

Basic wine recipe

(NOTE: This recipe is for a ONE GALLON VOLUME OF WINE made from fruit OTHER THAN GRAPES. Fully ripe grapes do not need the addition of 2 lbs of sugar per gallon. Take a hydrometer reading to tell how much extra sugar you might require when making wine with grapes.)

Mix together these items:

2-4 lbs of fruit juice/concentrate/puree, or whatever source of fruit you are using. (If you are using pureed or chopped fresh fruit, place the fruit or puree into a straining bag, tie a knot in the bag, and drop it into the fermenter.)

2 lb of sugar

Pectic Enzyme per our label instructions

Yeast Nutrient per our label instructions

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

Water in whatever amount to reach the appropriate volume for the batch size you are making

Any other ingredients called for in your specific recipe

Stir well to dissolve.

Crack or crush one 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.

If you have the fruit in a straining bag, after about ten days, sanitize rubber gloves or your hands and remove the bag of fruit pulp. Squeeze as much juice as you can from the bag, then top up the fermenter with water to the original volume (to account for the volume of fruit pulp you have just removed). If you have used fruit juice, you can bypass this step. Reattach the lid and airlock and allow the fermentation to complete.

Once the wine is finished fermenting, siphon it into a secondary container and allow it to clarify. When the wine is clarified, add 1 more Campden Tablet and Potassium Sorbate per our label instructions. Let the wine sit for a few days. You might need to use one of the chemical clarifiers to speed up the clarifying process, or the wine might clarify on its own. Every wine is different.

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, and taste 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). Using the sugar amount arrived at by the multiplication, add 1/2 teaspoon of acid blend (or tartaric acid, or whatever granular acid you are using) and 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 restart fermentation after adding the sugar solution. If it is still clear and has not started refermenting, it is ready to bottle.

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) 1/8 teaspoon at a time to the same sample you are adjusting for sugar level, and do the same multiplication up for the total volume that you use to adjust the sugar level.