

NORTHERN BREWER'S WHITE WINE FLOW CHART

You will need:

- Potassium metabisulfate
- Go-Ferm
- Yeast nutrient
- Yeast
- Tartaric acid

Optional:

- Malolactic bacteria
- Grape tannin
- Oak

1. Harvest

2. Crush

- Crush each berry
- DO NOT DESTEM (for framework)

3. Press

- Gentle pressing is better
- Stop pressing when 'runnings' taste thin

4. Test and Additions

- Potassium metabisulfate (sulfite)
 - Add ¼ tsp sulfite per 5 gallons
 - Dissolve in small quantity of must, add
- Nutrients
 - 1/8 tsp nutrient per gallon of must
 - Dissolve in small quantity of must, add
- Total Acid (TA) ~0.75g/L
 - 1tsp Tartaric acid = 0.12g/L increase TA
 - Dissolve in small quantity of must, add
- Optional - Chapitalize (adding sugar)
 - Must < 22 °B
 - 3T (~1.5oz) sugar/ gal must = ~1°B
 - Dissolve in small quantity of must, add
- Optional - Oak
 - 0.5-0.6oz Med plus oak per gallon of wine
 - mimics barrel fermentation

5. Settling -12-24 hours after press

- Overnight works great
- Transfer 'cleared' must

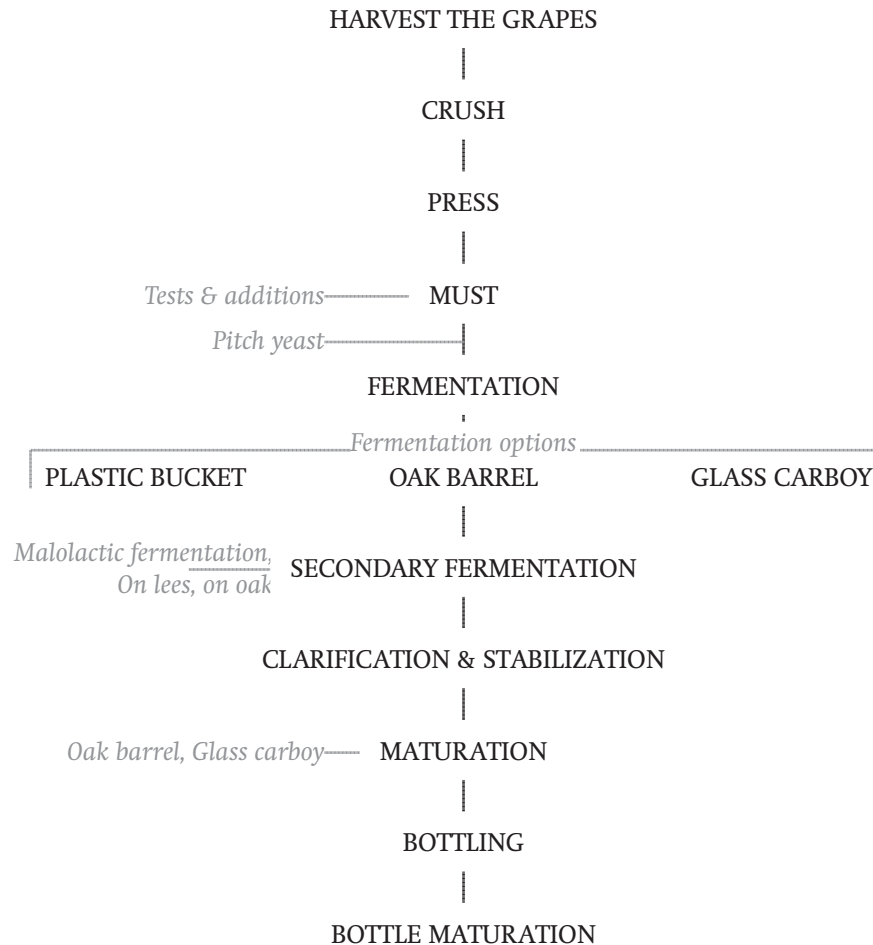
6. Yeast

- Choose strain - wet or dry
- Dry: rehydrate with Go-Ferm 1.25g:1g dry yeast
- Pitch yeast on top, don't stir in!

7. Primary fermentation

(1 - 2 weeks @ 50-60° F)

- Start at room temp for 24hrs
- Rack at 0°B



8. Optional - Malolactic Fermentation (ML)

(2 - 6 weeks @ 70 - 75° F)

- Inoculate wine with ML bacteria 'on lees'
- 1/8 tsp nutrient per gallon of must
- Gives 'butter' to chardonnay and Sauv. Blanc
- skip to #11

9. Secondary ferment

(3 - 4 weeks @ 55-60° F)

- If no oak added, add ¼ tsp dry tannin per 2 gallons

10. First racking off 'Gross lees'

- Transfer wine leaving behind sediment
- Fining - Super Kleer or Sparkolloid
- Add ¼ tsp sulfite per 5 gallons

11. Optional - Cold Stabilization

(1 - 2 months)

- 27 - 40 °F (or cold as possible)
- use solid bung, NOT airtlock
- tannin/oak by taste
- add 1tsp cream of tartar/ gal once cold

12. Maturing

(none - year @ 55-60° F)

- NOTE - If wine is clear, skip to bottling
- Add ¼ tsp sulfite per 5 gallons
- pH/TA
 - Flabby - add tartaric acid to taste
 - Acidic - difficult, call NB for help
- Fining - Super Kleer or Sparkolloid (if needed)
- Optional - Oak/Tannins (by taste)

13. Bottle

- Residual sugar
 - By taste
 - Add wine conditioner or sugar
- pH/TA
 - by taste
 - use tartaric acid
- Add ¼ tsp sulfite per 5 gallons
- Optional - Filter
- Wait 1 month before opening to avoid bottle shock