



# ALL PURPOSE BACKYARD GRAPE WINE RECIPE



**THE HOME WINE/BEER/CHEESEMAKING SHOP**

22836-2 VENTURA BLVD., WOODLAND HILLS, CA.

HELP-LINE: 818-884-8586

[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

## RECOMMENDED EQUIPMENT:

- PRIMARY FERMENTER (DURABLE BUCKET 1/3 LARGER THAN AMOUNT OF THE CRUSHED GRAPES)
- SNAP-ON LID WITH HOLE FOR FERMENTATION LOCK ( OR, USE A PLASTIC SHEET OR TOWEL OR LOOSE FITTING LID TO LET GAS ESCAPE AND KEEP THE BUGS OUT)
- SECONDARY FERMENTER (GLASS OR STAINLESS STEEL CONTAINER THAT CAN BE FILLED UP INTO A NARROW NECK AND CAN BE FITTED WITH A FERMENTATION LOCK)
- FERMENTATION LOCKS (ALLOWS GASSES TO ESCAPE BUT KEEPS THE AIR OUT)
- HYDROMETER AND TEST JAR (TELLS HOW MUCH SUGAR TO USE)
- ACID TESTING KIT (TELLS HOW MUCH ACID BLEND TO USE)
- RACKING SET-UP (USE TO TRANSFER YOUR WINE BETWEEN FERMENTERS)
- THERMOMETER (USE TO CHECK FERMENTATION TEMPERATURE)
- FERMENTATION/FRUIT BAG (USE TO TRAP THE GRAPES DURING FERMENT)
- BI-SULFITE (POTASSIUM METABISULFITE) & ACID BLEND (USE TO MAKE A "SULFITE SOLUTION")
- Hand Corker, Corks, Bottles, Bottle Filler, Capsules & Labels (YOU WILL NEED THESE IN ABOUT 3 MONTHS TO BOTTLE YOUR FINE ESTATE WINE)

## INGREDIENTS FOR ONE (1) GALLON\*\*:

<u>GRAPES</u>	20 LBS/GALLON
<u>WATER</u>	NONE
<u>SUGAR</u>	1 LB BRIX READING OF 22° (USE YOUR HYDROMETER)
<u>ACID BLEND</u>	2 TEASPOONS** (USE YOUR ACID TEST KIT)
<u>PECTIC ENZYME</u>	1/2 TEASPOON (REMOVES FRUIT PECTIN SO THE WINE CAN CLARIFY)}
<u>SUPER FOOD®PLUS</u>	1/2 TEASPOON
<u>CAMPDEN TABS</u>	1 PER GALLON (CRUSHED)
<u>WINE YEAST</u>	1 PACKAGE (2 PACKAGES PER 100 LBS GRAPES)

(USE "COTE DES BLANC" FOR WHITE GRAPES OR "PASTEUR RED" FOR RED GRAPES)

**\*\*THIS IS NOT AN EXACT RECIPE. GRAPES VARY BY VARIETY AND SEASON.  
TEST WITH YOUR HYDROMETER (SUGAR) AND ACID TEST KIT (ACID BLEND).**

## METHOD:

**MAKE A *SULFITE SANITIZING SOLUTION*: IN ONE GALLON OF WATER, DISSOLVE ONE (1) TSP. OF BI-SULFITE POWDER AND ONE (1) TSP. OF ACID BLEND.**

**USE IT TO SANITIZE CLEAN EQUIPMENT PRIOR TO USE. DRAIN VERY WELL.**

**NO NEED TO RINSE. WET IS O.K., BUT NO PUDDLES.**

**KEEP IN A CLOSED, WELL LABELED JUG.**

**SELECT SOUND AND FULLY RIPE GRAPES. REMOVE THE LARGE STEMS.**

**PUT GRAPES INTO FERMENTATION/FRUIT BAG, TYING WITH A STRING.**

### **1. INTO YOUR PRIMARY FERMENTER, ADD:**

**De-stemmed Grapes. squeeze just enough to slightly open up the grapes. also add: mix crushed Campden Tablets; Super-Food; Pectic Enzyme; Grape Tannin.**

### **2. NOW, TEST FOR ACIDITY & SUGAR CONTENT:**

- **ACIDITY:** Follow the directions in the Acid Test Kit and add Acid Blend as required. Mix well.
- **SUGAR:** Fill the Hydrometer Test Jar with strained grape juice. Place the Hydrometer into the jar so that it floats and moves freely. Read the Brix level (also known as Balling).

**Adjust the main batch with more Sugar, dissolving well, until the reading is**

- 22° for table wines (12% alcohol, dry or sweet)
- 26° for dessert wines (16% alcohol, sweet).

### **3. Cover the Fermenter with the snap-on lid and attach Fermentation Lock filled 1/2 way with Sulfite Solution. (cheesecloth or a plastic bag or regular lid also works well. Secure loosely)**

### **4. WAIT 12 HOURS OR SO.**

**Rehydrate yeast as per instructions on back of package. Be very careful of this temperature. Add to Primary Fermenter, mixing in well. Recover the fermenter.**

**Fermentation (Sugar to Alcohol and CO<sub>2</sub> gas)  
should begin in about 12 more hours.**

### **5. TWICE DAILY OR MORE, push the Fermentation Bag down into the mixture, giving it a good squeeze or two.**

**This will prevent mold formation and will extract the flavors from the grapes. Re-cover each time.**

**Try to maintain a temperature of 65°F or a bit cooler,  
to preserve the delicate fruitiness.**

**Either use a chilled water bath - or add frozen, sealed plastic containers directly into the must/grape mixture.**

**Take and record an Hydrometer reading each time.**

**O.K. to pour the sample back in, or taste.**

**6. WHEN FERMENTATION SLOWS, (in 3-5 days or when the Brix reads about 5°.) strain the grapes out of the wine.**

**If using the recommended Fermentation/Fruit Bag, merely hang the bag to allow the grapes to drain.**

**Pour the wine into your Secondary Fermenters, filling only about 3/4 full so they don't foam over. Attach the Fermentation Locks, filled 1/2 way with Bi-Sulfite Solution.**

**7. NEXT DAY, rack (syphon) the liquid off the sediment into another sanitized Secondary Fermenter, 3/4 full. Re-attach the Fermentation Locks.**

**8. ONE WEEK LATER, rack again off the sediment. Avoid splashing.**

**At this point and from now on, all your fermenters must be kept full, up into the start of the narrow neck, about 1/2 inch below the rubber stopper.**

**Extra wine goes into another, smaller glass container that you can also fill up into the narrow neck, 1/2 inch below the rubber stopper .**

**Two layers of plastic wrap with a snug rubber band is a good *temporary* fermentation lock.**

**"Top up" with similar wine or small amounts of water. Secondary Fermenters must also be made of glass or stainless steel.**

**Rack again if sediment forms that is over 1/4 inch.**

**Top up all secondaries into the narrow neck, 1/2 inch below the rubber stopper.**

**Attach Fermentation Locks, renewing the Bi-Sulfite solution each time.**

9. **THREE WEEKS LATER**, all ferment should be over. (No bubbling, Hydrometer reads 0° or -1° for dry wines, and the wine is relatively clear). If not finished bubbling, wait it out. then.....

**TIME FOR ONE LAST RACKING AND TOPPING.**

Crush and add one (1) Camden Tablet/Gallon into sanitized secondaries.

Carefully rack finished wine into them, avoiding spashing.

Top up to 1/2" inch below rubber stopper.

(Change Bi-Sulfite Solution whenever handling Fermentation Locks)

10. **IN 2 - 3 MONTHS, it's time to fine (clarify) your wine.**

**Bentonite** or SuperKleer

The easiest way to add fining agents is to rack the wine, adding the Bentonite or SuperKleer when 3/4 full.

Top up and allow to settle 2-3 weeks or more.

11. **AS SOON AS YOUR WINE IS CLEAR**, it's time to fine-tune the taste.

- **ADJUST ACIDITY.** Increase for a crisper, more exciting wine, using your Acid Blend.

If your wine is too crisp, add Potassium Carbonate to soften the taste.

- **ADJUST SWEETNESS.** Increase for richness and to balance the acidity.

Add Stabilizer (Sorbate) to prevent renewed fermentation.

Make a solution of 2 parts Sugar to 1 part Water. Heat to a syrup. Add until your wine tastes right for you.

12. **TIME TO BOTTLE.**

Sanitize clean bottles.

Fill, cork, label, age, drink and enjoy.

Bring a sample into The Shop to share.

Observe:

**Good Grapes Makes Good Wine!**

**Air Is Your Enemy. Keep Secondaries Topped Up!**

**No Sediment Over 1/4 inch. Rack As Needed!**