

CELLAR NOTES

Date Action Taken Specific Gravity

Required Equipment/Ingredients

6 Gallon Pail of Fresh Juice
6 Gallon Carboy (glass or plastic)
Hydrometer
Airlock and Stopper
Siphon Hose
Potassium Metabisulfite
Stabilizer (Potassium Sorbate)

Optional Equipment

Primary Fermenting Bucket
Pliers
Auto Siphon
Oak Chips or Staves
Wine Conditioner
Finning Agent (Clarifier)



TEN THOUSAND VINES
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WINERY and STORE HOURS

Monday	closed
Tuesday	10 –6
Wednesday	10–6
Thursday	10–8
Friday	10–6
Saturday	10–6
Sunday	closed

Ten Thousand Vines

WINEMAKING GUIDE



Making Wine from Fresh Juice



Getting Started

Careful consideration should be given to where you want to make your wine. During the primary fermentation stage, the wine must maintain a temperature of 65 to 75 degrees F. If this temperature is not held, the yeast may not be able to do its job of fermenting the sugar into alcohol. It may not start at all, or it may begin, but not complete the fermentation process. In either case, the remaining juice is not protected and may spoil or develop mold.

After the primary fermentation stage, the temperature is less critical. What is important is that the room temperature does not vary widely from day to night. Find a spot that is not in direct sunlight and that is away from heat sources such as a furnace, hot a water tank, or a clothes drier. Choose a location that is free of any vibration and is up off the floor.

Proper cleanliness is necessary to make good wine consistently. Any equipment that comes in contact with the wine must be properly cleaned and sanitized to protect the wine from bacteria. Potassium metabisulfite can be dissolved in room temperature water and sprayed on the equipment using a spray bottle. Always clean equipment when you are done using it and rinse it well before each use. We also have several cleansers available to clean equipment or bottles with deposits or other residue.

Step One: Primary Fermentation

When you get your juice home, remove the lid by breaking the seal along the lid's edge and tear off the safety strip. A pair of pliers may help to grip the safety strip while you pull it. Remove the lid.

It is now time to check your wine's starting Specific Gravity. Gently float your sterilized hydrometer in the juice and record the reading in the space provided. It should be in the range of 1.080 and 1.100.

If you have a larger primary fermenter, pour the juice into it at this time. Insert the airlock into the fermenter lid before snapping the lid onto the container. If you wish to use the shipping bucket as the primary fermenter, pop the black rubber stopper out of the lid and insert a cotton ball in its place. Your juice already has been inoculated with the appropriate yeast. Set the bucket in an area where the room temperature remains between 65 and 75 degrees F.

Your juice may take up to three days to begin fermenting. By day three, you should see signs of bubbles or foam on the surface of the juice. This means the fermentation has started. If you have not seen any bubbles or foam after three days, check the specific gravity again. If the S.G. has not changed, stir the juice vigorously and raise the temperature of the juice to about 70 degrees. If after another day you still see no signs of fermentation, call us for further instructions.

Step Two: Secondary Fermentation

After two weeks, the fermentation should have slowed down and the Specific Gravity should be below 1.010. You are now ready to siphon (called "racking") the wine into the clean and sanitized carboy. When racking your wine, transfer as much liquid as possible without disturbing the sediment on the bottom.

If you wish, add your oak chips or staves to the carboy at this time. Make sure that your carboy is filled to the neck. Insert stopper and airlock. Fill airlock with water and put carboy in a location away from direct sunlight and vibration. A steady temperature should be maintained if possible.

Step Three: Racking

At 2 months, your wine should look clearer and again have sediment on the bottom of the carboy. The Specific Gravity should be 0.996 or lower.

Rack wine every two months until all cloudiness is gone. Fining agents can be used to help in this process. Add 1/4 teaspoon of Potassium MetaBiSulfite every other racking to protect against oxidation.

Step Four: Racking and Stabilizing

Once your wine is completely clear and there is no sediment on the bottom, it is ready to stabilize. If you haven't added Potassium MetaBiSulfite in the last 30 days, add 1/4 teaspoon now.

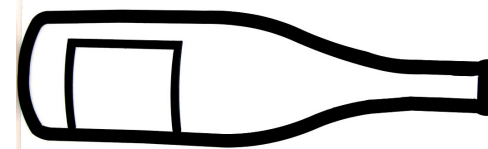
Add 3 teaspoons of Stabilizer (potassium sorbate) to ensure that any dormant yeast cannot restart fermentation. Stir. Replace stopper and airlock. Note: An alternative method of stabilizing the wine is to store it at a temperature of 28-35 degrees F for at least two weeks.

Step Five: Preparing for Bottling

Two weeks after you stabilize, your wine is almost ready. If you see any sediment on the bottom of the carboy, rack your wine again.

If you want a sweeter wine, add wine conditioner or other sweetener to taste. Amounts vary between 250 ml and 500 ml depending upon preference.

Bottle your wine and enjoy!



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