

WINE GRAPES DIRECT

Harvested 9/6/2013
Brix 19.6
pH 3.32
TA .68

Chenin Blanc 12-Step Program



0 Clean/Sanitize Everything



1 Open it.



2 Check temp.



55-65F is a good starting temperature.



About 4 inches of headspace is the normal volume of juice.

3

Transfer.

Mix in all the sediment!

1-3 Days

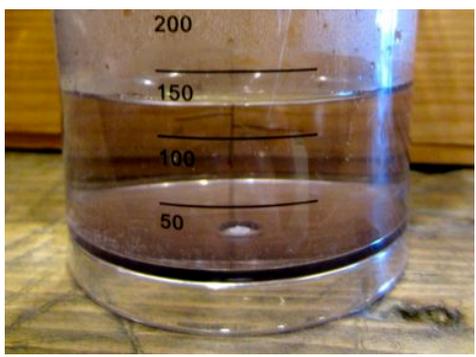


4

Rehydrate Yeast.

Combine all three ingredients then wait 15 minutes.

- + 125 ml h2o @ 104F
- + 3-6 grams wine yeast
- + 6 grams GoFerm



4 Contd.

+ 60 ml juice

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 yeast nutrient dissolved in 75 ml water 12-24 hours after pitching yeast. Then wait 2-3 more days before adding another 3 grams of nutrient dissolved in water.

6 Fermentation.

2-21 Days

Fermentation should occur between 50 and 65F and last 1-3 weeks. The fermenting juice should smell clean with lots of tropical and citrus aromas.



7 Rack to Glass.

7-21 Days

Near the end of primary fermentation...



It Flows, It Goes



8 Sulfur it.



Add 3-4 crushed Camden tablets to get about 30-ppm free SO₂

9 Top it. Keep it that way.

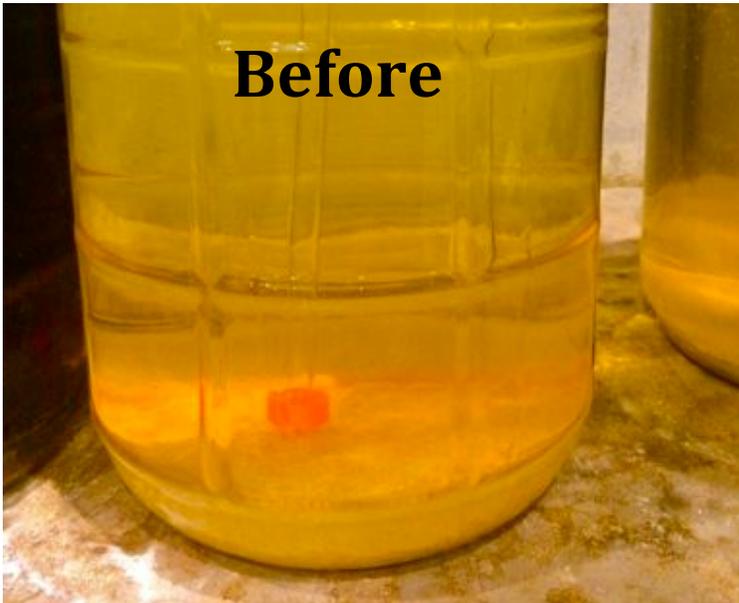
Don't let headspace turn good wine bad. Too much oxygen exposure is the most common cause of spoiled wine and is also the easiest to avoid!



10 Battonage.

Weeks 2- 12

Use a racking cane to stir up the lees twice a week for two months.



After two months of lees stirring, let it settle for two weeks.

11 Bentonite.

Month 3



Use your hand to fully dissolve 2.5 grams of bentonite in 100 ml of hot water.



12a

Buy Another Bucket.

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

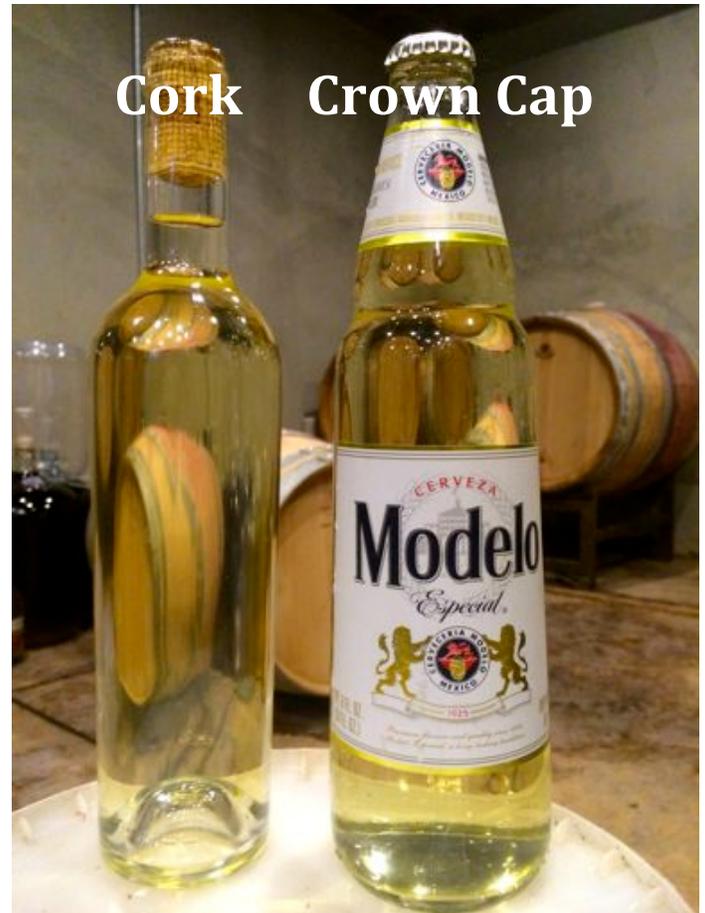
12b

Bottle.

Month 4

2 weeks after bentonite addition, wine should be clear and ready!

Bottle the bottom 2-3 inches separately to keep wine clean.



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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.