

New York State College of Agriculture

Homemade Wine

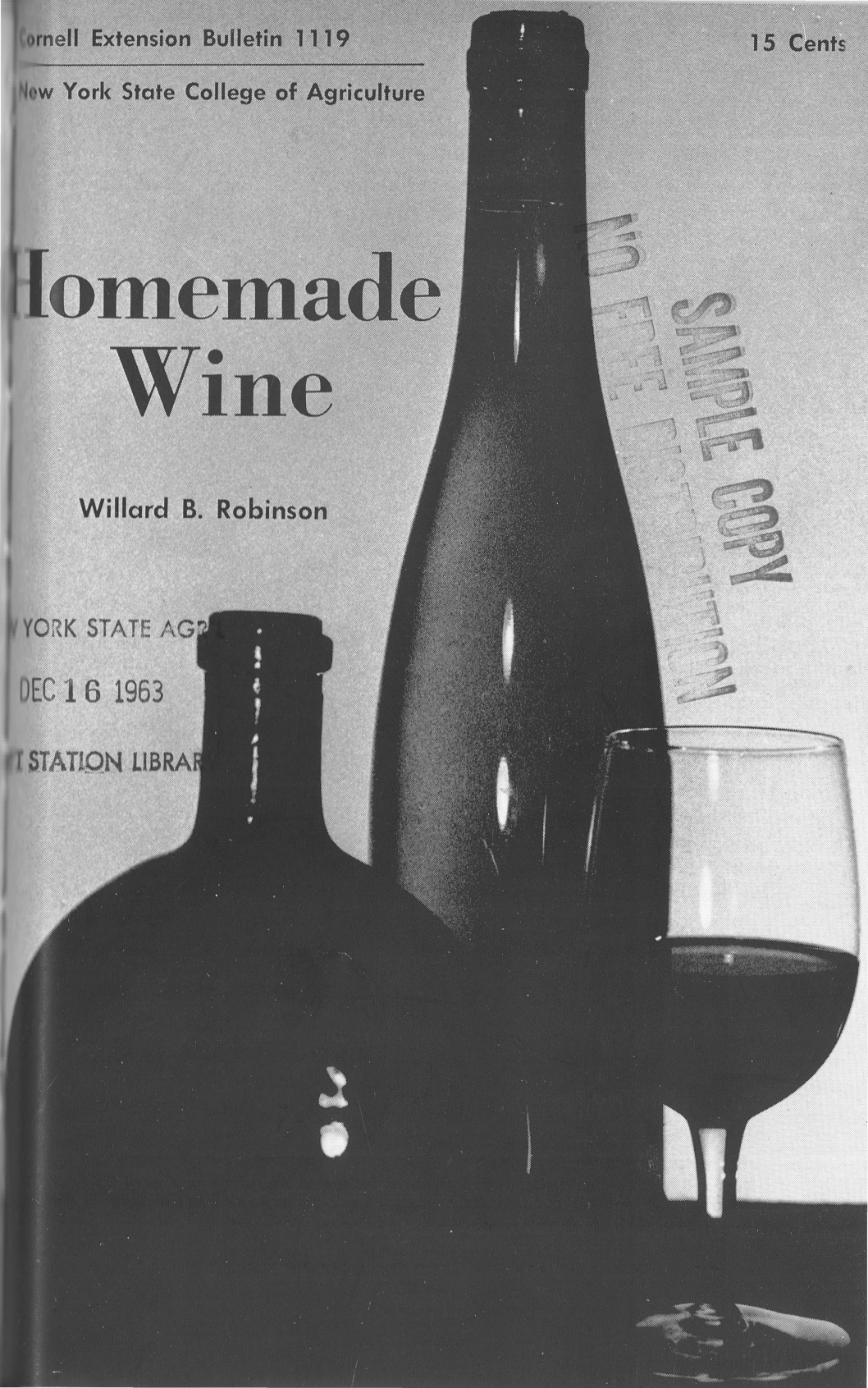
Willard B. Robinson

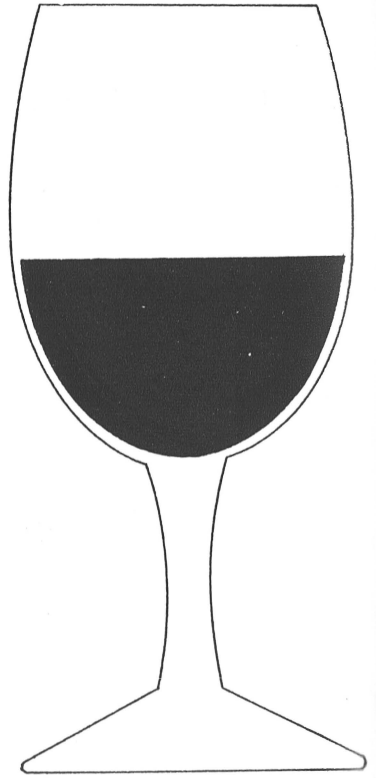
NEW YORK STATE AGRICULTURE

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Homemade Wine

Willard B. Robinson

The production of commercially acceptable wine requires technological skill, experience, and equipment and materials that are unavailable in homes. If conscientiously followed, however, the simplified instructions presented in this bulletin make it possible to produce acceptable homemade wine from well-ripened, sound grapes. Suggested books for the amateur who wishes to be assured of excellent wine are listed on page 11.

Wine is grape juice in which the sugar has been changed to alcohol and carbon dioxide by the action of yeast. The process, known as fermentation, adds to the natural flavor of the grape. Yeast organisms are present naturally on the ripe clusters, and under proper conditions will multiply rapidly in the juice of crushed grapes. The yeast produces carbon dioxide gas that escapes, leaving ethyl alcohol. The product may then be refined by such wine cellar operations as clarification, blending, fortification, and sweetening.

Although there are many kinds of wine, the beginner must be more concerned with the technique than with the particular kind of wine. The directions that follow are for two basic types of wine that have been produced for centuries, and make up the bulk of wine consumed today. The wines produced according to these instructions will be dry (not sweet), with alcohol contents of about 12 to 13 percent. Well known red table wines are Burgundy, Claret, and Chianti. White wines of this type are Rhine, Chablis, Riesling, and Moselle.

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Figure 1 — Barrel fitted with water trap,
consisting of one-hole rubber stopper,
glass and plastic tubing and jar filled with water.

GRAPE VARIETIES

The flavor of wine is determined primarily by the grape variety. Because wine preferences vary widely, no one can recommend varieties that will suit all palates. Fredonia, Isabella, Ives, and Concord are popular grapes grown in New York State and widely used for red wine. Commonly used for white wine are the Delaware, Niagara, Dutchess, Elvira, and Catawba varieties. In addition to these, many hardy French hybrid grapes are increasingly popular. Concord, Niagara, and other strongly flavored varieties are usually more suitable for sweet or semi-sweet dessert wines than for dry table wines. Frequently, a blend of varieties is desirable. Experimentation with varieties and blends adds interest to the hobby of wine making.

CONTAINERS FOR FERMENTING GRAPES

Gallon jugs and two- to five-gallon carboys make excellent containers for small lots of wine. Glass containers are easy to clean and seal, and their transparency allows you to follow the progress of the wine and to exercise greater care in siphoning operations.

Wood containers can be used, but are more difficult to sterilize; unless they are prepared with great care, wood containers may contribute undesirable flavors to the wine. Further recommendations for using wooden containers are on page 10.

Even for stainless steel, wine should not be in contact with metals. Enamelware containers should be free of chips and cracks. All wine-making equipment should be thoroughly cleaned and rinsed before use.

OBTAINING THE JUICE

Grape juice can be separated from the pulp and seeds by crushing and pressing the grapes before fermentation, or by crushing the grapes and leaving them to ferment for a few days in a suitable container. In the latter procedure, the pulp and skins will rise to the surface where they can be skimmed off.

Juice for white wine should be obtained by the first method; the second method is used to extract color from the grapes for red wine. Although it is not essential for all wines, the addition of sulfite to the crushed grapes is good insurance against oxidation and the action of undesirable organisms during fermentation.



MAKING THE WINE

The following instructions are for two bushels of grapes, which will yield five to seven gallons of finished wine. The amount of wine depends on the pressing yield, the use of amelioration, and the extent of taste testing during the various stages of wine cellar operations.

Red Wine

Step 1. Stem two bushels of ripe grapes, eliminating decomposed fruit, leaves, and other debris.

Step 2. Place the berries in a large, clean container such as a 20-gallon crock.

Step 3. Crush the grapes. A four-foot length of post with a six-inch square board nailed to the end and painted with hot paraffin serves as a pestle.

Step 4. (Optional) Add either potassium bisulfite or potassium metabisulfite at the rate of two grams per bushel of grapes. These chemicals

Figure 2 — Water trap made by using
part of Kipp hydrogen generator,
sold by chemistry equipment supply houses.

are available at most drug stores. Dissolve the required amount in a little water or juice and use only fresh solution.

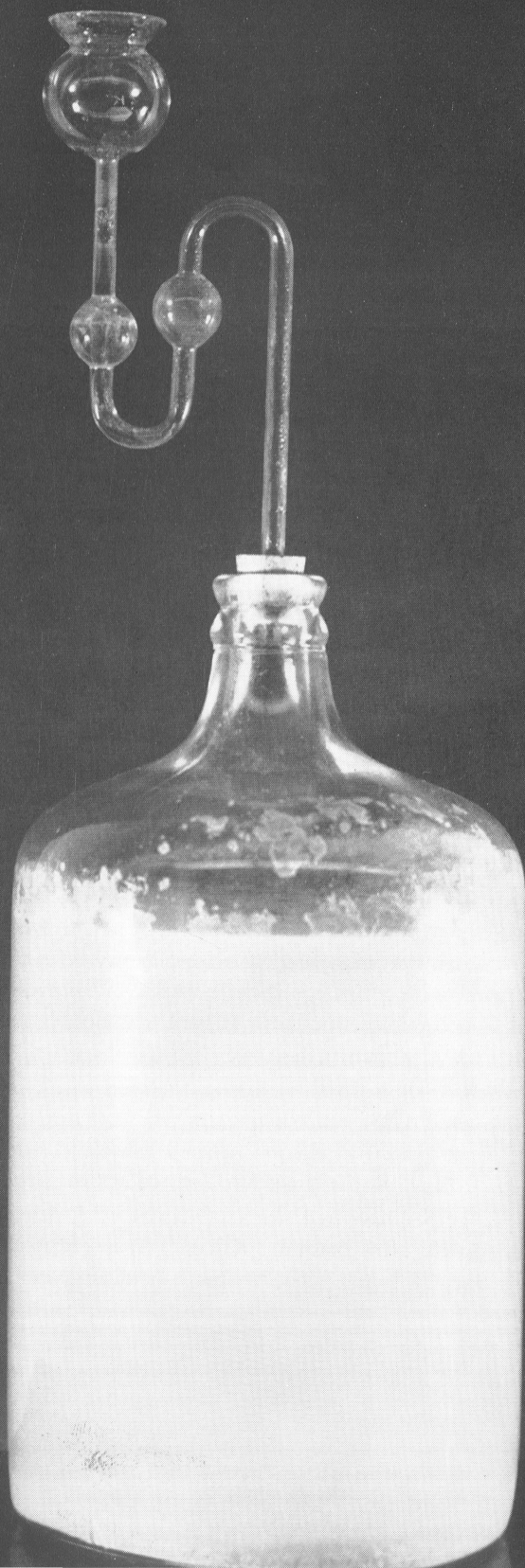
Step 5. (Optional) After 24 hours, add a yeast starter. This is prepared by adding a yeast culture to a quart of pasteurized juice three days before the starter is required. The juice is pasteurized by heating to a simmering boil, then cooling. Be sure the pasteurized juice is cool *before* adding the yeast culture. Stopper the bottle loosely with absorbent cotton to avoid contamination, and at the same time to allow the carbon dioxide gas to escape.

Step 6. If a Brix hydrometer or hand refractometer is available, determine the sugar content of the juice, and calculate the amount of cane sugar required to adjust the juice to 22 percent sugar content. For average quality Concord grapes with a 16 percent sugar content, add one half pound of sugar for each gallon of juice, or about $3\frac{1}{2}$ pounds of sugar for a two-bushel lot. If too much sugar is added, some will remain at the end of fermentation and the wine will be sweet. If sugar is insufficient, the alcohol content of the wine will be low. The sugar should not be added until after the grapes are pressed (step 8) when the juice yield can be measured and the quantity required can be estimated more accurately.

Step 7. Allow the grapes to ferment for about five days. During this time, stir the contents and push down the cap of rising grapes twice a day. At the end of five days, the grapes should have formed a distinct cap, and the juice can be withdrawn. The remaining pulp and skins may be squeezed by hand through a cheesecloth bag, or a small fruit press may be used.

Step 8. Add sugar to the separated, fermenting juice according to the calculations made in step 6. In addition to adjusting the juice to 22 percent sugar content, it can be ameliorated at this time as follows: add up to 30 percent of a sugar syrup to dilute the flavor or acidity and increase the yield. Make the syrup by dissolving two pounds of sugar in enough water to make one gallon of syrup. Although amelioration is a matter of personal preference, it is probably best for strong flavored grapes such as Concord, but less desirable for delicately flavored varieties like Delaware. If the acidity of the grapes is unusually high, amelioration may be a real advantage.

Step 9. Pour the sweetened, fermenting juice into glass carboys, gallon jugs, or wooden kegs. *Never* pour juice into metal containers. After filling the major containers, save the remaining small quantities in containers of appropriate size (a gallon in a gallon jug; a quart in a quart bottle). Use these small quantities later to keep the large containers full.



Step 10. On the day that the frothing of active fermentation subsides, the containers must be filled completely and fitted with water traps to exclude air from the wine, and to allow the carbon dioxide gas to escape. The trap consists of a short tube leading from the stoppered container to a small bottle of water. The tube should not touch the surface of the wine and the opposite end of the tube must be immersed in water at all times. Glass tubing may be obtained from plumbing shops or hardware stores. Plastic tubing may be used and bent by hand. Each container holding fermenting wine should have a water trap.

Step 11. The containers of wine should be stored at 55°F. to 65°F. The wine will bubble vigorously for several days, then at a reduced rate for several weeks. During fermentation, yeast cells and pulp will collect in a layer at the bottom of the container. Six weeks to two months after crushing, the wine should be siphoned (racked) into clean containers of similar size without disturbing the sediment. The advantage of glass containers is obvious at this step: the wine maker can see what he is doing. The containers should be filled to the top, and the water traps attached again. If there is an air space at the top, it is better to add a little water and dilute the wine than to let the wine stand in contact with oxygen. The yeasty flavor of the wine is still disagreeable at this stage.

Step 12. Racking should be repeated in February, by which time fermentation will be complete, and the containers, completely filled, may be tightly stoppered without the traps. The wine is still harsh at this stage, but has improved considerably. Holding the wine at a temperature just above freezing will help the clarification by increasing the crystallization of tartrates (winestones). Wine thus treated will not develop so much sediment in bottle storage.

Step 13. When the wine is crystal clear, it may be bottled and sealed with screw caps, crown caps, or regular wine corks. Whatever closure is used, an airtight seal is of utmost importance (figure 3). Bottles should be stored in a cool place. Further sedimentation may occur in storage, but this will serve to improve the wine.

White Wine

Steps 1 to 4. Follow the procedure for red wines, steps 1 to 4.

Step 5. If grapes have red skins (Catawba or Delaware) they should be pressed immediately after crushing. Green grapes (Niagara, Riesling) should be pressed after 24 hours. The 24-hour holding period will improve the yield of pressed juice.

Step 6. Add sugar to juice, calculating the sugar requirement as in step 6 for red wines. For average quality Delaware grapes, approximately half as



Figure 3 — Closures: (left to right) screw cap, cork stopper, crown cap.

much sugar is needed as for Concordes. When acidity is high, as frequently is the case with Catawbias, amelioration with sugar syrup (step 8 of the red wine procedure) may be advisable. Whether or not it is ameliorated, the *juice* should be adjusted to a 22 percent sugar content.

Step 7. (Optional) Add yeast starter, prepared as in step 5 of red wine procedure, and pour into suitable containers fitted with water traps. Then follow steps 9 through 13 of red wine procedure. If fermentation does not start within 48 hours after the addition of the starter, aerate the juice by pouring or siphoning between containers.

Alternate Procedure for Red Wine

A red wine may be prepared from red grapes if the crushed grapes are heated to 150°F. before pressing, thus allowing heat, rather than fermentation to extract the pigment from the skins. The colored juice is then fermented according to the procedure for white wine.

WOOD CONTAINERS

Wooden containers are difficult to sterilize but are desirable for quantities of wine over 25 gallons. For such quantities it is often more convenient to have the grapes pressed at a custom pressing plant (cider mill). After adjusting the sugar content of the juice, fermentation is then started in a barrel. Do not fill the barrel more than two thirds full or it will bubble over. After five to seven days it may be filled and fitted with a water trap. Rack the wine after six or eight weeks by withdrawing it through the spout or siphoning with a tube. Do not allow the barrel to stand partially full. If samples are withdrawn for testing, replace them with wine from small containers so the barrel will remain full. If such replacement is not practiced, the wine will be badly oxidized and will start turning to vinegar by spring. Wooden containers should be filled with water for several days before use, then drained, refilled with a solution of hypochlorite bleach (15 fluid ounces per 10 gallons of water), and left for 24 hours. On the following day, the bleach is drained and the container rinsed until the odor of chlorine can no longer be detected.

WHAT IS VINEGAR?

Grape vinegar is fermented juice (wine) which has been left open to the air, allowing acetic acid-producing organisms to develop. These change the alcohol to acetic acid. Failure to exclude air from the wine is the principal cause of failure among amateur wine makers. A good wine with a high acid content may "taste like vinegar" to someone accustomed to sweetened wines such as port, tokay, and muscatel. The natural acids of the grape (tartaric and malic acids) are non-volatile, and their acidity is felt in the mouth and palate. The acid of vinegar (acetic acid) is volatile, and is tasted and smelled in the pharynx and nasal passages as well as in the mouth.

WINE CULTURES

Yeast cultures for winemaking may be obtained from the Department of Food Science and Technology, New York State Agricultural Experiment Station, Cornell University, Geneva, New York. By transferring material from batch to batch, one culture should be sufficient for a season's operation. A charge of \$1.50 is made for each culture.

PERMIT REQUIRED

Every home winemaker is required to file a copy of U. S. Treasury form 1541, which can be obtained from the Regional Treasury Office. The form must be filed at least five days before you begin the production of wine. New York wine-makers should apply for form. 1541 from the District Supervisor, Alcohol and

Tobacco Tax, Internal Revenue Division, U. S. Treasury Department, 290 Broadway, New York 7, New York. The form is simply a declaration of intent to make wine for domestic consumption. No charge is made for the permit.

FURTHER READING

- Amerine, M. A. and W. V. Cruess. *Technology of Wine Making*. Avi Publishing Co., New York, 1960.
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- Hardwick, Homer. *Winemaking at Home*. Wilfred Funk, Inc., New York, 1954.
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