

# New York State Home Wine Committee

[www.nys-homewine.info](http://www.nys-homewine.info)

## HOW TO FOR THE FIRST TIME WINEMAKER

**These instructions and measurements are for 5 gallons of wine.** You will need two 5 gal glass Carboys, a Fermentation Lock with Rubber Stopper, a Siphon Set-up, and a set of Measuring Spoons. Also 5 gallons of Winegrape Juice, Cane Sugar, dried Wine Yeast, Yeast Nutrient, Potassium or Sodium Metabisulfite or Campden Tablets, and possibly Calcium Carbonate or Tartaric Acid.

1. ORDER & BUY 5 GAL of JUICE	<ul style="list-style-type: none"> <li>• Supplier should furnish the Sugar, Acid &amp; Sulfur Dioxide content of the juice; if not go to one who will.</li> <li>• Split the 5 gal of juice into the two 5 gal carboys.</li> </ul>
2. ADJUST JUICE	<ul style="list-style-type: none"> <li>• Sugar Content - Should be within 20° to 24° Brix. If below this range, add 5/8 lb (1 3/8 cups) cane sugar to the 5 gal to raise the sugar content 1° Brix. (22° Brix is somewhat standard and will give 11.5 % alcohol.)</li> <li>• Acid Content - Should be within 0.7 to 0.9 gm/100ml. If the acid is above 0.9 reduce it. If below 0.6 increase it. The acid can be reduced by adding calcium carbonate or by diluting with a sugar solution. Adding 4 teaspoons of calcium carbonate to the 5 gal will reduce the acid by 0.1, however do not add more than 16 tsp for a maximum reduction of 0.4. Diluting with a half gallon of a 22° Brix sugar solution will reduce the acid about 10%. A 22° Brix sugar solution is made by dissolving 2 lb of cane sugar in enough water to make one gallon. The acid can be increased by adding tartaric acid. Adding 4 teaspoons of tartaric acid to the 5 gal will increase the acid by 0.1.</li> <li>• Sulfur Dioxide Content - Supplier should have added the equivalent of 25 to 100 ppm. If none was added, a slightly rounded 1/4 teaspoon of Metabisulfite to the 5 gal of juice, but then wait 24 hours before adding yeast in step 3.</li> </ul>
3. ADD YEAST & NUTRIENT	<ul style="list-style-type: none"> <li>• Add one packet of dried Wine Yeast and 2 teaspoons of Yeast Nutrient to each 5 gallon carboy.</li> <li>• Plug the neck of each carboy loosely with a cotton ball.</li> <li>• Place carboys in an area where the temperature remains above 60°F.</li> </ul>
4. FERMENT	<ul style="list-style-type: none"> <li>• Fermentation should start within 24 hours. When the violent fermentation is over and the froth &amp; foam subside, combine the two carboys into one and attach an airlock half filled with water.</li> <li>• Let fermentation proceed until complete (no bubbles thru air lock in 10 min time).</li> <li>• Let solids settle for 1 - 2 weeks.</li> </ul>
5. #1 RACK w/ SO2	<ul style="list-style-type: none"> <li>• Add a rounded 1/4 teaspoon Metabisulfite or 5 Campden Tablets to a clean carboy.</li> <li>• Siphon the wine into this carboy leaving the sediment behind.</li> <li>• Top-up the carboy with water or a similar wine to the small of the neck.</li> </ul>
6. #2 RACK w/ SO2	<ul style="list-style-type: none"> <li>• After 1 1/2 to 2 months repeat the above racking operation but use only 1/8 teaspoon of Metabisulfite and top-up with water or wine.</li> </ul>
7. COLD STABILIZE	<ul style="list-style-type: none"> <li>• Move the carboy to a cold location where the temperature will not drop below 32 deg F.</li> <li>• Let the carboy stand undisturbed, with fermentation lock, for about two months.</li> <li>• Keep the fermentation lock partially filled with water and do not let it freeze.</li> </ul>
8. #3 RACK w/ SO2	<ul style="list-style-type: none"> <li>• After the two months in the cold, rack again, as above, while still cold, but use only 1/8 teaspoon of Metabisulfite. Top-up the carboy with water or wine to the small of the neck.</li> </ul>
9. FINING	<ul style="list-style-type: none"> <li>• If the wine is not sufficiently clear, fine with sparkolloid or bentonite.</li> </ul>
10. #4 RACK w/ SO2 and BOTTLE	<ul style="list-style-type: none"> <li>• When the wine is sparkling clear (6 to 9 months from the start) it can be bottled.</li> <li>• Rack again using a rounded 1/4 teaspoon of Metabisulfite or 5 Campden Tablets</li> <li>• Wash bottles with washing soda or automatic dishwasher detergent with the hottest water possible, brushed if necessary, and rinsed thoroughly. Avoid soaps and other type detergents.</li> <li>• Siphon the wine into bottles minimizing aeration by keeping the siphon hose at the bottom of the bottle.</li> <li>• If using corks, let the bottles stand upright for 3-5 days to relieve the pressure inside the bottle, then store with the wine in contact with the corks to prevent them from drying out.</li> </ul>
11. DRINK	<ul style="list-style-type: none"> <li>• Not until 3 - 4 weeks after bottling, then only as required.</li> <li>• Wines too tart may be sweetened by the addition of sugar when the bottle is opened.</li> </ul>

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