

# ALL PURPOSE BACKYARD GRAPE WINE RECIPE

THE HOME WINE/BEER/CHEESEMAKING SHOP

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## ❖ RECOMMENDED EQUIPMENT:

- **PRIMARY FERMENTER** ( Durable Plastic Bucket, 1/3 larger than the amount of 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 Tartaric Acid 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 )
- **INSTRUCTION BOOK** ( Essential guidebook )
- **BI-SULFITE** ( Use to make a “Sulfite Sanitizing Solution” )
- **TARTARIC ACID** ( Use to acidify your grapes/wine, if needed )
- **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

- **GRAPES** 20 lbs/gallon
- **WATER** none
- **SUGAR** 1 lb or a specific gravity of 1.095 ( Use your Hydrometer )
- **TARTARIC ACID** 2 teaspoons ( Use your Acid Test Kit )
- **PECTIC ENZYME** 1/2 teaspoon ( Removes fruit pectin so the wine can clarify )
- **SUPER FOOD®PLUS** 1/2 teaspoon
- **CAMPDEN TABS** 1 per gallon ( crushed )
- **WINE YEAST** 1 package ( 2 Packages per 100 lbs Grapes )

( Use in **White Grape Wines**: “Cote des Blanc” for fruitier flavors; “Premiere Cuvee” or “Champagne” for higher alcohols; “QA23” for Floral Notes; “D47” for enhanced mouthfeel. In **Red Grape Wines**, use: “Pasteur Red” or “RC 212”, among many other choices for enhanced richness )

This is not an exact recipe.  
Grapes vary from season to season, location to location.

**Make a **SULFITE SANITIZING SOLUTION**:** In one gallon of water, dissolve one (1) tsp. of Bi-Sulfite powder and one (1) tsp. of Tartaric Acid.

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.

## METHOD

**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 them just enough to slightly open up the grapes. **Also add:** crushed **Campden Tablets; Super-Food® Plus; Pectic Enzyme; Tartaric Acid.**

### 2. Now, test for Acidity & Sugar Content:

- **ACIDITY:** Follow the directions in the Acid Test Kit and add Tartaric Acid, 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 Specific Gravity (sp. gr.).

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

- **1.095 for table wines** (12% alcohol, dry or sweet)
- **1.120 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 Specific Gravity reads about 1.020.) **strain the grapes out of the wine.**

A colander works well. 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 (siphon) 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 be made of glass or stainless steel.

**Rack again if sediment forms that is over 1/2 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 .099 for dry wines, and the wine is relatively clear). If not finished bubbling, wait it out. **then.....**

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

Bentonite white wines for heat stability. then.....

Sparkolloid whites and red wines. (see instructions on containers)

The easiest way to add fining agents is to rack the wine, adding the Bentonite when 3/4 full. Then add the warm Sparkolloid when almost to the top of the secondary fermenter. 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.

Use artificial sweeteners like Nutra Sweet etc..

If using Cane Sugar, you'll also have to 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.

**Good Grapes Makes Good Wine!**

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

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