

CENTRAL STREET FARMHOUSE

Wine Ingredient Kit Instructions (6-gallon batch)

The wine ingredient kits we carry make fantastic wine – that is, when you don't follow their rushed instructions. Why do they rush the winemaking process? Who knows. But after reading this handy sheet of instructional amendments, you'll know more – and knowledge ain't just power, it's the secret ingredient in home winemaking.

OK then. You will need the following:

- *6.5-gallon plastic brew, with lid and airlock.
- *Long spoon, plastic or stainless steel, to stir your must (unfermented wine).
- *Hydrometer, to measure the specific gravity (density) of the must before adding yeast.
- *The willingness (and patience) to sanitize *everything* that comes in contact with your wine.

Let's Brew This:

1. Add roughly 2 gallons of warm water to your sanitized fermenting bucket.
2. Add packet of **bentonite** to water, and stir well. (Despite its cloudy appearance, bentonite actually helps clarify your wine.)
3. Add bag of **grape juice** to water, stirring constantly. The more you stir, the more oxygen you add to your must – and yeast loves an oxygenated must.
4. Add more warm water until you hit the 6-gallon mark.

(4a. If you are making an Island Mist or Orchard Breezin' kit, it is important to also add approximately 3 lbs. of dextrose (corn sugar) to your must. The dextrose will increase your starting gravity, and make a better wine.)

5. Take a **hydrometer** reading to get your *starting gravity*. Sanitize your hydrometer, and simply float it in the must in your bucket – record the number where the hydrometer meets the top of the liquid. As a rule of thumb, 6-gallon wine batches should have a hydrometer reading in the neighborhood of 1.070-1.090.
6. If your kit includes **oak chips/shavings** or **grape skins**, add them now.
7. Now it's time to add the yeast. Sprinkle the yeast on top of the must, and do not stir. Add the lid tightly to your bucket, along with a sanitized airlock (filled to the halfway mark with vodka or sanitizer). **Congratulations, you've just made wine. Now be patient.**

Fermentation:

8. After at least 4 weeks of fermentation (which, by the way, should be taking place in a warm room – 65-75°F), you must *rack* (transfer via siphon) the wine from one bucket to another bucket (or to a glass carboy). This is necessary to get your wine off the dead yeast cells, helping to promote clarity and flavor. Open your bucket lid: there should be signs that fermentation occurred (**BUT** if bubbles and foam remain on top of the liquid, it is likely that fermentation is still happening, so close it up and wait a few more days for these next steps). Using your sanitized siphon, rack your wine into a sanitized bucket or carboy, being careful not to stir up the layer of sediment on the bottom of the primary bucket. Cover your secondary bucket with a sanitized lid and airlock, and put it away for another few weeks.

9. After at least another 2 weeks of fermentation, once again rack your wine into another bucket or carboy. At this point you'll want to take your final gravity reading with your hydrometer. Your hydrometer should read 1.000 or less – if it does not, your wine has *not* finished fermenting and needs more time. If your hydrometer reading is fine, add your final stabilizers and clarity/fining agents: **metabisulphite**, **sorbate**, and **chitosan/isinglass**. Stir well, then cover again with lid and airlock.

Bottling:

10. After another 2 weeks in fermentation, your wine is likely ready to be bottled. Sanitize your bottles, and using your auto-siphon, fill each bottle to the very top (the siphon will displace enough liquid when removed from each bottle). Cork each bottle.

14. Store your bottles in dark, cool, temperature-stable place if possible. Try to wait at least one month after bottling before you taste your wine – it will continue to improve with age, especially after the three-month mark.