The following is a list of supplies you’ll need for home winemaking. Highlighted in green are items that will come in a basic [kit.](http://shop.bev-art.com/product.sc;jsessionid=12AA760282CA5163C1619F9C973CA2FA.qscstrfrnt05?productId=648&categoryId=1)

|  |
| --- |
| * 6 Gal. Carboy
 |
| * 5 Gal Carboy
 |
| * 1/2 Gal Growler
 |
| * Fermenting bucket
 |
| * Bucket lid
 |
| * Tubing
 |
| * Racking Cane
 |
| * Thief
 |
| * Stirring Spoon
 |
| * Carboy Brush
 |
| * Corks
 |
| * Hydrometer 1
 |
| * Testing Tube
 |
| * Hydrometer (yes, 2 of them. One will probably break...)
 |
| * Siphon Tub Holder (this holds your racking cane in place on the side of your bucket or carboy.)
 |
| * Bottle Filler
 |
| * Floor corker
 |
| * Jet bottle/carboy washer
 |
| * 2 #7 bungs
 |
| * #6.5 bung
 |
| * 2 airlocks (you might actually have some in your kit, but it is wise to have extras.)
 |
| * 10 inch funnel with screen
 |
| * Thermometer
 |
| * Decapper (seriously, this thing is amazing. It helps you get the cap off the giant bag of juice in the kit.)
 |
| * Marbles (2+lbs) (get these at a craft store- seems weird, but this is one of Dave's genius adaptations.)
 |
| * Potassium Metabisulfite powder (get more than you think you'll need)
 |
| * Cleanser (I use Easy Clean)
 |
| * Iodophor Sanitizer
 |
| * 3 1 gal jugs for mixing up your cleaning and sanitizing agents (I used old white vinegar jugs)
 |
| * Agitator rod (this attaches to your cordless drill)
 |
| * 2 cases bordeaux bottles (if you're feeling flush, get 3. I think my first kit wound up making 27 bottles and I had to sanitize and re-use some empty commercial bottles I had on hand.)
 |
| * Juice kit (This is the Vintner's Reserve kit I mentioned before. It will come with yeast and additions.)
 |
| * Auto Siphon
 |
| * Stand Corker (I have a Ferrari- yes, really!)
 |

* (You may want pH strips further down the line if you play with acid additions like me!)