

Making Wine From Juice

When you make wine from juice or must, you pick up the process after the manufacturer has done all the hard work! (crush, destem, and press)

1. Open container and check: acidity, sugar content, pH and adjust accordingly.
2. Add sulfites and pectic enzyme, as above, and cover loosely.
3. Allow the juice to warm to room temperature over night.
4. Make the yeast starter.
5. If you ferment in the original pail, add the yeast starter to the pail. Install an airlock into the pail lid and tightly seal the container. If you ferment in carboys, transfer the juice and add the yeast starter. Seal the carboy with an airlock. With either container, allow several inches airspace at the top for foam to collect.
6. One day after fermentation starts add yeast nutrient.
7. Fermentation will complete in 5-10 days.
8. Allow the wine to settle a few days before racking into a clean carboy. Repeat the racking process several times to achieve clarity. Maintain proper sulfite level *during the aging process.
9. As above, bottle white wines the following spring; age red wines for about a year.
10. Adjust sulfites before bottling.

**(based on wine pH)*

If you follow these step-by-step instructions you will be on your way to making great wine!

Should you need technical support, M&M Wine Grape Co. offers a number of different options.

ONLINE at www.juicegrape.com:

A collection of articles on many different wine making topics can be found in the juicegrape.com Article Base.

The "Ask-A-Question" feature of the juicegrape.com Article Base.

Email: Support@JuiceGrape.com

OFFLINE

Call us at 1-877-812-1137

Our Winemaker Educational Series:

M&M Wine Grape Co. offers classes taught by our on-staff winemaker. These classes cover basic winemaking steps as well as technical features, for both the new and experienced winemaker.



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Winemaking

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