

WINE MADE SIMPLE

1. Crush grapes and remove stems.
2. Press crushed grapes if making WHITE wine.
3. Place crushed grapes and juice (RED wine) or just juice (WHITE wine) in a fermentation vessel.
4. Add sugar, if necessary, to reach desired potential alcohol level.
1 lb. sugar in 5 gallons will raise the potential alcohol about 1%.
5. Add 1 crushed campden tablet (metabisulphite) per gallon.
6. Add ½ tsp. of Pectic Enzyme per gallon and stir.
For white grapes, pears, peaches, apples or apricots, add ¼ tsp. of Tannin per gallon.
7. Fill airlock halfway with a solution of sanitizer (vodka also works).
8. Wait 24 hours.
9. Add wine yeast and let ferment for 2-4 weeks (if you're going to age the wine for a year or more wait the full 4 weeks).
10. Siphon the wine off the sediment into glass jugs or carboy, minimizing air space (fill into the neck).
11. For RED wine, press the grapes, add pressed juice to jugs/carboy and add filled airlock.
12. Let sit one more month.
13. Bottle and wait as long as you can stand it.
14. Drink!

For best results, stay off YouTube