

WILD GRAPE WINE

Makes 5 Gallons

- 45-50 lbs Wild Grapes
- 7-10 lbs finely granulated sugar
- water to top up (about 2 gallons, + or -)
- 3-1/2 tsp pectic enzyme
- 5 crushed Campden tablets or 1/4 tsp potassium metabisulfite
- 1 tsp acid blend
- 5 tsp yeast nutrient
- 1 Pkg. Montrachet wine yeast

Pick the grapes when fully ripe following the first autumn frost. Wash, de-stem and crush the grapes in primary fermentation vessel. Strain enough juice to float your hydrometer. Measure specific gravity and return juice to primary. Add sugar to bring S.G. to 1.088 Dissolve sugar in boiling water by mixing 2 parts sugar to one part water, stir until dissolved, allow to cool to room temperature, and then add to primary. Stir with wooden paddle. Add crushed Campden tablets or potassium metabisulfite, stir, cover primary, and wait 12 hours. Add pectic enzyme, acid blend and yeast nutrient, stir, recover, and wait additional 12 hours. Add yeast and recover primary. Punch down the cap twice daily for 7-10 days (until S.G. is 1.010). Strain and press grapes. Measure juice and calculate water needed to bring volume to 5 gallons. Return juice to primary and recover. Measure water required and bring to boil. To each gallon of water required, add 2 lbs 5 oz sugar, remove from heat and stir to dissolve. Allow to cool, add water to primary and recover. Ferment 3-5 days (until S.G. drops back to 1.010). Rack into secondary and fit with airlock. After 7 days, top up if required. Three weeks later, rack into sanitized secondary, top up and refit airlock. Set aside for 4 months. Stabilize and wait 30 days for dead yeast to fall, then rack into bottles.

This wine can be consumed immediately but will improve with age.

Tip: If you make a 5-gallon batch, go ahead and make a 1-gallon batch too. This will allow you to top up (after racking) the 5-gallon batch from the 1-gallon batch. The advantage is you are topping up with wine, not water, which will dilute your wine.