

THE STEPS OF MAKING WHITE WINE

FOR THE FERMENTATION OF WHITE JUICE (or RED JUICE WITHOUT SKIN CONTACT)

OBTAIN FRUIT	Look for sound fruit only, with no mold or rot. You will need about 15 pounds of fruit for each gallon of finished wine.
CRUSH / STEM	Crush into a large container without breaking the seeds or tearing the stems. Remove at least 70% of the stems.
ADD SO ₂ & PECTIC ENZYME	Sulfite with 50 ppm SO ₂ immediately after crushing to minimize effect of exposure to the air and to inhibit wild yeast. (see separate handout). Pectic enzyme may be added immediately after crushing to increase pressing yield, but then wait 2 hours before pressing.
PRESS	Line the press with a press cloth or bag to retain skins and seeds. Press into a large container. Breaking up the resulting "cake" and repressing can increase yield.
TEST FOR SUGAR	(see separate handout)
TEST FOR ACID	Follow the instructions included with your particular Acid Test Kit.
ADJUST SUGAR & ACID	(see separate handout) Adjust the sugar before testing and adjusting the acid.
PARTIALLY FILL CARBOYS	Place juice into carboys or other glass containers no more than 2/3 full. Loosely plug the neck of the carboys with cotton.
ADD YEAST AND NUTRIENT	Add a diammonium phosphate based yeast nutrient at the rate of one tsp/gal. Add wine yeast 24 hours after the above sulfiting. Replace the cotton plug.
FERMENTATION	The temperature of the juice should be above 60 deg F and preferably below 75 deg F throughout fermentation cycle.
FILL CARBOYS ADD AIRLOCKS	When the active frothing subsides (4-6 days), combine into carboys filled to within the small of the neck. Attach air locks 1/3 to 1/2 full of water.
RACK WITH SO ₂ INTO CLEAN CARBOYS	When all fermentation ceases (no gas bubbles thru air lock in 10 min) rack into clean carboys with 50 ppm SO ₂ , 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 SO ₂	After 1½ to 2 months repeat the above racking procedure, but, with only 30 ppm SO ₂ . Top up the carboys 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 28°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 SO ₂	After cold stabilization, while the wine is still cold, rack again, as above, with 30 ppm SO ₂ . 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 SO ₂ to remove the sediment. (see separate handout)
RACK WITH SO ₂	When the wine is crystal clear rack as above with 50 ppm SO ₂ .
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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