

# Concord or Wild Grape Wine



#### Ingredients For 1 Gallon:

6 lbs Concord or wild grapes

5 cups sugar

3 quarts of water

1 campden tablet

1 tsp. yeast nutrient

½ tsp. pectic enzyme powder or 4 drops liquid pectic enzyme

1 Package Wine Yeast

### **Equipment for 1 Gallon:**

- · 2 gallon food grade fermentation bucket & lid
- Airlock
- 1 gallon glass jug
- Rubber stopper
- · B-Brite or One Step Cleaner
- Siphon equipment: automatic siphon starter and siphon hose
- Optional: straining bag for grapes.
- Optional: funnel & screen for straining grapes.
- Optional: hydrometer for measuring alcohol levels and fermentation activity

#### Ingredients For 5 Gallons:

30 lbs Concord or wild grapes

9 lbs sugar (about 25 cups)

3¾ gallons (15 guarts) of water

5 campden tablets

5 tsp. yeast nutrient

2½ tsp. pectic enzyme powder or 20 drops liquid pectic enzyme

1 Package Wine Yeast

### **Equipment for 5 Gallons:**

- 7.8 gallon food grade fermentation bucket & lid
- Airlock
- 5 gallon glass or plastic carboy
- Rubber stopper
- · B-Brite or One Step Cleaner
- Siphon equipment: automatic siphon starter and siphon hose
- Optional: straining bag for grapes.
- Optional: funnel & screen for straining grapes.
- Optional: hydrometer for measuring alcohol levels and fermentation activity

## **Winemaking Instructions**

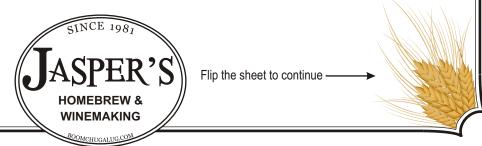
#### Cleaning & Sanitizing:

At each step of winemaking, you must make sure your equipment has been properly cleaned. Clean all equipment by soaking in a solution of B-Brite or One-Step Cleanser. Rinse well.

#### Instructions:

- 1. Use only ripe grapes. Under-ripe grapes will make the wine taste sour. When in doubt, leave the grapes on the vine longer to ripen. If your grapes are not ripening evenly, you may pick and freeze the ripest grapes while you wait for the rest to ripen.
- 2. In your fermentation bucket, add the water (room temperature) and sugar. Stir until the sugar is dissolved.
- 3. Crush and de-stem the grapes. Red wine is made by fermenting the juice and the grape skins together. Wear rubber gloves when handling the grapes. Grape juice is very acidic and is harsh to your skin. To crush the grapes, simply pull the grapes from the stems and squeeze between your fingers. Toss the crushed grapes in the fermentation bucket. Throw away the stems.

<u>Winemaking Tip</u>: It is helpful to place the crushed grapes in a large straining bag that you have placed in the bucket. After you fill the straining bag, tie it closed with a string. During a later step, having the grapes in the bag will later make straining the grapes from the wine much easier.







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Page 2.... Wow, this is good stuff. I wish there could be more!

- 4. Add the pectic enzyme and campden tablets. Be sure to first crush the campden tablets and dissolve in a small amount of water. Stir these ingredients thoroughly into the fermenter.
- 5. After about one day (24 hours), add the wine yeast and yeast nutrient. When adding the wine yeast, you may rehydrate it with water according to the package instructions. If you follow the package instructions, follow them precisely. Alternatively, you may add the yeast by simply sprinkling the yeast evenly over the surface of the must. If you sprinkle the yeast over the must, do not stir the yeast into the must. The yeast will slowly rehydrate and mix in by itself.
- 6. Place the lid on the fermentation bucket and attach the airlock. Make sure you fill the airlock with water. Place your fermenter in a room where the temperature is between 65° 80F°. After a day or two, you should see bubbling through the airlock, which indicates that fermentation has begun. If you see no airlock bubbling after a few days, open the fermenter lid to check for fermentation. When wine is fermenting, the top surface of the wine will look bubbly. Also, you can hear the wine bubbling. Another sign of fermentation is the smell. Fermentation produces carbon dioxide. Place your nose into the bucket and smell. If you get a stinging sensation in your nose, then fermentation is active and the yeast is producing carbon dioxide. If you do not have fermentation after two days, make sure that the room temperature is warm enough. If you do not have fermentation after three or four days, then add another packet of yeast.
- 7. During fermentation, it is helpful to stir the fermenting grapes at least once per day. Stirring helps to keep the grape skins in contact with the fermenting wine. Although stirring is not required, stirring does help produce a more colorful and flavorful wine.
- 8. After about one or two weeks of fermentation, transfer the young wine from the fermentation bucket to the glass carboy or jug. If you used a straining bag, then lift the bag of grapes and hand squeeze as much wine into the bucket (remember to wear rubber gloves). If you didn't use a bag, strain out the grapes as best as possible.
- 9. Top-off the carboy or jug. When you transfer the wine to the glass carboy or jug, it is important to keep the vessel filled as much as possible. This process is known as "topping up". Topping up minimizes the about of air in the vessel. If the vessel is under-filled and contains too much air, the oxygen in the air will begin to oxidize the wine, which will cause the wine to brown and deplete the fresh fruit flavor. If the vessel is under-filled, the best practice is to pour either water or wine into the vessel until the wine level is about one inch below the rubber stopper. This one inch of airspace contains an insignificant amount of oxygen that will not damage the wine. When topping off, we recommend using wine instead of water, since adding water will only dilute the fresh young wine. You may top off your vessel with your own homemade wine, but if you do not have any homemade wine, then you should use a store-bought red wine. Whenever you transfer wine from vessel-to-vessel, always top off the wine and attach a water-filled airlock.
- 10. Age and clear the wine. When you are certain that all fermentation is complete (no bubbling through the airlock), you may move your carboy or jug to a cooler location, such as a cellar. Cooler temperatures (45° 60F°) can speed up the clearing process by helping the yeast settle to the bottom. 11. After about four weeks, siphon the wine into a clean carboy or jug and attach an airlock. Let your wine age in your glass vessel until the wine becomes clear. Sometimes the wine may clear in one month, but sometimes it may take several months or longer.
- 12. Bottle the wine. Once the wine has become very clear, you may bottle the wine.





