



689 W. North Ave., Elmhurst, IL 60126 (630)834-0507

www.chicagolandwinemakers.com

info@chicagolandwinemakers.com

WINE RECIPE

5 GAL. RED VINIFERA (WINEGRAPE) TABLEWINE

Ingredients:

65 to 70 Lb. Red Vinifera Winegrapes - Wash, cull, crush and stem
9 Crushed Campden Tablets or 3/4 level measuring teaspoon Sulfite Crystals
Starting SG should be 1.085 to 1.100
Starting Acid should be about 0.60 to 0.70%
Pasteur Champagne Yeast - After 24 hrs., make yeast starter

Procedure:

For small amounts (5 or 10 gal.), the grapes can be hand crushed and stemmed. Larger amounts will require a grape crusher (grinder) and fruit press. Crush the grapes (without breaking seeds) into a sulfite-wet primary fermenter, mixing in thoroughly the crushed campden tablets or sulfite crystals as you go. With most grape varieties it is best to remove as much of the stem as practical. Cover the fermenter and let stand 24 hrs.

Then mix well and strain out enough juice to check the SG and acid level. See *Acid Testing Must and Finished Wine*. Low levels can be corrected by adding heavy sugar syrup or acid blend. If SG is too high, dilute with acid water (4 teasp. acid blend per gal. water). If acid is too high, dilute with SG 1.080 sugar water. After adjusting the must, make the yeast starter. When the starter shows good activity, add it back to the primary fermenter to begin the fermentation.

Once primary fermentation begins, monitor the liquid temperature and SG daily, and stir the floating solids down into the liquid three or four times each day. Try to keep the must temperature around 65 to 75 °F. During the SG check, take note of the color. Longer fermentation on the pulp increases both the color and the flavor of the red grape being fermented. Under average conditions, pressing at SG 1.040 to 1.020 will produce good results. If less color is desired, pressing at SG 1.080 to 1.060 will accomplish this. For maximum color and flavor (with firm fruit), fermentation on the pulp may be continued to SG about 1.005. In any case, press before the SG drops below 1.000. If the grapes are severely over-ripe, straining without pressing (called *free run*) may yield a better wine. This wine can be held separate from the pressed wine. If second run wine is intended, do not press, but collect the free run juice for normal secondary fermentation. The wet solids may then be used for second run wine.

After pressing/straining, the liquid should finish its fermentation in glass. If solids settle out to more than one inch of depth before the SG reaches 1.000, rack the wine to full containers to finish the fermentation. When fermentation is slow, keep temperature about 70 to 75 °F until all bubbling as observed at the liquid surface has stopped. Final SG should be about 0.995. When sure of complete fermentation, rack the wine away from its sediments and top-up with extra wine or small amounts of clean water. Move the wine to a location away from bright light as close to 60 °F as possible to begin bulk aging. Once the wine has cleared, larger batches may be aged further in oak barrels before bottling. See *Preparing and Using Oak Barrels*. Otherwise, after normal bulk aging, follow the procedures in *Preparing the Wine For Bottling* in our full instruction set to complete the wine. Most wines will show marked improvement if bottle aged one year or more.