

Pinot Gris, Riesling, Gewerztraminer other White Wine Grape

1 gallon recipe

Ingredients:

15 lbs White Wine grapes
1 Campden tablet
½ tsp. Yeast Nutrient
1 packet White Wine Yeast (Lalvin D-47, Cote de Blanc or seasonal White Wine yeast is recommended)
Titratable 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 Titratable Acidity, pH, and ° brix (sugar content) in your grapes before harvest. You want your TA (Titratable Acidity) to be around 7 grams/Liter, pH to be 3.3 to 3.6 and sugar to be a minimum of 22° Brix. 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. Add one campden tablet (crushed) attach a bung and let age for another 2 months.
- 3 months** Rack the wine off of the fine lees and check check for clarity. 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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Riesling is a fantastic wine for home winemakers! It is readily available and makes a delicious white wine that can be dry, sweet, or somewhere in-between. Dry Riesling, although harder to find commercially produced, has a fantastic floral boquet and is crisp and refreshing. Riesling also has the ability to age for many years (>5), changing it's character from light and fruity, to a strange petrolium, and finishing with a nutty almost earthy quality.

Pinot Gris, if made well, can have a lemony almost spicy quality. It is higher in acid, and for this reason Malo-Lactic fermentation could be used to good advantage for adding body to the wine.

Gewurztraminer is very similar to Riesling and makes a fantastic dry white wine, full bodied and aromatic. It can also make a nice sweet wine. Due to it's ripening however, acid levels tend to fall and tartaric acid may need to be added to raise acidity.