

## Winemaking Simplified

Sponsored by: Bal Nut Inc.  
Vito's Wine Cellar  
Presenters:  
Tim Murphy and Pat Moyer

## Making Wine As A Hobby

- Creative expression- Love what you do, do what you love!
- Can be done with minimal expense
- Can be made with a variety of Juice/Ingredients
- Supplies are readily available
- Pride in the finished product
- Opportunity to spread "Joy" to others

## Some Important Facts:

- Good wine doesn't come from bad ingredients
- Basic ingredients: Juice, Yeast, Sugar – for today's presentation we will be focusing on Grape Wine.
- Cleanliness is the most important "ingredient".
- "Patience is a virtue" and only the virtuous are successful!
- You have the best source of juice right here!
- Oxygen can be your friend or your worst enemy in winemaking.

## What makes a "good" wine?

- Color
- Clarity
- Aroma
- Flavor
- Mouth feel
- Aftertaste
- Personal preference

## Tasting wine

- See- look for color and cloudiness
- Swirl- roll the wine around in the glass
- Sniff- get the aroma of the wine
- Sip- taste
- Swish- move the wine around in your mouth
- Swallow ( or if it is gross, Spit!)
- Savor- enjoy the wine as a sensory experience

## Sanitation

- Clean and sanitary are not the same.
- Everything that touches the juice must be clean and sanitary.
- Use Potassium Metabisulfite in proportions on the label for sanitizing. Add Citric Acid for effectiveness.
- Use oxygen-based product for cleaning- never use detergent. Use carboy and bottle brushes. Never use hot water!
- Rinse thoroughly
- There is no such thing as "sterile" when making wine.

### Some basic terms to know

- *Must*- the juice before it is completely fermented.
- *PH*- strength of Acids
- *TA*- total amount of acid
- *Rack*- move the top juice off the lees
- *Lees*- gunk that settles to the bottom of the juice
- *Fermentation*- action of yeast on sugars converting them to alcohol and CO<sub>2</sub>

### Additional terms

- *Malolatic fermentation*- bacteria action that changes malic acid to lactic acid
- *Stuck fermentation*- when fermentation ceases before all sugar is converted to alcohol (totally dry)
- *Blending*- process of combining different wines to control acid or enhance taste.
- *Brix*- Amount of sugar in must
- *Specific gravity*-measure of sugar in wine or juice.

### Basic Ingredients

- Juice or "Must"
- Wine Yeast (if needed)
- Sugar if needed (may use honey, but fermentation is different)
- Certain chemical additives
- Water

### Wine juice

- Grapes-*Vitis vinifera* (native to Europe) vs. *Vitis labrusca* (Native to North America) vs. French-American hybrids.
- Juice may be pressed from fresh grapes by the winemaker, purchased as juice in buckets/barrels, canned concentrate, or frozen concentrates.

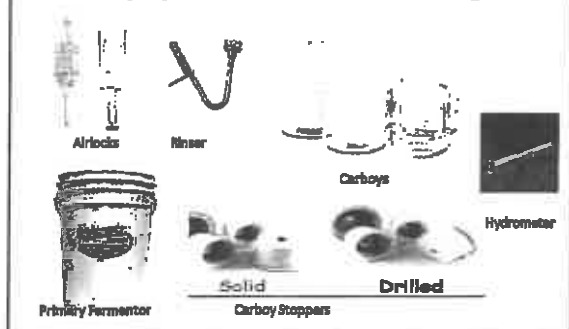
### Yeast

- Yeast used in winemaking is not the same as bread yeast.
- Different types work better with certain types of grapes. See chart
- Yeast may be granular or liquid
- Should be kept in cool dry place.

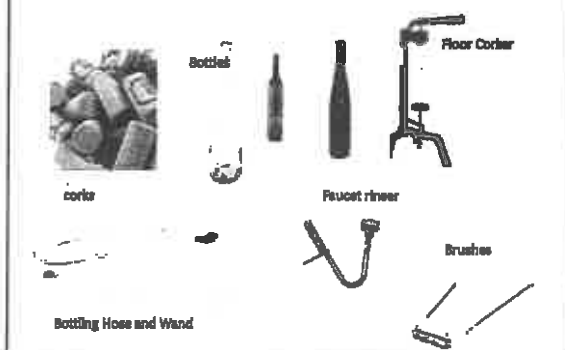
### Additives for Wine



## Equipment for Winemaking



## Bottling Equipment



## The Process

- Start with the very best juice (Vito's, of course) and yeast. Some juice has yeast already in it.
- Be sure that all equipment is cleaned and sanitized.
- Add sulfites to kill wild yeast, if juice is not yeasted.
- Check sugar content with hydrometer and adjust sugar if necessary
- <http://www.bing.com/videos/search?q=how+to+use+a+hydrometer+for+wine&view=detail&mid=E362E0B1769F40FC7D46E962E0B1769F40FC7D46&FORM=VIRE4>
- Add wine yeast (not bread yeast) to primary fermenter.

## Process cont'd

- Let sit in a warm space (75 degrees) to actively ferment
- (about a week)
- Degas the wine ?????
- Siphon to carboy and apply filled airlock. Add Camden tabs or Potassium Metabisulfite as indicated.
- Let it sit for several weeks then "rack" into another sanitized carboy. Add fining agent if needed.
- Don't be in a hurry to bottle your wine
- "Rack" wine again. Rack several more times at monthly intervals. Keep wine topped. Be sure to add Potassium Metabisulfite each time you rack.
- Before bottling, test for residual sugar

## Bottling

- Be sure that there is no residual sugar. When sweetening wine, add potassium sorbate to prevent re-fermentation. Wine can also be sweetened when served.
- Be sure that wine is clear and that there are no lees on the bottom of carboy before bottling.
- Sanitize Corks. Fill bottles to within 1 inch from top. Cork. Stand upright for several weeks. Then store sideways. Let sit several weeks before drinking.

## Simple enough, but what can go wrong???

- Stuck fermentation
- Oxidation
- Infected with Acetobacter
- Smells like rotten eggs
- Smells like geraniums
- Tastes "weird"
- Corks pop
- Wine is cloudy

### FAQs

- What are the crystals in my wine?
- How long does it take start to finish?
- Can I make wine from ingredients other than grapes?
- How do I know how much sugar to put in?
- How do I make sweet wine?
- Is red wine made the same as white?
- Wine Barrels???
- Other questions???

### Additional Resources

- <http://winemaking.lackkeller.net/>
- WineMaker Magazine
- E.C.Kraus (wine supplies and info)
- Crowe, Allison. "The Wine Makers Answer Book". Storey Publishing 2007
- Law, Jim "The Backyard Vintner" Quarry Books. 2005
- Warrick, Sheridan. "The Way To Make Wine" University of California Press 2010
- Ace, Donald L. and Eakin, Jaames H. "Winemaking as a Hobby" The Pennsylvania State University. 1994

### The Winning Wine Game

- What are the two the most important things to remember when making wine?

### Question 2

- What is the device called to measure the specific gravity ( density) of juice/wine?

### Question 3

- What are some ways to achieve clarity in the finished wine? (3 things)

### Question 4

What is a "stuck" fermentation, and what can you do to correct the situation?