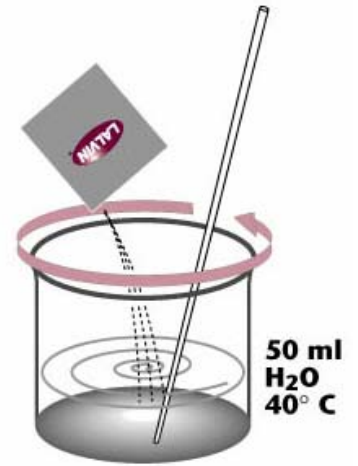


### 3 Easy Steps for Rehydrating Yeast and Inoculating Must

1. For best results, rehydrate the Lalvin active dried wine yeast by opening the 5 gram sachet and pouring contents into 50 mL (1/3 cup) clean 40°C (104°F) water.



2. Stir lightly and allow the yeast suspension to stand for at least 15 minutes but no longer than 30 minutes, then stir again.



3. Then pour the yeast suspension (inoculation) into the must to start the fermentation. To avoid problems, just follow Clayton's Fermentation Hints for successful fermentation.