THE STEPS OF MAKING RED WINE

FOR THE FERMENTATION OF **RED JUICE WITH SKIN CONTACT**

OBTAIN FRUIT	Look for sound fruit only, with no mold or rot. You will need about 12 pounds of fruit for each gallon of finished wine
CRUSH / STEM	Crush into an open top container without breaking the seeds or tearing the stems. Remove at least 90% of the stems.
ADD SO2 & PECTIC ENZYME	Sulfite with 50 ppm SO2 immediately after crushing to minimize effect of exposure to the air and to inhibit wild yeast. (see separate handout)
TEST FOR SUGAR	(see separate handouts)
TEST FOR ACID	Following the instructions included with your particular Acid Test Kit
ADJUST SUGAR & ACID	(see separate handouts) Adjust the sugar before testing and adjusting the acid.
ADD YEAST AND NUTRIENT	Add a diammonium phosphate based yeast nutrient at the rate of one tsp/gal. Add wine yeast 24hrs after the above sulfiting.
FERMENTATION	Cover the open top container to keep out fruit flies and dust. The temperature of the juice should be above 60 deg F and preferably below 80 deg F throughout the fermentation cycle. Break up the cap (rising skins) at least twice a day and mix well.
PRESS	When the rising cap appears less firm and more moist or the sugar drops to 5-10ºBrix (4-6 days), press the juice from the skins. Longer skin contact can produce a deeper color. Line the press with a press cloth or bag to retain skins and seeds. Breaking up the resulting "cake" and repressing can increase yield.
FILL CARBOYS ADD AIRLOCKS	After pressing place into carboys, filled to within the small of the neck. Attach air locks, 1/2 to 1/3 full of water.
RACK WITH SO2 INTO CLEAN CARBOYS	When all fermentation ceases (no gas bubbles thru air lock in 10 min) rack into clean carboys with 50 ppm SO2, leaving all sediment behind. Add the required sulfite (see handout), first dissolved in a little warm water, to the clean carboys before filling. Fill with the siphon hose at the bottom of the clean carboy to minimize air contact and to help mix the sulfite. Top up to the small of the neck with water or a similar wine.
RACK WITH SO2	After 1½ to 2 months repeat the above racking procedure, but, with only 30 ppm SO2. Top up with wine or water.
COLD STABILIZE	Move the carboys to location where the temperature is in the range of 30 to 40 deg F, but no lower than 28deg F, to precipitate the tartrates. Use a mixture of water and Vodka or water and Glycerine in the airlocks. Let the carboys stand undisturbed with air locks for about 2 months. Avoid exposure to light.
RACK WITH SO2	After cold stabilization, while the wine is still cold, rack again, as above, with 30 ppm SO2. Top up the carboys with wine or water
FINE	The wine should be clear at this point. If not, clarity will often improve with additional time. If haze or cloudiness persists the wine may be fined with a suitable fining agent. Most hazes will be removed by fining with Sparkolloid or Bentonite, followed a few weeks later by a racking with 30 ppm SO2 to remove the sediment. (see separate handout)
RACK WITH SO2	When the wine is crystal clear rack as above with 50 ppm SO2.
BOTTLE	Immediately after the above racking siphon the wine into sanitized bottles, then cork or cap. If using corks, let the bottles stand upright 3-5 days to relieve the pressure inside the bottle, then lay the bottles on their side to keep the wine in contact with the corks to prevent them from drying out.

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