

## Getting Started

Making a great wine is not only easy but also enjoyable. As a winemaker you must follow some simple rules in order to achieve making a great wine. Before you start, make sure your equipment and supplies are ready. Also, you should clean all your equipment thoroughly with the appropriate cleansers and sanitizers.

If you are new to home wine making, you will need the following equipment:

- Fermenting containers
- Carboys and Airlocks
- Press
- Hydrometer
- Acid Test Kit
- pH Meter
- Additives, such as: Yeast, Nutrient, Sulfite, Enzyme, etc.
- Siphons
- Cleansers & Sanitizers
- Thermometer



***M&M Wine Grape can accommodate all your needs with top quality items at competitive prices.*** If you do not see a specific product, ask us.

Once you have all of you equipment ready, you will be able to start the wine making process quickly and efficiently. This is when the fun starts! Make it a family event! Invite your friends to participate! Offer them food and your wines from your previous vintages.

**Salute!**

## Making Wine From Grapes

Making wine from grapes has changed over the years. Lucy, from I Love Lucy, was one of the last to stomp the juice out of her grapes. These days we have different and more sophisticated ways of creating great wine.

Here are a few simple steps to follow when getting started:

1. Crush and destem the fresh grapes into a large open top container.
2. Check total acids, sugar, and pH of the must and adjust accordingly.
3. Add pectic enzyme (3-5 drops per gallon of must).
4. After 6 hours, add sulfite (1/4 tsp per five gallons must, or one Campden tablet per gallon). Mix thoroughly.

### Making White Wine



1. Allow the pectic enzyme several hours to work before placing the must into your press.
2. **Gently** press the liquid from the solids. Collect the juice into fermenting containers, allowing several inches of air space at the top for foam.
3. Add yeast starter to the container and seal with airlock.
4. One day after fermentation starts add yeast nutrient.
5. Fermentation will complete in 5-10 days, siphon (rack) the wine into a clean, sanitized container.
6. Add sulfite (1/4 tsp per five gal) and top off the container leaving almost no air space.
7. Rack wine about three times to achieve complete clarity. Maintain proper sulfite\* level during the aging process.
8. Bottle the wines in the following spring after adjusting for proper sulfite levels.

## Making Red Wine

1. When the must reaches ambient temperature (perhaps the next day), stir in yeast starter. Cover container loosely.
2. One day after fermentation starts add yeast nutrient.
3. During fermentation (for 5-10 days), stir (punch down the cap) three times each day to prevent the top surface from drying out and to extract color.
4. When fermentation activity ceases, transfer the wine to your press and gently press the wine from the solids. Collect the wine into carboys filling to the top with almost no air space. Seal with an air lock.

5. After a few more weeks, rack the wine off the solids into a clean carboy. If no Malo-Lactic (M-L) fermentation is desired, add sulfite (1/4 tsp per five gal). Rack several more times during the year before bottling. If M-L is desired, do not add sulfite until that process is complete; typically a few weeks in the right environment. Maintain proper\* sulfite level during aging period and before bottling.

### Yeast Starter

1. Heat one cup water to about 110 degrees F and dissolve one tbsp sugar or GoFerm yeast hydrator.
2. When water cools to 104 degrees F, gently sprinkle yeast over surface of water, being careful not to form clumps.
3. Allow yeast to hydrate and sink. Cover container and place in a draft free place.
4. In a few minutes you will see activity in the container and foam will appear at the surface. Slowly temper yeast starter with must.
5. When the temperature of the starter cools to within 10 degrees of the must, gently pour the starter into the must and stir in.