

Racking, Fining and Stabilizing

When fermentation has ended, the wine should be removed from the sediment (generally within 3 to 6 months.) Put a 1/4 teaspoon of Potassium Metabisulfite into another carboy and siphon the wine from the first carboy into it, being careful not to draw up any sediment. Top off with an existing bottle(s) of wine to bring the level up into the neck of the carboy. Place the airlock on the new carboy and let it set for a few more months to finish clearing.

At this time you may decide to use a fining agent to help clarify your wine more quickly. We carry both Sparkolloid and Bentonite, which, between the two, can correct most common hazing problems that can occur in wine. Fining is not a necessary step in wine making, but in many instances it can clear your wine so you can enjoy it sooner.

Cold stabilizing is another step that many people choose to omit from their winemaking process. However, placing your nearly finished wine in a cold environment (about 28-30°F for about a week) can help excess acid precipitate, helping balance your wine providing a smoother finish.

Sweetening

Our juice was designed to create a dry wine. We recommend you bottle it dry and sweeten it upon consumption. Make simple sugar syrup by heating 1 cup water and 2 cups of sugar, and then allow it to cool. Make enough so you can have extra on hand for future use. Then, add the syrup to the wine until the desired sweetness is reached. This can be done by the glass or by the bottle. By doing this, several different styles of wine can be consumed from the same batch.

Note: If bottling sweetened wine for future use, the addition of Potassium Sorbate and Potassium Metabisulfite should be used to help stabilize the wine and inhibit renewed fermentation

Sulfite, Yeast and Oxidation

The earth's atmosphere abounds with all kinds of yeasts, molds and bacteria. Oxygen encourages the growth of these microorganisms. That is why it is so important to protect your wine from exposure to air. This juice has been treated with the proper amounts of Potassium Metabisulfite to help protect fermentation. However, when fermentation is complete and you plan to rack, it will once again be necessary to add Potassium Metabisulfite because most of the protective properties that were present in the juice will have dissipated.



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From Juice to Wine:

How to turn wine Juice into wine.

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Congratulations!

You are on your way to becoming a winemaker! Our high-quality juice was produced with great care and is ready for you to nurture it through fermentation. Winemaking is an exciting, eventful and sometimes difficult process but we're here to help you get off on the right foot.

This pamphlet is geared towards beginner level winemakers and is meant to take you through a step-by-step process of making wine from juice. We strongly recommend sticking to these instructions, as they will help you to avoid developing undesirable characteristics in your wine. Like grape growing, wine making is a labor of love. With proper fermentation and care you will soon be sipping your very own homemade wine!

Included:

Included in your shipment you have 1 container with **5-gallons of juice**, 1 package each of **yeast and yeast nutrient** and an instructional brochure.

Before you get started...

Decide on an appropriate location to keep your wine as it ferments. Your wine can be adversely affected by environmental changes around it, so keep the following considerations in mind as you choose.

A **constant temperature** somewhere between 65-80 degrees is best. Fermenting yeast can be affected by frequent temperature changes.

Avoid direct sunlight. Sunlight can affect the temperature of the fermenting juice, and the UV spectrum of light can create an undesirable brownish tint in your wine over time.

As a general rule, cellars make the best choice for the home winemaker. Whatever location you choose, make it easily accessible so you can periodically check the status of your wine and keep an eye on the level of water in your airlock.

Making Your Wine

Please read this entire section before beginning.

OUR JUICE WAS PREPARED FOR WINEMAKING ONLY AND IS TOXIC IF CONSUMED PRIOR TO FERMENTATION

All of our juices are treated with metabisulfite, with the exception of Cranberry. Regardless of which variety you have purchased, no additional sulfite should be added prior to fermentation.

Step 1:

Make sure your juice is at room temperature. In a small cup, start by preparing the yeast according to the directions on the packet. Use water just slightly warm to the touch (approximately 99-105°F or 37-41°C). This step should take a few minutes

Step 2:

While the yeast is dissolving, remove the screw cap from your container and add 1 1/4 teaspoons of yeast nutrient to the juice. Replace the cap and gently shake the container a few times to mix in. This will help replenish any of the nutrients that may be naturally deficient. Although this step is not always necessary, it can help assure that the yeast has the best possible conditions in which to work. Next, remove the screw cap and siphon or pour a little over four gallons into a 5-gallon carboy, and put the rest in another container such as a glass gallon jug.

Step 3:

Next, pour the hydrated yeast into the juice -- most into the carboy, and the rest into the gallon jug. This should occur within 10 minutes after the yeast has begun to dissolve. Then, take the airlock and remove the cap and fill it with enough water to bring the level to the middle of the two center bubbles. You may have to tap the airlock with your finger to help the water drain down. Replace the red cap and insert the airlock into the neck of the carboy.

If you have another airlock, repeat the process for the gallon jug. Otherwise, plastic wrap with a rubber band, a cotton ball or cheesecloth may be used to cover the opening of your jug during the first 7 to 14 days when fermentation is most vigorous. This will allow gas to escape and prevent fruit flies from entering. When fermentation slows, the wine in the gallon jug should be poured back into the carboy and the carboy should be placed in the preselected area where it should set undisturbed until fermentation has ended.

That's it!

You are on your way to making your own homemade wine. The only thing left to do for now is periodically check the airlock to maintain the appropriate water level. This may be difficult to do in the early stage of fermentation -- the violent stage. This refers to the first 7 to 14 days when the most vigorous fermentation takes place. Enough force can be created inside the container to blow much of the water out of the airlock. This is normal in some instances and should not be cause for concern. During this initial stage, a large amount of carbon dioxide gas is being produced as the yeast cells consume the sugar and nutrients in the wine. This will keep any oxygen from coming in contact with your wine. However, when fermentation slows, it will be imperative to refill the airlock to the appropriate level to help prevent it from drying out and exposing your wine to the oxygen in the air.

As an added note, the various types of yeast strains available can ferment differently under identical conditions. Also, the same strain may react differently when added to different juices. For example, some might take more time to begin "working". Some are more tolerant of cooler or warmer temperatures. Yet, others can ferment so vigorously they produce an abundance of foam that may get forced up into the airlock. This usually only occurs during the initial "violent stage".