

WINEMAKERS NEW YORK

WineMakersNewYork.com



Complete Instructions for Making Wine from Fresh Grape Juice

- 1. First you need a supply of Fresh Wine Grape Juice** - Fresh grape juice is only available once a year, so make sure you are ready by early September up to late October to purchase what you want. Our fresh grape juice comes in 6 gallon buckets, which you may wish to use to start primary fermentation. **All procedures mentioned herein are explained in detail on our website.**
- 2. Sulfite** - *For Your Information Only.* A low level of Potassium Metabisulfite, 1/4 teaspoon. per 6 gallons is essential for making sure bad yeast cells do not spoil your wine. It also ensures a healthy activation of the good yeast cells. This is also a USDA regulation for shipping and transporting all fresh produce. There is no need to sulfite further after this stage. Go to step 3 after **2 hours**
- 3. Add Yeast** - It is important to add a good quality yeast. Add 1 packet of yeast for each 6 gallons of juice. **Important** - Refer to instructions on our web site on how to make yeast slurry*
- 4. Primary Fermentation** - Your juice needs to come up to room temperature. Fresh juice is shipped in refrigerated trucks at 27°F and is maintained 27°F to prevent fermentation*. Use the bucket the juice came in, or a sanitary food grade container to begin fermentation. Use the lid from the bucket to cover the juice. Fermenting will cause the juice to boil violently. This is a natural process of the sugars being metabolized by the yeast. The 6 gallon bucket has room at the top so there is minimum spill over. Leave in the primary fermenter for 3-5 days. Stir vigorously each day. In 3-5 days the fermenting juice should subside down to a minor fizz. Pour the juice into a sanitized* Carboy or Demijon.
- 5. Secondary Fermentation** - Fill air lock with vodka. Put air lock on fermenting vessel. Do not shake or move, maintain temperature 60°F - 70°F, let the juice ferment for **12 weeks**
- 6. Rack** - This is done by siphoning (with a sanitary, food grade siphon with defuser), from the primary fermenter to an empty sanitized* Carboy or Demijon, then discard the sediment from the bottom of the primary fermenter. Your new container must be filled all the way, just 2 inch below an air stopper, which you must keep attached to prevent oxidation. At this stage you may add Oak Chips* at a rate of 1/2 pound per 15 gallon batch. Your wine will stay in this container (with air lock) at 40°F - 60°F for **3 months**
- 7. Rack again** - It would be good idea to keep different sized carboys handy because when you rack you will loose a bit of wine from leaving sediment behind, thus you will need smaller jugs and extra air stoppers handy. Your wine will stay in this container (with air lock) at 40°F - 60°F for **3 months**
- 8. Rack again (optional)** - Yes... Rack again only if you need to further clarify your wine. Your wine will stay in this container (with cork) for **3 months**
- 9. Stabilize** - At this point you will add 1/4 teaspoon of potassium sorbate for each 6 gallons of wine. This will prevent any further fermenting of residual sugar. Using the sterile rod, stir and splash the wine vigorously to break up any carbon dioxide bubbles. Stabilizing* is important because if you skip this step you may end up with a fizzy wine, or worse, that carbon dioxide will cause your corks to pop or bottles of finished wine to explode. Your wine will stay in this container (with cork) for **2 weeks**
- 10. Bottle** - This is the fun, yet time consuming part. Have sanitized* bottles and new corks ready for use. Siphon wine into sanitized* 750 ml wine bottles. Leave just 1/2 inch wine in old vessel. Use a corker for pressing corks. Bottled wine should be stored in cool area.
- 11. Avoid the big mistake** - Have patience. The biggest mistake any amateur wine maker will make is stealing a bottle of wine from the vessel to give it a try. **WAIT, WAIT, WAIT!!!** If you leave an air gap and don't keep your wine topped up at all times you might as well toss it all away later. An air gap will cause oxidation and your wine will end up having a unpleasant taste. Patience, your wine must mature.
- 12. That's it** - Enjoy! Tu Saluté!

* For detailed procedures refer to WineMakersNewYork.com