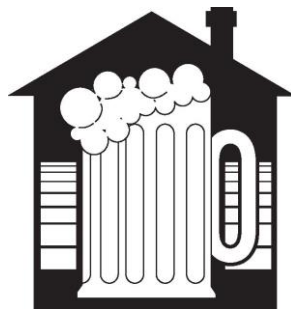


FRUIT WINE

1. Crush fruit (berries) or cut in half (apricots, peaches, plums).
2. Place crushed/halved fruit in a fermentation vessel.
3. Cover fruit with water and note the volume level once fruit is covered.
4. Add 2 lbs. of sugar per gallon.
5. Add 1 crushed Campden tablet per gallon.
6. Add $\frac{1}{2}$ tsp. of Pectic Enzyme per gallon.
For white grapes, pears, peaches, apples or apricots, also add $\frac{1}{4}$ tsp. of Tannin/gallon.
7. Stir.
8. Fill airlock halfway with a solution of sanitizer (vodka also works).
9. Wait 24 hours.
10. Add wine yeast and let ferment for one month.
11. Siphon the wine off the sediment into glass jugs or carboy, minimizing air space.
12. Let sit one more month.
13. Bottle and wait as long as you can stand it.
14. Drink!



FRUIT WINE FROM JUICE

- 1.** Pour juice into a fermentation vessel.
- 2.** Add 1 lbs. of sugar per gallon.
- 3.** Add 1 crushed Campden tablet per gallon.
- 4.** Add ½ tsp. of Pectic Enzyme per gallon.

For white grapes, pears, peaches, apples or apricots, also add ¼ tsp. of Tannin/gallon.

- 5.** Stir.
- 6.** Fill airlock halfway with a solution of sanitizer (vodka also works).
- 7.** Wait 24 hours.
- 8.** Add wine yeast and let ferment for one month.
- 9.** Siphon the wine off the sediment into glass jugs or carboy, minimizing air space.
- 10.** Let sit one more month.
- 11.** Bottle and wait as long as you can stand it.
- 12.** Drink!

