

# Chardonnay

1 gallon recipe

## Ingredients:

- 15 lbs Chardonnay grapes
- 1 Campden tablet
- ½ tsp. Yeast Nutrient
- 1 packet WhiteWine Yeast (Lalvin D-47 or seasonal White Wine yeast is recommended)
- Titrateable Acidity test kit
- pH meter or pH test papers
- 2 one gallon glass jugs



## 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 7 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 and press juice into primary fermenter (glass jug) save any extra juice for “topping up” after rackings (siphoning juice from one container to another)
  - Crush 1 campden tablet and add to juice, along with yeast nutrient. 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 75° 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.
- Day 10-15** Fermentation will begin to slow. Siphon as much wine as possible into the second gallon jug and top up with extra juice to the neck of the jug.
- 1 month** Rack the wine off the fine lees (sediment) and take a hydrometer reading. If the reading is around 1.000 the wine has finished fermenting. You can add Malo-Lactic bacteria and oak at this point, or you can leave to clear.
- 3 months** Check to see if Malo-Lactic fermentation has finished.
  - 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 follow the following steps.
    - If it has, rack the wine to a sanitized container and add a campden tablet (crushed). If the wine is clear you can bottle or continue to let it age. If it is not clear you can let it sit longer and clear naturally, you can add fining agents (Isinglass, Bentonite, Gelatine, Egg Whites) or you can filter your wine. Once clear you can bottle.

**Bottling** After fermentation and clearing, add 1 crushed campden tablet and  $\frac{3}{4}$  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?

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**Chardonnay** can make a young, light bodied, fruity wine, or with MLF and oak can make a bolder fuller bodied, buttery wine. If not fully ripened, Chardonnay has very little varietal character and will make an uninteresting varietal wine. Chardonnay also changes character completely when fermented at different temperatures and with different yeasts as well as undergoing MLF or not.

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