

Basic wine recipe for 5 gallons of wine using Alexanders concentrates

Mix together these items:

2 cans of Alexanders concentrate

5 lb of corn sugar

Pectic Enzyme per our label instructions

Yeast Nutrient per our label instructions

Acid Blend or Tartaric Acid ($\frac{1}{4}$ teaspoon per gallon to start, you can add more later)

Water in whatever amount to reach the 5 gallon volume

Any other ingredients called for in your specific recipe

Stir well to dissolve.

Crack or crush five Campden Tablet and add to the above mixture. Attach the fermenter lid and airlock.

24 hours later, remove the fermenter lid and add the yeast. Reattach lid and airlock and allow the wine to ferment.

Once the wine is finished fermenting, siphon it into a secondary container and allow it to clarify. You can use the KC Finings clarifier at this point to speed up the clarification process.

When the wine is clarified, add 5 more Campden Tablets and Potassium Sorbate per our label instructions. Let the wine sit for a few days. Before bottling. If you wish to sweeten the finished wine before bottling, follow the instructions below.

NOTE: You can also adjust the acidity of the wine at the same time you adjust the sugar level. If the wine is sort of bland, that means it needs more acid. Add acid blend (or whatever acid you are using) $\frac{1}{8}$ teaspoon at a time to the same sample you are adjusting for sugar level (see instructions below), and do the same multiplication up for the total volume that you use to adjust the sugar level.

Sweetening finished wine

(This step is totally optional, but the basic process is as follows):

After the wine is clarified and stabilized, rack it into another carboy to get it off the sediment from the clarification and stabilization process. Thief out a 1 cup sample and add granulated sugar 1/8 teaspoon at a time, stirring to dissolve it in the wine, and taste it until the desired level of sweetness is reached. Then multiply the amount of sugar used in the sample by the number of sample volumes in the total (there are 16 cups in 1 gallon, for example). Take the amount of sugar arrived at by the multiplication and add 1/2 teaspoon of acid blend (or tartaric acid, or whatever granular acid you are using). Bring this mixture to a boil in 1 to 2 cups of water. Cover it and allow it to cool. Pour it into the carboy with the wine, stirring gently. (If you have a really full carboy, you will want to siphon out a volume of wine equal to the volume of the sugar solution you are adding.) Let the wine sit for a few days to one week to make sure it does not resume fermenting after adding the sugar solution. If it is still clear and has not started refermenting, it is ready to bottle.