

WINEMAKERS NEW YORK

WineMakersNewYork.com



10 Wine Commandments

10 easy steps to making wine from fresh juice!

- 1** Take home juice. Wait 6-10 hours (or until room temperature). Open pail and stir well
- 2** Make yeast slurry: (refer to yeast packet). Put yeast slurry in juice. Close pail and remove small black plug from the bottom.
- 3** Maintain temperature of 55°-65° optimum. Stir well for 2-3 days
- 4** Sanitize your carboy or Demijon and pour juice into fermenting vessel. Maintain temperature of 50°-70°F for reds, or 50°-60° for whites. Put airlock on fermenting vessel.
- 5** Wait! Let juice ferment, Do not shake or move pails for 60-90 days
- 6** Siphon good juice off the lees, "sediment" out of fermenting vessel, into a sterilized Demijon or carboy. Fill bottle to the neck.
- 7** Sanitize and reinstall air lock. Do not shake or move. Bulk age for 3-4 months
- 8** Siphon juice into another sterilized carboy or Demijor. Fill bottle to neck and cork. Do not shake or move. This is your second racking, age for 3-5 months.
- 9** Siphon finished wine into 750ml bottles. Fill bottles to neck
- 10** **Thou shall not covet thy neighbor's wine**

It's a very simple process that doesn't require water or sugar. It's pure and natural, just the way Mother Nature intended all wines to be. We believe in using the least amount of stabilizer possible and keeping the finished, bottled wine in cold storage (55°F). Red wine can be brought to room temperature before serving. If you don't store your wines in cold temperatures for long term (24+ months) you may want to add more stabilizers.

You are the judge. You, are the winemaker.

CHEERS AND ENJOY YOUR WINE!

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