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WINE RECIPE

5 GAL. SECOND RUN RED VINIFERA (WINEGRAPE) TABLEWINE

Preliminary:

Second run wine is made from red vinifera winegrapes by adding water, sugar and additives to the drained (not pressed) pulp after normal primary fermentation. It offers a way to increase the yield at the winemaker's option, up to nearly double the normal gallonage. It can be a convenient way to stretch the yield as necessary to wind up with full secondary fermenters for proper bulk aging. Or, the second run can be kept separate from the first run to provide faster maturing wine to drink while the first run ages. To make second run wine, follow normal primary fermentation techniques until the wine is ready for secondary. Strain out the pulp solids and transfer the wine which drains from the pulp without pressing to secondary fermenters to complete fermentation by itself. This wine is called free run. For each gallon of free run, up to one gallon of water and necessary additives may be added to the pulp for re-fermentation.

This technique is restricted to red vinifera winegrapes only. Other grape types and fruits need to be pressed to recover adequate color and flavor from the fruit solids. Then not enough substance remains in the solids to make worthwhile second run wine.

Ingredients: (Multiply the quantities below as necessary for larger batches)

1 Gal. Water (For each gal. of free run removed)

2 Lb. Cane Sugar

½ Level Teaspoon Yeast Nutrient

2 “ ” Acid Blend

1/4 “ ” Grape Tannin

9 Fl. Oz. Red Winegrape Concentrate – (Optional for better quality - reduce sugar to 1-1/2 Lb.)

Procedure:

After determining the volume of second run to be made, dissolve the sugar for that amount in warm water. Use about half the total water for this. After dissolving the sugar, add the remaining cold water to reach the full volume. Combine sugar water with the wet grape pulp, yeast nutrient, acid blend and grape tannin in a primary fermenter. Fermentation will resume almost immediately from the yeast in the pulp. When the SG reaches 1.020 or so and color is good, press and strain and finish the fermentation in normal fashion in glass secondary fermenters. Carry out normal bulk aging and bottling. Within a year or less second run can be excellent and faster maturing than the first run wine.