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## **AN INTRODUCTION TO MAKING WINE AT HOME**

### **IT IS VERY EASY TO DO**

Fermentation is a natural process which has been practiced to the delight of mankind for literally thousands of years. Until the 1860's however, it was done without much real understanding of what was going on. It is the automatic nature of fermentation which made it possible (and easy to do) in times past and which continues to make it easy today.

### **INDIVIDUAL INSTRUCTION**

Because fermentation is highly automatic, it is tolerant of many different approaches and consequently subject to much folklore which is apt to differ from one location to another. We offer complete written instructional material to learn reliable modern winemaking. We will also demonstrate the use of the simple equipment involved if you are able to visit our store in person. If not, help is available by phone as often as you need it. An already simple process is made failure-proof with modern information.

### **INEXPENSIVE EQUIPMENT**

The equipment to make five or six gal. batches will cost less than \$100. Although it is inexpensive, the equipment we recommend is for serious winemaking. No compromise is necessary because of the small batch size. A complete list is given on the back side of this page. Ask about our beginner's equipment package special which provides most of the specialty gear needed to get started. Using the processed ingredients described below, even large batches can be done without more expensive equipment, i.e. grape crusher and fruit press.

### **WINE TYPES**

A wide range of imported and domestic ingredients is available for purchase including the most popular winegrape varieties. These are available in pure juice form as well as juice/concentrate blends and straight concentrate. Canned fruit bases (which we carry) or fresh fruits in season can make unique and excellent wines which are not available commercially. Recipes are available at no charge which offer the option to include small amounts of winegrape concentrate with the fruit to improve quality. In many cases, we offer two versions of our fruit wine recipes. Table wine (for use with food) or social wine to enjoy by itself or with cheese or snacks.

### **MAKE TO PERSONAL TASTE**

With modern techniques, the winemaker has complete control of the style of the wine. The alcohol

content and flavor intensity are controlled by the recipe. Sweetness, tartness and other properties are adjusted to personal taste before bottling.

### **REWARDING HOBBY**

Winemaking can be enjoyed as a hobby in which craftsmanship and quality are most important. Since batch size is small, extra care in fruit preparation and other handling is possible, resulting in outstanding quality. Up to 200 gal. per year can be made legally for personal use in each household without any licensing or forms to fill out. Space and time requirements vary with the type and amount of wine being made, but are generally modest.

Except as noted, the equipment below is recommended for 5 or 6 gal. batches. As larger amounts are desired, larger primary fermenters and more or larger glass containers (secondary fermenters) may be added along with a soft or hard fruit crusher and a fruit press.

### **HOME WINERY EQUIPMENT LIST**

#### **Specialty Items**

10 Gal. Food Grade Plastic Bucket - Primary fermenter (for 5 or 6 gal. batch size)  
Grape Crusher or hard fruit crusher (for larger batches only)  
Floating Glass Thermometer  
Hydrometer And Test Jar (Set)  
Fruit Press (for larger batches only)  
Large Nylon Straining Bag - To Remove Fruit Solids  
Racking Tube, Siphon Hose & Pinch Clamp - For Liquid Transfer  
Sulfite Solution - Store in one gal. glass jug  
Secondary fermenters - Two or more 5 or 6 gal. glass carboys  
Two or more 1 gal. glass jugs (3 or 4 liter jug wine bottles work well)  
Fermentation Locks - Two or more  
White Rubber Drilled Stoppers - To fit secondary fermenters  
Carboy Brush - To clean 5 gal. carboys  
Wine Bottle Brush  
Oak Barrel(s) - 15 gal. or larger (for larger batches only)

#### **Household Items**

Plastic Sheet, About 3 Feet Square - To cover primary fermenter (cut open a white garbage bag and trim to convenient size)  
Large rubber bands, 10 or so linked to form an elastic loop to hold plastic sheet over top of primary fermenter in drum head fashion  
Long Handle Spoon - To stir ingredients in primary fermenter  
Measuring Cups  
Measuring spoons  
Gravy Baster  
Funnel - Stainless steel or plastic

## **Bottling Supplies**

Wine Bottles - 1.5 liter, 750 ml. or 375 ml.  
Straight Wine Corks  
Corking Tool - To compress and insert corks

## **Optional**

Acid Testing Materials  
Bottle Labels  
Bottle Capsules - To cover bottle tops  
Automatic Bottle Filler  
Jet Spray Bottle Rinser - Attaches to faucet, automatic shutoff  
Winemakers Batch Record Cards - To keep recipe and processing records

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