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)

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| * 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!)