www.WinePress.US
Recipe Book
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By:

The WinePress.US Forum Members

Preface

Here is a list of past recipes (from ***A***nise to ***Z***ucchini) that have been posted on WinePress.US, as they have been posted on the forum. Also, we have included recipes that have been Personal Messenged (PMed) to us. If there are questions to the recipes, the person who posted/sent us the recipe is listed below the title.

Many references have been made to Jack Keller's website in the forum, which can be found at: http://winemaking.jackkeller.net/index.asp. It is a great place to go to if you are looking for a recipe that is not listed in this book. If a change to one of his recipes was made, it was added to the WinePress recipe file and noted (usually by the author of the recipe).

The yield of each recipe is shown, if the posted recipe mentioned it. In addition, if methods were posted, they have been included. If no methods were posted, none were added to the database of recipes. Most recipes are in US measurements. However, if a metric recipe has been added, there is a small "m" behind the title.

The recipes are in alphabetical order, as the person who made it named them. For example, El Pilon's wine, "El Pilon's Blueberry" is under "E". If a person titled his/her wine as "My XYZ Wine" it turned into "***Their Name's*** XYZ Wine." Furthermore, there is a table of contents for everyone to easily navigate through the recipe book. In the Word format, you can press "Ctrl" and Click on the title: It will bring you down to the specific recipe.

After every recipe, we have included room for your own personal notes. This way, if you wish to print the entire book, it can double as a log-book of your winemaking. At the end, there is also a table of substitutions for converting common winemaking ingredients into your system of measurement. Metric conversions are also found there. Jack Keller also graciously allowed us to use his Additives and Measures from his website.

I hope to be able to update this recipe book periodically. If you have any constructive criticism, comments or suggestions, please let me know. This is ***your*** book, with ***your*** recipes, and ***your*** fruits of labor. Thanks for contributing to this book and to the forum!

Good luck and cheers to you all!
MedPretzel

Table of Contents

Anise Wine

CMoore

I've made anise wine now three different ways fresh dried anise, fresh dried fennel, and the batch I have going now with anise seeds. Each time going for something Anisette like. The batch I have going now seems to be the closest, mainly because of the body I think the addition of raisins did it…. It was fermented to dry and I will be sweetening it up a bit before bottling.

1 gallon

2 cans (11.5 oz) Welch's 100% frozen grape concentrate
About 30 raisins (maybe a half of handfull, I didn't count them)
1-1/4 lbs granulated sugar or a starting SG around 1.10
Juice of one lemon
1 tsp pectic enzyme
1 tsp yeast nutrient
1Tbl spoonful ground anise seeds.
Water to make 1 gallon
Champagne yeast

Notes:

Anise/Banana/Elderberry Wine

MedPretzel

1 gallon

2 lbs very ripe bananas
1 tsp crushed anise
1/2 cup dried elderberries
10 cups sugar
water to one gallon
1/2 tsp. pectic enzyme
1 tsp yeast nutrient
1 tsp acid blend

I used montrachet yeast, but technically you could use any. Do not add more anise to the gallon. You will regret it later. The anise flavor comes out more and more the wine is aged.

Notes:

Apple

Arlene

1 gallon.

7-8 lbs apples or 2 qts. apple juice
4 1/2 qts water
2lbs sugar
2 1/4 tsp acid blend
1/2 tsp pectic enzyme
1 tsp nutrient
1 campden, crushed
1 pkg champagne yeast (I use Lalvin EC-1118)
Starting S.G. 1.85-90

This recipe calls for the apples to be pressed and not put the pulp into a bag. I have a juicer I use for this step.

Put the juice into the primary; immediately add the crushed campden tablet and pectic enzyme to prevent browning. Stir in all other ingredients except yeast. Cover and let stand 24 hours.

Stir well, add yeast. Cover primary. Stir daily.

When ferment reaches S.G. of 1.040(3 to 7 days) siphon wine off sediment to secondary, attach airlock.

When ferment is complete (S.G. reaches 1,000 after about 3 weeks) siphon off sediment into clean carboy, reattach airlock.

Let stand undisturbed for 2 months, siphon to clean carboy. REPEAT THIS STEP 2 MORE TIMES. Total of 6 months.

Add 1 tsp anti-oxidant and bottle or bulk age.

I use a mix of apple varieties. Delicious apples have to be mixed with others because of their low acidity.

Notes:

Apple Wine

MedPretzel

1 gallon

2 cans apple juice concentrate
1 can of Welch's white grape concentrate
1.5 pounds sugar
Water to 1 gallon
1 Campden tablet
1 tsp acid blend
½ tsp pectic enzyme
1 tsp yeast nutrient

Yeast used: Montrachet

This wine is cheap and easy to make. It even tastes good when finished! It took me about 2 months from fermentation start until I bottled. It clears very well, and it's a great beginner wine, in my opinion. Pectic enzyme is important, or the wine might stay hazy. I have tried adding spices to this wine, but it tastes great just as it is. It tastes even better after about 6 months of aging.

Notes:

Apple or Pear Federweisser (Federweißer)

MedPretzel

1 gallon

Yeast: Sherry
pH: does not matter
Ingredients:
1 gallon apple (pear) cider or clear apple (pear) juice
1 tsp flour (if you use clear juice)
2 pounds sugar (for fermentation)
1.75 ounces sugar (before drinking)
1 tsp gelatin finings
1 tsp yeast nutrient

This is the easiest recipe I've found. This federweisser tastes (according to its original author) better than the stuff you buy. The sugar content before fermentation can be varied, so you can calculate the alcohol level.

The Federweisser should be started about 1 week before you want to drink it. You should dissolve the sugar in the juice and put the whole thing in a carboy for about a week. Don't forget the airlock. A few hours before drinking, you should add the rest of the sugar. If it is still very dry, you'll need to add about 1.75 ounces of sugar. Afterwards, put it in the fridge and drink it while it's cold.

Notes:

Apple or Pear Federweisser (Federweißer) (m)

MedPretzel

4 liters

Yeast: Sherry
pH: does not matter
Ingredients:
4 liters apple (pear) cider or clear apple (pear) juice
5 grams flour (if you use clear juice)
0.5 kg pounds sugar (for fermentation)
50 grams sugar (before drinking)
1 tsp gelatin finings
1 tsp yeast nutrient

This is the easiest recipe I've found. This federweisser tastes (according to its original) better than the stuff you buy. The sugar content before fermentation can be varied, so you can calculate the alcohol level.

The Federweisser should be started about 1 week before you want to drink it. You should dissolve the sugar in the juice and put the whole thing in a carboy for about a week. Don't forget the airlock. A few hours before drinking, you should add the rest of the sugar. If it is still very dry, you'll need to add about 50 grams of sugar. Afterwards, put it in the fridge and drink it while it's cold.

Notes:

Apricot Wine (m)

Winni

5 kg fruit
2.5 kg sugar
5.5 liters water
10 ml pectic enzyme
4 g yeast nutrient
30 g lactic acid 80%
1 package of Red Star Flor Sherry yeast

Notes:

Banana Wine

WineThief

1 gallon

4 1/2 lb. bananas including peel WASHED!! and sliced.
1 (11.5 oz) welchs 100% white grape concentrate
1 3/4 lb. granulated sugar (SG to 1.090)
2.5 tsp acid blend (TA .65)
1 tsp yeast nutrient
1/8 tsp grape tannin
1/2 tsp. pectic enzyme
6 1/2 pts water
1-campden tablet
Champagne wine yeast

Slice the bananas and skins into 1/4" slices discard stems. Meanwhile, bring water to boil and in it dissolve sugar completely. Add bananas with skins to the boiling water and simmer for 30 minutes. Pour bananas and water through a straining bag into primary. Tie straining bag and leave in primary and add campden tablet (for larger batches use 2 bags if necessary). When cooled to room temp, add all remaining ingredients except yeast and stir well to dissolve. 12 hours after that add activated yeast. Ferment vigorously for two to three days then remove straining bag of pulp. Squeeze bag (with sanitized rubber gloved hands) to extract as much juice as possible and add juice back to primary. Discard bag with pulp. Continue primary fermentation until SG reaches 1.010, about 5-8 days depending on the yeast you use) then rack to secondary. Attach airlock and ferment to dryness. Rack, and stir in 1 campden crush per gallon, then top up carboy and refit airlock. Proceed to clear. Keep topped up with airlock in place. Age 2 months, stabilize with 1/2 tsp potassium sorbate per gallon, top up and refit airlock. After 60 days, taste, if you want a sweeter wine make a sugar syrup and sweeten to taste. When wine is completely clear add 1 crushed campden then rack into bottles and allow 6 to 10 months rest before drinking but it will be better in a year. [Adapted from Jack Keller's Recipe]

You will find that I made several changes to the original recipe to fit my needs

Starting must was - 5 gallon batch - SG 1.090
Acid blend to TA .65
PH 3.41
You can use 1/4 tsp of Potas meta for a five gal batch instead of campdens. If you are making 5 or 6 gallons use no more than 1/2 tsp tannin total.

Notes:

Basil Wine

MedPretzel

1 gallon

4 cups basil (fresh)
sugar to SG of 1.100
1 tsp yeast nutrient
1 tsp energizer
1 tsp acid
1/2 tsp tannin
1 campden tablet
water to one gallon...

Notes:

Blackberry Wine

Lambie

17.5 lbs Blackberry
11 Ripe Bananas, pureed
4.4 lbs Raisins
2.87 litre Cranberry\Raspberry juice
11.25 lbs sugar

10 tsp acid blend
5 tsp yeast nutrient
1\4 tsp potassium metabisulfite
2 tsp pectic enzyme
2 tsp grape tannin
EC-1118

Notes:

Blackberry Bordeaux

jem

6 gallons

24 lbs wild Northern Michigan Blackberries (yum!!)
5 lbs fresh elderberries
3 lbs bananas
1 quart red grape Concentrate (Brew King)

Method

- Pressed blackberries (reserved juice and Pulp)
- Made banana extract (1 1/2 quarts water) strained, discarded pulp.
- Mashed elderberries (reserved juice and pulp)
- combined berry juice and grape concentrate and put in primary.
- dissolved 7 lbs sugar in banana extract, brought to boil, and poured through the berry pulp into primary fermentor.
- boiled additional 3/4 gallon water and poured through berry pulp into primary.
- gently pressed remaining liquid from berry pulp returned juice to fermentor.
- split content of pulp in half & place half of pulp in clean straining bag. Rest will go to jam, jelly, & perhaps a pie.
- Adjusted must to 4 gallons total took all readings adjusted sugar, & acid for final volume of six gallons.
- Raised level to five gallons rechecked measurements made final adjustments, including the addition of Pectic enzyme, Yeast nutrients,
acid, and Tannin as required.
- Raised level to six gallons. All measurements and final calculations correct. Final Sp. Gravity 1.100
- returned straining bag with pulp to primary.
- Sulphited to 70 ppm total S02

Let sit overnight

- Added Lalvin K1-1116 Yeast for ferment. Must at 72 F
- planning on using American Oak Stavin cubes during bulk aging.

As I speak the must is showing signs of beginning to ferment.

Notes:

Blackberry-Cabernet

WineThief

5 gallons

1-96oz can Vintner's Harvest Blackberry wine-base
1-46oz can Alexander's Cabernet Sauvignon
Approx 8 to 9 lbs sugar to bring SG up to 1.092
3-tsp bentonite
Water to 5 US gallons
Acid blend approx 15 tsp's TA .65 PH 3.2(after acid)
5- tsp nutrient
2.5 tsp pectic enzyme
2 oz toasted French oak
1- pk Premier Cuvee

For stabilizing later
5-campden tablets
2.5 tsp potassium sorbate

1. Add 1/2 US gal hot water to bottom of primary, stir in bentonite till completely mixed in and no lumps.
2. Pour the 96oz can of Vintner's Harvest Blackberry into the primary through a clean sanitized small straining bag capturing the Berries in the bag. Tie top of bag with berries inside and place in primary.
3. Open and add the 46oz can Alexander's Cabernet.
4 Rinse out both cans with water and pour into primary. (discard cans)
5. Boil the 8 to 9 lbs of sugar into 1/2 gal of water to make sugar syrup.
6. Add Cool water and enough of the sugar syrup to make up the total of 5 gallons at an SG of 1.090. Adjust sugar if necessary.
7. Test acid and adjust to .60 TA (mine took 15 tsp's of acid blend)
8. Add pectic enzyme, nutrient and oak to the primary.
9. Make sure must is at 70-75 degrees F. and add Yeast.
10. When SG drops to 1.010 rack to clean sanitized carboy.
11. When fermentation is FULLY complete and SG is stable rack to a clean carboy and add 5 crushed campden tablets and 2.5 tsp potassium sorbate. Stir vigorously to dissipate CO2. Top up carboy and reattach airlock.
12. You all know the drill from here. Rack till every 2 months till perfectly clear, or use a fining agent like SuperKleer or Sparkloid to clear quicker for sooner bottling.

This could be made into a 6 gallon batch, but would be a lighter colored and flavored type wine, although I still think it would be very good. If you add enough water to make a 6 gallon batch, I suggest you try to adjust SG to be 1.080 - 1.084

Notes:

Blackberry Wine

Lush

5 gallons

1. 20 lbs. blackberries
2. @12 lbs. sugar to SG of 1.095
3. 4 1/2 gallons water
4. 2 1/2 tsp Acid blend
5. 3 tsp Pectic Enzyme
6. 5 tsp nutrient
7. 1/4 tsp Tannin
8. 5 tsp Ghostex(optional)
9. 3 cans 100% white grape concentrate
10. 5 Campden tabs

I used Cote des Blanc yeast.

Notes:

Blackberry Wine September '02

Hippie

6 gallons

23 pounds blackberries
12 pounds sugar
water to 6.5 gallon mark
Wyeast Sake culture
2 ½ tsp acid blend
1 ¼ tsp tannin powder
5 tsp yeast nutrient
¼ tsp liquid pectic enzyme
1 ¼ tsp ascorbic acid
5 oz. medium toast American oak beans
more cane sugar for feeding
1 ½ tsp potassium sorbate

Starting SG 1.102
Fed to 16% abv.
This is very good wine, fruity with a light oak profile.
I do not share this!

Notes:

Blackberry Wine March '04

Hippie

5 gallons

15 pounds blackberries
12 pounds cane sugar
4 gallons spring water
7 campden tablets
Lalvin 71B-1122 yeast
1.5 tsp grape tannin powder
6 tsp yeast nutrient
3 tsp pectic enzyme powder
1 big handful French oak chips
150 American oak beans
1.5 tsp yeast nutrient

Starting SG 1.098, fermented dry, bulk aging on oak, 13% abv.

Sweetened in July with 1.25 cups of cane sugar
Took out oak in august and coarse filtered in September, very good wine so far.
10-18-04, polish filtered, tastes good, very oakey, very dark color
10-27-04, bottled in 24 clear Beringer bottles, very nice.

Notes:

Blackberry Wine April '04

Hippie

5 gallons

15 pounds blackberries
12 pounds cane sugar
4 gallons spring water
6 campden tablets
Lalvin ICV-D47 yeast
5 tsp yeast nutrient
3 tsp pectic enzyme powder
0.25 tsp yeast energizer
no acid addition
no tannin addition
no oak
1 large fine mesh straining bag.

Starting SG 1.096
Sqeezed out straining bag and discarded at SG 1.060
Racked to carboy at SG 1.040 and allowed as much sediment and sludge, etc. as possible in
Fermented to dry, stirring every 5-6 days for about 5 weeks, then stabilized without racking, now bulk aging on the lees.
Trying to produce a very soft, young drinking wine
Racked off lees in august, this wine definitely has a very different flavor profile than the Blackberry Wine [March 04], tastes more like a nouveau or Beaujolais style
Racked for the 3rd time since stabilizing in June on 11-1-04, also sweetened at this time with 1.25 cups of cane sugar, tastes very good, clear
12-13-04, filtered #1 coarse pads. Tastes very good and fruity.
1-14-05, filtered #2 polish pads. Very good, very clear, fruity, but just a tad hot. Will bottle soon.
2-7-05, bottled in 26 green 750 ml bottles with gold capsules.

This is very good wine, even young. It mellowed very nicely during bulk aging. Ready to drink now!

Notes:

Blackberry/Raspberry Blend Wine

Cork-N-Cap

I make a blackberry/Raspberry blend. I would say 4lbs a gallon makes for nice body.

5 gallons

· 20 lbs red /black raspberries
· 5 tsp pectic enzyme
· 10 lbs sugar
· 4 1/2 gal water
· 5 crushed Campden tablet
· 5 tsp yeast nutrient
· 1 pkg Cote des Blancs yeast

Notes:

Blackberry/Elderberry port

SteveC

4 lbs Marion Blackberries
96 oz can Vintner's Harvest blackberry base
4 oz re-hydrated dried elderberries
3 gallons of spring water
11.5 lbs sugar to raise OG to 1.125
2.25 oz tartaric to bring TA to .65%
1.25 teaspoons of pectic enzyme
1/16 tsp K-Meta

Tomorrow to add:
6 oz medium toast French oak chips
EC-1118 yeast

No tannin added yet, but will taste after ferment to determine what the elderberries added.

1.125 is a PA of 17%, so I'll feed this one to try to get to at least 18% abv.

I'll start feeding it sugar when it reaches 1.010 in increments of 13.6 ounces of sugar (in 3.75 gallons) to bring the SG back up to 1.020. Winecalc has this addition as an increase in alcohol of 1.4%. So, if .010 = 1.4%, then:

Starting SG 1.125
1st SG reduction (1.010)
SG converted .115
Divided by increment .01
multiplied by ABV 1.4%

Gives me 16.1% ABV from 1.125 to 1.010.

Notes:

Blackberry Rossa March '02

Hippie

(kind of a port)

1 48 oz. can Blackberry pulp and juice concentrate
1 48 oz. can Rossa grape juice concentrate
4 oz. banana powder
4 oz. dried elderberries
8 oz. oak chips
4 pounds corn sugar
8 cups cane sugar
blackberry extract
3 tsp. acid blend
1.5 tsp. tannin powder
6 tsp yeast nutrient
½ tsp liquid pectic enzyme
1 tsp ascorbic acid
Wyeast Eu de Vie culture
Spring water to 6.5 gallons

Starting SG 1.095
Fed with sugar syrup, finished about 20% abv., added brandy and extract, this is very good stuff! Bottled in 1.5 liter bottles have 1 left.

Notes:

Blue Fantasy – Blueberry Wine

martensite

5 gallons

10 lbs. cleaned blueberries
10 lbs. sugar
1 pkt. of wine yeast Lavin 1116
2 1/2 tsp. yeast energizer
2 1/2 tsp. pectic enzyme
cool water to equal 5 gallons
3 campden tablets
5 tsp. yeast nutrient
7 1/2 tsp. acid blend

1.) Ripe berries placed in 6 gallon sterilized plastic bucket and crushed with a masher to a pulp.

2.) Water and crushed campden tablets added and allowed to stand overnight to sterilize the starting must.

3.) Next day add the sugar and additives; stir well, SG started a little high at 1.130!

4.) Started a yeast culture and added after 15 minutes....it took off very fast when added to the must. Only pour it on top,,,do not stir as it needs oxygen to breath. Cover with a clean towel. Fermentation temperature was at 70 F. in basement.

5.) After 5 days the berries were placed in a clean sterilized straining bag and the remaining juice was squeezed out. Very little will remain of the berries.

6.) After 7 days SG was at 1.010 and was racked off of the sediment into a clean sterilized carboy to finish. Air lock attached and fermented dry at .990. which took @ 20 days.

7.) Racked off of the sediment and lees 3 times over the course of 2 months until completely clear.

8.) Bulk aged for another 2 months till no visible sediment is evident. Power filtered into another carboy and sweetened slightly to 1.005 using wine conditioner and 1/4 tsp. potassium metabisulfite. If using sugar solution also add 1 1/2 tsp. potassium sorbate to prevent renewed fermentation.

9.) Let stand another week before bottling. This wine is best after 6 months to a year.

Notes:

Blueberry Wine

109river

5 gallons

12 pounds frozen blueberries
16 cups sugar
5 tsp acid blend
5 tsp yeast starter
1.5 tsp tannin
1 packet red star montrachet

I used 4- 3lb bags of frozen blueberries.....i put one bag in a colander and sprayed then with warm water to defrost them. after each one was defrosted i filled up a knee high nylon and set in primary.....repeat with other 3 bags.
I used a total of 4 knee high nylons with 3 lbs in each. After I had all 4 bags/nylons in primary add 3 more gallons of water, then i put on some latex gloves and squeezed as much of the juice out as i could. After that I stirred in 5 tsp. acid blend, 5 tsp. yeast starter and 1.5 tsp. tannin plus 1 package of red star montrachet.....Let it sit over night and pitched yeast at 78 degrees.

Notes:

Blueberry Wine

Slonaker

5 gallons

15 lbs frozen blueberries
12 lbs sugar
5 tsp yeast nutrient
1 1/4 tsp tannin
5 tsp acid blend
5 Campden tablets
2 1/2 tsp pectic enzyme
water for 5 gallons
1 packet *Montranchet* yeast

Pretty basic, nothing exotic in this one. I will use one of those OakBOYs in the secondary.

Notes:

Blueberry-Black

MedPretzel
(Adapted from Ed Slonaker's recipe)

5 gallons

11 pounds frozen blueberries
4 pounds frozen blackberries
12 pounds sugar
5 gallon water
5 tsp acid blend
2.5 tsp pectic
2.5 tsp energizer
5 tsp nutrient
5 tablets Campden
1.25 tsp tannin

Starting SG was 1.100
Added oak chips.

Lalvin 72B-1122 yeast

At bottling, it tasted like rocket fuel. After 3 months in the bottle, it has mellowed out a bit, but still quite hot. I'd say, wait at least 6 months before you even *start* thinking of trying it.

Notes:

Canned Peach Wine

Jojo

5 gallons

2- #10 cans of Peaches in heavy syrup
4-lb Turbinado Sugar
6- 11oz cans Welchs frozen white grape & peach
Water to 5-gallons
Acid Blend to .65TA
5-tsp Nutrient
2 1/2 -tsp Pectic Enzyme
1- Lalvin 71B-1122 yeast

SG 1.085

Notes:

Canned Apricot Wine

WineThief

3 gallons

(You can make 1 gallon batch by dividing ingredients by 3 except yeast).

9- 16oz cans of Apricots in heavy syrup (I used 10 cause of the sale) 
4-lb Sugar
3- 11oz cans Welchs frozen white grape for body
Water to 3-gal (3.5 with fruit bag in primary)
3 tsp Acid Blend to .60 - .65TA
3-tsp Nutrient
1 1/2 -tsp Pectic Enzyme
1- Cote's des Blanc Wine Yeast (you can use Champaign, or Premier Cuvee if you like)

1. Pour contents of the cans of Apricots into sanitized straining bag tie top and place in a 6-7 gallon primary.
2. Crush apricots with rubber gloved hands or with a large potato smasher.
3. Add the 3 cans of Welchs white grape. (they can be thawed in the microwave.)
4. Dissolve sugar in 2 pints of boiling water, remove from heat let cool a bit then add to primary.
5. Then add cold water to the 3.5 gal mark (extra 1/2 gal is to make up for the space taken by the bag of fruit).
6. Test to confirm Starting SG between 1.080 and 1.090, if not adjust with sugar syrup, or cold water as needed.
7. Must should be at or near room temp if not wait till it is, then add nutrient, acid blend to .65 TA, and pectic enzyme .
8. Let sit 12 hours for the pectic enzyme to work
9. Pitch yeast.
10. Ferment for 4-7 days. When SG reaches 1.010 squeeze straining bag to extract juice (with gloved hands) then transfer/siphon all juice into glass carboy (secondary), attach bung and airlock.
11. After 3-4 weeks fermentation should be finished and SG should be near .990 to .995. Rack to a clean sanitized carboy and stir in 3 crushed campdens and 1.5 tsp of potassium sorbate to stabilize.

Proceed to Clear racking every 60 days.

Can be left dry but most would probably like it sweetened a bit. If you wish to sweeten then about 30 days before bottling stir in 1/4 lb sugar (dissolved sugar syrup) per gallon, or sweeten to taste.

Notes:

Canned Pineapple Wine (m)

Winni

1.3 Liter Canned Pineapple Juice
250g Grape Juice Concentrate
900g Sugar
2 Teaspoon Citric Acid
½ Teaspoon Tannin
3 Liters Water
Wine Yeast & Nutrient

Instructions

Dissolve the sugar and acid in 2 liters of warm water and when cool pour into fermentation jar. Add the canned pineapple juice, grape juice concentrate and tannin.

The yeast and nutrient can be added in the form of a starter, having been made up previously to ensure fermentation gets starting early. This doesn't have to be made, but possible.

Fit an airlock and ferment until finished.

Notes:

Canned Pumpkin Wine

MedPretzel

1 gallon

4 lbs canned pumpkin
4 cups granulated sugar
2 cups light brown sugar
1 cinnamon stick, broken into 4 pieces
1/4 teaspoon shredded/chopped ginger
1 tsp citric acid
1 tsp yeast nutrient
1 tsp tannin
1 tsp pectic enzyme
water to 1 gallon
yeast (montrachet)

I put the canned pumpkin (which was similar to a paste) in a nylon sock, making sure the toe end and the open end had been securely knotted up.

While doing this, bring the water to a boil and stir in the sugar until dissolved. Pour over pumpkin in straining bag. Break cinnamon into 4 pieces, add ginger shavings in the primary.

Allow to cool to room temperature and add citric acid, yeast nutrient, pectic enzyme and yeast. SG should hover around 1.080 to 1.090. Add white sugar if necessary.

Stir daily. Ferment until the SG hits roughly 1.040, and transfer over to secondary, fit airlock. Do not squeeze the nylon bag -- let it drip drain. Add 1 campden tablet. Squeezing only causes more sediment.

After a few days or when fermentation has died down a little, top up, if necessary. We mad a little more than 1 gallon, so we had plenty to top up with. This recipe needed bentonite. Add accordingly.

Stabilize with sorbate as per bottle's instructions. After stabilization, add ¼ can of Welch's white concentrate. Gives the wine what I *think* is vinosity, and the right amount of sweetness. (This can be altered how it tastes to you.)

This wine was also filtered.

Notes:

Caramel Apple Wine

speedpolka

5 gallons

4 lbs. Caramelized Sugar
1 lb. Granulated Sugar
1/2 C Brown Sugar
2 Tblsp. Ground Cinnamon
1/2 tsp. Nutmeg
7 tsp. Acid Blend
1 1/4 tsp. Tannin
2 1/2 tsp. Pectic Enzyme
2 Campden Tablets
5 Gallons of apple juice

The best way to get the caramelized sugar into the must is to heat 3/4 of a gallon of the juice to just about boiling and slowly add the caramel. Because of the 200 degree difference in temperature, the caramel will instantly boil the juice on the surface. It is a two person job. One slowly pours while the other stirs like mad. Once it has adjusted to room temp. add it to the rest of the must. My wife and I have made this wine the past three years and have tweaked the recipe each time. This year we used fresh apples, where in years past we have used juice and have added other spices such as cloves or cinnamon sticks instead of ground. It is a work in progress. Enjoy and be creative.

Notes:

Carrot Wine

Codie

1 gallon

5lbs carrots
1/2 lb wheat (cracked)
1/2 lbs raisins
2 lbs sugar
3 tsp acid blend
1/4 tsp tannin
1 tsp yeast nutrient
1/2 tsp pectic enzyme
montrachet yeast

Notes:

Cherry Wine

Number2

I bought some R.W. Knutzens' "Just Black Cherry" and it is some wonderful stuff. I thought "let's make vino!"

13 bottles Just Black Cherry(32oz)
4 bottles Just Tart Cherry Juice(32oz)
3, 3lb cans Oregon Cherry Puree
4, 1lb bags Wegmanns frozen cherries
1 bottle BK Red Grape Concentrate
2 lbs bananas
1/2 cup organic raisons
7 tsp liquid tannin
5 tsp. Tartaric acid
1 tsp. Acid blend
1 1/2lb sugar(sg-1.100@61')
1/4 tsp liquid pectic enzyme
6tsp yeast nutrient
6 campden tabs
2 oz French oak chips(med)
1/2 oz American oak powder (untoasted - lying around...)
Will add Red Start Premier Cuvee tomorrow.....

Notes:

Cherry-Mulberry Wine

Craig L

1 gallon

Here is my recipe for the cherry-mulberry. It is the first batch I made, and it is still in the carboy clarifying. By the way, it is a sweet wine, and it tastes pretty good. Recipe is for 1 gal, I made a 3 gal batch.

3 1/3 lbs sour cherry (put in nylon bag)
1 1/3 lb mulberry (put in nylon bag)
Enough water to bring to 1 gal. (might not need much)
1/4 tsp tannin
1 campden tablet
1 tsp yeast nutrient
1 1/3 lbs beet sugar (or enough to bring sg to about 1.09)
2 tsp acid blend.

next day sprinkle Lalvin kl v1116 yeast on top.

temp of fermenting room was 68 degrees F.

Racked when sg reached .998, 11 days after start.

Racked again 3 weeks later, added 350 ml wine conditioner (with sorbate)

Thats where I am as of now.

It does taste really good - not too sweet.

By the way when I started the wine I forgot I was going to be out of town for a week - and wouldn't be around to punch it down. So, after kicking myself for not looking at my schedule ahead of time I came up with an idea. I filled about 8 wine bottles with water. Corked them, and laid them on top of the must. When I got back a week later the fruit was still submerged under the bottles!

Notes:

Chocolate Mint - Martina's After Eight Wine

MedPretzel

1 gallon

4 cups of chocolate mint, chopped -- they were frozen.
3 lbs sugar
1 tsp yeast nutrient
1/8 tsp tannin
pectic enzyme (Ms. Garey says don't, but I did...)
3 tsps. acid blend
1 campden tablet
1 packet of Montrachet yeast

Water to one gallon

Let the water boil, add the herbs. Take the mixture off the stove, and let it sit overnight. You can adjust the amount of herbs and/or the amount of time you let it seep to adjust the flavor. I'm very impatient, so 4 cups and overnight worked just fine for me.

Add everything else when the water is room temp (sugar, etc). I used a little more sugar -- I usually go by SG, so I added enough sugar to get to about 1.085....

Ferment out (SG 0.990). Clears very well on its own. I started this one on the 21st of August, and it was done already in October, but I just got around to bottling it now. I personally don't think it needs additional sugar, since the taste and smell are so unique, but I think once could sweeten to taste...

Notes:

Chokecherry
kymer

1 gallon

2 1/2 lbs chokecherries, gently crushed
1 lb chopped raisins
5 2/3 cups Sugar
1 tsp Yeast nutrient
½ tsp Acid blend
½ tsp Pectic enzyme
1 Campden tablet

Yeast All purpose or Champagne

Notes:

Chokecherry Delight Wine

WineThief

You will find that the Old Orchard or Welchs additions in the primary & at the end will not cover the Classic Chokecherry flavor of this wine, but will enhance & mellow it with a fruity cherry flavor. Lots of folks that don't really care for Chokecherry wine enjoy this wine because the Chokecherry bite is not as strong. But for those who really like Chokecherry they will find that their beloved Chokecherry flavor still in there alive & well. This is an excellent social wine with hors d'ourves or a nice dessert wine, & it can also be used with some types of foods with meals. Enjoy.

1 gallon

2.5 to 3 lbs ripe chokecherries
1 can (11oz) Old Orchard Frozen 100% Apple/Cherry juice or Welchs Pourable Cherry Sensation 100% juice concentrate.
2 lbs granulated sugar Starting SG 1.080 - 1.095
3.5 quarts water
1 tsp acid blend - if you have an acid test kit adjust acid to .60TA
1 crushed Campden tablet
1 tsp yeast nutrient
1/2 tsp pectic enzyme
wine yeast - Premier Cuvee or Montrachet

Later:
1- crushed campden
1/2 tsp potassium sorbate

Method

1. De-stem & sort berries discarding & bruised fruit. Put fruit in the freezer for approx 5 days. Freezing them will help release the juice in the berries.
2. Put thawed berries in a fine nylon straining bag, tie the top & place in the primary. Used clean or rubber gloved hands or large potato masher to crush berries being very careful to only crush the berries and NOT BREAK ANY OF THE PITS.
3. Put 2 quarts of the water on to boil. Once boiling add in the sugar and the dissolve completely, then remove from burner pour over berries in the primary.
4. Cover primary &wait 2-3 hours to set the color, then add the Old Orchard juice (or Welchs) &the other 1.5 quarts of water &the crushed campden tablet.
5. When cooled to room temp stir in the acid blend, &nutrient. If you have a hydrometer check SG &adjust if necessary with sugar or water to a starting SG of 1.080 - 1.095. Cover &allow to sit for 12 hours.
6. After the 12 hours add the pectic enzyme, recover &allow to stand another 12 hours.
7. At the end of the second 12 hours open the primary and sprinkle the yeast on top of the must and recover. In 4-6 hours stir the yeast in to the must and recover. Fermentation should start with in 24 - 48 hours.
8. Push the bag of fruit under the liquid 2 x a day, morning &evening to keep the fruit wet and to extract juice.
9. When SG drops to 1.010 (4-7 days) remove bag of fruit pulp & squeeze gently to extract juice & discard fruit. Siphon the wine into a secondary carboy, fit airlock & allow to sit for 2-4 weeks to completely finish fermentation.
10. When all fermentation is complete, rack off sediment in to a clean sanitized carboy. Stir in 1 crushed campden tablet, &1/2 tsp potassium sorbate to stabilize. (Do not skip the sorbate or fermentation will restart with the below juice addition in step 12)
11. Rack again in 2 months and then rack every 2-3 months until perfectly clear about 6-9 months.
12. When wine is perfectly clear and near bottling stage, rack to a clean sanitized carboy & stir in 1/3 can (no more) of Old Orchard Apple/Cherry concentrate (or welchs) to increase fruity flavor. Note, Some may prefer this wine with only the juice addition added at this point & tasting now will help you decide, but most will enjoy it sweetened back up just a tad more. Make a thick sugar syrup from 1/4lb of sugar & a small amount of water. Add small amounts of the sugar syrup & stir into the wine tasting with each addition. When you reach the desired level of sweetness reinstall the airlock and let it sit for at least 30 days racking one more time before bottling to remove any sugar or juice sediment.
13. Bottle & allow to sit for at least 8-10 months before tasting. It will be even better after a year.

Notes:

Chrysanthemum Wine

MedPretzel

1 gallon

Fruit/concentrate: 2 quarts of Chrysanthemum petals, lightly packed.
1 cans of Welch's White concentrate
Sugar: 2 #
Water to: 1 gallons
Acid blend: 1 tsp
Pectic Enzyme: 1/4 tsp
Tannin: ½ tsp
Yeast nutrient: 1 tsp
Yeast used: Lalvin 72B 1122

Starting SG: 1.080

Bring water to a boil and pour over mum petals and sugar. Let infuse overnight. Add the rest of the ingredients the following day. Sprinkle yeast on top. Stir once daily until fermentation kicks in. After 7 days, remove petals (I squeezed them). Ferment to dryness. Sweeten to taste. Mum wine tastes good after 6 months, but wonderful after 12. The wine appears sweeter after one year. You could also use Montrachet yeast for this one. The lalvin gave it a fruity, quality.

Notes:

Cinnamon Cyser

Ms spain

1 gallon

2 1/2 lbs, clover honey
64 oz. apple juice(no additives except ascorbic acid)
1 quart hot water
1/2 tsp. yeast nutrient
1 tsp. bread yeast (make a starter: 1/2 cup lukewarm water, 1 tsp. honey, 1 tsp. bread yeast. Sprinkle yeast on top of mixture and allow to stand for about 15 minutes)
Water to equal 1 gallon
1 cinnamon stick

Start yeast starter:set aside.
In a one gallon pitcher or one gallon primary fermenter, combine honey, and 1 quart of hot water;mix well.
Pour into a one gallon jug and add apple juice, yeast nutrient and water to bring level of liquid up to shoulders of jug.Place cap on jug and shake vigorously.
Add cinnamon stick and yeast nutrient.Fit airlock.
Allow to ferment for 2 weeks.
Cold stabilize in fridge for 2-3 days. Rack onto 1 campden tablet and 1 1/2 tsp. sorbate. Allow to clear and then bottle, as usual.
Enjoy!

Notes:

Clean Out the Freezer Wine

Lush

1. 4 1/2 tsp acid blend
2. 5 tsp Pectic Enzyme
3. 15 lbs. sugar
4. 5 tsp Fermaid (nutrient)
5. 2 tsp Energizer
6. 6 tsp Ghostex
7. 6 campden tablets
8. 6 gallons water
9. 2 cans Welches white grape concentrate
10. 1 can white grape raspberry

My starting SG will be 1.095. The yeast I plan on using is KI-1116. Another yeast option was Pasteur Red.

Notes:

Clean Out the Fridge Wine

Binky

In the vitamix (fancy high powered blender) i blended

i put a small bag of pitted yellow plums
3/4 can organic frozen apple juice
1/2 can organic frozen orange juice
1/2 cup maple syrup
1 1/2 cup raw honey
about 1/2 cup brown rice solids (trying to up the OG)
handful of raisins
leftover bag of frozen pineapple and mango.

i added honey and maple syrup till the SG went higher

now the OG is 1.100

then i added

3 tsp acid blend
1 tsp yeast nutrient
1 crushed campden tablet

and in a bit i will dump in the cooking redstar cote des blanc yeast

Notes:

CMoore’s more grape than cranberry Wine

CMoore

This first recipe is adapted from Jack Keller’s web. It’s more grape than cranberry, but you can reverse the two if you want.

1 gallon

· 2 cans (11.5 oz) Welch's 100% frozen grape concentrate
· 1 can Welch’s 100% cranberry
· 1-1/4 lbs granulated sugar (SG should read around 1.085)
· 2 tsp acid blend
· 1 tsp pectic enzyme
· 1 tsp yeast nutrient
· 3 qts water
· wine yeast

Boil water and add sugar to dissolve, place in primary, stir in concentrates this will cool down the water and dissolve the concentrates. Check SG and water level add as needed. When cooled to room temperature, add pectic enzyme and yeast nutrient. Stir, cover with sterile cloth or lid and set aside for 12 hours. Add yeast, sit and be patient. After about 10 days of fermentation, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness.

Notes:

CMoore's Cranberry / Pear Blush

CMoore

3 gallons

· 10 lbs ripe pears
· 6 lbs fresh cranberries
· 1 lb white or golden raisins
· 5 lb granulated sugar
· 2 gallons water (more or less, depending on amount of fruit used)
· 3 tsp acid blend
· 2 tsp pectic enzyme
· ½ tsp grape tannin
· 3 crushed Campden tablet
· 1 tsp yeast nutrient
· 1 packet Champagne yeast

Wash cranberries and pears sort for soundness. Chop or grind the cranberries and core and slice or chop pears, be sure to save the juice no seeds! (When I work with pears or apples I place my bag in a large bowl with a pint of water and crushed Campden tablets in the sink, as I chop the fruit goes right into the bag, this helps stop the fruit from browning and the whole thing can be dumped into the primary.) Place all fruit and raisins into a nylon-straining bag put bag and extracted juice into the primary. Boil water and add sugar to dissolve, pore over fruit. When cooled to room temperature, add pectic enzyme and yeast nutrient. Check SG (1.085) add sugar as needed. Stir, cover with sterile cloth or lid and set aside for 12 hours. Add yeast, recover and push down fruit daily. After about 10 days of fermentation, squeeze bag to extract all juices, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness. Pear wines are notorious for not clearing, but that's another subject and a few months down the road!

Notes:

CMoore's Fresh Cranberries and Concentrated Grape Wine

CMoore

1 gallon

· 3 lbs fresh or frozen cranberries
· 1 can concentrated grape
· 2 lbs granulated sugar (SG should read around 1.085)
· 3 ½ qts water
· ½ tsp pectic enzyme
· 1 tsp yeast nutrient
· 1 packet Champagne yeast

Wash cranberries and sort for soundness. Chop or grind the cranberries into a nylon-straining bag be sure to save the juice! Put bag and juice into the primary. Boil water adding concentrate and sugar pore over fruit. When cooled to room temperature, add pectic enzyme and yeast nutrient. Stir, cover with sterile cloth or lid and set aside for 12 hours. Add yeast, recover and stir daily. After about 10 days of fermentation, squeeze bag to extract all juices, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness.

Notes:

CMoore's Cranberry / Pear Blush

CMoore

3 gallons

· 10 lbs ripe pears
· 6 lbs fresh cranberries
· 1 lb white or golden raisins
· 5 lb granulated sugar
· 2 gallons water (more or less, depending on amount of fruit used)
· 3 tsp acid blend
· 2 tsp pectic enzyme
· ½ tsp grape tannin
· 3 crushed Campden tablet
· 1 tsp yeast nutrient
· 1 packet Champagne yeast

Wash cranberries and pears sort for soundness. Chop or grind the cranberries and core and slice or chop pears, be sure to save the juice no seeds! (When I work with pears or apples I place my bag in a large bowl with a pint of water and crushed Campden tablets in the sink, as I chop the fruit goes right into the bag, this helps stop the fruit from browning and the whole thing can be dumped into the primary.) Place all fruit and raisins into a nylon-straining bag put bag and extracted juice into the primary. Boil water and add sugar to dissolve, pore over fruit. When cooled to room temperature, add pectic enzyme and yeast nutrient. Check SG (1.085) add sugar as needed. Stir, cover with sterile cloth or lid and set aside for 12 hours. Add yeast, recover and push down fruit daily. After about 10 days of fermentation, squeeze bag to extract all juices, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness. Pear wines are notorious for not clearing, but that's another subject and a few months down the road!

Notes:

Coffee Wine

WineThief

I used this recipe from Jack Keller's website here with some changes that you will see that I made to the recipe below. This is my version with my changes made to it...

½ lb freshly ground coffee (I used Folgers Classic Roast)
2 lbs dark brown sugar
1/2 lb of chopped Dark Raisins
1-tsp pectic enzime
2-tsp citric acid
¼ tsp tannin
1-campden tablet
7½ pts water
1 tsp yeast nutrient
Champaign wine yeast

Pour water in pot and put on to boil. Stir in sugar until dissolved. When sugar is completely dissolved, stir coffee into water and wait until it boils. Remove from heat, cover and allow to cool. Strain coffee through double layer of muslin into Primary, discarding the grounds. Add citric acid, tannin, yeast nutrient, chopped Raisins and campden tablet. Wait 12 hours and add pectic enzyme, wait 12 more hours and add Yeast. Cover with Muslin Cloth. When fermentation is vigorous, fit airlock. When SG reaches 1.010 rack to Secondary and fit Airlock. Rack three times, 60 days apart, topping up and refitting airlock each time. If desired dry, rack into bottles. If desired sweet or semi-sweet, stabilize, sweeten to taste, wait 10 days, and rack into bottles. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

Notes:

Coffee Wine

JWingo

1 gallon

2 tablespoons Instant coffee
1 tsp Yeast Nutrient
2lbs Sugar
1-2 tsp Acid blend
Montrachet Yeast

Starting SG 1.092 or so
Ferment till dry.
Rack until clear.
Stabilize and bottle dry.
Open first bottle in 6 months to 1 year.

Notes:

Confused Pineapple

Kilroy

10 gallons

30lbs of fresh pineapple (weight after peels, and cores have been removed)
1 Large Can of Frozen Orange Concentrate
5 Lbs of WildFlower Honey
2 Cups of Brown Malt Sugar
20 Cups of Cane Sugar

3 3/4 tsp Acid Blend
3 3/4 tsp Pectic Enzyme
1/2 tsp Potassium Metabisulphate
5 tsp Yeast Nutrient
1 pkg Lalvin 71B-1122

METHOD:

Chop Pineapple into as small a chunks as possible put in primary - I used a bag.
add sugars, honey, acid blend, nutrient.
Add water (Stir often to dissolve sugar) to 1.085 Warm water in the beginning helps (mine took to 10 gallons TOTAL - Meaning that I did not add 10 gallons water - that is what it took to get that gravity) backwards way of doing it - but it worked

Add K-Meta, stir well cover and leave 24 hours
Add Pectic Enzyme
Stir well.

Make a starter with a small amount of warm water, sugar, and yeast - pitch when starter is doing the Hula Dance. (watch carefully for that - it is easy to miss)

Cover loosely and let it boogie - Punch cap 2x a day at least
Rack to secondary at 1.000 squeeze/press pineapple as much as possible to get maximum juicage.

rack off gross lees in about 1 1/2 weeks.

Rack as and when it looks like it is needed.

Mine is currently 3 months in the carboys, looks fantastic, and tastes WOW!!! - Guessing bottling will be at 6-9 months when I get round to it.

10 gallons to start - right now after racking a bit, I am down to about 7ish gallons of wine

Notes:

Country Jelly Wine

Summersolstice

1 gallon

3# lbs jelly or jam
I used a combination of fresh home made jellies purchased at the local farmer's market. apple/apricot, raspberry, wild plum, wild mulberry, rhubarb
6 pts water
1 lb sugar
2 tsp acid blend
1/8 tsp tannin
1 tsp nutrient
1 tsp pectic enzyme
1 campden tablet
1 tsp bentonite
1 pkg Montrachet yeast

OG 1.00 +-5

Mix jam or jelly with cool water and all ingredients except yeast. Be sure to use hydrometer because this recipe proved too sweet and I had to add water to get the SG down 1.95. After 24 hours add hydrated yeast then cover primary fermentor. When SG reaches 1.040 (5 days or so) rack over 1 tsp bentonite into a one-gallon carboy (I also added a small amount of red grape concentrate mixed with water to top off secondary at this point). Attach airlock. I allowed mine to sit for 5 weeks before racking again over another campden tablet and more water to top off. Bottled two months later.

This is a very good wine and one of my best efforts (in my admittedly limited home winemaking career) so far. It's tart, dry and fermented out to .090.

Notes:

Cranberry

Joel

This Cranberry wine recipe is mainly from the recipe on the concentrate/juice can. The overall goal is for a 6 gallon batch. I plan on making the cranberry wine to blend in with my apple wine at a later time for a cranapple wine. I'm unsure how it will turn out, but you don't know until you try. Here is my recipe for a batch of six (6) gallons. Vintner's Harvest Cranberry Wine Base (6 quarts or two containers)

6 cans warm water
11 lbs Sugar
2 1/2 tsp Pectic Enzyme
1 can white grape concentrate
4 tsp Yeast Nutrient
5 tsp Bisulfite solution
1 pk Red Star Cotes Des Blanc yeast
2 1/2 tsp potassium sorbate to stabilize

The 5 gallon recipe only calls for one can of wine base, but I'm wanting more body, so I'm opting for two. Here we go with the process:
Sanitize equipment, put straining bag in primary fermentor, add fruit and tie off. Add all ingredients except wine yeast and potassium sorbate. Stir Cover with a damp cloth and let sit overnight Sprinkle yeast on top of must. Temp to be between 70-80 F Stir down cap a couple times daily until SG reaches 1.040. Remove bag of fruit, press and strain juice from pulp. Discard pulp. Rack must into secondary fermentor (carboy) Rack again 3-4 weeks when SG reaches 1.010 to 1.000 Add Campden tablets (2-3) Allow wine to sit for additional 6 months to a year for fining. Rack every month or so to remove sediment

Notes:

Cranberry Orange
holepuncher1

3 gallons

9# fresh frozen crannies
3# raisins(mixed)
6# granulated sugar
2.75 gallons H_2O
6 fresh squeezed OJ (3/4 quart)
1.5 tsp pectic enzyme
1.5 tsp yeast nutrient
3 campden tabs
Lal 1118 yeast

SG 1.095
In a straining bag add raisins(that have been mixed to mushy) cranberries (sliced) and Four half peels of the oranges(for zest)Remove bag and gently squeeze out after 2 days of fermentation.
Start wine with a starter.
2 T sugar
1/2 tsp nutrient
1/8 tsp acid blend
2 C warm H_2O
Lalvin 1118(yeast)
Add 1/2 C must after 2 hours and another 1/2 C after 4 to 8 hours.
Pitch to wine after 24 hours

Notes:

Cucumber Wine

UberOctaFrank

1.5 gal. pre-boiled tap water
10 peeled medium cucumbers
2 peeled bananas
4 lbs. sugar
2.25 tsp. acid blend
1.5 tsp. yeast nutrient
1 tsp pectic enzyme
1/4 tsp. grape tannin
2 Campden tablets

Total volume ~2.1 gal. in a 6.5 gal. carboy with a paper towel over the top
SG = 1.084

Let this sit 15 hrs. at 69 F for the pectic to do its magic, then added Red Star Champagne yeast (rehydrated for 30 min. in 1/4 c. water @104 F, dropping to 75F). Shook carboy periodically to disperse the pulp and aerate.

And nothing happened.

After 24 hrs., I poured in a packet of Premier Cuvee yeast.

Notes:

Dandelion Wine

Martensite

Well, its time for Dandelion wine...Enjoy this slightly different take on an old classic!

5 gallons

8 lbs. of clean dandelion flowers ....no stems, some greens OK
1 lb. of golden raisins...ground into a paste with food processor
4 to 5 gallons water
3 campden tablets
3 large oranges
3 large limes
3 large lemons
10 lbs. sugar
1/2 tsp. tannin
1 tsp. yeast energizer
3 tsp. yeast mutrient
3/4 tsp. pectic enzyme
Lavin K1-V1116 yeast

1. Place flower heads in large stainless steel pot with 2 gallons water heated almost till boiling along with zest and rinds of citrus fruits, no white bitter pith, let stand 1/2 hour, stir once or twice.
2. Ladle this mixture into a clean, sterilized nylon straining bag, along with raisins. Place into a 6 gal. plastic fermentor with remaining water to equal @ 5 gallons.
3. Take the citrus and juice in a processor, add to fermentor along with chemicals, sugar and crushed campden tablets, let stand 24 hours with lid on to kill off any wild yeasts.
4. Next day, rehydrate the yeast and add to surface, don't stir in...leave on surface and keep warm @ 75 F. to start fermentation, after 2 days fermenting on flowers and rinds, squeeze out bag and discard pulp and let liquid must continue fermenting.
5. Starting Sg 1.090, T.A. .60%, PH 3.2, fermentation should start quickly and I let it finish dry, rack 2 ~3 times and add potassium metabisulfite between rackings to stabilize and let clear @ 3 ~4 months. I will sweeten slightly before bottling. Photo shows secondary fermentation at 2 weeks, notice how its starting to clear from top down.

This wine will age in bottles for 9 months before tasting...Enjoy!!

Notes:

Day Lily Wine

MedPretzel

I used the common day lily - the orange one that is not poisonous and grows everywhere.

5 gallons

16 qts day lily petals, lightly packed
2 cans of Apple Juice frozen concentrate
Water to 5 gallons
10 pounds granulated sugar
10 tsp acid blend
2 tsp powdered grape tannin
3 tsp yeast nutrient
Lalvin 72B-1122 yeast

Pick petals only and wash. Be careful to remove all green portions of stem, as this can cause illness. Bring water to a boil and stir in sugar until dissolved. Remove from heat and quickly pour over lily petals in primary. Cover primary and set aside until the must gets a nice, dark, purplish-red color. Add remaining water and apple juice concentrate to cool the must. Stir in the remaining ingredients and sprinkle yeast on top, cover, and put in a warm place for five days, stirring gently each day. Drip drain and discard petals.

Pour liquid into secondary fermentation vessel and fit airlock. When wine clears, rack into clean secondary, top up and refit airlock. Rack, top up and refit airlock every 30 days as long as even a fine dusting of lees form. When wine stops throwing sediment for 30 days, rack into bottles and age 6-12 months before tasting.

[Adapted and modified from Jack Keller's recipe.]

In the bulk aging of this wine, the nose has a very fruity flavor – very much like hibiscus wine. The color is dark red, and is very clear.

Notes:

Dried Fruit Cranapple Wine

Graywolfer

5 gallons

I got 4 lbs dried cranberries
2 lb.dried granny smith apples
1 lb white raisins.
5 tsp.citric acid
2 ¼ tsp Tannin
2 tsp yeast nutrient
2 tsp yeast energizer
1 tsp pectic enzyme

Notes:

El Pilon Blackberry

Slonaker

1 gallon (I would advise making at LEAST 5)

4 12 oz bags frozen blackberries
3 3/4 qts water
2 1/2 lbs sugar
2 tsp acid blend
1 tsp yeast nutrient
1 Campden tablet
1/2 tsp pectic enzyme
1 packet Montrachet yeast

Starting SG was 1.100. I fermented it dry and it stayed dry. "Fantastic" after 14 months.

Notes:

Elderberry Port November '02

Hippie

1 gallon

1 pound dried elderberries
3.5 pounds cane sugar
1 gallon water
1 campden tablet
Lalvin EC-1118 yeast
1 pint California red vinifera juice
2 tsp acid blend
¼ tsp tannin powder (shouldn't have)
2 tsp yeast nutrient
¼ tsp liquid pectic enzyme
¼ tsp ascorbic acid
2 oz. medium plus toast American oak beans
fine mesh straining bag

Starting SG 1.115, fed to about 18% abv., very good but too tannic and sweet. Blended with Wild Blackberry Wine. Probably should have left it alone and aged it a few years in the gallon jug.

Notes:

Elderflower Wine

whyner

Here's how I made my elderflower;

4qt. lightly compacted flowers
Sugar - about 10 lb.(adjusted must to 1.082)
5tsp. yeast nutrient
1/4 tsp. potassium sulphite
8tsp. acid blend

I got two kettles of water to a boil then turned the heat off and put half the flowers in each kettle - stirring once in a while for 20 minutes.
I then strained the flowers out - liquid into primary and added sugar/water to = 5 gallons at 1.082. Then add everything else and wait 12 - 24 hours to add yeast (Cote des Blanc).
Ferment/stabilize/sweeten/filter/.... as you see fit!

Notes:

Fairytale Pumpkin Wine Recipe

Cork-N-Cap

6 gallons

6 gallons water (use some to dissolve sugar and prepare raisins)
24 lbs shredded fairytale pumpkin
6 lbs dark raisins chopped in blender with water
12 lbs sugar
5-6 cinnamon sticks
hunk of sliced ginger root
1 1/2 tsp tannin powder
6 level tsp yeast nutrient
8 tsp acid blend
3 tsp pectin enzyme
6campden tab.
1 packet of cote blanc yeast

Add pumpkin, raisins, cinnamon, ginger to empty primary fermentor.
·Pour boiling water into primary fermentor, stir well and let cool to room temp.
·When primary is room temperature add tannin powder, and pectin enzyme.
·Add acid blend to primary and stir well.
·Check specific gravity. Should be 1.085 - 1.095. Add sugar to raise if necessary.

Day 2, pitch yeast starter.
Day 7 strain off pumpkin
after this, rack as needed.
Besure to acid test, Whip it well to drive off Co2

Notes:

Fig Wine

Muscadine

4lbs figs
7pts water
1 3/4lbs cane sugar
3 1/2 tsps acid blend
1 crushed campden tblt
1 tsp yeast nutrient
1 pkt wine yeast

That's the basic recipe, just continue on making the wine as you would any other.

When the S.G. gets to 1.010 you can add additional sugar to bring the alc content up as you wish. This wine tastes similar to a brandy in my opinion.

Notes:

French Lilac Wine

Martensite

Hello everyone...Well; here it is; the recipe I used for my beautiful French Lilac wine. Try it sometime and enjoy!

4 gallons

3 lbs. of lilac petals, no stems or greens
10 lbs. sugar
4.5 tbs. acid blend
1/2 tsp. tannin
4 gallons water
3 tsp. yeast nutrient
2 campden tablets
Red Star Premier Cuvee yeast

1. Place flowers in a large stainless steel pot with 2 gallons of hot water, almost boiling, let stand 1/2 hour.
2. Pour flower/water mixture into fine mesh nylon straining bag and into a 5~6 gallon plastic fermenting bucket with 2 remaining gallons of cool water and crushed campden tablets, stir well and place lid on and let stand for 24 hours to kill off any wild yeasts.
3. Next day, add remaining ingredients, SG will be close to 1.090, T.A. .60%, PH 2.8, be sure to rehydrate yeast and add to must, keep warm @75F. to start fermentation...it starts quickly.
4. On day two, squeeze out the flowers and juice from the nylon bag and discard pulp and let fermentation proceed. I let my batch slowly ferment at 62F. for 2 ~ 3 weeks until dry....it'll be a milky, peachy/rosy color with a very light fragrance. Should take @ 3 ~ 4 months to fully clear, rack 2 ~ 3 times during this time and add potassium metabisulfite between rackings to stabilize.

Notes:

Frozen Strawberry Wine

Slonaker

5 gallons

It's basically Jack Keller's #162 Frozen Strawberry with the addition of pectic enzyme and oak.

15 lbs. frozen strawberries
5 11-oz. can Welch's 100% White Grape Juice Frozen Concentrate
9 1/2 lbs light brown sugar
10 tsp. citric acid
2 1/2 tsp pectic enzyme
1 1/4 tsp. grape tannin
water to make 5 gallon
5 tsp. yeast nutrient
1 package Red Star Côte des Blancs wine yeast

Starting SG was 1.102 on this batch. I don't have any acid figures because I didn't have my tester then. I also used a French Medium OakBOY for the 4 months it was in the secondaries.

Word of advice: De-gas the crap out of this wine as much as you can. I thought I had and we opened a test bottle (375ml) not too long ago and it still has a little "bite" to it. So, more aging....

Notes:

Germany White – Martina's GYM Wine

MedPretzel

This recipe was taken from a website found a while back. I have tweaked it so it's a little easier to use.

1 gallon

0.5 oz Yarrow flower
0.5 oz Ginseng
0.5 oz Mullein flower
2.5 lb sugar
2 tsp acid blend
1 tsp pectic enzyme
¼ tsp tannin
water to 1 gallon
Premier Cuvee Yeast

Notes:

For our metric friends:
15 grams of Yarrow flower
15 grams Ginseng
15 grams of Mullein flower
Premier Cuvee Yeast

Germany White – Martina's GYM Wine (m)

MedPretzel

This recipe was taken from a website found a while back. I have tweaked it so it's a little easier to use.

1 gallon

15 grams of Yarrow flower
15 grams Ginseng
15 grams of Mullein flower
1 kg sugar
2 tsp acid blend
1 tsp pectic enzyme
¼ tsp tannin
water to 1 gallon (3.79 liters)
Premier Cuvee Yeast

Notes:

Gold Medal Blueberry Wine

Cork-N-Cap

3 gallons

12 lbs frozen blueberries
2 ¾ gallons water
7 ½ lbs sugar
6 tsp acid blend
¾ tsp tannin
3 tsp yeast nutrient
3 Crushed Campden tablets
1 ½ tsp. Pectic enzyme
2 cans frozen grape juice concentrate (optional)
1 packet Montrachet yeast

Put the water on to boil. Put blueberries in straining bag if you wish to use one and into the Primary fermentor. Squish berries to crush. Pour sugar, grape concentrate over crushed fruit and boiling water over all. When cooled to room temperature, add pectic enzyme and yeast nutrient. Set aside for 12 hours.
Add rehydrated yeast, recover and punch down cap daily. After two weeks of fermentation, remove pulp, squeeze to extract all juices, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness. Rack as needed .Stabilize. Sweeten if desired.

Notes:

Gorse Wine

Jheherrin

1 gallon

12 cups of gorse flowers
1 gallon of water
4 cups of sugar
1 1/2 cups seedless white raisins
2 oranges
2 lemons (or 1/4 oz. citric acid)
2/3 cup strong tea or 8 drops grape tannin
2 heaping teaspoons all-purpose wine yeast
1 teaspoon yeast nutrient

Put the water on to boil. Put blueberries in straining bag and into the Primary fermentor. Crush bag of berries with clean hands. Pour sugar, grape concentrate over crushed fruit and boiling water over all. When cooled to room temperature, add pectic enzyme and yeast nutrient. Set aside for 12 hours.
Add rehydrated yeast, recover and punch down cap daily. After 14 days of fermentation, strain off fruit squeezing to extract all juices, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock, and ferment to dryness. Stabilize. (Sweeten as desired)
Rack into bottles.
Please Note, it is preferable to test for acid and sulfite additions

Notes:

Guarapo de Pina (m)

LeChaim

Unwashed rinds of fresh pineapple
Sugar: 1 cup per liter of water
Water: 1 liter per 1 pineapple's worth of rinds
Ginger: two medium slices off a ginger root per liter of water
Any juice left from cutting up the pineapple

Put everything into a clean Mason or ceramic jar, making sure the water covers the rinds generously (add more water if it doesn't).

Cover with a cloth and keep in a warm corner of the kitchen. It will smell strong after a day or so, but keep stirring the rinds down under the water and all will be well. You should see fermentation in a day or so. Ferment for a week, stirring often to discourage mold, then strain, chill, and serve right away.

I would estimate that the guarapo has 4-6% abv, but then again, who ever took out a hydrometer in those days?

Non-scientific, not accurately measured, and pineappley good...a real folk recipe.

Notes:

Gummamela (Rosa Jamaica Wine)

Vino101

1 gallon

Here's the main ingredients of one gallon wine:

2 lb of fresh hibiscus flowers
1 lb of assorted fragrant rose petals
1 gram grape tannin
2 1/2 lbs sugar
1/2 tsp citric acid
1 1/2 tsp pectic enzyme
1 tsp malic acid
1 tsp yeast energizer
1 tsp yeast nutrient
Montrachet yeast

Basically I steeped the rose petals and used that aromatic water instead of ordinary water in making my wine, that is how far the roses came into the wine making process. You can grind the hibiscus flowers in a blender or food processor. Basically melt the sugar in the warm aromatic (rose-scented) water, and mix all into the primary. Add yeast when temperature cools down to 80 deg F and below.

Notes:

Hard Lemonade

Terry1221

5 gallons

Lemonade concentrate for 5 gallons
5 lbs sugar
champagne yeast

dissolve the sugar in water, mix up the lemonade, add the champagne yeast and let it go . .

tastes so light and refreshing . . .

MedPretzel's note: This was the first hard lemonade recipe posted on WinePress.US!!!

Notes:

Hard Lemonade

CrewFan

1 gallon

After reading all the old threads and the suggestions in [the hard lemonade] thread, I've come up with the recipe and detailed instructions below. I plan to follow these before too long! Hopefully some of you will find this useful. Feel free to use/distribute at will.

2 cans frozen juice concentrate (lemon, lime, orange, etc.)
1 tsp yeast nutrient
½ to 1 cup sugar
3 quarts water
Juice from 3 lemons (Optional – place zest in nylon bag)
Note: NO PECTIC ENZYME – PULP IS GOOD!
Note: NO TANNIN
Yeast: Lalvin 1118 (or other Champagne)

Start Yeast
Place ½ cup of 104°F tap water into a large glass or clear measuring cup (early AM).
Sprinkle packet of active dry yeast, Champagne variety, onto the water and cover glass with clean towel to avoid airborne contamination.
If after ~5 minutes there is still dry yeast floating on the water, stir gently.
Allow yeast to rehydrate for 20-25 minutes.
Add ¼ tsp yeast nutrient and ½ tsp sugar to another ½ cup tap water at room temp.
Add dissolved yeast nutrient and sugar to the hydrated yeast and recover.
Yeast should be actively fermenting before addition of juice.

Instructions
Remove frozen concentrate from freezer and place on counter to thaw (early AM).
Boil ½ of sugar in water & add to Primary.
Add room-temp concentrate to Primary.
Add lemon juice. For more zing, zest some of the lemons and place in nylon bag.
Add yeast nutrient.
Add water and mix well.
Measure SG & correct for temperature. Target is ~1.060 as this will give ~7.8% PA. Add more sugar (dissolved in a minimum amount of water) to adjust. Using 1 cup sugar per gallon should give an SG of ~1.075 à 10% PA.
Place Primary in a warm place – 75-80°F.
Add ¼ cup of this mixture to the actively fermenting starter. Wait ½ hour and repeat 3 or 4 times.
When the Starter shows signs of active fermentation, pour over a spoon at the surface of the liquid in the Primary. This will keep most of the yeast on top of the primary where there is more oxygen.
Let Primary sit overnight.
Actively stir/aerate Primary the next morning.
After a few days of active fermentation, check the SG. If ~1.04, move to Secondary, top up and fit airlock.
Allow to ferment to dryness (SG 0.990). This should take a few weeks. Note that the hard lemonade need not clear – this is hard lemonade, not wine.
Siphon hard lemonade off of lees into bottling bucket. Bottle now if not carbonating.
If carbonating, dissolve 20-26 grams sugar per gallon (3/4 to 1 cup corn sugar per 5 gallons) in a small amount of warm water and add to bottling bucket.
Mix well.Fill bottles.Place bottles at room temp (~72°C) for 2-3 weeks to allow for carbonation. Chill.
Enjoy!

Serving suggestions
Add a slice of fresh lemon/lime to the glass.
Prepare a sugar syrup (3/4 cup sugar in minimum amount of warm water). Use this to sweeten your glass of hard lemonade to taste. (Bottling active yeast with too much sugar can lead to explosions, so this is a way to get sweet & carbonated hard lemonade.)

Notes:

Hard Lemonade

MedPretzel

3 gallons

7 cans of lemonade concentrate
Sugar to an SG of 1.100
water to 3 gallons
3 tsp yeast nutrient
3 tsp yeast energizer
3 crushed Campden tablets or 1/2 tsp K-meta

This time around I used Lalvin 72B-1122 yeast. Results are similar as using Montrachet.

I started my yeast starter in a 1/2 gallon jug. I only used half of the 1/2 gallon jug so that I get lots of air. I put an airlock on it (because I have a yet again a fruit-fly problem this year). That way you can add your lemonade must bit by bit until the 1/2 gallon jug is pretty full. Once you get your yeast starter going, you should get all your other supplies together. Maybe wait a day or 2 to let the starter take hold.

Let the lemonade defrost, add some water (I didn't boil it this time - I just hoped that the campden tabs would do their thing), and other ingredients.

Stir really well. Make sure you get all the sugar dissolved. Keep this in a very cool place for a while. When the starter has a good layer of foam on top (if unsure, wait a day, and then it will be fine), add about a cup of your lemonade-must. If you do this in the morning, let's say, then check on it at night again. If it's still fermenting, add another cup. Keep doing this until the 1/2 gallon jug is almost full (but that you've left about 2 inches of space at the top).

When it is almost full, you can start adding your starter to your hard lemonade. It should take off.

If that way doesn't appeal to you, I would do only one thing differently: Don't add all 7 cans of lemonade at the same time. Do everything the same, except add only 3 cans of lemonade. When you pour your starter in the must, let it sit a day and see if fermentation takes off. If it does, add the other cans - can by can (similar method as the starter method) - one in the morning, the other in the evening. Those yeasties are so stupid, they won't know what hit them.

The question about sweetening vs. non-sweetening at the end of fermentation. You'd treat it as if it were any other wine. I would make sure it sits at SG 0.990 for about a week (at least) before you stabilize it with sorbate. Then let it sit for a few days, and stir the beegeesus out of it, so you don't have a lot of mess to clean up due to popping corks. Sweetening is up to you about how much. I'm an old sourpuss, so I didn't add sugar at all. It was like eating a lemon!!! SOOOOO good! So, sweetening is matter of personal taste.

Notes:

Hibiscus Wine

MedPretzel

5 gallons

3.5 cups dried hibiscus flowers
1/3 cup dried elderberries
11 lbs sugar
water to 5 gallons
7-1/2 tsp acid blend
5 tsp yeast nutrient
2 tsp yeast energizer
5 Campden tablets
1 pkg Montrachet yeast

Starting SG was 1.100

I added the 1/3 cup of dried elderberries for some body. This is definitely my best wine yet, and you can actually drink it young.

I made a yeast starter for this one. On the 4th day, I took the hibiscus and elderberries out. This took from starting to bottling just about exactly 4 months. Everyone loves it - even the non-wine-drinkers.

What would I do differently? I'd use Lalvin 72B-1122 yeast for one.

Notes:

Honey Peach Cordial

Yogi

This is absolutely wonderful to sip on while sitting in front of a roaring fire during the holidays. Long after the fresh fruits of summer are gone this will bring a warm feeling of lazy summer days. It smells of fresh peaches has a hint of sweetness and a thickness of a great cordial plus it "burns the tummy don't you know." I first made this in 1980 and just made some more last night.

makes about 2 to 3 quarts preparation time 2 hours

8 to 10 lbs fresh peaches
6 cups water
5 cups of honey
2 3inch sticks of cinnamon
2 tablespoons juniper berries
2 teaspoons whole cloves
2 tablespoons whole allspice
8 cups scotch

1. peel peaches then crush them(I use my hands or a soup blender) and heat with water in large sauce pan to boiling. Reduce heat to simmer and cover one hour. Pour a glass of good wine and relax.
2.strain through fine sieve pressing to extract as much nectar as possible. Discard solids. Makes about 8 cups of stuff now. Pour second glass of wine.
2. return nectar to sauce pan and stir in honey and spices. Heat to boiling then reduce heat, cover the pan and simmer for 30 minutes.
3.remove from heat, strain and discard spices. You may want to strain twice to remove solids. If not don't worry they will fall out as sediment just like a wine must.
4.Cool then stir in scotch and pour nectar into sterilized glass containers. Store in cool dark room for 3 to 4 weeks. At this time sediment should have sunk to bottom of bottles. rack it into sterile glass containers. Save sediment as it makes for a great basting sauce on BBQ ribs!

Notes:

Jack Keller's Clementine Wine

Jack Keller

1 gallon

1 box (5 lbs) clementines
Zest from 5-7 clementines
Juice from 5 small Valencia oranges
1-2/3 lb granulated sugar
3/4 tsp tartaric acid
1 crushed and finely ground Campden tablet
1/4 tsp tannin
6-1/4 pts water
1 tsp yeast nutrient
1 pkt Cotes des Blanc wine yeast

Bring 1/2 gallon of water to a boil and in it dissolve sugar. Save zest of 5-7 Clementines and peel and section all of them, being careful to remove all pith. In a large bowl, cut each section in half. Place zest and cut sections in nylon straining bag, tie closed and mash in primary. Add juice of oranges, tannin, tartaric acid, and yeast nutrient. Pour boiling water with dissolved sugar over fruit. Add remaining water, cover primary and set aside to cool. When must has cooled to room temperature add pectic enzyme, recover primary, and set aside 12 hours. Add activated yeast, cover the primary again and set aside. Stir daily several days (until specific gravity drops to 1.010). Drip drain bag (do not squeeze) and transfer liquid to secondary with finely crushed and dissolved Campden tablet. Top up if required, attach airlock and ferment to dryness. Rack when fermentation ceases, top up and reattach airlock, Rack again, top up and refit airlock every 60 days for 6 months. Taste. If too tart, stabilize, sweeten to taste, wait additional 3 weeks and rack into bottles. Age one year before tasting. [used with permission]

Notes:

Jack Keller's Loganberry Wine

Jack Keller

1 gallon

4 lbs ripe loganberries
1-2/3 lbs granulated sugar
6-3/4 pts water
1 crushed Campden tablet
½ tsp pectic enzyme
1 tsp yeast nutrient
1 pkt Lalvin 71B-1122 wine yeast

Bring water to boil and add sugar. Stir until sugar is completely dissolved. Meanwhile, wash and inspect fruit for ripeness. Put in nylon straining bag and tie closed. Put bag in primary and crush berries. Pour boiling water over fruit, cover, and set aside to cool. When at room temperature, stir in crushed Campden tablet, recover and set aside for 12 hours. Stir in pectic enzyme and yeast nutrient, recover and set aside another 12 hours. Add activated yeast and ferment 4 days, stirring twice daily. Remove nylon straining bag and press to extract maximum liquid. Discard pulp, transfer to secondary and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. If bottled dry, this wine typically requires two years to mature but will then be exceptional. In rare cases, it may require up to four years to mature. If bottled sweet, this wine may be consumed immediately, but improves considerably with 6 months aging. [used with permission]

Notes:

Jack Keller's Sassafras Wine

Jack Keller

3 gallons

1 gallon sassafras root infusion (see below)
4-1/2 lb granulated sugar
2-1/4 tsp acid blend
3 crushed and finely ground Campden tablets
1/2 tsp tannin
1-3/4 gallons water
1-1/2 tsp yeast nutrient
1 pkt Champagne wine yeast

Prepare the infusion by boiling a gallon plus a pint of water into which you have placed the bark from about 20-25 scrubbed five-inch pieces of sassafras root. The bark from a 1/2-inch diameter root is more flavorful than the bark from a 2-inch diameter root. The water will turn reddish-brown and cloudy. Reduce to a simmer and hold for 15 minutes. Remove from heat, cover and allow to cool. The root bark can be reused, I am told, to make a slightly weaker infusion. Strain the liquid through muslin cloth into a gallon jug for future use (tea or wine) or use it immediately to make 3 gallons of sassafras wine.
Combine all ingredients except yeast in primary. Stir well to dissolve sugar. Cover and set aside 10-12 hours. Add yeast, recover, and stir daily until S.G. drops to 1.020 or below. Siphon off sediments into secondary, top up if required, fit airlock, and set in dark, cool (60-65 degrees F.) place. In 3 weeks, rack, top up and refit airlock. Rack again in 3 months, adding another 3 crushed and dissolved Campden tablets. Rack again 3 months later and bottle when clear and stable. Store in dark place to preserve color. Age at least three months. [used with permission]

Notes:

Jam or Jelly Wine (Strawberry, Peach, Blackberry, Plum, Raspberry)

WineThief

1 gallon

3-lbs Jelly or Jam any flavor
1-lb Sugar
6-7 Pints of water
2-tsp Acid Blend
1/8-tsp Tannin
1-tsp Nutrient
1-tsp Pectic Enzyme
1- Premier Cuvee Wine Yeast

Scoop Jelly or Jam into your primary fermentor. Dissolve sugar in 2 pints of boiling water, remove from heat and add 3 pints of cool water to sugar water to cool, then add to primary. (Do not pour the boiling water directly into the jam, be sure to mix with cool water first) Stir in enough Cool Water to make one US Gallon in primary - make sure all lumps are dissolved. Stir in Acid Blend, Tannin, Nutrient and Pectic Enzyme. Check that the temperature is near 70 degrees, if not allow to cool. Test to confirm Starting SG of 1.095 - 1.100 Adjust if necessary. Add yeast. Ferment for 3-5 days. When SG reaches 1.030 transfer/siphon into glass carboy (secondary), attach bung and airlock. Leave for approx. 3 weeks, SG should be at or below 1.000, transfer again. Leave for approx. 2 months, transfer again this time adding 1 campden tablet. Transfer again in 2 months and again in 2 months if necessary. Bottle when clear.

Can be sweetened at bottling by adding 1/2 tsp stabilizer and 1/4 lb dissolved Sugar per gallon.

Notes:

Japanese Wineberry Wine

Salsaba

5 gallons

20-25 pounds Japanese wineberries
5 grams Lalvin 71B-1122 Yeast
5 Campden tablets
Pectic enzyme power or liquid - recommended amount for 5 gallons
Yeast nutrient - recommended amount for 5 gallons
Granulated sugar (about 10 pounds) to starting SG of 1.095
Acid blend to 0.6% TA
1-3/4 tsp (6 grams) potassium sorbate, food grade
Water to 5 gallons

Directions:
Pick 20-25 pounds of wineberries when they're at their peak of ripeness and freeze them in airtight freezer bags. When you're ready to start a batch, prepare a yeast starter solution and remove your bags of frozen berries.
The following day, chop or grind the thawed berries and transfer them to your primary fermentor. Add 5 crushed Campden tablets, the pectic enzyme powder/solution, and about 2 gallons of water. Thorough mix and cover the primary fermentor.
The next day, add the yeast starter solution, yeast nutrient, most of the sugar, and sufficient water to increase the total volume to just under 5 gallons. Thoroughly mix to dissolve the sugar and nutrient. Measure the specific gravity and, if necessary, add additional sugar to increase the specific gravity to 1.095. Measure the total acidity and, if necessary, add acid blend to increase the total acid content to 0.60%.
Stir the must two or more times a day until the specific gravity has dropped to between 1.065 - 1.070 (typically after 2-3 days).
Strain the must through a large strainer bag into a clean container and then transfer the liquid into a 5-gallon glass carboy and attach a fermentation lock.
Once the specific gravity has dropped to 1.000 – 1.030 (typically after 5-6 days), rack to a clean 5-gallon glass carboy, add sufficient water to bring the volume to 5 gallons, and re-attach the fermentation lock.
After an additional 3 weeks (or as soon as the fermentation is complete), measure the specific gravity (should be around 0.990), free SO2 level, and solution pH. Rack the solution into a clean 5-gallon glass carboy (it should be very clear by now), add sufficient potassium metabisulfite to increase the free SO2 level to about 50 ppm, add sufficient water to minimize the headspace, and re-attach the fermentation lock.
After an additional 3 months of aging, rack the clear liquid into a clean 5-gallon glass carboy, add water to minimize the headspace, and re-attach the fermentation lock.
After bulk aging for an additional 6 months, measure the pH and free SO2 level. Add potassium metabisulfite (if necessary) to increase the free SO2 level to 40 - 50 ppm, add/dissolve 1-3/4 tsp of potassium sorbate, add/dissolve sugar to taste, and bottle.
Like most fruit wines, the flavor will improve with aging time.

Well wish me good luck, I just designed a new recipe, This recipe is modified from several recipes acquired from different sources. So far everything is going well. I thought I'd share this new recipe with you all.

Notes:

Joe Mattioli's Ancient Orange and Spice Mead

LeChaim

It is so simple to make and you can make it without much equipment and with a multitude of variations. This could be a first Mead for the novice as it is almost fool proof. It is a bit unorthodox but it has never failed me or the friends I have shared it with. (snip)...it will be sweet, complex and tasty.

1 gallon

3 1/2 lbs Clover or your choice honey or blend (will finish sweet)
1 Large orange (later cut in eights or smaller rind and all)
1 small handful of raisins (25 if you count but more or less ok)
1 stick of cinnamon
1 whole clove (or 2 if you like - these are potent critters)
optional (a pinch of nutmeg and allspice) (very small)
1 teaspoon of Fleishmann's bread yeast (now don't get holy on me--- after all this is an ancient mead and that's all we had back then)
Balance water to one gallon

Process:

- Use a clean 1 gallon carboy
- Dissolve honey in some warm water and put in carboy
- Wash orange well to remove any pesticides and slice in eights --add orange (you can push em through opening big boy -- rinds included -- its ok for this mead -- take my word for it -- ignore the experts)
- Put in raisins, clove, cinnamon stick, any optional ingredients and fill to 3 inches from the top with cold water. (need room for some foam -- you can top off with more water after the first few day frenzy)
- Shake the heck out of the jug with top on, of course. This is your sophisticated aeration process.
- When at room temperature in your kitchen, put in 1 teaspoon of bread yeast. (No you don't have to rehydrate it first-- the ancients didn't even have that word in their vocabulary-- just put it in and give it a gentle swirl or not)(The yeast can fight for their own territory)
- Install water airlock. Put in dark place. It will start working immediately or in an hour. (Don't use grandma's bread yeast she bought years before she passed away in the 90's)(Wait 3 hours before you panic or call me) After major foaming stops in a few days add some water and then keep your hands off of it. (Don't shake it! Don't mess with them yeastees! Let them alone except its okay to open your cabinet to smell every once in a while.
- Racking --- Don't you dare
- additional feeding --- NO NO
- More stirring or shaking -- Your not listening, don't touch
- After 2 months and maybe a few days it will slow down to a stop and clear all by itself. (How about that) (You are not so important after all) Then you can put a hose in with a small cloth filter on the end into the clear part and siphon off the golden nectar. If you wait long enough even the oranges will sink to the bottom but I never waited that long. If it is clear it is ready. You don't need a cold basement. It does better in a kitchen in the dark. (Like in a cabinet) likes a little heat (70-80). If it didn't work out... you screwed up and didn't read my instructions (or used grandma's bread yeast she bought years before she passed away) . If it didn't work out then take up another hobby. Mead is not for you. It is too complicated.
- If you were successful, which I am 99% certain you will be, then enjoy your mead. When you get ready to make different mead you will probably have to unlearn some of these practices I have taught you, but hey--- This recipe and procedure works with these ingredients so don't knock it. It was your first mead. It was my tenth. Sometimes, even the experts can forget all they know and make good ancient mead.

Notes:

Jug Wine

Schlemoc
courtesy of honey creek wines

1 gallon

BALLOON WINE

2--12ounce cans frozen grape juice concentrate
4 cups sugar
1/4th teaspoon rapid rise yeast

Mix and pour into a glass gallon jug--then add cold tap water and fill to just at base of neck of the jug. This space is necessary for expansion.
Place a large (12inch) balloon over the top of the jug to cover instead of the "jug lid"
As the Wine matures the balloon will expand and when the wine is ready for tasting the balloon will fall over. The wine is then ready. enjoy!
*note.... be sure the balloon is not leaking any air ---I found the helium balloon quality to be best to use.

Notes:

Juniper Wine

MedPretzel

This is my neighbor's favorite wine of mine.

1 gallon

4 oz dried Juniper Berries
1 lbs sugar
1 tsp acid blend
1 tsp grape tannin
1 tsp yeast nutrient
1 Campden tablets, crushed
1 tsp pectic enzyme
1 packet Montrachet yeast

Mix juniper berries, sugar, with 1 gallon of boiling water. Let sit overnight. Add the other ingredients. Ferment for 1 week, remove juniper berries and ferment to 1.010. Transfer to carboy. Ferment to dryness. Sweeten to taste.

Notes:

Kiwifruit Wine (m)

Jheherrin

(better slightly sweet)

1kg Kiwifruit (ripe, soft, but not mushy)
1tsp Peptic Enzyme
1/2 to 1tsp tannin
1tsp nutrient
1/2 tsp tartaric acid
Approx 1kg sugar
1/2 tsp potassium sorbate
3 campden tablets (or substitute k-meta as appropriate)
Water to 4.5 litres
Yeast K1-1116 or 71B-1122 (the original recipe recommended EC-1118, but I'm just not a fan of this for fruit wines).

Remove skins, crush kiwifruit and add to 10 litre bucket.
Add enough water to cover, add campden tablet (or meta) and peptic enzyme
Take an sg reading...
12 hours later, add remaining ingredients except sugar, and fit lid loosely to bucket.
Ferment on pulp for 4-7 days.
Take an sg reading...
Strain fruit, transfer must to demijohn, adding the sugar and balance of water.
Take an sg reading...
When fermentation slows and wine is starting to clear, rack into clean
and sterilised ferment.
Add another campden tablet (meta). If necessary, top up with cooled boiled water.
Take an sg reading....
When all activity has stopped, and finings (if you want to) and a campden tablet.
The following day, add 1/2 tsp potassium sorbate.
Rack again when clear. Top up if necessary.
Sweeten to taste.
Wine is now ready to bottle, however, bulk aging for six months is recommended.

Cheers
Viv
NZ

Notes:

Kwass (Bread Wine) (m)

Winni

4 kg Rye Bread
8 Liters water
30 g lactic acid
4 g yeast nutrient
2 kg sugar
1 g Potassium metabisulfite
1 l apple juice
1 package yeast

Note: It is critical that you make a yeast starter. The fermentation makes the must rise very fast and very high, so that a larger glass container is necessary. 30 liters is recommended.

Notes:

Lavender Wine

CMoore

1 gallon

3 cups lavender buds (provided by Steve) boiled in 1qt of water
2lbs sugar (SG 1.09)
1 can frozen white Welches
½ tsp acid blend
1/8 tsp tannin
1 tsp Yeast Nutrient
Juice from 1 lemon
Enough additional water to make 1 gallon
I had just racked my Pineapple into secondary so I used the left over active yeast from it the ferment took off like a rocket! (Lalvin 1118 Champagne)
1 Campden tablet was added when I racked into secondary

Notes:

Lavender Wine

SteveC

3gallons

9.5 cups French lavender buds
6 lbs. sugar
3 cans frozen white grape concentrate
1.5 tsp plus 40 grams citric acid
.5 tsp tannin
1 tsp Fermax nutrient
3 gallons spring water

Add all ingredients except for water, concentrate and yeast to fermentor. Boil 1 gallon of the water and add to fermentor, stirring until sugar is dissolved. Add remaining water and cans of concentrate. Stir, stir and stir some more. Test for OG and TA. My OG was 1.085 and TA was .6. Add yeast (I used EC-1118). Rack wine off of buds after 7 days. Rack again after 60 days and stabilize. I'll finish the post in March when I get to this point!

Notes:

Lavender Wine

MedPretzel

1 gallon

Ingredients:

½ cup dried lavender flowers (oldtimeherbs.com, 0.5oz)
½ tsp acid blend
1 lbs light brown sugar
4 cups white granulated sugar
1/4 tsp tannin
½ tsp pectic enzyme
½ tsp yeast energizer
1 tsp yeast nutrient
1 Campden tablet
water - to 1 gallon

Method:

Dissolve 1 lb of light brown sugar in 1 gallon of water. Pour 1 gallon boiling water onto the dried flowers.
Allow to sit, covered. Let cool. Add the rest of the ingredients when cool. Stir. The SG is a little high at 1.110 This could be tweaked in further recipes.

Transfer to secondary when SG hits 1.040. Fit fermenting lock and ferment until finished and clear topping up with water when initial phase has calmed down.

Note - this made a very unusual tasting wine that finished at (estimated, calculated) 18%. The Lavender taste came out more and more over time and became a zesty fresh flavor.

Notes:

Lavender Lemon Wine (m)

LeChaim

I used to make a lemonade, flavored with lavender and colored pink with hibiscus flowers; very delicious during the summer. So I figured that a wine based on the same ingredients might work.

6 lemons, juiced, and grated rind of
Dried Lavender flowers, 1/4 cup
Dried Hibiscus flowers, 1/2 cup
Sugar 1.5 kilo
Water 5 liters
Premier Cuvee yeast
Yeast nutrient 1 tsp.
Grape tannin 1/4 tsp.

1. Boil the water. Add the flowers (place the flowers in a bag and tie tightly to keep things tidier). Simmer, covered, for 20 minutes. Remove the bag of flowers.
2. Add sugar, stirring to dissolve.
Place the lemon rind in a sanitized bag. Place the bag in the primary and pour hot flower water over it. Add Campden.
3. Add lemon juice when the mixture is cool. Cover and allow to steep 24 hours.
4. Pull the lemon rind bag out of the primary. Activate yeast with nutrient and pitch.
5. Add tannin.

Proceed as usual...I plan to rack once a month, up to 6 months. Don't know how long to age this, probably 6 months.

Notes:

Lemon Wine

CMoore

The basics of this came from Terry Garey's "The Joy of Home Winemaking"

3 gallons

24 medium-large sized lemons
6 lbs granulated sugar (or an SG reading of 1.09 to start)
Enough water to bring it to about 3 gallons
1/2 tsp grape tannin
1/2 tsp pectic enzyme
3 tsp yeast nutrient
Campden tablets (optional)
Champagne wine yeast

Boil about a gallon of water and dissolve sugar in it. Wash all lemons then grate the zest of 8 of the lemons (actually I peel them but I make sure I don't get the white pith from lemons). Cut lemons in halves and squeeze them extracting the juice. (I do this with my hands putting my fingers into the center of the lemon and pull towards the sides, this way I can grab the pulp and separate the seeds too) I suggest putting the zest in nylon straining bag, I didn't do this but it would have been easier. Put juice, pulp and zest in primary and add the boiled sugar water, add the rest of water, which will cool the whole thing, then you can add the other ingredients tannin, yeast nutrient and pectic enzyme. You can also add crushed Campden tablets at this time if you feel the need, but if you do wait about 12 hours before adding the pectic enzyme. When you add your yeast depends on weather you use Campden or not. This wine took a while to get a good ferment started, but once it did, SG dropped quickly. Wait about 4 days or until your SG drops around 1.04, at this point you can move to secondary and fit airlock, OR in my case I added 16oz (2cups) sugar diluted raising my SG to 1.055 again (hence the higher alcohol %) then wait for it to drop to 1.04 (about another 3 days) and move to secondary. WARNING: Don't move to secondary and then add more sugar, you'll have a MESS! Rack as normal about every 30 days.

In about 4 months mine has dropped completely to .990 and is what you see in the picture. I will stabilize and sweeten mine some since the high alcohol and tart lemons seem to have a bit of a bite.

Enjoy!

1 gallon

8 medium-large sized lemons
2 lbs granulated sugar (or an SG reading of 1.09 to start)
Enough water to bring it to about 1 gallon
1/4 tsp grape tannin
1/4 tsp pectic enzyme
1 tsp yeast nutrient
Campden tablet (optional)
Champagne wine yeast

Back awhile ago we all made "Hard Lemonade" from frozen lemonade and many people had the start problem (me included)

I think the trick here it too keep it warm, give it plenty of air (keep it covered but whisk it up if you have to), and be patient. My lemon wine made from this recipe took about 4 days to get a good start. You will not get a cap of yeasts like in most ferments so listen carefully for the snap, crackles and pops!

Notes:

Lemon Wine

Terry1221

6 Lemons - unwaxed (Meyer lemons work best)
2 or 3 washed lemon leaves
1/2 liter of water
1 liter of Vodka
about 500grams of sugar

Peel the lemons - just the yellow part, not the pith . . .put in a glass container large enough to hold the liquid . . . pour the liter of vodka over lemon peel and leaves . . . cover and let sit for at least 2 weeks until the color has leeched into vodka . . . then dissolve sugar in water over medium heat . . once all sugar has been dissolved, pour into vodka mixture and sir well . . let sit another two weeks or so . . . strain into bottles . . .serve well chilled . .

Notes:

Lilac Wine

MedPretzel

5 gallons

15 quarts lilac petals, no stems or greens
12 lbs. sugar
2 cans of apple juice concentrate
Water to 5 gallons
5 tsp. acid blend
2 tsp. tannin
5 gallons water, boiling
4 tsp. yeast nutrient
Lalvin 72B-1122 yeast

1. Place flowers, sugar in primary and pour boiling water over them. Stir the dickens out of it so the sugar dissolves well.
2. Stir well and place lid on and let cool for 24 hours.
3. Add remaining ingredients, Sprinkle yeast on top. After 12 hours, stir the yeast in the rest of the must.
4. On day 7 or thereabouts (SG 1.020 or so), take out the flowers and rack to secondary. Put bung in place with airlock. I added a handful of oak chips to this one. It's still fermenting, so I hope it will extract a bit of flavor.
5. Rack when notable sediment is seen.

Notes:

Love Potion #9 December '01

Hippie

Domain Tradition Lambrusco kit
2 cups 1:1 corn sugar syrup (extra)
4 oz. dried elderberries (extra)
8 oz. oak chips (extra)
bentonite (kit)
Isinglass (kit)
Klaro-KC (extra)
16 oz. wine conditioner (extra)
Montrachet yeast (kit)
K-Meta (kit)
1 tsp. ascorbic acid at bottling (extra)

Starting SG 1.080
Make up the kit per the exact instructions, add the elderberries and the oak chips, in a straining bag.
After fermentation is obviously started, stir the bag around once a day for maximum extraction of the elderberries and the oak.
At about SG 1.010, add 1 cup corn sugar dissolved in 1 cup of the wine. Squeeze out the straining bag and discard it.
Rack the wine to glass.
Follow the wine kit instructions exactly at this point.
It might take longer than normal to ferment to dryness.
Keep it topped up well!
Mind did not clear so I ordered some Klaro-KC, which did the trick.
When clear, rack off lees and add 16 oz. wine conditioner. It won't be too sweet for 6 gallons.
Bottle it when you can't stand to wait any longer.
If planning to age in the bottle for a year or longer, add an additional one-quarter tsp. K-Meta. At bottling. Also add ascorbic acid per label if you are OCD like me.

Very good! Ended up about 15%, full bodied and smoky, everybody loved it, have 1 bottle left.

Notes:

Manila Mango Wine

Vino101

1 gallon

Here's the basic recipe:

4 lbs Ataulpo mangoes, very ripe
1 can Manila Nectar concentrate (Philippine Mango juice concentrate)
2.5 lbs sugar (or enough to make the final SG to 1.105)
2 lbs banana (Dole or Chiquita)
2 tsp acid blend
1 tsp pectic enzyme
Top off with enough water to make 1 gal and 1 Quart
Premier Cuvee

Notes:

Marigold Wine

MedPretzel

1 gallon

2-3 quarts Marigold petals
1 gallon water
1 tsp acid blend
1 tsp pectic enzyme
1 tsp yeast nutrient
1 campden tablet
½ tsp tannin

Sugar up to an SG of 1.080

Yeasts used: Lalvin 72b-1122, Montrachet (on separate occasions)

Combined all ingredients and let must cool to room temperature before adding yeast.

Racked when 1 inch of sediment was seen at the bottom.

The Lalvin yeast is better to use on this wine, however, the Marigold wine went through (accidental) MLF. If this is because of the yeast used, or too little SO_2, I am not sure. Both wines turned out very good, yet the MLF wine tasted a lot smoother. Age at least 6 months before trying, a year for it to be excellent.

Notes:

Melon Wine (m)

Winni

15 kg fruit (about 10 kg meat = 7.5 liters of juice)
2.5 kg sugar
1 Liter water
20 ml pectic enzyme
4 g yeast nutrient
70 g lactic acid 80%
1 package Haute Sauternes yeast, Champagne yeast or Premier Cuvée yeast

Take rinds off of melon. Put meat of melon in straining bag. Add ingredients together. Ferment to dryness. Sweeten to taste.

Notes:

Montmorency Cherry Wine

WineThief

6 gallons

25-30lbs Montmorency Cherries (or other sour pie cherries)
12lbs white sugar SG- 1.090
Water to 6 gallons US.
12-tsps acid blend. - adjust TA to .60 (If you don't have an acid test kit, I would only put in 1 tsp per gallon to be safe)
6-tsps nutrient
1-tsp tannin
6 campden tablets crushed. (or 1/4 tsp of potassium metabisulphite)
Add 2.5tsp Pectic Enzyme in 12 hours
pitch Premier Cuvee Yeast 12-24 hours after pectic enzyme.

Pick and only use ripe Cherries, discard any bad or bruised fruit, then destem and pit. Dissolve the sugar in 2-3 gallons of boiling water, boil until clear. Put cherries in nylon straining bag, tie and place in primary. Cover cherries with the boiling water, cover primary and wait until must has cooled enough to handle cherries. Using rubber gloves and hands or a large potato smasher to crush cherries being careful not to break pits if you did not pit them before. When cooled to room temp add remaining ingredients except pectic enzyme and yeast. Cover and wait for 12 hours. Add pectic enzyme, recover and leave another 12 to 24 hours then add yeast and put lid on primary. Stir and press down bag daily. When S.G. drops to 1.010 (5-6 days), drain fruit pulp (squeezing gently to extract all remaining juice) and siphon liquor into secondary. Fit airlock and rack in three weeks. Rack three more times, once every two months, until very clear. Stabilize and sweeten slightly to taste before bottling.
Age 9-12 months.

Notes:

Morgan Dandelion Wine
homevino

1 gallon

Ingredients:
11-12 cups of dandelion flowers
1 gallon BOILING HOT water
2 lemons (zest and juice)
2 oranges (zest and juice)
1.5 lbs of sugar
1 can frozen Welchs White Grape Juice
3 tsp yeast nutrient
2 tsp pectic enzyme
1.5 tsp tannin
Yeast (experiment with different strains)

Best Techniques:
1. Sterilize everything. Dad always said making wine should be like surgery. You have a long run of time ahead of you... at least 6 months before sampling. Sure your must is strong at the beginning and fermenting does a lot to keep the wine on its own, but it's important not to introduce any bacteria that will cause oxidation or mess with the various readings you will be taking throughout. Keep everything covered so the fruit flies don't swarm in and contaminate the must.

Notes:

Mulberry Wine

Joel

1 gallon

6 lb. ripe mulberries
2 lb. granulated sugar
1 lb. chopped or minced raisins
¾ tsp. pectic enzyme
½ tsp. acid blend
6 pts. water
Bordeaux wine yeast and nutrient

Bring water to boil and dissolve sugar in it, stirring until completely clear. Meanwhile, wash the mulberries after removing the stems and pour into primary fermentation vessel. Add raisins, chopped or minced. Pour boiling sugar-water over fruit and allow to cool to 75-80 degrees F. Add pectic enzyme, acid blend, and yeast nutrient. Stir well, cover and set aside 12 hours. Add yeast, stir, recover, and allow to ferment four days on the pulp, stirring twice daily after punching down the cap. Strain through nylon sieve, pressing lightly to extract juice and then pour into dark secondary fermentation vessel or clear one wrapped with brown paper, topping up if necessary, and fit fermentation trap. Rack after two months and again two months later. Stabilize and set aside 2-3 weeks. Bottle, store in a dark place and taste after six months to a year. A full-bodied wine, it tastes better after two years.

Notes:

Mulberry-Grape Concentrate Wine

Schlemoc

6 gallons

25 lbs frozen mulberries
3 - 12 oz welch's concord concentrate
water to 6 gallons
brown sugar ?
3 tsp pectic enzyme
2 ½ tsp acid blend
7 campden tablets
6 tsp yeast nutrient - added in secondary after first racking
Lalvin red wine yeast Bourgovin RC 212 yeast

SG: 1.090
the question mark by the Sugar is due to the amount of sugar content in the mulberries which varies by year. Any other questions feel free to ask. This gives you a real nice desert wine.

Notes:

Muscadine Wine

Muscadine

45# muscadines frozen 2 months
11# sugar (invert)
3 1/2 gal water
6 camden tblts
2 tsp pectic enzyme
3 tsp yeast nutrient
acid NONE
2pkts yeast--71B-1122

Press out juice from muscadines and reserve 1 gal. of the juice and store in the refrigerator to be used later. Combine the juice, pulp and hulls with all the ingredients except yeast in two 5 gal. primaries. Adjust SG to 1.092 with additional sugar if necessary. Make yeast starter and stir into must after 24hrs.
Strain off pulp and hulls and transfer to secondary when SG reaches 1.010. Five additional crushed and dissolved camden should be added at this point.

After racking (2-3 times) and wine has cleared, stabalize with sorbate then add the reserved juice but only the portion that is cleared which will be about 1/2 gal. Discard the sediment or use for another batch.

Notes:

Muscadine Merlot (a sort of port)November '01

Hippie

6 gallons

Vino del Vida Cabernet Merlot kit
15 pounds muscadines
10 cups 1:1 sugar syrup
6 campden tablets
bentonite
gelatin
oak powder
2 tsp ascorbic acid
Wyeast Eu de Vie culture
Straining bag to hold pulp

Starting SG 1.125
Fed sugar syrup along until fermentation until fermentation stuck at about 20% abvc.
Finished semi-sweet, I loved it. I might have 1 bottle left. I hope so.

Notes:

Muscadine Wine October '02

Hippie

5 gallons

40 pounds Cowart, Jumbo, Fry, Summit, Hunt, and wild Muscadines
10 pounds cane sugar
1 gallon spring water
6 campden tablets
Wyeast Sake culture
4 tablespoons acid blend
1 ½ tsp tannin powder
6 tsp yeast nutrient
½ tsp ascorbic acid
5 oz. med. Toast American oak beans
more sugar for feeding
1 ¼ tsp potassium sorbate

Starting SG 1.126, fed to about 17% abv., tastes wonderful, medium oak profile, I will not disclose location of remaining stash!

Notes:

Muscadine Wine - Red

Hippie

3 gallons

18 pounds black muscadines (suphited when frozen, big mistake)
2 gallons water
6 pounds cane sugar
3 tsp yeast nutrient
¾ tsp yeast energizer
1 ½ tsp pectic enzyme
71B-1122 yeast, (never took off)
EC 1118 yeast

Starting SG 1.085 @ 78*F
Crushed berries and put into mesh straining bag, poured melted sugar and water over berries, added all other ingredients except yeast and stirred until my arm almost fell off, pitched 71B yeast 12 hours later.

2-18-05, no fermentation happening, took out fruit bag, squeezed out and discarded, pitched EC-1118 yeast
2-20-05, obvious fermentation, vigorous by the 21st, slowing down on the 23rd.
2-25-05, transferred to 3 gallon carboy at SG 0.990 – (snuck up on me), tastes good – maybe a little thin, seems to be outgassing vigorously and slowed down almost to stop by the 28th.

Notes:

Oaked Blackberry

JWingo

1 gallon

3lbs Frozen Blackberries
2 lbs sugar
2 tsp acid blend
1 tsp yeast nutrient
1/2 tsp pectic enzyme
Montrachet yeast
sg 1.076 - 1.082
1-2 oz toasted American Oak

Ferment on the oak till dry.
Taste and see if you want more oak.
Rack until clear and enough oak flavor is extracted.
Bottle dry or sweeten to .995
Open first bottle in 1 year or longer

Notes:

Old Orchard Red

JWingo

1 gallon

2 Cans Old Orchard 100% Grape Juice
1 1/2 lbs sugar
2 tsp Acid blend
1 tsp Yeast Nutrient
1/2 tsp Pectic Enzyme
Montrachet yeast
Starting sg 1.086

Ferment till dry.
Bulk age with 2 oz or so Toasted American Oak
Once clear bottle dry or sweeten to .995 or so
Open first bottle in 6 Months or longer.

Notes:

Old Orchard White

JWingo

1 gallon

2 Cans Old Orchard 100% White Grape juice
1 1/2 lbs sugar
2 tsp acid blend
1/2 tsp pectic enzyme
1 tsp yeast nutrient
Champagne yeast

Ferment till dry.
Rack until Clear.
Stabilize and sweeten to .998 - 1.000
Bottle when stable and clear.
Open first bottle in 6 months or longer.

Notes:

Orange Wine (m)

Winni

10 kg Oranges
4 l water, boil
2.5 kg sugar
30 g lactic acid
1 packet yeast
4 g yeast nutrient
1 g K-meta

Cut and peel oranges. Remove white of oranges. Put in straining bag. Pour boiling water over straining bag. Let cool to room temperature. Add rest ingredients and put in yeast. Ferment to dryness. Tastes good sweetened, stabilize first.

Notes:

Oregon Fruit Puree

Drunken Master

3 gallons

1 92oz can Oregon Peach Puree
3 cans welch's peach grape concentrate
4lbs sugar
yeast nutrient
dash of grape tannin
water to 2.5 gals

going to add another 1/2 gal on racking to bring total volume to 3 gals
extra half gallon will be Del Valle Peach Nectar for flavor
its 40% peach 60% water

Smells great.

Notes:

Paula's Port

Cork-N-Cap

(Bronze Medal Winner@ WineFest Competition)

Port Spéciale Selection Series by Wine Expert

I like to personalize it with additional oak in the secondary.

Add 1/2-1 oz Cellar Pro Hazelnut Natural Flavoring Extract and fortify with 750 ml of Brandy prior to bottling.

Notes:

Peach Plus

Slonaker

5 gallons

15 lbs frozen peaches
5 cans Welch's 100% frozen grape juice concentrate
8 lbs sugar
5 tsp acid blend
5 tsp yeast nutrient
1 1/4 tsp tannin
5 Campden tabs
2 1/2 tsp pectic enzyme
1 pkg Cotes des Blanc yeast
enough water for 5 gallons

Notes:

Peach Wine

Curt

8 gallons

34 lbs of peaches, sliced.
10 lb. sugar
5 gal. water
6 tsp nutrient
3 tsp. acid blend
3 tsp tannin
3 tsp pectic enzyme
1/4 tsp. K-meta
1 packet K1-V1116 yeast

Notes:

Peach Wine

Hippie

5 gallons

11 pounds peaches from John's orchard
4 cans Welch's Niagara concentrate (not enough fruit for a 5 gallon batch)
4 - 28 oz. cans peaches in light syrup
10 pounds cane sugar
4 gallons spring water
Lalvin EC-1118 yeast
8 tsp. acid blend
1.5 tsp. tannin powder
6 tsp. yeast nutrient
3 tsp. pectic enzyme powder
1 handful med. toast French oak chips
appropriate amount pot. sorbate

starting SG 1.100, fermented to dry, sweetened up with 2.5 cups cane sugar dissolved in wine on stove, very good wine, bulk aging, filtered

started on 1-21-04, stabilized with sulphite on 2-9-04, racked on 3-8-04, racked on 4-9-04, sorbated and sweetened with 2.5 cups cane sugar on 5-12-04, coarse filtered on 6-14-04, polish filtered on 7-12-04

bottled 8-18-04, didn't like it at all at this time.

opened 1 bottle on 9-18-04 and I loved it! off-dry and just a tad hot at this time, will taste in another month to see how bottle aging is progressing

Notes:

Peach Wine

Jem

6 gallons

This is my personal recipe. For six gallons you will need:

15-16 Pounds Peaches (I used Red Haven and stone them when slicing)
1 - 46 Oz can Alexanders Sun Country Sauvignon Blanc
3 Lbs Clover Honey (approx. 1.3 Lbs Honey = 1 lb Cane sugar)
3 teaspoons yeast nutrient
6 @ 1/2 teaspoons Pectic Enzyme (powdered form)
1 1/4 teaspoon tannin powder
D47 Lavlin Yeast

Figure 8 % sugar from the peaches comes to about 20 oz sugar from 15 - 16 lbs.

Wash the peaches, cut into slices, dip in sulphite solution of of three campden tablets or 1/4 teaspoon sulphite per two cups water then leave in separate in bowl to drain.

Adjust your must with the concentrate, honey, and water to four gallons and take SG reading. figure for a final volume of six gallons at a SG of 1.098 considering the additional sugar from the peaches. 15 lbs of peaches after pressing will yield about 1/2 to 3/4 gallon of juice. my calculations came to an additional sugar add of about 5-6 lbs sugar, . Once you add the additional required sugar for the final volume of six gallons @ sg 1.098, add water to raise the volume to 5.25 - 5.5 gallons. This will depend on how juicy you figure your peaches are) the final sugar and juice from the peaches will come in later.

Adjust the acid level to 5.75 g/l (Tartaric)
Add the yeast nutrient
dissolve the tannin and add to the must
Add the pectic enzyme (I have had better luck with the powder form)

Because of the volume of peaches I split the contents of the must into two primary fermentors. Split the peaches into the two fermentors leaving the drainage from the drippings in the bowls. Stir thoroughly. ensure your must temperature is 72 - 74 F. Add your yeast (1 packet per fermentor) and let ferment until SG reads 1.030 - 1.020. Don't be fooled by D47 Lavlin yeast, sometimes it will seem like its not working very well but is cooking away pretty good. Watch the SG with it. I withdrew my peaches at this point and pressed to extract all the juice I could (My yield came to a little over 1/2 gallon with good juicy peaches). If you don't have a small press you can do this by hand with a muslin bag, however this method produces a lot of peach sediment. discard the peach pulp and returned the juice to the primary fermentors and ensure the fermentation continues. At a SG of 1.020 combined both primaries and racked to a five and 1 gallon secondary fermentor. Use the 1 gallon jug for top up purposes.

Proceed as you would with any other wine. I have had to sometimes use Bentonite with my peach wines to remove stubborn hazes, however this year I did not have to do this (perhaps because I pressed my peaches). It cleared nicely on its own without fining.

After aging three months, filter and add 6 @ 1/2 teaspoons of sorbate and sweeten to taste. Age in carboy until you are sure the fermentation has stopped. Bottle when you want to.

Enjoy, Enjoy, Enjoy

Notes:

Pear Wine

PAWinemaker

40# cored and sliced pears. After they were in the tote, I ran a sharp knife through them so they were almost diced
8 Gallons water - 5 of them were boiled and poured over the pears to soften them up
3 and a third Tablespoons yeast nutrient
8 and a third tablespoon acid blend
22 drops pectic enzymes
3/4 tsp of Metabusulfite
22 # sugar

let sit for 48 hrs and then added 2 packs of Montrachet yeast

This year I followed basically the same recipe, but used Montrachet yeast in on batch and lavlin 1122 in the other. Just racked them both off for the first time the other day and I think I liked the Montrachet better, but who knows in 6 months.

Notes:

Peppermint Wine

MedPretzel

1 gallon

2 qts herbs, not packed
1 11-oz. can Welch's 100% White Grape Juice Frozen Concentrate
1-7/8 lbs finely granulated sugar (to S.G. of 1.080)
1 tsp acid blend
1 crushed Campden tablet
1/4 tsp tannin
1 tsp yeast nutrient
1 tsp yeast energizer
Water to one gallon
1 pkt Lalvin 72B-1122 or Red Star Montrachet yeast

Notes:

Pineapple Wine

WineThief

(taken from Terry Garey's book "The Joy of Home Winemaking" and modified just a tad.)

3 gallons

6- 16-20oz cans of crushed Pineapple (mine were 20oz cans)
6.5-lb Sugar
2-lbs golden raisins for body
Water to 3-gal
Acid Blend to .60TA My PH was 3.29
3-tsp Nutrient
1 1/2 -tsp Pectic Enzyme
3-tsp bentonite
3-campden tablets
1- Champagne Wine Yeast

Add 4 cups hot water to bottom of sanitized primary. Stir in bentonite until completely dissolved.
Chop raisins and place in sanitized straining bag. Over primary, pour contents of the cans of pineapple to straining bag with raisins and tie top place in primary.
Dissolve sugar in 2 pints of boiling water, remove from heat and add to primary put on lid and let it sit for a couple of hours to soften and plump up the raisins.
Then add cold water to the 3.5 gal mark (extra 1/2 gal is to make up for the space taken by the bag of fruit). Must should be at or near room temp if not wait till it is, then add the campden tablets, nutrient, acid blend to .60 TA, and pectic enzyme .

Test to confirm Starting SG of 1.090 Adjust if necessary.
Add yeast.
Ferment for 4-7 days. When SG reaches 1.010 transfer/siphon into glass carboy (secondary), attach bung and airlock.

Proceed to Clear.

Can be left dry or sweetened at bottling by adding 1/2 tsp stabilizer per gallon and 1/4 lb dissolved Sugar per gallon.

Notes:

Pineapple Blend Wine

Ms. Spain

1 gallon

1 can (12 oz.) frozen pineapple concentrate(such as Dole's)
1 can (11.5 oz.) frozen white grape juice concentrate OR 1 can frozen apple juice concentrate
2 cups sugar
1 tsp. bentonite (optional-helps clarify faster)
1 tsp. yeast nutrient
1 tsp. acid blend
1 tsp. pectic enzyme
water to equal 1 gallon
wine yeast (I like Red Star Montrachet and Premier Cuvee- use your preference)

Start yeast, if necessary.
Place sugar and bentonite into primary. Add 2 quarts of water that has been brought to near boiling-steaming like a good cup of coffee! Stir well.
Add juices, yeast nutrient, acid blend and pectic enzyme. Stir well.
Test must with hydrometer and adjust p. a. to your preference at this point. After must has cooled sufficiently, add yeast. Cover primary.
Stir must daily, 5-7 days, or until active fermentation subsides.
Pour off of lees into secondary. Fit secondary with airlock.
Rack after 30 days. Rack again in 15- 30 days, testing levels with hydrometer. If bentonite has been used, wine will be surprisingly clear at this point. If using no bentonite, clearing will take a while. When clear, stabilize and sweeten to taste, if desired. (IMHO, this wine is best if semi-sweet or sweet-again, your preference) Enjoy!

Notes:

Pomelo Wine (m)

LeChaim

1 gallon

1.5 kg pomelo sections
1 liter white grape juice, simmered 15 minutes to get rid of sulfites. (In the States, 1 can grape concentrate)
1 kg sugar
3 liters boiling water
1 tsp yeast nutrient
¼ tsp grape tannin
½ tsp pectic enzyme

Type of Yeast: Red Star Premier Cuvee

1. Sanitize bucket, peeler, nylon bag and long-handled stainless steel spoon, plus bottom of stick blender.
2. Scrub the fruit. Thinly peeled 1 pomelo, minus all pith.
3. Put water up to boil with grape juice: simmer 15 minutes to get rid of sulfites in juice.
4. Put peelings into sanitized nylon bag; allow to rest in bucket. Very briefly stick-blended the pomelo chunks; they are too tough to mash otherwise. Put fruit into bag with peelings and tie.
5. Added boiling water and grape juice, sugar, 1 crushed Campden, tannin and yeast nutrient. Stirred well to dissolve sugar. Covered and allow to sit 12 hours.
6. After 12 hours, added pectic enzyme.
7. After another 12 hours, add yeast.
8. Fermented 5d days, then removed nylog bag and allowed to drip drain - following Jack Keller's advice, didn't squeeze it.
9. Siphoned into secondary; fitted airlock.
10. Racked and added 1 cup sugar as syrup. Taste: citric and somewhat bitter. Improved with addition of sugar.
11. Racked; it was almost clear. Fruit came forward a bit more, but still slightly bitter. No additions.
12. Racked and bottled. Color: clear gold. No longer itter, but not much fruit taste. A bit thin. Added Campden before bottling and added 1 drop glycerine to each bottle.
13. This wine was very drinkable at this date. Served chilled. Light pomelo taste. Refreshing and delicious. Didn't take SG readings regularly, sorry folks. I can foresee making this again every year ; it went over really well with everyone.

Notes:

Potato Wine

MedPretzel

I use this wine for topping up. You can use the potatoes for potato-salad or whatever when you are finished.

1 gallon

3.5 pounds potatoes
1 can White grape concentrate
Water to 1 gallon
5 cups sugar
3 tsp. acid blend
1 tsp. yeast nutrient
½ tsp tannin
Red Star Montrachet yeast

Wash and scrub the potatoes. Slice potatoes and place in a nylon straining bag. DO NOT PEEL!
Boil potatoes in bag in the hot water until they are tender
Strain potato juice from the bag and pour into your primary. I let it drip-dry for about 45 minutes
Add the remaining ingredients, except the yeast. My SG was 1.090.
Cover primary fermentor, and wait 24 hours.
Add the yeast and stir daily for about 3 days.
When the SG reaches 1.040, siphon into glass carboy. Attach airlock.
Siphon when notable sediment is seen.

Rack as needed.

Notes:

Prickly Pear Wine (m)

LeChaim

3 kg. defanged Prickly Pear fruit, chopped
500 grams table grapes, any variety
4 liters water
1.250 kg. sugar
1 tsp. acid blend
1 tsp. yeast nutrient
Red Star yeast

Notes:

Prune Juice Wine

Lockwood1956

DAY1
Place prunes in primary
add sugar citric acid and raisins
Stir and leave for 24 hours
add yeast and cover
DAY2
Stir must...feel slightly queasy
DAY3
Stir must...feel even more queasy
DAY4
Stir must...stomach cramps
DAY5
rack to secondary.....involuntary muscle spasms
DAYS 6-10
more of the same
DAY11
check S.G.
feel need to buy fresh underwear
DAY16
stabilize
feel need to avoid sneezing
DAY21
bottle
take sneak preview taste
later in day have explosive toilet episode
DAY32
re-bottle due to unsightly sediment
take sneaky taste
later in day blame unearthly smells on the dog
DAY42
again rebottle due to smell permeating through glass
take sneak taste
later in day dog points at YOU regarding smells
DAY48
buy new underwear
rehouse dog who by this time is making fun of you constantly
DAY52
cat moves out
DAY62
win gold medal in winemaker mag competition
DAY73
confuse panel of experts in blind taste test who all swear it is a Rioja
DAY102
use to clear drains and decide to use remainder as top up for future wines

Notes:

Pumpkin Wine

GCalan

3 gallons

3 gallons water
12 lbs pumpkin
3 lbs white raisins
7 lbs sugar
3 sticks crushed cinnamon sticks
3 inches sliced ginger root
0.75 tsp tannin powder
3 level tsp yeast nutrient
2.5 oz acid blend
1.5 tsp pectin enzyme
1 packet of Lalvin K1-V1116 (Montpellier) yeast

1. Wash and sanitize all utensils.
2. Boil 3 gallons of water and dissolve 5 lbs of sugar into water.
3. Add pumpkin, raisins, cinnamon, ginger to empty primary fermentor.
4. Pour boiling water into primary fermentor, stir well and let cool to room temp.
5. When primary is room temperature add tannin powder, and pectin enzyme.
6. Add 2.5 oz acid blend to primary and stir well.
7. Check specific gravity. Should be 1.085 - 1.095. Add sugar to raise if necessary.
8. Check acid. Acid level should be between 6 and 7 p.p.t. Add acid if necessary. (0.12 oz of acid blend will raise the acidity in 1 gallon of wine by 1 p.p.t.).
9. Let sit overnight.
10. Create yeast starter: 2 cups water, 2 tbsp sugar, .5 tsp yeast nutrient, .25 tsp acid blend, yeast pkg.
11. Stir well and check acid and sugar levels one more time.
12. Pitch yeast starter and yeast nutrient.
13. Stir and measure daily until SG is 1.04 SG or less.
14. When SG is 1.04 SG or less, rack to secondary by pouring through straining bag into another primary and then racking to a carboy with 3 crushed Campden tabs.
15. After 5 days, top off carboy if necessary.
16. Rack after 2 weeks and again after 30 days, topping off each time.
17. Set aside for 3 months and then rack, stabilize, sweeten if desired, wait 10 days for dead yeast to fall out, and rack into bottles.

Notes:

Pumpkin Wine

Lambie

3 gallons

3 gallons water
6 cans, 798ml pumpkin pie filling (pure no additives - ED Smith)
1 KG sunmaid raisins (or ones with no preservatives)
2 KG brown sugar and 2 cups white sugar
6 small sticks cinnamon - broken up
3 medium nutmeg - whole about the size of a quarter
1 tbsp whole cloves
.75 tsp tannin powder
3 level tsp yeast nutrient
2.5 oz acid blend
1.5 tsp pectic enzyme
1 package Lavlin KC1118 yeast

add everything but yeast..... make sure that the next day the must is room temperature and pitch yeast

acid level should be around .6 - .7 .... sg should be at 1.09 but I couldn't check mine because I didn't use a straining bag..... not sure if that is feasible with a canned puree

Notes:

Pumpkin Wine

WineThief

5 gallons

30 lbs pumpkin meat from 3 pumpkins
5 -tsp nutrient
1.25 -tsp tannin
12 lbs sugar
2.5 -tsp pectic enzyme
4 -cinnamon sticks
5 -campden crush
Acid blend to .60TA (about 2 tsps)
Starting SG 1.090
PH 3.32

Made yeast starter - Red Star Montrachet -
Pitched yeast 24 hours after starting

Scraped pumpkin meat using Martina's advice of an Ice Cream Scooper, and it worked great.

I added the sugar into 2 gallons of boiling water which with sugar volume yielded a total of 3 gallons liquid. That is all the liquid I added to the must. I believe based on what I see that the pumpkin meat will add near 2 gallons of liquid and I will be getting near 5 gallons of finished wine. We shall see when I rack.

After sitting overnight the must has turned to mush and is like a thick soup, I am not sure how I will ever get this one racked. I had to strain out liquid to take the SG readings. It tastes good though.

I am using Montrachet yeast for the first time because several of the recipes I have seen for pumpkin wine call for it. I am wondering now if I made the right choice due to my starting SG of 1.090. I have read some information that states Montrachet is only tolerant to 13%, is that true??
If that is the case my wine may not make it to .990 because that would be near 13.5%. Has anyone had any experience with Montrachet??? Will it ferment an SG of 1.090 down to .990?? I have seen a lot of recipes out there at 1.090 or higher that call for Montrachet it can't handle more than 13% then why would it be so popular?

For me, I will probably want this wine a bit sweet anyway, so as long as it gets down in the 1.000-1.006 range it should be fine..

Notes:

Pumpkin Wine – Martina Style!

MedPretzel

3 gallons

2.5 gallons water, boiled
12 lbs pumpkin
2 cans of Welch's white concentrate
7 lbs sugar (or SG to 1.090)
2 tsp of shaved ginger root
1 tsp ground cinnamon
1 tsp tannin
3 tsp yeast nutrient
3 tsp acid blend
1.5 tsp pectic enzyme
1 packet of Montrachet yeast

I froze the pumpkin pulp for about a month before I started this. Make sure you put it in a straining bag when it's frozen. You get a lot of extra water with them. It's a mess otherwise.

After about 6 months (racking whenever there was about an inch of sediment at the bottom), I added 1 can of welch's after I sorbated.

A month after that, I filtered and then bottled.

You could also add 2-3 cinnamon sticks to your recipe, but I didn't want to overpower the must with cinnamon flavor. I thought 2-3 was a lot for this size batch, so I added some ground cinnamon. I did not add cloves. I had made an apple wine with cloves in it and I didn't like it. So I left that ingredient out. Of course, you could add it.

In this wine, you can definitely taste the ginger in it -- not too strong, but it's definitely there. I tasted the cinnamon (just a tiny hint of it), but my husband didn't. The extra can of welch's after 6 months gave it (what I call) vinosity and some depth. It also sweetened it up a little. Make sure you have your pumpkin wine sorbated before you add it though.

After 5 months in the bottle (about a year after starting), this wine tastes even better than imagined. This is one that most people like. For me, it's a little sweet, but extremely good.

Notes:

Pumpkin Pie Wine

crrobin

Here's my variation of ***lambie***'s recipe that I started about a week ago...smells heavenly...thinking about adding a wee bit of vanilla.

1 15 oz box raisins, lightly chopped
4 lbs dark brown sugar
8 lbs white sugar
6 ground campden tablets
12 30oz cans pumpkin pie filling
3 oz acid blend
1.5 tsp tannin
6 tsp yeast nutrient
3 tsp ground cinnamon
2 tsp nutmeg
1.5 tsp ground cloves
3 tsp pectic enzyme
6 gallons water
2 packs Lavlin 71B-1122

Starting must volume ~10 gallons

Notes:

Raisin Muscadine

Hippie

3 gallons

5 pounds black muscadines
6 pounds dark raisins
7 pounds cane sugar
3 gallons spring water
4 campden tablets
Lalvin 71B-1122 yeast
4 tsp yeast nutrient
2 tsp pectic enzyme powder
1 tsp yeast energizer
1 big handful medium toast French oak chips
75 medium plus toast American oak beans
no acid addition, TA .70

Starting SG 1.124, ending 1.004, 15% abv.
I will probably leave this wine in the 3 gallon carboy indefinitely, tasting about every 3 months. This wine will win medals one day, but not any time soon.
Racked for the 4th time on 8-27-04 and sweetened with ¾ cup of cane sugar. HOT. Yep, needs lots of aging.
11-10-04, coarse filtered with #1 pads. Nice color.
1-19-05, polish filtered with #2 pads. Tastes awful. Had a thick, unusual muddy sediment that dissolves readily in water. Does not taste sour like it is all tartaric acid. This wine is nasty. Not sure what to do with it. Nice color though. Tastes like nasty cheap rotgut whiskey on the finish. Fruity, oakey start.
2-15-05, bottled in 15 brown 750ml bottles and 2-127ml screwcaps, labeled Rotgut.

It might be slightly drinkable in 3 years.

Notes:

Raspberry Herb Wine

Martensite

I have started a new batch of my raspberry wine but have added dried herbs/ flowers for a special treat....something different than the old run of the mill wine.

5 gallons

(2) 49 oz. cans of raspberry puree
water to equal 5 gallons
2 oz. hibiscus flowers - dried, added during secondary fermentation.
2 oz. sweet orange rind - dried, added during secondary fermentation.
1 oz. sweet lemon grass - dried, added during secondary fermentation.
2 tbs. yeast nutrient
1/2 tsp. pectic enzyme
2 1/2 tbs. acid blend - adjust slightly lower after taking acid measurement if needed.
no tannin
71B-1122 yeast
5 ~ 10 lbs. sugar to equal 1.090 ~ 1.100SG
1/2 tsp. potassium metabisulfite

I started by adding my fruit puree into my 7 gallon fermentor bucket along with water to equal 5 gallons, pectic enzyme and 1/2 tsp. potassium sulfite, stir well and take acid measurement, I am aiming for @.65 TA and add acid blend to bring it to this level, also take specific gravity reading of the starting must...mine was low and needed 10 lbs. sugar added to reach 1.100. I covered with a lid to sterilize for 24 hours.

After 24 hours I added my yeast nutrient and made a starter for my yeast. 1/2 cup of water at 104F. , pinch of sugar and added the yeast and let it grow and multiply for 1/2 hour.

Removed lid and poured mixture over the surface gently, don't stir as you want the yeast to receive air, cover loosely with a clean towel only and keep warm at @65F.

The next day the fermentation should be off and running, if not wait another 24 hours and ferment as normal down to @1.010, rack off of the sediment into clean, sterilized carboy and add the herbs/flowers and attach airlock and ferment dry at .990. I keep the herbs in for @ 2 weeks, sometimes more depending on how the flavors come out.

Continue racking off sediment and remove the herbs and allow to clear before bottling and or sweetening. Let age 6 months or more.

This is an excellent wine if given time to age properly!

Best regards to everyone, Mark in Buffalo

Notes:

Red beet Wine

Jem

1 gallon

3 lbs beets , greens removed
12 ounces orange juice concentrate
2 lbs white sugar
1 lb Honey
2 teaspoons fresh orange zest
1 campden tablet (optional)
one package wine yeast
1 teaspoon Pectic enzyme
1 teaspoon yeast nutrient
1 ½ cups orange juice at room temp.
¼ teaspoon tannin

1. Wash beets place in large pot and cover with water. Simmer over low heat until tender. Remove vegetables from liquid, reserving a cup of beets for later use. Add the orange juice concentrate, sugar, honey, to the liquid, bring to a boil, and then simmer for ten minutes, removing and then discarding any scum. Remove from the heat.
2. Crush the reserved beets into a coarse paste, and stir them back into the liquid. Add the orange zest. Transfer the mixture to a two gallon plastic bucket. Add cool water to bring the volume to about 1 gallon. Add a campden tablet , if desired, and let the mixture sit, loosely covered for twenty four hours.
3. In a jar make a yeast starter culture by combining th wine yeast, pectic enzyme, yeast nutrient, and orange juice. Cover shake vigorously, let stand one to three hours, until bubbly, and then add to must.
4. Add the tannin and rack into a 1 gallon air-locked fermentation vessel. Let the mixture ferment for 3-4 months, racking as needed to clear, then bottle, cork, and cellar the wine.
5 wait six months before sampling.

The only change I would personally make is to add the pectic enzyme at step two. Let us know how it turns out.

Notes:

Rhubarb Wine

WineThief

6 gallons

24 Pounds Rhubarb (3-4 lbs per gallon is fine)
6 cans (11oz ea) Welchs Frozen 100% White Grape Concentrate
Water to 6 gallons
12 Pounds Sugar
1 Teaspoons Tannin
6 Teaspoons Nutrient
5 oz Precipitated Chalk
6 Campden, crushed (or 1/4 tsp Potassium Metabisulfite)
1 Package Premier Cuve' Yeast
Later
6- Campden Crushed
3- tsps Potassium Sorbate

Starting S.G. 1.080-1.095
Acid should be around .60 after the chalk is used.

METHOD:
Select and use stalk ONLY. Discard all Leaves and Roots.
Wash, drain, and cut into small 1" pieces and Freeze for a week.
1. Place thawed rhubarb in primary, mash with hands or large potato masher squeezing out as much juice as possible.
2. Pour sugar over rhubarb and stir in, add 6 crushed campden tablets.
3. Let mixture sit for 24 hours promote juice extraction. Then, pour rhubarb pulp and juice through a large fine straining bag trapping pulp in bag, tie top, and place back in primary with juice.
4. Stir in the precipitated chalk (obtainable at winemaking shop). The must will fizz, but then settle down. Wait 3 hours and taste. If the oxalic acid taste is still too strong, add another 1 oz of precipitated chalk and wait another 2 hours.
5. Stir in all other ingredients (add water to make a full 6 gallons of liquid). Check SG to confirm you are between 1.080 and 1.095, make adjustments if necessary by either adding more sugar water to raise SG or just water to lower SG.
6. When SG is correct sprinkle yeast on top of must and cover primary.
7. After 48 hours remove straining bag and squeeze out juice into primary by hand and discard pulp, then and recover primary.
8. Stir daily, check Specific Gravity. When ferment reaches S.G. of 1.010 (about 4 to 7 days) siphon wine off sediment into 6 gallon glass carboy secondary. Attach airlock.
9. When ferment is fully complete (S.G. has reached 1.000 or less -- about 2-3 weeks) siphon off sediment into clean 6 gallon glass carboy secondary. Stir in the 6 crushed campdens or 1/4 tsp of potassium metabisulfite and reattach airlock.
10. To aid clearing siphon again in 2 months and continue racking every 2 months to clear before bottling. If desired, you may fine with sparkloid or SuperKleer or you can filter this wine to promote clearing for early bottling.

NOTE:
Some may prefer this wine dry, but most will enjoy it sweetened back slightly. To sweeten at bottling: Add the 3 Teaspoons of Potassium Sorbate Stabilizer, then stir in approx 2-3 lbs of sugar dissolved into boiling water making a thick sugar syrup. Allow to cool then add in increments slowly stirring in as you go and tasting often. When you reach the desired level of sweetness reinstall the airlock and let sit for 30 days racking one more time before bottling.

Notes:

Rice 'n Raisin Wine (m)

Jheherrin

500g flaked rice
500g chopped raisins
1kg sugar
Rind and juice of 1 large lemon
4 litres water
Sherry yeast and nutrient

Pour boiling water over the rice, raisins, sugar and lemon rind. Stir well to dissolve sugar and when cool add lemon juice, nutrient and active yeast.

Ferment for a week, stirring daily then strain and ferment out till it finishes.

Rack to a clean jar. Rack as often as necessary to reduce sediment and thereby improve the flavor.

The wine is best finished slightly sweet, as it has a full body.

Taken from The Pan Book of Winemaking by B.C.A. Turner, 1964.

Notes:

Rose-Hip Wine

Apratt

1 gallon

Started my rosehip wine today and kind of made up my own recipe.

1 lb dried whole rosehips
1/2 lb raisins
2 lb sugar
pectic enzyme
campden tablet
montrachet yeast

I crushed the rosehips and added the chopped raisins to a straining bag and put in primary. Tossed in sugar and campden. Poured 1 gallon boiling water and stirred. After it cooled I pitched the yeast with some energizer and nutrient and pectic enzyme.

Notes:

Rose-Hip Wine

MedPretzel

5 gallons

Fruit/concentrate: 2 # dried rose-hips
Sugar: 10 #
Water to: 5 gallons
Acid blend: 3 tsp
Pectic Enzyme: 2 tsp
Tannin: 1 tsp
Yeast nutrient: 3 tsp
Yeast energizer: 3 tsp

Yeast strain: Lalvin 72B-1122
Starting SG: 1.090

Notes:

Rose-Hip Wine (m)

MedPretzel

2.25 gallons

3 Kg Fresh rose-hips (or 2 dried)
2.8 Kg Sugar
8.5 Liters Water
Acid blend: 1.5 tsp
Pectic Enzyme: 1 tsp
Tannin: ½ tsp
Yeast nutrient: 1.5 tsp
Yeast energizer: 1.5 tsp

Yeast strain: Lalvin 72B-1122

Notes:

Rosemary-Nutmeg Wine

MedPretzel

1 gallon

2/3 cup dried rosemary
¼ cup Nutmeg
1 gallon water
1 tsp acid blend
1 tsp pectic enzyme
1 tsp yeast energizer
1 tsp yeast nutrient
1 campden tablet
½ tsp tannin
Sugar up to an SG of 1.080

Yeast used: Lalvin 72b-1122

Combined all ingredients and let must cool to room temperature before adding yeast.
Beginning SG was 1.085.
Racked when 1 inch of sediment was seen at the bottom.

Notes:

Sacred Sage Wine

MedPretzel

1 gallon

2 quarts lightly packed frozen sage (measured before freezing)
½ pound (24 ounces) Sunmaid raisins
1 pound brown sugar
1.5 gallons water
3 tsp acid blend
1 tsp pectic enzyme
1 tsp yeast nutrient
1 campden tablet

Starting SG: 1.100

Yeast used: Montrachet

Combined all ingredients and let must cool to room temperature before adding yeast. After 5 days, I took the fruit out, and fermented to dryness. At bottling time, the wine reminded me of beer. But after about 5-6 months, the wine took on a sherry character, which was complimented by all who tried it.

I tried to put the raisins in the meat grinder, with water, but just had a gooey mess. I don't know if I would do it again, but since the wine turned out well, I just might. ;)

Notes:

Sangria

DaveH

1 750 ml bottle of dry red wine
1 lemon, cut into wedges
1 orange, cut into wedges
2 tablespoons sugar
1 shot brandy
2 cups ginger ale, 7-Up or club soda

Pour the wine, fruit, sugar and brandy into a ceramic or glass pitcher, stir and chill overnight. Before serving, add the soda. Pour over ice. Garnish with a fruit wedge. Note: You can add any fruit you like or throw in a shot or two of triple sec. If you don't have time to prepare the drink ahead of time, mix up a pitcher quickly using wine that's already been chilled.

Notes:

Scuppernong Wine

Hippie

5 gallons

32 pounds bronze colored muscadines, various varieties
9 pounds cane sugar
2 gallons spring water
6 campden tablets
Lalvin EC-1118 yeast
2 tsp. tannin powder
6 tsp yeast nutrient
3 tsp pectic enzyme powder
2 tsp yeast energizer
1 handful French oak chips

Starting SG 1.100, fermented out dry, 14% abv., very good, bulk aging.
Racked off acid crystals on 8-23-04, tastes good, but not …..
11-5-04, racked and slightly sweetened with 1 ¼ cups cane sugar, tastes great , very clear.

3-21-05, bottled in 25-750 ml. dead leaf, bartop burgundy bottles.

Tastes good already! One of my best wines.

Notes:

Simple Hard Lemonade

Cork-N-Cap

5.5 gallons

96 oz Realemon, Lemon Juice (Sam's Club sells a two large bottle pack)
2 fresh lemons zested and squeezed (optional)
8-10 lbs sugar
2 ½ pectic enzyme
1 tsp tannin(optional)
Cote des Blanc yeast
5 tsp. Yeast nutrient

This may be overkill, but I do it to be sure to rid the bottled lemon juice of sulfates to aid quick fermentation. I heat the lemon juice for a few minutes, and then transfer it back and forth in containers, allowing it to splash several times. Once I made hard lemonade I didn't do this procedure as I had a few times in the past. It was a tough ferment. I ended up beginning the ferment with sludge from another wine I racked.

In bucket mix juice, lemons sugar and nutrient. Top up with warm enough water to dissolve sugar and make 5 ½ gallons.

My starting gravity is 9% and it ferments to dryness. At kegging time I sweeten to taste.

Notes:

Strawberry Wine

JWIngo

1 gallon

Makes a light body low alcohol wine with a ton of flavor and an amazing nose.

3 lbs Strawberries (very ripe, you should be able to smell them from 20 feet away)
2 lbs brown sugar
1/4 tsp tannin
1 tsp yeast nutrient
2 tsp acid blend
1/2 tsp pectic enzyme
Champagne yeast
starting sg 1.068 - 1.072

Ferment till dry.
Rack until clear.
Sweeten to 1.000 - 1.004
Bottle and open first bottle in 6 months to 1 year.

Notes:

Strawberry/Blueberry Wine

Curt

5 gallons

12 - 15 lbs. frozen strawberries
3 lbs frozen blueberries.
sugar to S.G. of 1.10
water to 5 gallons + a bit
2 1/2 tsp. nutrient
2 1/2 tsp. pectic enzyme
1/4 tsp. K-meta
1 packet Pasteur red yeast

I still free float my fruit but you could put it in a mesh bag if you want to. I crushed the blueberries and strawberries up right in their bags before I opened them. I dissolved the sugar by massive amounts of stirring. I did rehydrate the yeast in a cup of water that had a bit of nutrient and a couple Tbsps. of sugar in it a couple hours before pitching it. Seemed to work for me. While it was in the clearing stage I put about three ounces of untoasted oak in (what a surprise) for about a month and a half. Primary was in an open bucket covered with a plastic garbage bag and secondary in a plastic water bottle. I didn't use any additional acid in the mix because both berries are pretty acidic on their own.
This is one that could be tweaked in about 10 different ways from yeast choice to sugar choice and everything in between.

Notes:

Tea Wine

DAVETHEBLADE

1 gallon

I make quite a lot of Tea wine, different varieties, different tastes. Indian and China teas are great, the list is really endless, try out the basic Tea recipe below, makes a nice dry Tea wine:

Tea 6 Tablespoons
Sugar 2lb
Citric acid 3 Teaspoons
Sherry type yeast
Water to a gallon

Notes:

Tomato Wine

MedPretzel

1 gallon

7 lbs Tomatoes
1 gallon Water
2 lbs sugar
1 tsp grape tannin
1 tsp yeast nutrient
1 Campden tablets, crushed
½ tsp pectic enzyme
1 packet Montrachet yeast

Notes:

Vino Rosa

Slonaker

5 gallons

4 lbs strawberries
1 lb raspberries
2 lbs blueberries
2 lbs dark plums
4 lbs peaches
2 12 oz. cans frozen white grape juice
enough water to make 5 gallons
6 lbs sugar AND 2 lbs honey
10 tsp acid blend
1 1/2 tsp grape tannin
5 tsp yeast nutrient
5 Campden tablets, crushed (optional)
2 1/2 tsp pectic enzyme
1 packet champagne yeast

Boil a gallon of water with the sugar and honey (skim if necessary).
Clean and prep the all the fruit (I used fresh, but frozen would work, too) and place in strainer bags in the bottom of your primary. Mash the fruit with either your hands or a sterilized potato masher. Pour the hot sugar water over the fruit and juice. Add the rest of your water to make up five gallons (plus a little to compensate for the fruit bulk). When cool, add the yeast nutrient, tannin, acid blend and Campden tablets (if you choose to use them). If you do, wait 12 hours then add the pectic enzyme. In 24 hours check the PA, then add the yeast.
Stir daily. In a 7-10 days, remove the fruit bags, letting them drain without squeezing them. If you need more water to make 5 gallons, add it now and stir it in. Check the PA.
When the PA gets down to 2-3 percent, rack into a clean, sterile carboy and fit with bung and airlock.
Rack again each month for the next 3 months. If the wine has not stopped fermenting, keep racking until fermentation stops.
I added about 15 oz of wine conditioner/sweetener to mine with this recipe. Then, after a week, I filtered it into a clean carboy and bottled the next day. Should be ready to drink in 6-8 months.

Enjoy!

Notes:

Watermelon Wine

Steve

5 gallons

10 Quarts Watermelon Juice
10 Quarts Water
7½ Pounds Sugar
12½ Teaspoons Acid Blend
½ Teaspoon Tannin
5 Teaspoons Nutrient
5 - Campden, crushed
1 Package Wine Yeast

Starting S.G. 1.085

METHOD:
1. Cut melons in quarters, remove all rind parts entirely and discard seeds. Cut "meat" of melons into cubes.
2. Using nylon straining bag, mash and squeeze out juice into primary fermentor. Keeping all pulp in bag, tie top, and place in primary.
3. Stir in all other ingredients EXCEPT yeast. Cover primary.
4. After 24 hours, add yeast. Cover primary.
5. Stir daily, check Specific Gravity.
6. When ferment reaches S.G. of 1.040 (about 3 to 5 days) lightly press juice from bag. Siphon wine off sediment into 6.5 gallon glass carboy secondary. Attach airlock.
7. When ferment is complete (S.G. has reached 1.000 -- after 3 weeks) siphon off sediment into clean 5 gallon glass carboy secondary. Reattach airlock.
8. To aid clearing siphon again in 2 months and again if necessary before bottling.

Notes:

Welch's/old Orchard Wine

Ms.Spain

1 gallon

I use Welch's and Old Orchard juices all the time to make wines. If you are using bottled juice, the non-concentrated kind, it takes 128 oz. to make a gallon, so 2-64 oz. bottles would equal a gallon of juice for wine. You could proceed with the recipe on Jack Keller's site, just no water is needed. The rest of the ingredients should be about the same.
Use your hydrometer, if you have one, to check the SG, and check acid levels-you may need to adjust. I did a great deal of winemaking without any testing equipment, and now I have found these things to be very helpful in creating a great wine.
The welch's concord grape- the yeast-I recommend Red star Pasteur Red.
For the white grape/Niagara-I recommend Montrachet or Pasteur Champagne or Premier Cuvee'(all made by Red Star)
The Strawberry Breeze may not be 100% juice-check the label. As long as it says "100% juice", there should be no problem.
If you are looking for a strawberry blend juice, check Juicy Juice brand juices, and Welch's Pourables non-frozen concentrate-Strawberry Raspberry.

Notes:

Welch's/old Orchard Wine

WineThief

Frozen Welchs Grape Juice Concentrates make a very nice table or social wine, and are very easy to make.
Some of the welchs brands are:
Concord 100% Grape Juice
White Niagara 100% Grape Juice
100% White Grape Raspberry Juice (if you make the Raspberry use ONLY 2 cans per gallon otherwise it can be very tart. Also if you make the raspberry I would advise keeping the starting SG to 1.080. Also, only use 1 tsp of acid blend with the raspberry)
100% White Grape Cranberry Juice
100% White Grape Peach Juice
100% White Grape Pear Juice

Old Orchard also has lots of different flavors of 100% juice that work just as well. They usually mix their flavors with apple juice instead of white grape, like their Apple/Cherry, Passion/Mango, Kiwi/Strawberry and other 100% juice concentrates.

The below recipe makes one gallon, you can multiply to make more. I use 3 cans per gallon for a heavier bodied wine but you can use 2 cans per gallon to make a medium bodied wine if you like but if you use only 2 cans you will need to increase the starting sugar to about 1 lb per gallon.

The beginning sugar addition to the 3 can recipe only starts at 1/2lb per gallon due to the different levels of starting sugar already in the different juices. Once the must is mixed up check SG and add enough sugar syrup to bring SG to between 1.080 to 1.090.

Recipe for Welch's Frozen 100% Grape Juice Wine

3 11.5 oz cans Welchs or Old Orchard 100% frozen juice concentrate (only 2 cans for raspberry)
1/2 lbs granulated sugar to start then test SG and adjust to 1.080 to 1.090
2 tsp acid blend (or if possible test and add acid blend to TA .60)
1 tsp pectic enzyme
1 tsp yeast nutrient
1/2-tsp bentonite
water to make 1 gallon
wine yeast - (Red Star Premier Cuvee or Champaign)

1. Add 4 cups hot water to bottom of sanitized primary. Stir in bentonite until dissolved.
2. Open and stir in all the cans of Welch's Juice to primary. rinse cans with a small amount of warm water and add to primary.
3. Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and stir into primary with the frozen concentrate.
4. Add additional cool water to make one gallon. (If you are adding oak chips add them now approx 1/2 oz per gallon toasted oak.)
5 . Check and Adjust sugar if necessary to an SG of 1.085 to 1.090.
6. Add the acid blend, or if possible test acid and adjust to .60 TA
7. When cooled to room temp, (70-75F) add pectic enzyme and nutrient.
8. 12 hours later add Yeast.
9. When SG drops to 1.010 rack to clean sanitized carboy.
10. Allow to finish fermentation in the carboy for 10 days to 2 weeks until the SG is stable at around .990-.995. Make sure all fermentation is finished.

For Natural Clearing
11. From here it is up to you you can follow the natural clearing process by racking the wine off the gross lees to a clean sanitized carboy. Stabilize by Stirring 1 campden tablet per gallon and 1/2 tsp Potassium Sorbate per gallon into 1/4 cup of cool water and add to the carboy that the wine is being racked into. After racking wine, stir the wine vigorously for 3-4 minutes to help degass the wine, wait 5 minutes and stir again for another 2 minutes. then top up and rack every 30-60 days (You don't usually need to add any further campdens or potassium metabisulphite to this wine because welchs does come with SO2 added and is usually sufficient to protect the wine for many years... I only add it at the stabilizing stage) After 6 months if wine is clear, taste to determine if you want or need to sweeten.. If sweetening is desired add sugar syrup to sweeten to taste and allow to sit another 30-60 days then rack off sediment or filter the wine into a clean sanitized carboy.. Let sit for another 30 to 60 days and if completely clear you can bottle.. This process takes 7-10 months give or take.

Or For quicker bottling and consumption this juice will respond well if you treat just like a winekit
11. Do not rack at this time leave sediment. Stabilize by stirring 1 campden tablet per gallon and 1/2 tsp Potassium Sorbate per gallon into 1/4 cup of cool water and add to the carboy of wine. Stir the wine vigorously for 3-4 minutes to help degass the wine. Then add the recommended amount of Super Kleer or Sparkloid (follow the instructions that come with the package) and stir again vigorously for another 2-3 minutes to degass and drive off the CO2. (You don't usually need to add any further campdens or potassium metabisulphite to this wine because welchs does come with SO2 added and is usually sufficient to protect the wine for many years... I only add it at the stabilizing stage) Then top up and allow to clear for 2 weeks.. When clear rack to a clean carboy and let stand for 30 days.. After 30 days taste to determine if you want or need to sweeten.. If sweetening is desired add sugar syrup to taste and allow to sit another 30 days. When the second 30 days is past either rack or filter the wine into a clean sanitized carboy.. Let sit for 2 weeks and bottle.. This faster method will put the wine in the bottle in 90 days..

Notes:

Wild Black Raspberry Blueberry Wine

Graywolfer

I cannot find the exact recipe I used, but have written down the ingredients I used for my wild blackraspberry blueberry wine

1 gallon

1&1/2 lbs wild black raspberries/ froze for about 2 weeks
2 lbs fresh blueberries/ froze for about 2 weeks
2 &1/4 lb sugar or what ever it takes to get starting SG of 1.095
1 crushed campden tab.
1/2 tps, acid blend
1/2 tps.pectic enzyme
7 & 1/2 pints water
1 tsp. yeast nutrient
1 package of Montrachet yeast

Follow the regular drill for making fruit wine. This was excellent wine and is about a month shy of a year old from starting it.

Notes:

Wild Blackberry Wine (Probably Dewberries)

Hippie

5 gallons

28 pounds wild blackberries
10 pounds cane sugar
2 ¼ gallons spring water
5 crushed campden tablets
Lalvin EC-1118 yeast
6 tsp yeast nutrient
½ tsp liquid pectic enzyme
1 ½ tsp tannin powder
1 ½ tsp yeast energizer
a handful med. Toast French oak chips
3 oz medium plus toast American oak beans

acid blend not needed as must tested at 0.90 TA

Starting SG 1.106, fermented out to 0.990, calculated at about 15% abv., blended with Elderberry Port, this is very good wine and needs to age a few years to be a lot better. No, you can't have any. Renamed Wild Elder Blackberry.

Notes:

Wild Chokecherry Wine

WineThief

10 lbs ripe chokecherries
3 lbs chopped raisins
7 lbs granulated sugar Starting SG 1.090
3 tsp acid blend - add acid to .60TA
2 tsp pectic enzyme
Boiling water to 3 gallons
3 crushed Campden tablet
3 tsp yeast nutrient
wine yeast - Champagne or Premier Cuvee

Pick only ripe berries. Put water on to boil. Destem and sort berries, discarding any bruised fruit. Put berries and chopped rasins in nylon straining bag, tie and place in primary. Cover berries with boiling water, cover primary and wait 2-3 hours. Crush berries by hand, being careful not to break pits. When Cool add remaining ingredients except pectic enzyme and yeast. Stir well to dissolve sugar, cover and forget about it for 12 hours. Add pectic enzyme, recover and leave another 12 hours. Add yeast, recover, and squeeze bag daily. When S.G. drops to 1.030 (5-6 days), drain fruit pulp (squeezing gently) and siphon liquor into dark secondary. Fit airlock and rack in three weeks. Rack three more times, once every two months, bottling after third racking. Stabilize and sweeten slightly before bottling if you must. Bottle in dark glass to preserve color or store in dark place. Age 9-12 months.

Notes:

Yeast Starter

holepuncher1

2 T sugar
1/2 tsp nutrient
1/8 tsp acid blend
2 C warm H_2O
Lalvin 1118(yeast)
Add 1/2 C must after 2 hours and another 1/2 C after 4 to 8 hours.
Pitch to wine after 24 hours

Notes:

Yeast starter

GCalan

2 cups water
2 tbsp sugar
½ tsp yeast nutrient,
¼ tsp acid blend
yeast pkg.

Notes:

Zucchini-Squash Wine

WineThief

This wine won an Honorable Mention at the 2005 WineFest in Denver.

3 gallons

10 lbs zucchini -Frozen then thawed and grated with skins on,
10 lbs yellow squash -Frozen then thawed de-seeded, and grated skins on,
3 cans Welches white grape for body
1 small peeled and chopped ginger root
5 whole cloves
5 cinnamon sticks
1/8 tsp tannin
7 lbs of sugar boiled in water - Starting SG should be around 1.090
6 tsps acid blend (if you have an acid test kit then adjust to .60 TA)
3 tsp yeast nutrient
1.5 tsp pectic enzyme
2 campden tablets
Water up to 4 gallon mark with veggies in. should finish around 3 gallons
1-pk RedStar Champagne Yeast or Cote des Blanc

Grate Zucchini & Squash and put in 1 or 2 large straining bags & place in primary. Put the Ginger & Cloves into a separate little bag (cut from a straining bag & tied at the top) add to primary. Add the cinnamon stix to the primary. Boil the sugar in 1 gallon of water & pour over the zucchini & squash and herbs. Allow to sit for a couple hours to extract flavor from veggies and herbs.

Add the 3 cans of Welches frozen white grape juice and enough cold water to bring primary level to 4 gallons with veggie bags in (should finish around 3 gallons). Adding the Frozen juice & cold water should help bring down the temperature.

When temperature is below 80F stir in the acid blend, tannin, crushed campdens, & nutrient. let sit for 12 hours, then add the pectic enzyme. Check SG & adjust with sugar or water if necessary to between 1.080 and 1.095.

Let sit another 12 hours then sprinkle yeast on top, let sit, then stir yeast in after 3-4 hours.

Punch down bags in primary 2 times a day morning and evening.

After 48 hours remove straining bag with the ginger and cloves and discard.
After 3 days of fermentation remove straining bags of veggies squeeze as much juice as possible from bags of veggies & return juice to primary then discard bags of veggies. Leave the Cinnamon stix in the primary until you rack to the carboy. Recover primary & continue fermenting the juice.

Stir daily, check Specific Gravity. When ferment reaches S.G. of 1.010 (about 5-7 days) siphon wine off sediment into glass carboy secondary. Attach airlock.

When ferment is complete (S.G. has reached between 1.000 - .990 and all fermentation activity has stopped -- about 2-3 weeks) siphon off sediment into clean 3 gallon glass carboy secondary making sure carboy is topped up at this time Reattach airlock.

Rack every in 2 months & continue racking every 2 - 3 months until perfectly clear before bottling.

NOTE:
You may prefer this wine dry, but most would want it sweetened back slightly. To sweeten at bottling: Add 1.5 Teaspoons Potassium Sorbate Stabilizer, then stir in about 1/4lb per gallon of sugar dissolved in a bit of hot water. Add the sugar syrup in increments and taste often. Stop when you like the taste. Filter if you want then bottle. Let age at least 6-8 months before tasting, but is better after a year.

Notes:

Table of Equivalents and Substitutions for Winemaking

Adapted from Roxanne's Wine Making Website: http://www.scorpius.spaceports.com/~goodwine/index.htm

1 tsp acid blend = 1 lemon = 2 oranges
¼ tsp tannin = 2 cups grape concentrate = 2 pounds raisins = 1 tea bag = 1 tbs ginger root

1 lb crabapples = 2 2/3 cups
1 lb cranberries = 4 cups
1 lemon = 3 tablespoons juice
1 orange = 1/3 cup juice
1 lb rhubarb = 4 cups
1 lb brown sugar = 2 ½ cups
1 lb granulated sugar = 2 cups
1 lb seedless raisins = 3 cups
1 lb rice = 2 cups
1 lb figs (chopped) = 3 cups
1 lb pitted dates = 2 cups
1 lb bananas = 3 large bananas with skins on
3 lb apples = 2 quarts apples
4 lb tomatoes = 4 medium-sized tomatoes
1 orange rind = 2 tablespoons, grated
1 lemon rind = 1 tablespoon, grated

1 kilogram (kg) = 2.2 pounds = 2 pounds, 2 ounces
1 liter (1000 ml) = 4 cups
250 ml = 1 cup
15 ml = 1 tablespoon
5 ml = 1 teaspoon

2 tablespoons = 1 liquid ounce
4 tablespoons = ¼ cup
5 tablespoons = 1/3 cup
3 teaspoons = 1 tablespoon
1 cup = ½ pint
4 cups = 1 quart
16 ounces = 1 pound

Measurements: by Jack Keller

Used with permission from the author. Original source: http://winemaking.jackkeller.net/measures.asp

Grams, the Useful Measure

I received an email asking, "What equipment do I need most to advance from beginning winemaker to advanced?" Wow. Heavy question. I thought immediately of an acid titration test kit, a good, reliable pH meter, an SO2 "Ripper" test kit, and several other useful apparati, but in the end I wrote back with the following recommendation: "Get yourself an accurate, reliable gram scale."
I finally arrived at this bit of advice because, in the end, grams and milliliters are the measure of most additives and chemicals used in advanced winemaking, while teaspoons (and their fractions) and tablespoons are the measures used by the beginner. Having said that, I'll admit I still use teaspoons (and their fractions) every chance I get.
I have access to a frequently calibrated gram scale capable of measures down to the hundredth of a gram. At home, I have a small balance scale accurate to one-tenth of a gram. The former is great to own if you have money to burn or at least have access to if you live in the real world. The latter is sufficient for most measurements I need to make and at a fraction of the cost of the former.

Some Useful Measure Conversions

Chemical	*¼ Tsp*	*1 Tsp*	*1 Tblsp*
Acid blend, powder	1.2 grams	5.1 grams	14.4 grams
Ascorbic acid, powder	0.9 grams	4.6 grams	13.8 grams
Bentonite, agglomerated	0.8 grams	3.4 grams	11.1 grams
Calcium carbonate, powder	0.5 grams	2.6 grams	06.7 grams
Citric acid, powder	1.1 grams	4.9 grams	14.4 grams
Diammonium phosphate, powder	1.2 grams	4.9 grams	14.7 grams
Fermaid Yeast Nutrient, powder	1.0 grams	4.6 grams	14.7 grams
Fumaric acid, powder	1.3 grams	5.3 grams	16.0 grams
Gelatin, powder	0.8 grams	3.2 grams	09.6 grams
Grape tannin, powder	0.6 grams	2.8 grams	07.8 grams
Isinglass, powder	-	2.4 grams	07.2 grams
Malic acid, powder	1.1 grams	4.5 grams	13.2 grams
Oak-Mor, special and premium	-	1.2 grams	03.6 grams
Oak-Mor, toasted	-	1.4 grams	04.2 grams
Polyclar V, powder	-	1.3 grams	04.3 grams
Polyclar VT, powder	-	1.2 grams	03.9 grams
Potassium bicabonate, powder	0.7 grams	3.3 grams	10.6 grams
Potassium bitartrate, powder	0.8 grams	3.8 grams	10.2 grams
Potassium caseinate, powder	0.7 grams	3.0 grams	09.0 grams
Potassium metabisulfite, powder	1.4 grams	6.2 grams	20.0 grams
Potassium sorbate, prilled	0.6 grams	2.5 grams	03.6 grams
Sparkolloid, powder	-	1.0 grams	07.5 grams
Tartaric acid, powder	1.3 grams	5.0 grams	15.2 grams
Yeast hulls, powder	0.6 grams	2.8 grams	08.7 grams
Yeastex 61, powder	0.8 grams	3.3 grams	09.6 grams

Doses of Various Additives

Additive	*Dosage*
Acid blend, powder	3.9 grams per gallon increases TA about 0.1%
Antifoam, liquid AF-72	5 to 8 drops per 5 gallons must before violent fermentation
Bentonite, powder, agglomerated	1 to 2 grams per gallon after fermentation or 3 to 5 grams per gallon before fermentation starts
Calcium carbonate, powder	2.5 grams per gallon must lowers TA about 0.1%
Citric acid, powder	3.7 grams per gallon increases TA about 0.1%
Fumaric acid, powder	1.5 to 5.7 grams per gallon (0.05 to 0.15% acid increase) to inhibit MLF
Gecoll Supra 95 liquid gelatin	1.5 to 3.8 gallon to remove astringent tannins
Gelarom, liquid gelatin	1.1 to 2.2 mL per gallon for light, fruity wines
Gelatin, powder 100 bloom	0.5 to 1.0 gram per gallon to soften astringent red wine
Glucolytic Enzyme AR2000, powder	0.2 to 1.0 gram per 5 gallons must after fermentation to improve aroma profile
Isinglass, powder	0.015 to 0.07 gram per gallon white wine
Malic acid, powder	3.7 grams per gallon increases TA about 0.1%

Polyclar V, powder	0.5 to 1.5 grams per gallon wine to whiten oxidized wine, 2 hours before filtering
Polyclar VT, powder	1 to 3 grams per gallon wine to whiten oxidized wine, no need to filter
Potassium bicarbonate, powder	3.4 grams per gallon must lowers TA about 0.1%, cold stabilize after use
Potassium bitartrate, powder NF	2 to 5 grams per gallon wine before cold stabilization
Potassium caseinate (Kolorfine), powder	0.5 to 1.0 gram per gallon to whiten oxidized wine
Potassium metabisulfite, powder	see section below
Potassium sorbate, powder or granular	1 to 1.25 grams per gallon wine with ½ to 1 crushed Campden tablet
Rapidase ExColor, powder pectic enzyme	0.2 to 1.0 gram per 5 gallons must
Rapidase Vino Super liquid pectic enzyme	1.5 to 3 drops per gallon grape must
Rapidase Vino Super liquid pectic enzyme	3 to 6 drops per gallon high pectin fruit must
Sparkolloid, powder (hot mix)	0.5 to 1.5 grams per gallon wine after fermentation
Tartaric acid, powder	4.1 grams per gallon increases TA about 0.1%
Yeastex-61, powder yeast nutrient	0.5 to 1.0 grams per gallon must
Yeast hulls (ghosts), powder	0.45 to 0.9 grams per gallon must for MLF and to prevent sluggish fermentation

Calculation of Sulfur Dioxide (SO_2)

Potassium metabisulfite, 1 gram = 150 ppm in 1 gallon, 30 ppm in 5 gallons
Potassium metabisulfite, ¼ teaspoon = 225 ppm in 1 gallon, 45 ppm in 5 gallons
Potassium metabisulfite, 1½ tablespoon to 1 gallon water makes ½% solution for washing equipment
Potassium metabisulfite, 2 oz. to 1 quart water makes 5% solution for sterilizing must (1 teaspoon solution per gallon of must)
1 Campden tablet contains 0.55 grams potassium metabisulfite, yielding 75 ppm SO_2 to one gallon of must or wine

Winemaking Additives and Cleansers: by Jack Keller

Used with permission from the author. Original source: http://winemaking.jackkeller.net/additives.asp

The descriptions below are from various sources, including my own notes, on-line and printed catalogs (primarily from Presque Isle Wine Cellars and Beer, Beer and More Beer), manufacturer or supplier descriptions (Scott Laboratories), and notes taken from various books and on-line writings. I apologize for not attributing each of them to its source.

This list is not inclusive. I know I have missed many good products. I am open to suggested entries. If the manufacturers would like to send me descriptive literature, I will attempt to update this listing as I deem appropriate.

Acid Blend:
: A mix of citric, tartaric and malic acids. Primarily used in fruit wines to adjust acid levels. It is often used in recipes, but substitution of equal weights of tartaric or citric will give close to the same result and will produce a lower pH.

ACTI-ML (MLF):
: Use as a nutrient supplement for malolactic cultures. Recommended usage is 5 grams for 5.5 gallons of wine.

ADEX-G (liquid pectic enzyme):
: This enzyme complex provides maceration and depectinization for a range of acidic dark fruits, including Concord (Vitis labrusca) grapes, bramble fruits, currants and blueberries. It works well at lower temperatures. Typical usage is 0.5 to 1.5 ml per gallon (10 to 30 drops) for grapes and from 1.3 to 2.0 ml per gallon (26 to 40 drops) for some other fruits. It should be diluted 10 to 20 fold with water and may be added at crushing or in the fermentor. Increased yield at pressing is better with at least 30 minutes contact time.

AF-72 (antifoam liquid):
: A silicone oil emulsion that reduces surface tension and thus reduces frothing. It works best in a full container with minimum surface area. Use about 5 drops before fermentation becomes violent, then 2 or 3 drops if foaming occurs thereafter.

Alpet D2 Surface Sanitizer (cleanser):
: Gone in 60 seconds. Quart-sized spray bottle. Kills bacteria and wild yeast after a 60 second contact period! A mixture of Isopropyl alcohol, water and a residual bacterial killer, QAT. Very handy to have on hand for santizing floor corkers, valving on conical fermentors after use or other bulky equipment. No rinse. Allow to air dry. Short contact time, safe for food contact surfaces.

Alpet E3 Plus Hand Sanitizer (cleanser):
: This is Ethanol based hand sanitizer with moisturizers so it won't dry out your skin. This is much better than the gel based hand sanitizers because it gets in to the hard to sanitize places better. It is much more effective than antibacterial soap. To use, spray nails first then the rest of the hand, rub together until dry.

Antifoam (liquid, AF-72):
: A silicone oil emulsion that reduces surface tension and thus reduces frothing. It works best in a full container with minimum surface area. Use about 5 drops before fermentation becomes violent, then 2 or 3 drops if foaming occurs thereafter.

AR 2000 (Glycolytic Enzyme):
: This material supplements natural enzyme activities to release aromatic terpenols and convert odorless glycosylated precursors into free aromatic terpenols characteristic of the grape variety. Normal usage is 0.07 to 0.11 gram per gallon of wine (2 to 3 grams per hectoliter) added at any time after fermentation. It is active from 10 degrees to 50 degrees Celsius (50 degrees to 122 degrees Farenheit) and from pH 2.8 to pH 5.0. It is inactivated by treatment with Bentonite at the rate of 0.4 grams or more per gallon. It is also very effective at settling white musts when added at pressing.

Argilact (fining agent):
: This is a Laffort Oenologie proprietary blend of activated bentonite and soluble casein designed for the treatment of mold must and the gentle removal of oxidized phenolic compounds in wine. It is produced in an easy-to-use, soluble form and can be conveniently added during a pumpover. Addition of Argilact during cold settling in juice will reduce the potential for oxidation and will help protect against laccase activity. Argilact will also facilitate protein stability and remove certain oxidized phenolic compounds from juice or wine. Use 2.4 to 4 grams per gallon of juice when cold settling.

Ascorbic Acid:

An anti-oxidant which has been used as a partial substitute for sulfur dioxide. Results have been inconsistent and we can't recommend it for this purpose. It is often even less effective if used in combination with SO2. Its best use is in the treatment of wine that has had some H2S progress to disulfides. Using 0.25 grams per gallon will cause disulfides to revert back to mercaptans, albeit slowly, which can then be dealt with using copper or böcksin.

Bactiv-Aid Malolactic Nutrient (MLF):

Composed of inactivated yeast, casein and cellulose, this material will provide additional organic nutrients for optimal growth of M-L bacteria. Use about 0.5 gram per gallon at the time a malo-lactic culture is added. Shelf life is about 18 months after opening the package. Not suitable as a yeast nutrient.

B-Brite (cleanser):

This proprietary cleaning agent uses active oxygen in a sodium carbonate base making it an ideal material for cleaning barrels. Contains no chlorine or sulfite. Normal usage is 1 Tblsp per gallon of water. An 8 oz tub will make 15 gallons of cleaner.

Bentonite (agglomerated fining agent):

This agent covers a wide spectrum of hazes. It is a montmorillonite clay which is especially good at adsorbing positively charged particles. It is the best agent for protein instability and it is easy to prepare. Its major downside is that it leaves a fairly bulky lees. Normal use is 1 to 2 grams per gallon unless used during fermentation when up to 5 grams per gallon may be used. It should be dispersed in a small amount of water for 1 or 2 hours, then thinned with wine and stirred into the batch to be treated. Settling will usually be complete within a week. Protein removal is best with lower pH wines and not as effective in high pH wines. It is used mainly with white wines.

Bioactiv (yeast nutrient):

This product is a yeast nutrient composed of sterols, long chain fatty acids, vitamins, amino acids and cellulose developed by Laffort Oenologie. Bioactiv has many applications. When inorganic nitrogen is NOT desired, Bioactiv can be added during a pump-over 6 to 8 hours post inoculation. If a white or rosé juice is too clear (low NTU), Bioactiv can be combined with Granucel to compensate for the low turbidity. Bioactiv can be added to a sluggish fermentation to boost fermentation performance. It can also be used to help restart a stuck fermentation by adding it 48 hours prior to adding the yeast or fermentation restarter. Dosage is 2 grams per gallon, except when used with Granucel cut bacl to 1 gram per gallon.

BLC (Beer Line Cleaner) (cleanser):

A great all around cleaner, from carboys to bottles. Because it is in a liquid form it dissolves easily. It can also be used with cold or warm water. Use 1-2 oz per gallons for cleaning carboys or bottles. Use 1/2 oz per quart for cleaning beer lines and related parts.

Böcksin (silicate liquid) (treatment):

This material is used to eliminate or reduce hydrogen sulfide and mercaptan odors in wine without having to resort to treatment with copper, except when fairly high levels are present. Typical usage is 2 to 6 mL per gallon. Duration of treatment is 24 to 48 hours with vigorous mixing at least four times a day. A bench test is best practice. The treated wine should be filtered with medium nominal 0.45mu cartridge before it is tasted following treatment. It is compatible with a copper sulfate treatment should that be necessary. The fractions of this material separate in storage and must be well shaken before use to insure uniformity.

B.T.F. Iodophor Sanitizer (cleanser):

An iodine based, no rinse sanitizer safe for use with most materials, 5 to 10 minute contact time when used in the concentration of 1-2 tbls per 5 gallons. It will slightly stain vinyl tubing and some plastic parts over time, but is a time proven sanitizer and realatively cheap.

Calcium Carbonate (precipitated chalk) (treatment):

Used to reduce the acidity of wine or must. Because it reacts preferentially with tartaric acid over malic acid, separate out a small portion of the batch, treat it and then recombine the portions. Since pH increases concurrently a drop in acidity of more than 0.3 to 0.4% is seldom practical. Use calcium carbonate as early as possible to allow sufficient time for tartrate stability and the reduction in taste from calcium ions. 2.5 grams/gallon will reduce acidity by about 0.1%.

Campden Tablets (sanitizer):

Typically, 0.55 gram each. One tablet per gallon yields about 75 ppm. We recommend 1/2 tablet per gallon at each racking or 1 tablet every other racking. Crush the tablets and dissolve in water or wine before adding. For larger batches (5 gallons) most people prefer the powdered form of the chemical. Campden tablets may be either potassium metabisulfite or sodium bisulfite.

Carbon (activated, S51 deodorizing) (treatment):

Used to remove odors and some color in wine. It is an acid washed, lignite based, steam activated carbon. It is non-selective, so both desirable and undesirable odors are removed. Stripping of flavor is a serious issue with wine, but much less so with juice. Typical usage is 0.2 to 4.5 grams per gallon. Certified Food & Chemical Codex. Doesn't involve hazardous shipping issues which is a problem with decolorizing carbons.

Casei Plus (fining agent):

.This is a concentrated, powdered form of potassium caseinate produced from whole milk and used for the prevention and removal of oxidized wine components. The soluble “Plus” formulation of casein has 20-25% more protein than the regular casein formulation, greatly increasing its fining ability. Casei Plus helps eliminate oxidized phenolic compounds and iron casse. Even with high doses, it does not lend to over-fining. It generates a lower volume of lees than regular casein. For clarification, use 0.2 to 0.8 grams per gallon of wine. For oxidized wine, use 0.8 to 1.6 grams per gallon of wine.

Citric Acid:

It is found in small amounts in grapes and in larger quantities in many other fruits. It is metabolized during fermentation, so usually little remains at the end of fermentation. Addition of about 1 gram per 10 gallons will help prevent iron hazes, a malady which is no longer very common. Like tartaric acid it buffers to a nice low pH. It may be used as a substitute in place of tartaric acid to acidify a wine. 3.5 grams per gallon will increase the acidity by about 0.1%. It has the advantage of not upsetting tartrate stability.

Claro KC (liquid) (fining agent):

A two part fining agent containing Kieselsol and Chitosan. It is available in 150ml packets which is enough material for 6 gallons of wine. It is added directly to the wine followed by vigorous stirring. The wine is racked off the sediment about 7 to 10 days later. Formulated for either reds or whites. Shelf life is less than a year in the original package and much less once the package is opened.

Colloidal Silica (30%) (Kieselsol, Silica Gel, NALCO 1072) (fining agent):

Used with bentonite or gelatin to give a more compact lees and with the latter as a tannin substitute. When used with gelatin it should be added at least a day earlier. It is also used by itself to remove colloidal hazes. It has a maximum shelf life of 1 year and must be kept from freezing. Normal usage is 0.5 to 1.5 grams per gallon.

CombiGel (fining agent):

A gelatin-caseinate-isinglass derivative in liquid form that is used to ensure clarification and good-filterability of young wines. It can be directly added to the wine and will remain effective even at low temperatures. Because all wines are different, the optimal dosage can only be determined by a bench-trial. However, in wines that are pre-settled, 1.2 ml per gallon is usually correct. In wines with a higher degree of turbidity, the dosage is augmented to 1.92ml - 5.67ml per gallon (depending on just how cloudy the wine is). Shake or stir before use to ensure product homogeneity and add it to the wine while stirring to thoroughly mix the two together. Rack off of the sediment in 3 weeks (a rough filtration of 5-10 microns is recommended). To store, keep absolutely frost-protected. Reseal opened containers tightly. Shake or stir before use.

Copper Sulfate (liquid, 1% solution) (treatment):

This material is used to remove hydrogen sulfide and mercaptans, the source of the ‘rotten egg’ smell. For best results use as soon as possible after fermentation, if racking the wine once or twice during fermentation didn’t eliminate the problem. Avoid adding excess copper. Use bench tests to determine the minimum effective dose. If in doubt about excess copper, contact us or consult a wine testing laboratory.

Crystalzyme Tinto (liquid pectic enzyme):

Designed for red wines. Tinto is formulated with several carbohydrase enzymes which hydrolyze pectin, reduce must viscosity and enhance organoleptic characteristics. It will increase color extraction and stability and increase the extraction of select polymeric tannins leading to rounder mouthfeel and increased complexity. Use 1.5 to 3 drops per gallon at crushing or at the time of yeast addition [1 mL = 20 drops].

Crystalzyme Vinostar (liquid pectic enzyme):

Designed for white wines, it contains a range of carbohydrase enzymes sufficient to hydrolyze the complex polysaccharides in all varieties of white wine grapes. When added to the crusher at the rate of 1.5 to 3 drops per gallon, it will depectinize the must and increase free run and total juice yield. It allows for cleaner fermentations with minimal vegetal notes.

Diammonium Phosphate (DAP) (yeast nutrient):

A source of nitrogen for yeast. It can be used to supplement prepared nutrients or can be used by itself. Use 1/2 to 3/4 grams per gallon (1/2 tsp per 5 gallons) of must to aid yeast and help reduce later problems with hydrogen sulfide.

Drifine (Isinglass) (fining agent):

A traditional proteinaceous fining agent derived from fish swim bladders and used mostly with whites and sparkling wines, but will also remove harsh tannins in reds. Unlike gelatin it does not need counterfining with tannin or kieselsols. Drifine is a pre-hydrolyzed form of isinglass which requires about 30 minutes hydration, at or near 60 degrees Fahrenheit, instead of the typical 2 to 6 days for standard isinglass; nor does it need pH adjustment Normal usage is 0.01 to 0.10 gram per gallon.

Drop Dead (Pyrethrin Aerosol) (pesticide):

Quick knock down of insects. Especially useful for controlling fruit flies.

Efferbaktol Tablets (sanitizer):

A convenient way to add sulphites to a barrel is to use pre-mearsured Efferbaktol tablets. The tablets are effervescent, much like an Alka-Selzer tablet, which helps them to dissolve. A 2 gram tablet will add 9 ppm sulphites to a 60 gallon barrel or 18 ppm sulphites to a 30 gallon barrel. The 5 gram size will add 22 ppm to a 60 gallon barrel. For best results break the tablet and introduce it in small pieces into the wine. If used in a larger stainless tank it is still necessary to stir the wine post addition.

Exberry (grape skin extract) (red color intensifier):

A water-soluble natural food color extracted from grape skins. It adds a great deal of color, but is neutral in flavor. Though color is usually stable, a bench test is best. It should be stored in a freezer.

Fermaid (yeast nutrient):

A complex nutrient which contains diammonium phosphate, magnesium sulfate, yeast hulls, thiamine, folic acid, niacin and calcium pantothenate. Helpful, but not necessary with most fresh grape musts, but needed for fermentation of concentrates, most fruit, vegetable and flower wines. Use of this material or SuperFerment may also reduce the incidence of reduced sulfur compounds and volatile acidity. Use 0.5 to 1.0 gram per gallon. Where high alcohol levels are desired, use up to 8 grams per gallon.

Fermaid K: (yeast nutrient)

A compounded formula that provides DAP, yeast hulls, vitamins and minerals. Best when used at the 8-10 Brix drop (1/3 sugar depletion). Fermaid K will help to prevent stuck fermentation and off-flavors. You do not need to add any additional fertilizers or DAP if you are using Fermaid K. Use approximately 1 gram per gallon.

Fermaid 2133 (autolyzed yeast nutrient):

This is pure autolyzed, spray dried yeast providing alpha amino nitrogen, B vitamins and the benefits of yeast hulls to help sluggish or stuck fermentations. Fermaid 2133 will help supplement the alpha amino nitrogen component of YANC. Unlike Fermaid K, Fermaid 2133 does not contain added ammonia salts (DAP) or micronutrients. Dosage is 1 gram per gallon of must.

Gelatin (50% Liquid, Gelsol) (fining agent):

Produced from cow skins and bones. Used to reduce astringency and bitterness and to clarify red or white wines. Often used as a co-fining agent with kieselsol or bentonite. A big advantage of this material when compared with Gelatin powder is its solubility. Normal usage is 0.06 mL to 0.47 mL per gallon. To prepare, mix with an equal volume of water.

Gelatin (powder, 100 bloom) (fining agent):

A traditional fining agent used to clarify whites or reds and to soften tannins or remove color in reds. Because it removes tannins it finds use in reds which are too astringent. It is best used during the first six months or there is a risk of increasing the perception of bitterness. When used with white wines, use an equivalent weight of tannin or kiesolsol to prevent a potential gelatin haze. Normal usage is 0.5 to 1.0 gram per gallon with whites and 1.0 to 2.0 grams per gallon with reds. To prepare, dissolve in warm water, (up to 120 degrees Fahrenheit) and add to the wine while still warm. The lees should be removed within two weeks. Unflavored gelatin, found in grocery stores is an acceptable substitute.

Gelsol 50% Liquid (Gelatin) (fining agent):

Produced from cow skins and bones. Used to reduce astringency and bitterness and to clarify red or white wines. Often used as a co-fining agent with kieselsol or bentonite. A big advantage of this material when compared with Gelatin powder is its solubility. Normal usage is 0.06 mL to 0.47 mL per gallon. To prepare, mix with an equal volume of water.

Glo SS Plus (stainless steel cleaner):

Brightner for stainless steel.

Glycerine (Glycerol) (treatment):

An additive used to increase the sense of body and/or sweetness in a wine. It is advisable to run bench tests to determine whether it will actually improve your wine. Experiences have been mixed.

Glycerol (Glycerine) (treatment):

An additive used to increase the sense of body and/or sweetness in a wine. It is advisable to run bench tests to determine whether it will actually improve your wine. Experiences have been mixed.

Glycolytic Enzyme (AR 2000):

This material supplements natural enzyme activities to release aromatic terpenols and convert odorless glycosylated precursors into free aromatic terpenols characteristic of the grape variety. Normal usage is 0.07 to 0.11 gram per gallon of wine (2 to 3 grams per hectoliter) added at any time after fermentation. It is active from 10 degrees to 50 degrees Celsius (50 degrees to 122 degrees Farenheit) and from pH 2.8 to pH 5.0. It is inactivated by treatment with Bentonite at the rate of 0.4 grams or more per gallon. It is also very effective at settling white musts when added at pressing.

Go-Ferm (yeast nutrient):

Used during wine yeast rehydration to provide yeast with the proper micronutrients and vitamins before the yeast is added to the must. The higher concentration allows it to be more easily absorbed by the cells.

The rate of useage is 1.25 grams per 1 gram of yeast, which should then be mixed with 17 mls of water per gallon of must.

Granucel (yeast nutrient):

This product is composed of cellulose powder. It can be used on highly clarified white and rosé juice to add back solids and to help keep yeast in suspension. It can also be incorporated into an existing nutrient blend to help promote a healthier, faster fermentation. Granucel should be added at the beginning of the fermentation to freshly pressed juice. Use 1.5 to 2 grams per gallon, except when used with Bioactiv cut back to 0.35 grams per gallon.

Grap'Tan E (grape tannin powder):

This is used during aging to help protect against oxidation, stabilize color and improve tannin structure. It is added after malo-lactic fermentation. Normal dosage ranges from 0.18 to 1.15 grams per gallon for reds and 0.08 to 2.75 grams per gallon with whites.

Grap'Tan PC (grape seed tannin powder):

This material, extracted from grape seeds, is rich in proanthocyanidin content and is used to compliment the fining of red and rose wines, stabilizing protein in whites and stabilizing color in red wines during maturation, especially in oak barrels. It augments the antioxidant and bactericidal effects of SO2 and inhibits oxidizing enzymes. It may be added to finished wines up to within three weeks of bottling Normal usage is 0.2 to 1.1 gram per gallon with reds and 0.08 to 0.35 gram per gallon with whites. It adds more tannin structure and less roundness than Grape'Tan S.

Grap'Tan S (grape skin tannin):

It is added to finished wines up to within three weeks before bottling to achieve phenolic balance, gain mid-palate character, reduce vegetative character, stabilize color in red wines, and reduce a "hot" alcohol taste. It adds more roundness and less tannin structure than Grap'Tan PC. Typical range of use is 0.2 to 1.1 gram per gallon (180 to 1150 grams per thousand gallons) to red wines and 0.08 to 0.35 gram to white wines.

Grap'Tan V (grape tannin powder):

This is used during fermentation and is added directly after crushing. It helps color stabilization with reds, improves tannin structure, reduces vegetative aromas and improves protein stabilization with whites. Typical dose is 0.2 to 1.1 gram per gallon with reds and 0.08 to 0.35 gram per gallon with whites.

Hazyme C (liquid amylitic enzyme):

An enzymatic complex which is effective in preventing starch hazes in apples and other fruits. Since it converts starches into sugars it makes a suitable substitute for Aspergillus oryzae as the active agent in Kojii which is used in Sake production. It will work well under cold conditions.

Isinglass (powder, Drifine) (fining agent):

A traditional proteinaceous fining agent derived from fish swim bladders and used mostly with whites and sparkling wines, but will also remove harsh tannins in reds. Unlike gelatin it does not need counterfining with tannin or kieselsols. Drifine is a pre-hydrolyzed form of isinglass which requires about 30 minutes hydration, at or near 60 degrees Fahrenheit, instead of the typical 2 to 6 days for standard isinglass; nor does it need pH adjustment Normal usage is 0.01 to 0.10 gram per gallon.

Kieselsol (Silica Gel, NALCO 1072, 30% Colloidal Silica) (fining agent):

Used with bentonite or gelatin to give a more compact lees and with the latter as a tannin substitute. When used with gelatin it should be added at least a day earlier. It is also used by itself to remove colloidal hazes. It has a maximum shelf life of 1 year and must be kept from freezing. Normal usage is 0.5 to 1.5 grams per gallon.

Klerzyme 201 (liquid pectic enzyme):

This enzyme system has been formulated specifically for Vitis labrusca grapes. It will work with other grapes and fruits, but is not as cost effective as Rapidase Super. It works well at lower temperatures and is not affected by SO2 levels below 250ppm. Normal usage is 1 to 2 drops per gallon. It should be stored under refrigeration to maintain viability.

Kolorfine (Potassium Caseinate) (fining agent):

Used with white wines to clarify and to reduce oxidized odors and freshen the wine. It will also remove some brownish color pigments. To prepare, hydrate in water for 2 to 3 hours and add to the wine while vigorously stirring since it will coagulate in acidic solutions in a few seconds. Powdered skim milk is an acceptable substitute. Typical dose is 1 to 2 grams per gallon, but as much as 3 grams per gallon when excess color is the main problem.

Lallzyme Cuvee Blanc:

Enzyme for maceration/skin contact when dealing with white wine grapes. This enzyme will give greater mouthfeel and more complex aromatics than without. Minimum contact time is 4 hours, however, 6-12 hours is best. If you macerate more than 4 hours, you will need to keep the temp. of the must below 55 F and do an SO2 addition at the crush. Dose rate is .1 grams per gallon of must.

Lallzyme EX:

Specially formulated enzyme preparation for improved color intensity and stability, greater mouthfeel, and enhanced fruity, floral, spicy flavors in wine. Used primarily in red wines, but can also be used in white wines for increased extraction. Based on the activity of a blend of cellulases, hemicellulases, and pectinases, this preparation aids in the extraction, then stabilization of water soluble phenols found in cells of grape skins. A dry, granular product requiring no special storage conditions prior to use. To use, dissolve into a sufficient amount of water (usual ration is 1:100) and add to must with your other additions prior to onset of fermentation.

Lysozyme (sanitizer):

Use Lysozyme for controlling lactic acid bacteria growth in your wine. Isolated from egg whites, this enzyme will degrade the cell wall of gram positive bacteria, but will not affect yeast or gram negative bacteria such as Acetobacter. Lysozyme can be used for both red and white wine malolactic fermentation. Directions for use: Make a 10% solution of Lysozyme in water (100 grams per liter of water). Add directly to must, juice or wine and mix well. Allow 24 - 48 hours for reaction to complete. To delay malolactic fermentation: red wine - add to grapes at 100 - 200 ppm, or 0.38 - 0.76 grams per gallon; white wine - add to must at 200 - 300 ppm, or 0.76 - 1.14 grams per gallon. To block malolactic fermentation: white wine - add to must or wine at 300 - 500 ppm, or 1.14 - 1.90 grams per gallon. When blending partial and complete MLF wines: add immeditatley after blending at 300 - 500 ppm, or 1.14 - 1.90 grams per gallon, to reduce the risk of further malolactic fermentation. Within several days all MLF bacteria should expire. Stabilizing wine after MLF is complete: Add to barrel during storage at 250 - 500 ppm, or 0.95 - 1.90 grams per gallon.

Malic Acid:

This is the predominant acid in apples and most other temperate fruits, and together with tartaric, accounts for nearly all of the acidity in grapes. Both malic and citric acids are used for deficiencies in other fruits. Its main disadvantage when acidifying is that it buffers to a fairly high pH, so it won’t help much with high pH musts.

Malostart (MLF):

This product accelerates the kinetics of malolactic fermentation and detoxifies the wine environment before inoculation. contains assimilable nutrients for growth including carbon from sugars, free amino acids, peptides, vitamins and minerals. The inert yeast absorb inhibitory compounds and help detoxify the wine for longer and healthier bacteria survival. Cellulose helps keep the bacteria in suspension and provides for some detoxification. When used in conjunction with commercially selected malolactic strains, Malostart promotes healthy inoculation and quick fermentation without producing undesirable biogenic amines. Malostart may be added during the racking of red wines or at the end of primary fermentation in white and rosé wines. It should be suspended in ten times its weight in water and added to the wine 24 hours before inoculation. This allows for the detoxification to take place. Malostart may also be used to help restart a sluggish or stuck malolactic fermentation. Suspend Malostart in water as noted above and add to the wine immediately. It will help detoxify the environment and provide nutrients for the bacteria. Reinoculation with a new ML culture may or may not be needed. Use 0.9 grams per gallon of wine.

NALCO 1072 (Kieselsol, Silica Gel, 30% Colloidal Silica) (fining agent):

Used with bentonite or gelatin to give a more compact lees and with the latter as a tannin substitute. When used with gelatin it should be added at least a day earlier. It is also used by itself to remove colloidal hazes. It has a maximum shelf life of 1 year and must be kept from freezing. Normal usage is 0.5 to 1.5 grams per gallon.

Nutrex 370 (Yeast Hulls) (yeast nutrient):

Consists of the insoluble fraction of yeast cells. Supplies lipids and sterols to the fermenting yeast and adsorbs some of the fatty acids which tend to be toxic to yeast. While not truly a nutrient, it helps the yeast remain in better condition, allowing them to complete the fermentation quicker. Normal usage is 1.8 to 3.6 grams per gallon.

Oenosteryl Tablets (syabilizer):

A combination of potassium metabisulfite and potassium bicarbonate in pill form which can simply be dropped into a batch of wine where it effervesces and mixes without having to be stirred. It is available in three sizes, containing 2, 5 or 10 grams of SO2. The 2 gram size would supply 60 ppm of SO2 if added to 5 gallons.

Opti'Malo (MLF):

This is a natural nutrient developed specifically for malolactic fermentations. It is a blend of inactive yeasts rich in amino acids, mineral cofactors, vitamins and high cell wall polysaccharide content and cellulose. The cellulose provides surface area to help keep the bacteria in suspension and to help adsorb toxic compounds that may be present at the end of primary fermentation. Opti'Malo is particularly suited for MBR 31 although it works well with all malolactic strains. Opti'Malo should be suspended in a small amount of water or wine and added directly to the wine at the same time as the malolactic culture. It should not be added to the rehydration water. Use 0.9 grams per gallon of wine.

Opti-Red (yeast nutrient):

An inactive yeast product which improves body, color stability, and mouthfeel in red wines. Using Opti-Red in the must makes polysaccharides available to complex with polyphenols as soon as they are released. This early complexing results in red wines with more intense color, rounder mouthfeel and better tannin integration. Use at the rate of 1 gram per gallon of red wine. Dilute Opti-Red in 4 times it weight of water or must and add at beginning of fermentation.

Opti-White (yeast nutrient):

A natural yeast product for white wines to increase mouthfeel, avoid browning, increases the wines protein stability and volatile thiols, and protect fresh aromas during aging. Opti-White is rich in polysaccharides and has high anti-oxidative properties. Add Opti-White to the juice at the onset of fermentation. Use at the rate of 1.9 grams per gallon. Dilute Opti-White in 4 times it weight of water or must and add at beginning of fermentation.

PBW (Professional Brewery Wash) (cleanser):

A non-caustic buffered alkaline detergent safe for use on stainless steel, glass, brass and plastic. Removes tartrate crystals from tanks without the dangers associated with caustic soda. Use 2 oz per 5 gallons of warm water. Easily rinses off surfaces.

Pearex Adex (liquid pectic enzyme):

This enzyme complex provides pectinase and hemicellulase activities that are effective in achieving higher sugar and juice extraction and breakdown of solids in pome fruits (pears, apples and quinces) and other light colored fruits. It is active between 50 degrees Farenheit and 130 degrees Farenheit and within the pH range of 3.0 to 5.0. Typical usage is 0.5 to 1.5 ml per gallon (10 to 30 drops per gallon). It should be diluted 10 to 20 fold with water and may be added at crushing or in the fermentor.

Polylact (fining agent):

This is a blend of PVPP and casein in a cellulose base. The blend allows for more complete action on phenolic compounds while avoiding the overstripping often associated with higher doses of pure product casein or PVPP. Polylact acts evenly on monomeric phenolic compounds. It can be used both as a curative and as a preventative against browning and pinking in white juice or wine. To treat oxidized must, add at the beginning of cold setting at the dose of 1.2 to 2.8 grams per gallon. To protect for oxidization, add during pumpover at the dose of 0.6 to 1.2 grams per gallon.

Phosphoric Acid:

Typically sold in 30% solution. This is used to lower pH with a minimum increase in acidity with wines which are cursed with high acidity and high pH at the same time. It gives a bigger drop in pH for a given increase in acidity than any of the organic acids. It is strongly recommended that you use a pH meter when using this material. Typical usage is 2 to 8 mL per gallon.

Polyclar V (Polyvinylpolypyrrolidone or PVPP) (fining agent):

This is the same material as Polyclar VT, except that it is more finely milled. It is faster acting and only half as much by weight is needed to get the same effect, but it settles very slowly, so you will need to filter to remove the particles. Typical dosage is 0.5 to 1.5 grams per gallon.

Polyclar VT (Polyvinylpolypyrrolidone or PVPP) (fining agent):

This will provide rapid clarification and reduction of bitterness in most wines as well as brown colors in many whites. It will improve the shade, but lower the intensity of color in reds. It is preferred to Polyclar V for more rapid settling and when wine will not be filtered, but is not as fast acting. Normal usage is 1 to 3 grams per gallon.

Potassium Bicarbonate (treatment):

Used to reduce the acidity of musts and wines. Avoid using if the pH is above 3.5 or if you need to drop the acidity more than a maximum of about 0.3%. Only about 70% of the acid reduction potential is realized unless you cold stabilize after treating the wine. It causes a higher rise in pH for a given drop in acidity in comparison with calcium carbonate, but it can be used much closer to bottling time. 3.4 grams per gallon will give a potential 0.1% drop in acidity.

Potassium Bitartrate (Cream of Tartar) (precipitant):

Used as a seeding agent to promote cold stabilization. Add to wine at the rate of 2 to 5 grams per gallon, followed by vigorous stirring. Stir the batch daily. It is not a substitute for chilling the wine, but will aid in getting tartrate crystals to drop out faster at any given temperature.

Potassium Carbonate (treatment):

Used to lower acidity levels in wine. 3.8 grams per gallon will reduce acidity by about .1%. Requires that the fermentor be stored cold for several weeks after application. During the period of cold stabilization the tartaric acid drops out as potassium bitartrate. Doing a trial run with a small amount is strongly suggested to determine exactly what the drop in acidity will be. Calcium carbonate can be used in a similar manner and does not require cold stabilization. However it adversely affects flavor, takes month to precipitate out of solution, and preferenially reduces tartaric acid first before affecting malic or citric acid.

Potassium Caseinate (Kolorfine) (fining agent):

Used with white wines to clarify and to reduce oxidized odors and freshen the wine. It will also remove some brownish color pigments. To prepare, hydrate in water for 2 to 3 hours and add to the wine while vigorously stirring since it will coagulate in acidic solutions in a few seconds. Powdered skim milk is an acceptable substitute. Typical dose is 1 to 2 grams per gallon, but as much as 3 grams per gallon when excess color is the main problem.

Potassium Metabisulfite (sanitizer):

Theoretically it is 57% SO2. 1/4 teaspoon per 5 gallons yields about 40 to 45 ppm. One gram per gallon equals roughly 150 ppm SO2. Replace at least every 18 months and keep in a dry place. Sodium bisulfite acts in the same way, but may not be used in wine produced by US commercial wineries.

Potassium Sorbate (stabilizer):

A yeast inhibitor to use with wines containing residual sugar. It does not inhibit malolactic bacteria and should they grow in the wine after sorbate is added a distinct off odor of geranium leaves may be produced in the wine. To be sure that doesn't happen it is imperative that you have at least 40 ppm of free SO2 in the wine when you add sorbate. Normal usage is 1 to 1-1/4 grams per gallon or 200 to 250 ppm. Store potassium sorbate in a dry place out of direct sunlight. Even with proper care, shelf life is only 6 to 8 months. There is never any reason to add potassium sorbate to a dry wine.

Pro Foam Plus VF41 (cleanser):

Chlorinated alkaline foam cleaner which can be sprayed on and will cling for deep claning using the Hose End Foamer or another commercial foamer. Pro Foam Plus may be brushed on though it may not adhere as effectively.

Quertanin (fining agent):

This material is used to inhibit oxidation of color in red wines and to conserve the bouquet and prevent oxidation in whites while giving a fuller mouthfeel. It adds to the structural backbone of both reds and whites. Normal usage is 0.5 to 1.0 gram per gallon in reds and 0.25 to 0.5 gram per gallon with whites.

Rapidase Ex-Color (pectic enzyme powder):

A pectic enzyme which is effective in extracting more color during red wine fermentations, improving polyphenol extraction, color intensity and stability and clarity. Typical usage is 0.07 to 0.11 gram per gallon (2 to 3 grams per hectoliter). It is only effective at color extraction if added while still in maceration (on the skins).

Rapidase Vino Super (liquid pectic enzyme):

This enzyme improves juice yield and provides faster and more compact settling of juices as well as improved filterability. It is active over a range of 45 degrees Farenheit to 131 degrees Farenheit with a doubling of activity for each 10 degrees Farenheit rise in temperature. If stored in a refrigerator loss of activity is 3 to 5% per year, but over 20% at ambient temperatures. Normal usage is 1.5 to 3 drops per gallon (1 mL = about 20 drops). Double the rate for Vitis labrusca grapes and triple the rate for most other fruits. Peaches and plums have very high pectin levels and need even higher levels. It is designed primarily for whites, because red color extraction is not very effective, but is still widely used with reds when free run juice yield and settling are important.

Sal Soda (Soda Ash) (cleanser):

This unscented inexpensive alkaline cleaning agent works about as well as most of the more expensive proprietary materials. It is effective with grape strains.

Silica Gel (Kieselsol, NALCO 1072, 30% Colloidal Silica) (fining agent):

Used with bentonite or gelatin to give a more compact lees and with the latter as a tannin substitute. When used with gelatin it should be added at least a day earlier. It is also used by itself to remove colloidal hazes. It has a maximum shelf life of 1 year and must be kept from freezing. Normal usage is 0.5 to 1.5 grams per gallon.

Soda Ash (Sal Soda) (cleanser):

This unscented inexpensive alkaline cleaning agent works about as well as most of the more expensive proprietary materials. It is effective with grape strains.

Sorbistat K (Potassium Sorbate) (stabilizer):

Insures against renewed fermentation in wine when residual sugar is present post-fermentation. Add at the rate of .75 grams per gallon (200ppm) in conjunction with .3 grams of potassium metabisulphite (50ppm) per gallon. Note: It will not stop an active fermentation.

Sparkolloid (powder, hot mix) (fining agent):

A proprietary alginate based fining agent which covers a broad spectrum of hazes. It requires a little more care in preparation than bentonite, but generally gives excellent clarity, requires no tannin addition and is quite neutral in respect to flavor changes. Normal usage is 1/2 to 1-1/2 grams per gallon.

Star San (cleanser):

An acid based no rinse sanitizer, used in many commercial breweries. It is a special blend of food quality acids often found in both soft drinks and toothpaste. It is odorless, tasteless and safe for most materials except soft metals. Contact time is 1 to 2 minutes when a 1 oz/5 gallon mixing solution is used. Will not

stain vinyl tubing or other plastic parts. This is a foaming product -- the foam will sanitize and it stays longer on a surface. This means it is specially great for hard to sanitize equipment and places where you can not keep full liquid contact all the time.

SuperFerment Yeast Nutrient and Energizer:

A blend of minerals, vitamins, growth factors and trace elements. Contains all elements needed for optimal yeast reproduction and metabolism. It will help prevent sluggish or stuck fermentations and promotes a rapid start with musts and worts. It contains yeast hulls (ghosts) which helps ensure a quick and complete fermentation. Normal use is 0.75 to 1.5 grams per gallon.

Super Kleer (liquid) (fining agent):

A two part fining agent containing Chitosan and Kieselsol. It is available in 150ml packets which is enough material for 6 gallons of wine. It is added directly to the wine followed by vigorous stirring. The wine is racked off the sediment about 7 to 10 days later. May be used with reds or whites. Shelf life is less than a year in the original package and much less once the package is opened.

Tanin Galalcool (GA) (treatment):

This is used to inhibit laccase activity in white grapes with botrytis mold and to stabalize color and inhibit oxidation in white musts and wines. It is added to the grapes in bins or to white musts, usually during the first two or three pumpovers or stirrings. Normal usage is from 0.25 to 0.50 gram per gallon.

Tanin Galalcool SP (Soft Palate) (treatment):

This is similar to Tanin Galalcool and contributes an additional character of softness and fullness on the palate. While not increasing sugar, Tanin Galalcool SP gives a perception of sweetness while improving mouthfeel and texture in white wines. This tannin may be used in red wines when very subtle changes are desired. Bench-trial to determine dosage is recommended. Probable dosage will be between 0.20 to 1.20 grams per gallon of wine.

Tanin Plus (treatment):

This is a soluble wood tannin extracted from toasted American oak. It works in much the same manner as Quertanin but with an additional vanillin oak character and smooth finish. Tanin Plus works well in combination with other tannins (Tan'Cor, Galalcool) in very low doses. Use 0.4 to 0.8 grams per gallon of red wine, half that per gallon of white wine.

Tanin VR Supra (VRS) (treatment):

This is used to inhibit laccase activity in grapes that have botrytis mold, increase color stability, and to prevent oxidation in reds. Sprinkle over grapes in a bin or add as a solution at the crusher at the rate of 1 to 2 grams per gallon. If added in the fermentor it will minimize oxidation and stabilize color with red musts.

Tannin (natural) (treatment):

This form of tannin is derived from plant rather than animal sources. The addition of about one gram (1/2 teaspoon) per five gallons of wine will help in clarification of most fruit, vegetable and honey wines. Before fining a white wine with gelatin you should add either Silica Gel (Kieselsol) or tannin. It may be difficult to get tannin into solution immediately (put tannin in glass and add water or wine, then whip or stir vigorously until in solution). Usually not needed with red wines which contain more tannins.

Tan'Cor (treatment):

This product was developed for addition to red wine post-fermentation to improve overall structure and to help protect the wine from oxidation during aging. It is composed of proanthocyanidins and ellagic (oak duramen) tannins that integrate easily into young wine. Tan'Cor seems to balance well with full, fruity wines like Syrah and Zinfandel. It also is useful in intense, up-front fruity Cabernet Sauvignon and any wine that noticeably lacks smooth tannin structure. It is best to conduct bench-trials to ascertain dosage, which may vary from 0.4 to 1.5 grams per gallon of wine prior to bulk aging for 6-8 months.

Tartaric Acid:

The characteristic acid of grapes which is found in no other common fruit. Low acid grapes from warmer climates will benefit from its addition; the wine will clear more readily and will keep and taste better. This material buffers to a nice low pH. Wine lower than about 0.5% titratable acidity will benefit from its addition. About 3.7 grams per gallon will increase acidity by 0.1%.

Ultra Clear (liquid) (fining agent):

A two part rapid fining agent containing separate positively and negatively charged sachets of silicic acid. It is available in box form containing enough sachets for five 1-gallon batches of wine. It is added directly to the wine followed by vigorous stirring. The wine is racked off the compacted lees about 7 days later. May be used with reds or whites. Contains no animal products (as opposed to Claro KC and Super Kleer). Manufacturer is Contessa (United Kingdom). Shelf life has not been determined, but works fine after two years at room temperature.

Viniclar (fining agent):

This is a proprietary formulation of PVPP. It is composed of macromolecules derived from synthetic polymerized vinyl-pyrolidone. Viniclar does not leave any residue after precipitation since it is insoluble in

water and alcohol. It complexes with phenols and attracts low molecular weight catechins and other compounds responsible for darkening wine's color. It can be used in conjunction with bentonite or casein. Rack off the lees or filter after using Viniclar. As a preventative, use 0.6 to 1.2 grams per gallon of juice. As a curative, use 1.2 to 2 grams per gallon of wine. For oxidized wine, use 1.6 to 3.2 grams per gallon of wine.

Viniplus Lactizyme (lysozyme) (stabilizer):

An oenological lysozyme preparation used to control gram positive lactic acid bacteria at several stages of the vinification process. Commercial wineries must file a petition letter to BATF to use it. A copy of the petition letter is available from GusmerCellulo Co. White wines can normally be prevented from going through an MLF by the addition of 500 ppm of Lysozyme (1.9 grams per gallon). It can also be added to sluggish or stuck fermentations to reduce the risk of volatile acid production and increase the chances of reviving the sugar fermentation. Derived from eggs.

WLC (Wine Line Cleaner) (cleanser):

Similar to BLC, but crafted more towards wine and soda build-up in draft systems. It removes sugars, tannins and tartrate deposits, wine molds, yeast, etc. that can affect the color, taste, bouquet, clarity and appearance of wine, wine coolers and other beverages. Directions: Add 1/4 oz per quart of warm/hot water.

Yeast Energizer (yeast nutrient):

An extraordinary nutrient, energizer is useful when making wines of high alcoholic content (over 14%) and to restart fermentation when the secondary fermentation seems "stuck." Yeast energizer contains many ingredients not found in normal nutrient, such as Riboflavin and Thiamine. The energizer is best used by dissolving 1/2 tsp. in 1/2 to 1 cup of the must or wine before adding. If the fermentation is truly "stuck" and not simply run out, the energizer may be dissolved in 1/4 cup must or wine and 1/2 cup warm (75 degrees F.) water and a pinch of fresh wine yeast added and allowed to bloom under cover over a 12-hour period. An additional 1/4 cup of wine or yeast is then added and the yeast given another 12 hours to multiply before the enriched solution is added to the fermentation bottle.

Yeast Fertilizer (yeast nutrient):

A yeast fertilizer/energizer composed of dead yeast cells that contains many essential nutrients for yeast growth. Use 1/2 gram per gallon (1/2 tsp per 5 gallons).

Yeast Ghosts (yeast nutrient):

This material consists of the insoluble fraction of whole yeast cells, supplying lipids and sterols to the fermenting yeast and will adsorb fatty acids which may contribute to sluggish fermentations. Normal usage is 0.45 to 0.9 gram per gallon. At rates above 3 grams per gallon, off flavors and odors may occur.

Yeast Hulls (yeast nutrient):

Consists of the insoluble fraction of yeast cells. Supplies lipids and sterols to the fermenting yeast and adsorbs some of the fatty acids which tend to be toxic to yeast. While not truly a nutrient, it helps the yeast remain in better condition, allowing them to complete the fermentation quicker. Normal usage is 1.8 to 3.6 grams per gallon.

Last update was November 13th, 2005.