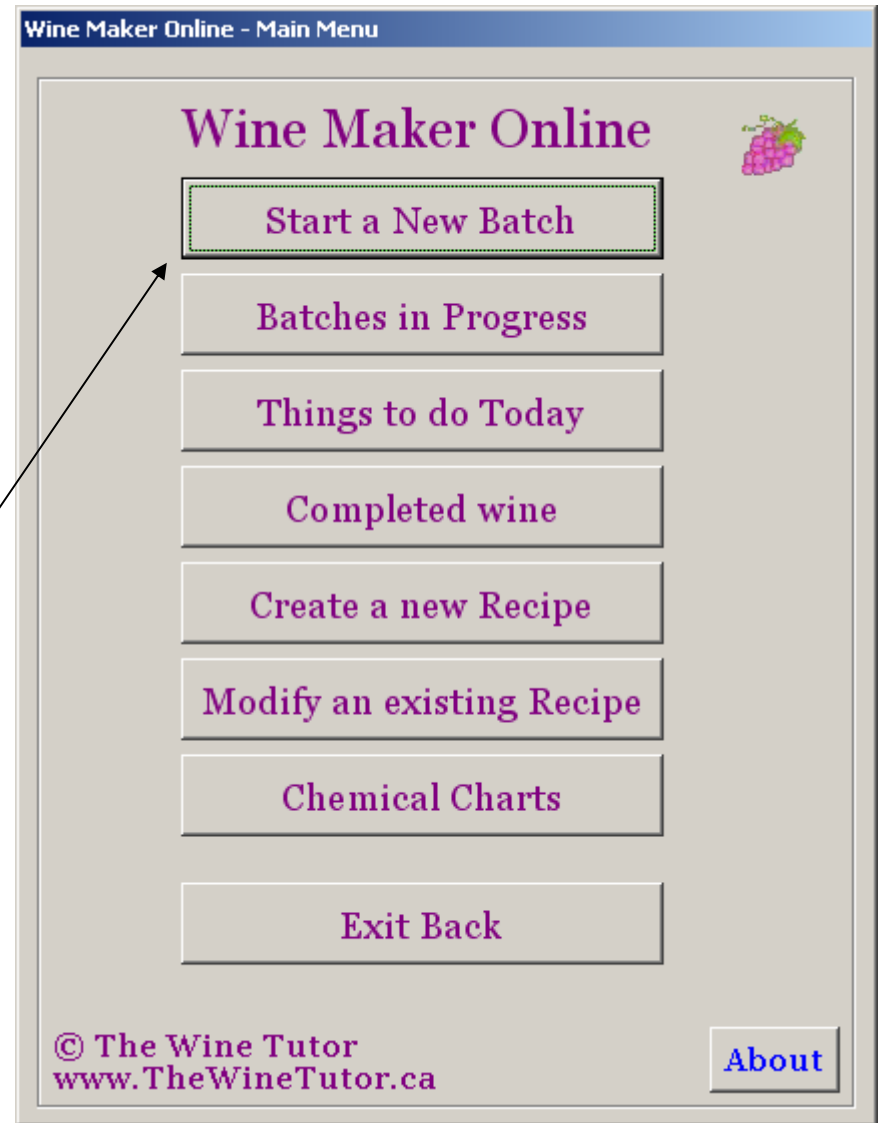
Main Menu

There are eight buttons in the Main Menu of Wine Maker Online.

- 1) Start a New Batch – To start a new batch of wine select this button.
- 2) Batches in Progress – Select this button to view all batches that you have on the go.
- 3) Things to do Today – Select this button to Let WMO tell you what needs to be done today.
- 4) Completed Wine – Select this button to look at any completed batch of wine that has already been bottled.
- 5) Create a new Recipe – Select this button to create a new and favorite recipe.
- 6) Modify an existing Recipe – Select this button to update and modify an existing recipe that already exists in the system.
- 7) Chemical Charts – Select this button to look up chemical additions, weights, etc.
- 8) Exit Back – Select this button to exit back to the Opening screen.



For this example we are going to Start a new Batch.



Start a New Batch (Screen #1)

Wine Maker Online - New Batch

New Batch I.D. Number: 2005-000001

Customer Information

Name: John Smith

Address: 1234 Main Street

City / Town: Toronto

Province / State : Ontario

Postal / Zip Code : L6L 5P5

Phone Number #1 : (416) 555-12345

Phone Number #2 : N/A

Email Address: John.Smith@Quickclick.com

Start up Information

Other I.D.: N/A

Serial Number: 23456

Variety: Chardonnay

Colour: White

Vintage: 2004

Must Type: Fresh Juice

Source: Jim's Wine Making Supplies

Batch Size: 20 Litres

Cost: \$35.00

Vintner: R.N.

Start Date: February 8, 2005

Click on the recipe you wish to use on this batch.

Ref #	Description
0001	4 Week - 23 Litre - Wine Kit
0002	6 Week - 23 Litre - Wine Kit
0003	5 Month - 20 Litre Fresh Juice - With no Oaking
0004	5 Month - 20 Litre Fresh Juice - With Oaking
0005	12 Month - 20 Litre Fresh Juice - With no Oaking
0006	12 Month - 20 Litre Fresh Juice - With Oaking
0007	60 Day - Sauvignon Blanc - 20 Litre Fresh Juice

When finished, select one of the following options.

Go Back / Quit

Proceed to next screen

Fill in all the information in the fields above. The “Variety” and “Colour” fields are accessed via drop down menu and double clicking to select a “Wine variety” and “Colour”. Click once on the recipe that you wish to use. “Proceed to next screen” when all data has been entered.

Start a New Batch (Screen #2)

Wine Maker Online

Batch I.D.: 2005-000001

Name: John Smith

Address: 1234 Main Street

City / Town: Toronto

Province / State : Ontario

Postal / Zip Code : L6L 5P5

Phone Number #1 : (416) 555-12345

Phone Number #2 : N/A

Email Address: John.Smith@Quickclick.com

Other I.D.: N/A

Serial Number: 23456

Variety: Chardonnay

Colour: White

Vintage: 2004

Must Type: Fresh Juice

Source: Jim's Wine Making Supplies

Batch Size: 20 Litres

Cost: \$35.00

Vintner: R.N.

Start Date: February 8, 2005

Selected Recipe: 5 Month - 20 Litre Fresh Juice - With Oaking

Day #	Date	Action
1	February 8, 2005	Open Bucket of Juice an place lid loosely back on top
2	February 9, 2005	Stir Juice
2	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2	February 9, 2005	Add Yeast
2	February 9, 2005	Start Primary Fermentation
13	February 20, 2005	Measure S.G. - It Should be < 1.02
13	February 20, 2005	Rack Wine - Secondary Fermentation
34	March 13, 2005	Measure S.G. - It Should be < .995
34	March 13, 2005	Add Oak
60	March 25, 2005	Check for enough Oaking

Please verify that the information above is correct before proceeding.

Go Back - some information is incorrect

Continue - all information is OK

WMO will display all the information from the previous menu as well as the action items from the recipe that you chose. If something does not look correct you may select “Go Back” and correct the bad information or “Continue” to accept the information and Go to the next screen.

Start a New Batch (Screen #3)

WMO has now created the new batch. There are 3 options that you can now select.

- 1) Print out a Carboy Tag for this batch of wine to your default printer.
- 2) Start another new batch of wine using the same customer name, address, etc. but having the ability to select a different wine variety, recipe, etc.
- 3) Go back to main menu.



For our next example we are going check
Our “Batches in Progress”

Click on the “Batches in Progress” Button.



Existing Batches on the go (Screen #1)

Batch I.D.	Customer	Variety	Start Date	Recipe Description
2005-000001	John Smith	Chardonnay	February 8, 2005	5 Month - 20 Li

Double Click on any Row above to open the item.

[Go Back to Main Menu](#)

Since we only created one batch of wine so far we can only see one row of data above. Double click on the row above to open up Batch I.D. #2005-000001

Existing Batches on the go (Screen #2)

Wine Maker Online
2005-000001
Name: John Smith
Address: 1234 Main Street
City / Town: Toronto
Province / State: Ontario
Postal / Zip Code : L6L 5P5
Phone Number #1 : (416) 555-12345
Phone Number #2 : N/A
Email Address: John.Smith@Quickclick.com

Other I.D.: N/A
Serial Number: 23456
Variety: Chardonnay
Colour: White
Vintage: 2004
Must Type: Fresh Juice
Source: Jim's Wine Making Supplies
Batch Size: 20 Litres
Cost: \$35.00
Vintner: R.N.
Start Date: February 8, 2005

Day #	Due Date	Action	Amount
1	February 8, 2005	Open Bucket of Juice an place lid loosely back	
2	February 9, 2005	Stir Juice	
2	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09	
2	February 9, 2005	Add Yeast	
2	February 9, 2005	Start Primary Fermentation	
13	February 20, 2005	Measure S.G. - It Should be < 1.02	
13	February 20, 2005	Rack Wine - Secondary Fermentation	
34	March 13, 2005	Measure S.G. - It Should be < .995	

Double Click in any Cell to edit the item.

Insert a New Row

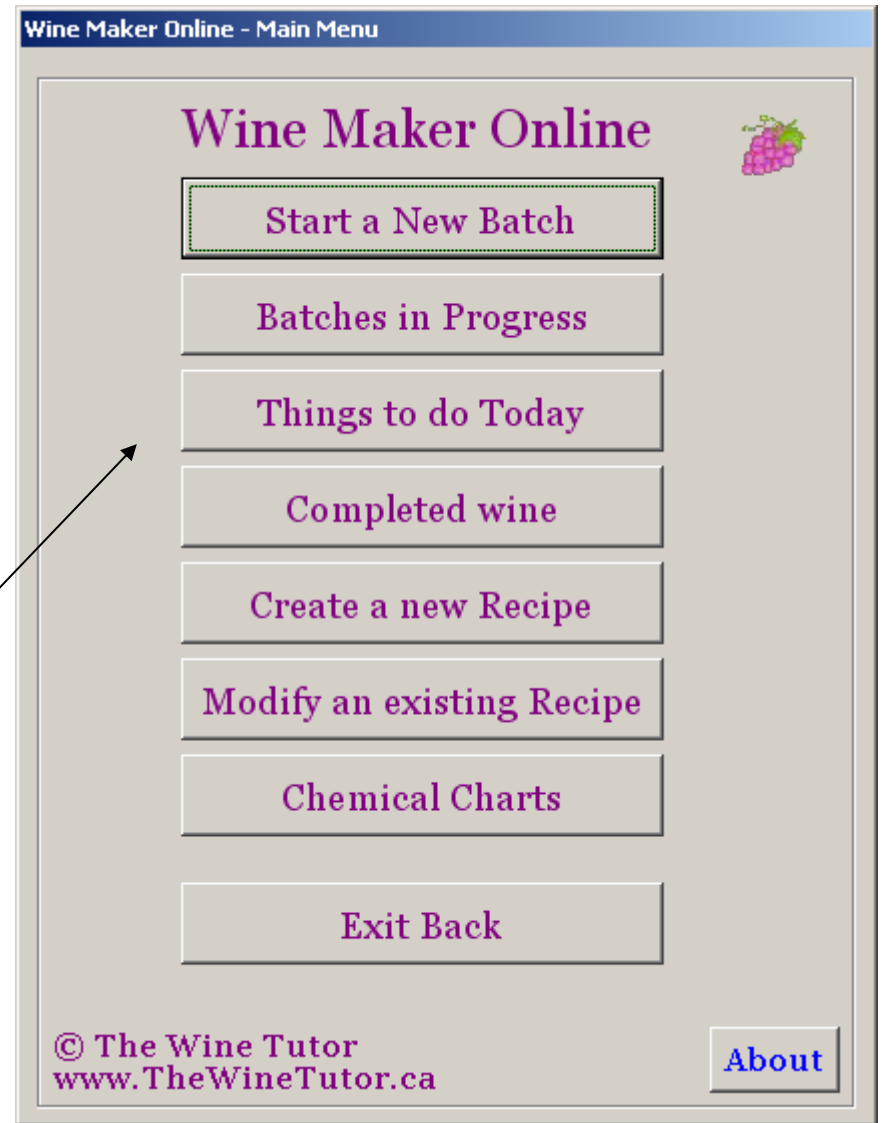
Save changes & Go Back

Quit & Go Back

On this screen we can see, add and modify data in this batch of wine. You may insert a new row and add additional tasks to this batch of wine. You may add additional data by double clicking in any cell. After you are finished, you can save the changes and go back or you may quit and go back without saving the changes.

For our next example we are going check
Our “Things to do Today”

Click on the “Things to do Today” Button.



Things to do Today (Screen #1)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 8, 2005	Open Bucket of Juice an place lid loosely back on top
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

Double Click on any Row above to open the item.

Print To Do List Back to Main Menu

Wine Make Online reminds you of “Things to do today”. If you are delinquent or get behind in your work the cell will be red in colour. Example the Today's Date in the top right shows February 9,2005 but the Bucket of juice should have been opened on February 8,2005. The next 4 actions should be also complete on the 9th but since they are not delinquent the cells are not red.

Things to do Today (Screen #2)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 8, 2005	Open Bucket of Juice an place lid loosely back on top
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

Double Click on any Row above to open the item.

Print To Do List

Back to Main Menu

For your convenience you may
Print a To do list if you have a
lot on the go at once.

Double click on the 1st row to
open up that 1st action.

(Go to the next slide)

Things to do Today (Screen #3)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 8, 2005	Open Bucket of Juice an place lid loosely back on top
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

2005-000001 Double Click on any Row above to open the item.

Day Number: 1 Due Date: February 8, 2005

Action: Open Bucket of Juice an place lid loosely back on top

Amount: Measurement:

Notes:

☐ Please check off to close this action as complete

Complete this action Not quite ready yet Back to Main Menu

You will be given the opportunity to add information and close this action off or if the action is not yet ready to be closed off, you can select the “Not quite ready yet” button. For our example, we are going to close this action off.

(Please go to the next Slide)

Things to do Today (Screen #4)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 8, 2005	Open Bucket of Juice an place lid loosely back on top
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

2005-000001 Double Click on any Row above to open the item.

Day Number: 1 Due Date: February 8, 2005

Action: Open Bucket of Juice an place lid loosely back on top

Amount: Measurement:

Notes:

☒ Please check off to close this action as complete

To close this action off you are only required to click the little check box and then click the "Complete this action" button. Before doing so, you may wish to enter some data in either the Amount, Measurement or Notes text boxes 1st. Once you select "Complete this action" WMO will close this action off and disappear off the "Things to do Today" screen.

(Please go to the next Slide)

Things to do Today (Screen #5)

Batch I.D.	Due Date	Action
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

Double Click on any Row above to open the item.

[Print To Do List](#) [Back to Main Menu](#)

Notice that the action is now closed off and is no longer on your screen. In our example above, the next action is to “Stir Juice”. Now, let’s be a real dyslexic wine maker and double click on the “Add Yeast” Row above and purposely skip the 1st 2 action items in our list above.

(Please go to the next Slide)

Things to do Today (Screen #6)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

Wine Maker Online

 A previous action with the same Batch I.D. should be completed 1st

OK

Print To Do List

Back to Main Menu

Notice that WMO warns you that “A previous action with the same Batch I.D. should be completed 1st”
This means that all items listed as per recipe needs to be completed in the order of the recipe.
(Please go to the next Slide)

Things to do Today (Screen #7)

Batch I.D.	Due Date	Action
2005-000001	February 9, 2005	Stir Juice
2005-000001	February 9, 2005	Measure S.G. - It Should be 1.08 - 1.09
2005-000001	February 9, 2005	Add Yeast
2005-000001	February 9, 2005	Start Primary Fermentation

Double Click on any Row above to open the item.

[Print To Do List](#) [Back to Main Menu](#)

Our final example is to show you how to push the date when an action is not ready to close off yet. In our example, we should, Stir the juice, Measure the S.G. and add the yeast. We are going to close off the 1st 3 items on the list and push the last item (Start Primary Fermentation) by one day.

(Please go to the next Slide)

Things to do Today (Screen #8)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 9, 2005	Start Primary Fermentation

2005-000001 Double Click on any Row above to open the item.

Day Number: 2 Due Date: February 9, 2005

Action: Start Primary Fermentation

Amount: Measurement:

Notes:

☐ Please check off to close this action as complete

[Complete this action](#) [Not quite ready yet](#) [Back to Main Menu](#)

Double click on the start primary fermentation on the grid above.
Select the "Not quite ready yet" Button.
(Please go to the next Slide)

Things to do Today (Screen #9)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

Batch I.D.	Due Date	Action
2005-000001	February 9, 2005	Start Primary Fermentation

2005-000001

Day Number: 1

Action: Start Primary Fermentation

Amount: Measurement:

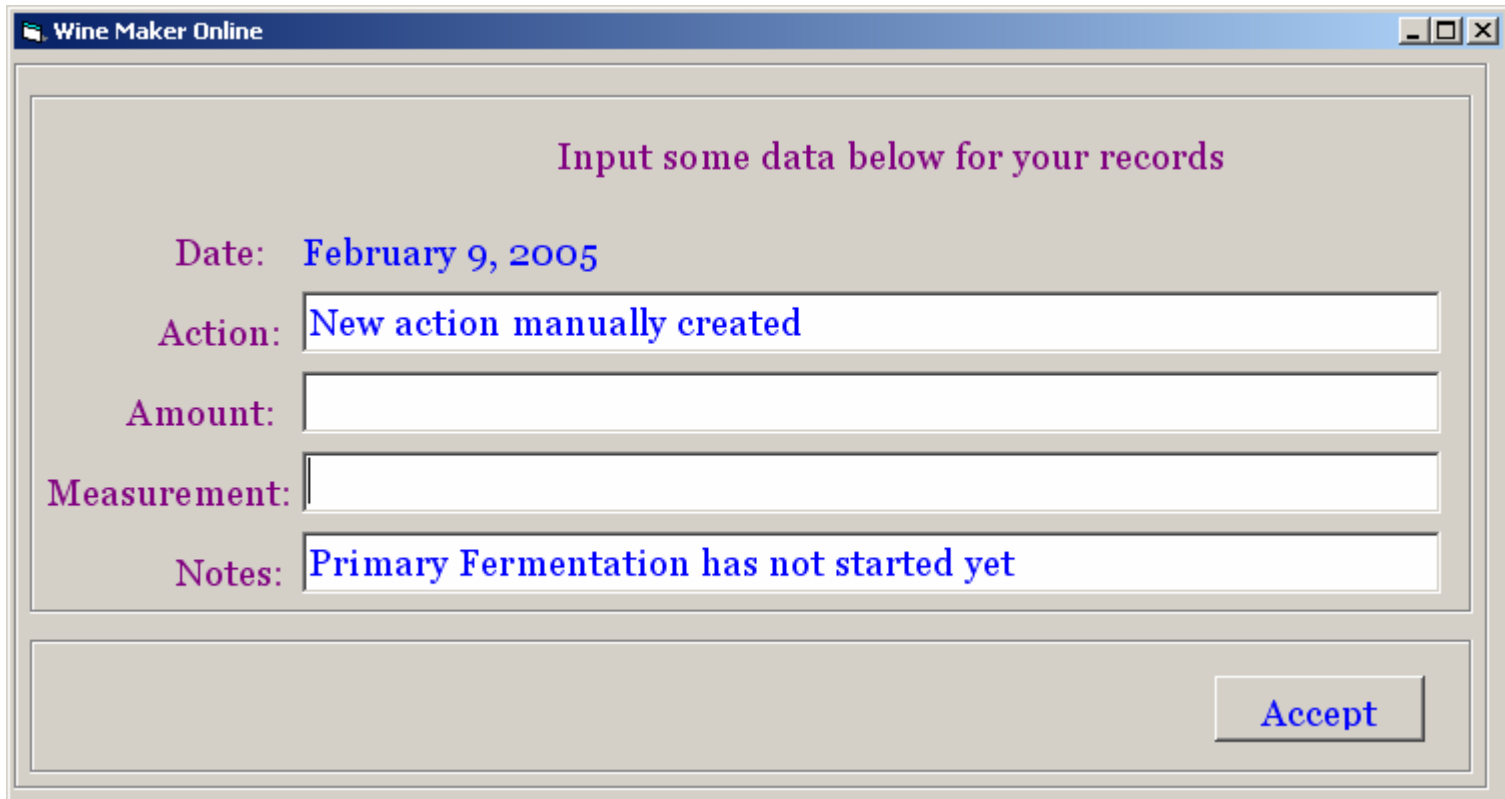
Notes:

☐ Please check off to close this action as complete

How many days forward do you wish to move this action?

A window will pop up and ask you “How many days forward do you wish to move this action? We are going to change the 0 to 1 and move the action 1 day forward. Select Quit to change your mind or “Accept” to complete this action. Pushing this action 1 day will also push the balance of this recipe forward by one day. (Please go to the next Slide)

Things to do Today (Screen #10)



The screenshot shows a web browser window titled "Wine Maker Online". Inside the window, there is a form titled "Input some data below for your records". The form contains five input fields, each with a label to its left:

- Date:** February 9, 2005
- Action:** New action manually created
- Amount:** (empty text box)
- Measurement:** (empty text box)
- Notes:** Primary Fermentation has not started yet

At the bottom right of the form, there is an "Accept" button.

A window will pop up and ask you to input some data for your records. This, in essence will Create a new action item in front of the action item that we pushed. This is to remind you that you had pushed the action one day forward. Note: This newly created action item will not remain open. It will be a closed action. Type in some text to remind you why you pushed Primary Fermentation forward by one day.

(Please go to the next Slide)

Things to do Today (Screen #11)

Wine Maker Online - Things to do today

Things to do Today

Today's Date
February 9, 2005

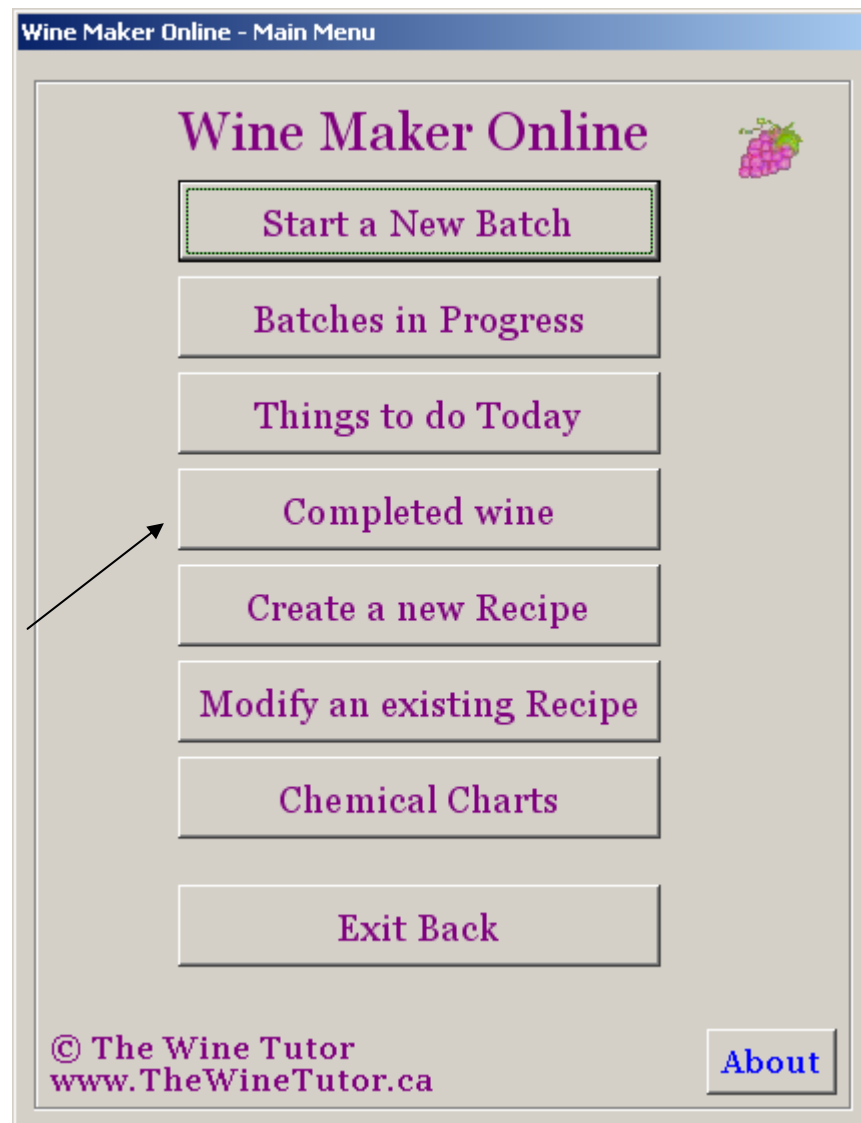
Batch I.D.	Due Date	Action
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Double Click on any Row above to open the item.

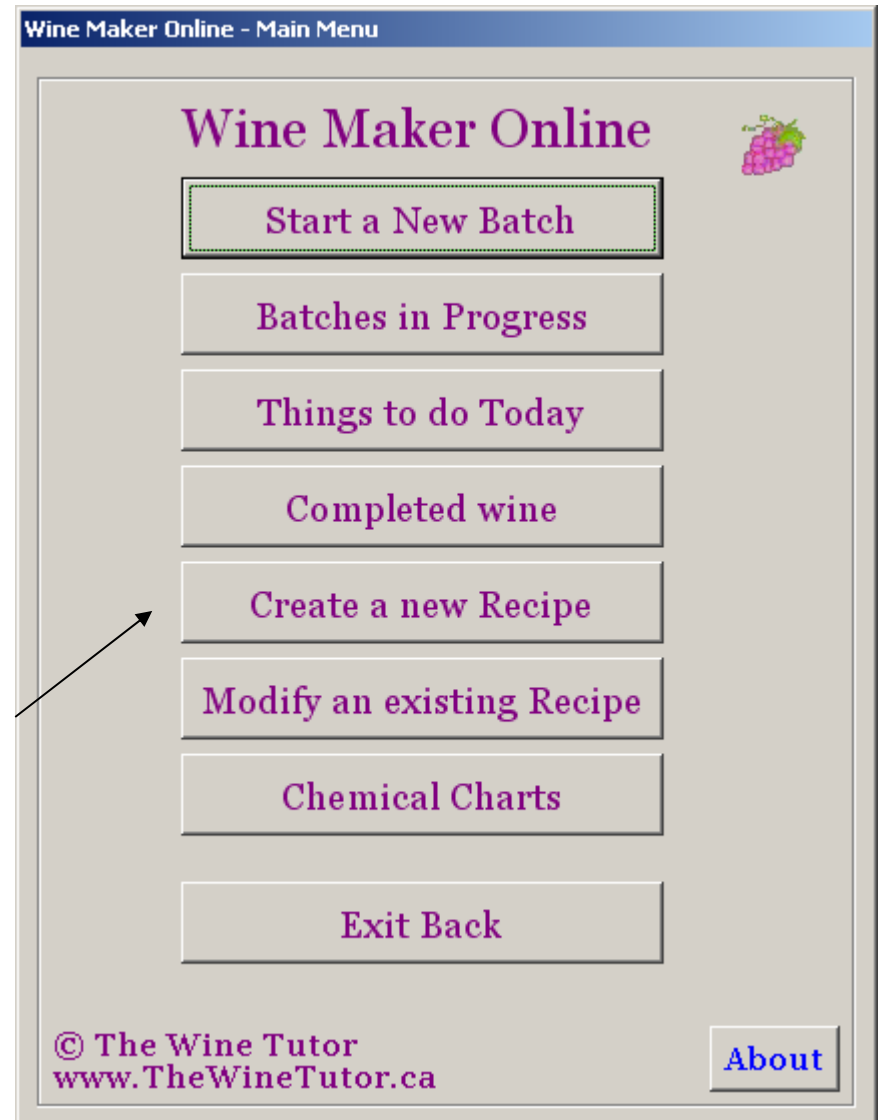
Print To Do List Back to Main Menu

Now that we have pushed the Primary Fermentation forward by one day, we have no more “Things to do today”. Select “Back to Main Menu” to exit back.

When a batch of wine has been bottled and completed, WMO will close the batch off and put it in the “Completed Wine” directory. You may click on the Completed Wine button to open a specific batch up for viewing only.



WMO has a bunch of pre defined recipes that you can use. You can also create your very own personal Recipe. Select this button to create a new recipe.



Create a new recipe

Winr Maker Online - New Recipe

Create a new Recipe

Next available recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer

Available Actions

- Filter Wine
- Malolactic Fermentation
- Measure Specific Gravity with Hydron
- Measure Temperature
- Open Juice Pail
- Pour Juice into Fermentor
- Primary Fermentation

Double Click to insert Action into above Grid

To calculate a Day # enter number of days in the box on left and then click this button.

Click here to insert an empty Row in Grid above

Quit

Save

WMO will assign the next available recipe number for your new recipe. You should fill in a description of your new recipe. Type in something that will describe your new recipe fully. In our example, we are going to create a 70 day Cab Franc recipe. On Day #1 our action is to Open the juice pail. We selected this action by double clicking one of the available actions in the list above.

(Please go to the next Slide)

Create a new recipe

Winr Maker Online - New Recipe

Create a new Recipe

Next available recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer

Available Actions

- Filter Wine
- Malolactic Fermentation
- Measure Specific Gravity with Hydron
- Measure Temperature
- Open Juice Pail
- Pour Juice into Fermentor
- Primary Fermentation

Double Click to insert Action into above Grid

To calculate a Day # enter number of days in the box on left and then click this button.

Click here to insert an empty Row in Grid above

Quit

Save

All recipes are built from the top down or from Day #1 – Day # XX (start to finish). On day #2 we stir the juice, Check the temperature of the juice and measure the Specific Gravity, etc.
(Please go to the next Slide)

Create a new recipe

Winr Maker Online - New Recipe

Create a new Recipe

Next available recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer

Available Actions

- Filter Wine
- Malolactic Fermentation
- Measure Specific Gravity with Hydron
- Measure Temperature
- Open Juice Pail
- Pour Juice into Fermentor
- Primary Fermentation

To calculate a Day # enter number of days in the box on left and then click this button.

Click here to insert an empty Row in Grid above

Quit

Save

Double Click to insert Action into above Grid

Additional rows are inserted by clicking this button one or more times.
(Please go to the next Slide)

Create a new recipe

Winr Maker Online - New Recipe

Create a new Recipe

Next available recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer
3	Start Primary Fermentation
	Complete Primary Fermentation (Check S.G. Should be < 1.02)

To calculate a Day # enter number of days in the box on left and then click this button.

12

Click here to insert an empty Row in Grid above

Available Actions

- Add Sweetener or Conditioner
- Add Water
- Add Yeast
- Age Wine
- Bottle Wine
- Check Temperature
- Crush Grapes

Quit

Save

Double Click to insert Action into above Grid

WMO can calculate the day number for you. In this example, our next action item is to check that the primary fermentation is complete. In this recipe, we want to check that the primary fermentation is complete after 12 days. Rather than trying to manually calculate the day number, we simply enter 12 in the yellow text box, make sure that the grid is highlighted in the Day # column & below the last entry and then click the Calculate button beside the yellow text box. (Please go to the next Slide)

Create a new recipe

Winr Maker Online - New Recipe

Create a new Recipe

Next available recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer
3	Start Primary Fermentation
15	Complete Primary Fermentation (Check S.G. Should be < 1.02)

To calculate a Day # enter number of days in the box on left and then click this button.

Click here to insert an empty Row in Grid above

Available Actions

- Add Sweetener or Conditioner
- Add Water
- Add Yeast
- Age Wine
- Bottle Wine
- Check Temperature
- Crush Grapes

Quit

Save

Double Click to insert Action into above Grid

In our example, WMO placed 15 in the Day # column (day #3 + 12 days = day 15). Again, based on our example, the primary fermentation should be complete on Day #15.

In this example, we would continue building our custom recipe to completion.

When you are complete, press the “Save” button to create and save your recipe. Pressing the “Quit” button exits but will not save. You can modify your recipe at any time by accessing the “Modify an existing Recipe” from the main menu.

Wine Maker Online



Start a New Batch

Batches in Progress

Things to do Today

Completed wine

Create a new Recipe

Modify an existing Recipe

Chemical Charts

Exit Back

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About

WMO gives you the ability to modify or fine tune any custom recipe in your library.

Note: This option will not modify any existing batches that you currently have on the go.

Modify an Existing recipe

Wine Maker Online - Modify Recipe

Existing Recipes in the system

Recipe Number	Recipe Description
0001	4 Week - 23 Litre - Wine Kit
0002	6 Week - 23 Litre - Wine Kit
0003	5 Month - 20 Litre Fresh Juice - With no Oaking
0004	5 Month - 20 Litre Fresh Juice - With Oaking
0005	12 Month - 20 Litre Fresh Juice - With no Oaking
0006	12 Month - 20 Litre Fresh Juice - With Oaking
0007	60 Day - Sauvignon Blanc - 20 Litre Fresh Juice
0008	70 Day - Fresh Juice - Cabernet Franc (Oaked)

Double Click on any Row above to open that Recipe.

[Go Back to Main Menu](#)

In our example we are going to open up Recipe #0008 to do some more modifications. Double click on the row in the grid above that contains recipe #0008.

(Please go to the next Slide)

Modify an Existing recipe

Wine Maker Online - Modify Existing Recipe

Modify existing Recipe

Recipe number: 0008

Give a brief description of this recipe: 70 Day - Fresh Juice - Cabernet Franc (Oaked)

Day #	Action
1	Open Juice Pail
2	Stir Juice
2	Check Temperature
2	Measure Specific Gravity with Hydrometer
3	Start Primary Fermentation
15	Complete Primary Fermentation (Check S.G. Should be < 1.02)

To calculate a Day # enter number of days in the box on left and then click this button.

Click here to insert an empty Row in Grid above

Available Actions

- Add Ascorbic Acid
- Add Bentonite
- Add Campden Tablets
- Add Elderflowers
- Add Fining Agent
- Add Oak
- Add Potassium Metabisulphite (KMS)

Double Click to insert Action into above Grid

Quit

Save

If this screen looks familiar, your right, it's the same screen that we used to create our recipe initially. The method and commands that we used are identical. Once you have finished, select "Save" to save your changes or "Quit" to exit without saving.

One of our last options available at your disposal as a winemaker are the chemical charts. These charts list most of the common chemicals used in winemaking as well as typical additions needed in your wine.



Chemical Charts

Wine Maker Online

Chemical and Ingredient Chart

Ingredient	Usage	Typical Additions
Acid Blend (Tartaric, malic, citric) 3:2:1	Increases total acidity	1 Gram per Litre
Ascorbic Acid (Vitamin C)	Stops your wine from Oxidizing	1/4 Teaspoon per 19 Litres is plenty
Bentonite	Use to Fine Red and White Wines	3 teaspoons per 19 litres or 25 to 100 Grams per 100 Litres
Bio-Clean	Used to clean equipment	1 Tablespoon per 4 Litres of Warm Water
Bio-San	Used to sanitize equipment	1 Tablespoon per 4 Litres of Hot Water
Campden Tablets	Inhibit Yeast and Bacterial Growth	Add 5 Tablets to 18.9 Litres of wine

[Go Back to Main Menu](#)

Use the vertical and horizontal scroll bars to scroll through all the different chemicals in the list as well as their Usage, Typical Additions, Weights and Comments.

This concludes our brief tutorial on the features and usage of Wine Maker Online.

The Version of Wine Maker Online that you are using may have been distributed as shareware. The opening screen indicates whether it is a demo version or not. Use it and test it out for free (yes for free). There is one limitation though; this program will allow you to make only 10 batches of wine before it becomes unusable. After that, if you wish to continue using Wine Maker Online, you will need to register.

For registration, please fill in the online registration form from our Web Site www.TheWineTutor.ca and send \$19.95 U.S. or \$24.95 CDN.

Payment can be made by PayPal to Info@TheWineTutor.ca , Certified Check (or Cheque) or Money Order.

Please make payable to... Richard Niedojadlo
And Mail to ... 11 Cellini Ave.
Hamilton, Ontario
L8W 3W2
Canada

Registration will also entitle you to free updates and tech support for one year.

Upon successful complete of the registration, you will be able to download the full working version of Wine Maker Online.

We are currently working on our next release of Wine Maker Online.

We encourage constructive feedback for future enhancements and releases of Wine Maker Online.

Please email all inquiries to Info@TheWineTutor.ca

Thank You for using Wine Maker Online
Richard