

WINE GRAPES DIRECT

Red Wine 12-Step Program



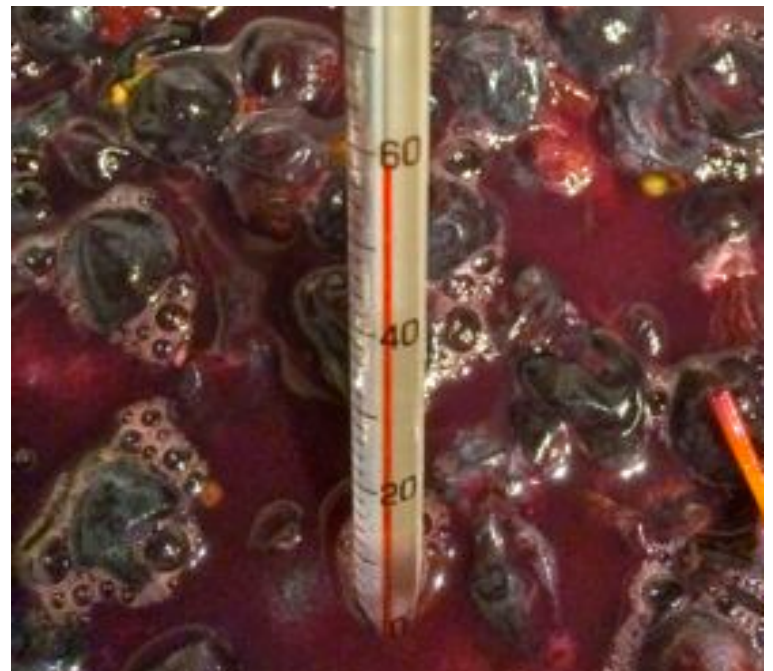
0 Clean/Sanitize Everything



1 Open and check temp.



60 -70F Starting Temp



**** Optionally add 40-50 ppm so2 during defrost to help inhibit microbes.*

2 Transfer.

7-12 gallons of fermentation space

Day 1

Check the brix.



3 Adjust the must.

Dissolve these additives in juice and thoroughly mix in.



Tartaric Acid



FT Rouge Tannin



Optired

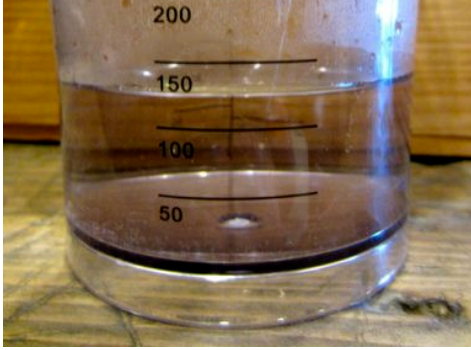
4 Rehydrate Yeast.

Combine all three ingredients then wait 15 minutes.

+ 125 ml h₂o @ 104F

+ 3-6 grams wine yeast

+ 6 grams GoFerm



Mix in 60 ml juice, wait 15 minutes add another 60 ml juice, wait 15 minutes and then pitch yeast.



5 Nutrients.

2-6 Days



Add 3 grams of Fermaid K dissolved in 75 ml water 12-24 hours after pitching yeast. Then wait 2-3 more days (or after 1/3 sugar depletion if using a hydrometer) before adding another 3 grams of nutrient dissolved in water.

6

Fermentation.

2-12 Days

Signs of fermentation should be noticeable 1-2 days after pitching yeast. Fermentation should occur between 75F-90F and last 1-2 weeks. Be sure to ferment in a well-ventilated space that is protected from kids and pets (and spouses).



“The Cap”

The carbon dioxide gas created by the yeast pushes the skins and seeds to the surface creating a layer on top of the fermenting juice known as “The Cap”.



“The Punchdown”

To maximize extraction from the skins and seeds you need to keep them in contact with the fermenting juice. Achieve this by “Punching down” the cap completely at least twice a day.



7 The Press.

7-14 Days

You're ready to press when your hydrometer reads less than zero brix or once you've noticed that the cap has stopped forming.



All you need to press is a large mesh bag and a bucket with a spigot.



8 Rack off Gross Lees

Allow your freshly pressed wine to settle for 24-48 hours before racking off the gross lees and into a carboy or barrel.



9 Add MLF Bacteria

Malolactic fermentation is an important part of making red wine. MLF occurs when Lactic Bacteria consume malic acid and produce lactic acid resulting in a more stable, rounder wine. This process usually lasts 1-2 months and should be conducted around 70F.



9 Top it. Keep it that way.

Don't let headspace turn good wine bad. Too much oxygen exposure is the most common cause of spoiled wine and is also the easiest to avoid!



11 Rack and Sulfur



Once you're confident Malolactic Fermentation is complete you should rack off the lees and put the wine to rest with a sulfur addition. At the right levels SO_2 will protect the wine from microbes and oxygen. If SO_2 management sounds too complex, you're probably safe adding 1 camden tablet per gallon.

12a

Buy Another Bucket.

Your carboy will be empty soon - www.winegrapesdirect.com

12b

Bottle.

Once your wine is settled (6-12 months) you can bottle and enjoy.



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* This is a rough draft. Your feedback is appreciated. Contact michael@winegrapesdirect.com for more info.

** This is just one way (and maybe not the best) of many ways to make wine. Use accordingly.

*** Some of the photos are of Chardonnay juice/buckets, so yours may look a little different.

**** None of the info here should be used as legal advice and will not necessarily result in delicious wine.