

Cabernet Sauvignon, Merlot, or other Red Wine Grape

1 gallon recipe

Ingredients:

- 15 lbs Red Wine grapes
- 1 Campden tablet
- ½ tsp. Yeast Nutrient
- ½ tsp. Pectic Enzyme (to release color from skins)
- 1 packet Red Wine Yeast (Lalvin RC212 or seasonal Red Wine yeast is recommended)
- Titrateable Acidity test kit
- pH meter or pH test papers
- 2 gallon primary fermentation bucket
- 1 gallon glass jug

Procedure:

- Day 1** If growing or picking fruit, you will want to test Titrateable Acidity, pH, and ° brix (sugar content) in your grapes before harvest. You want your TA (Titrateable Acidity) to be around 6 grams/Liter, pH to be 3.3 to 3.6 and sugar to be a minimum of 22° Brix (or a specific gravity of 1.090). If you are buying pre-picked grapes, test the juice to see where your readings are and to see if you will need to adjust anything later on.
- Sanitize all equipment (everything that will touch your wine!)
 - Crush and de-stem fruit into primary fermenter (2 gal. bucket)
 - Crush 1 campden tablet and add to must (crushed fruit and juice), along with yeast nutrient, and pectic enzyme. Cover with a loose fitting lid, and let sit for 24 hours.
- Day 2** After 24 hrs. add yeast and let keep at a constant temperature between 65° F and 85° F. (The cooler temperatures will give you a fruit forward wine while the warm temperatures will give you an earthy “old world” style wine)
- Day 3** Fermentation will start and the mixture will bubble vigorously. A cap of grape skins will form on top of the juice. You will need to “punch down” the cap twice a day using a sterilized punch down device (a spoon works well) until fermentation slows.
- Day 10-15** Fermentation will begin to slow. Siphon as much wine as possible into the gallon jug, then press the skins and collect the juice in the jug as well. Take a hydrometer reading; if the wine is at 1° Brix to 3° Brix, pitch malo-lactic bacteria. Attach an airlock and let it finish fermenting.
- 1 month** Test wine to see if malo-lactic fermentation has completed.



- If it has not finished, let it sit in a warm location (room temperature) for another 1 to 3 months, or until finished. Once it is finished continue to the next steps.
- If it has, rack the wine to a sanitized container and add a campden tablet (crushed). Oak if desired (chips, cubes, staves, it's up to you), and attach a bung.

3 months Rack the wine off of the fine lees and check the level of oak. If you like the level, remove the oak and let the wine continue to age 1 to 3 more months before bottling. If the aroma and flavor of oak is overpowering, fear not. The flavors will integrate with the wine over time.

Bottling After fermentation and clearing, add 1 crushed campden tablet and ¾ tsp. Potassium sorbate per gallon to help stabilize wine prior to bottling. If a sweeter wine is desired, add sugar to taste after wine is stabilized. Siphon into bottles and age for 3 months to 2 years for best results.

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Cabernet Sauvignon is a dark colored, high tannin wine that is capable of aging for a very long time. It is relatively easy to make a very good red wine from this grape and you can make it to drink young as well as age. If the grapes are under-ripe they have a vegetal bouquet and flavor, to the point of being mistaken for a green pepper. If fully ripened it can have the wonderful black currant overtones.

Merlot makes a smooth, lower acid wine than Cabernet Sauvignon. It is silky in mouthfeel and fruitier than Cab. as well. When blended it can have very good results that may be better than a straight varietal wine.

* The above recipe is merely a guideline for how to produce a dry red wine from grapes. Every decision you make, from yeast, to maceration, to oak is at your discretion and will give your wine different character. If you have questions about how a decision will change your wine ask our staff, or we can recommend some good books.

** F.H. Steinbart Co. rents grape crushers, grape crusher/destemmer, and presses for your convenience.