



SACRAMENTO HOME WINEMAKERS

WINEMAKING PRESENTATION

GIN YANG
JOE MCGILLIVRAY

MEETS EVERY 3RD WEDNESDAY

SACRAMENTO TURN VEREIN

3349 J ST.

SACRAMENTO

7PM



PREPERATION

GATHER EQUIPMENT

PURCHASE TOOLS, PH METER, CARBOYS, FERMENTORS, HYDROMETER

MAKE A LIST OF NECESSARY ITEMS

NOTE YOUR WINEMAKING PROCESSES TO REFERENCE IN THE FUTURE

MANY ONLINE RESOURCES-YOUTUBE VIDEOS, ETC







SELECTING FRUIT

FIND THE BEST FRUIT YOU CAN AFFORD AND PURCHASE AS MUCH AS YOUR BUDGET ALLOWS. CONSIDER THAT YOU MAY WANT TO PURCHASE SEVERAL DIFFERENT VARIETALS.















CONSIDER THE YEAST YOU WILL USE

RESEARCH THE STRAIN OF YEAST YOU'RE GOING TO USE. CONSIDER THE VARIETAL
OF GRAPE AND CHARACTERISTIC'S YOU DESIRE IN YOUR WINE.

DO THIS IN ADVANCE OF OBTAINING YOUR GRAPES!





CELLAR SCIENCE

VRB Wine Yeast

A Spanish strain great for temperature, tartness, complexity and 2in. Improves mouthfeel, subtle tannins, and preserves varietal characteristics. Emphasis on dried plums, jammy fruit and hazelnuts. High alcohol tolerance to 17%. Use 1 gram per gallon. Refrigerate. Use in 5 days.

20 g (0.7 oz)



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Cellar Science • Pinotville, CA • 94119





YEAST CAN BE PURCHASED IN VARIOUS AMOUNTS

CHECK DOSAGE RATES FOR THE AMOUNT OF MUST THAT YOU'LL HAVE. IT'S
GOOD TO OVERSHOOT THE PURCHASE BY SEVERAL GRAMS, JUST IN CASE.

PURCHASE A FERMENTER

YOU CAN USE BRUTE GARBAGE CANS PURCHASED AT LOWE'S OR HOME DEPOT. BE SURE TO PURCHASE THE GRAY, NSF "FOOD GRADE" QUALITY BINS. THEY COME IN 20, 32 AND 44 GALLON SIZE. WHITE FERMENTERS CAN BE PURCHASED AT LOCAL BREWING OUTLETS OR ONLINE

ANOTHER ITEM TO PURCHASE IN ADVANCE!







CRUSH YOUR GRAPES

USING A CRUSHER/DESTEMMER HELPS IN PREPARING YOUR GRAPES FOR
FERMENTATION





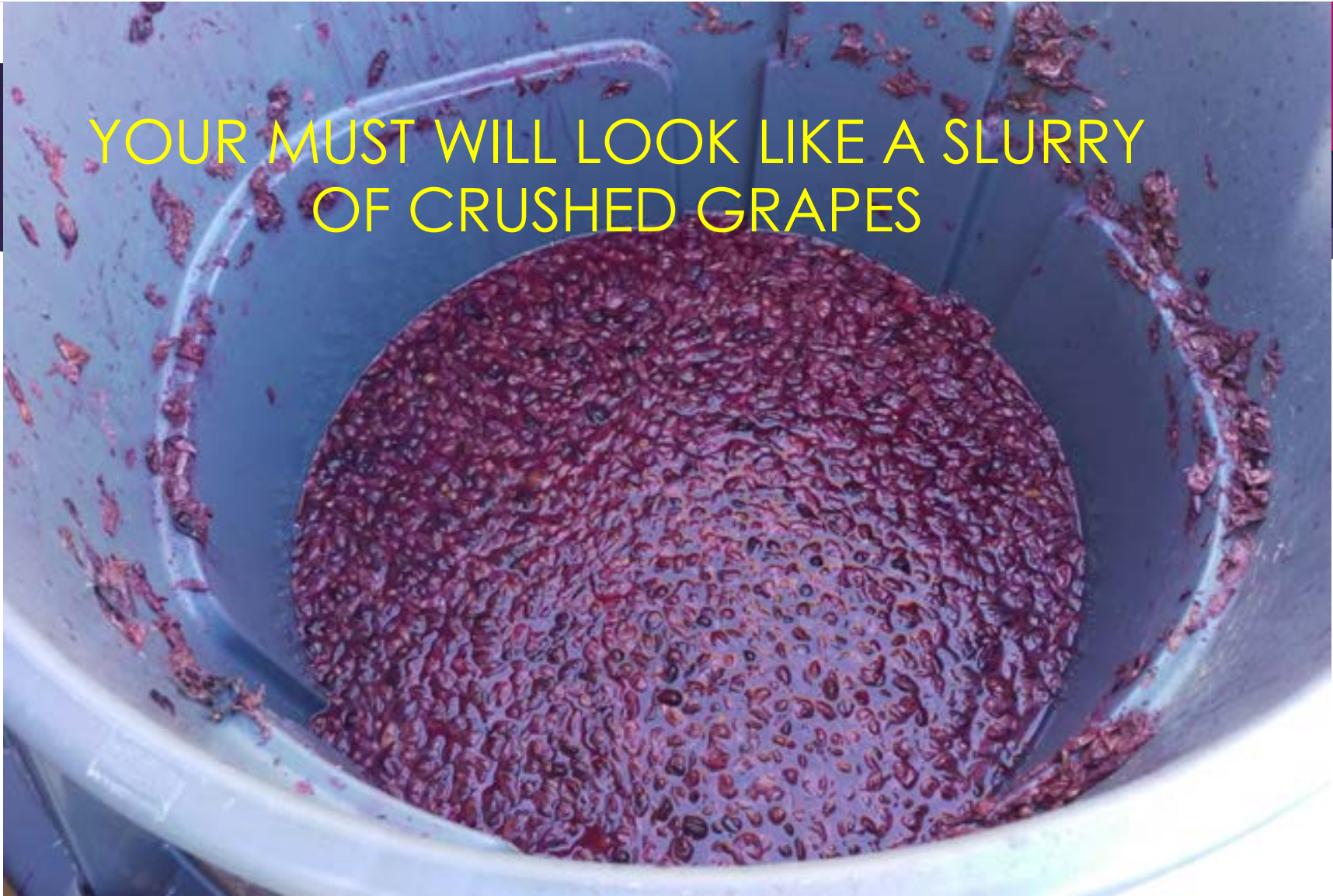




BRING HOME YOUR MUST

PREPARE YOUR STAGING AREA IN ADVANCE

YOUR MUST WILL LOOK LIKE A SLURRY
OF CRUSHED GRAPES



PROOFING THE YEAST

FOLLOW THE "HYDRATION" INSTRUCTIONS







PITCH YOUR YEAST

SIMPLY ADD YOUR YEAST MIXTURE TO THE MUST.





FERMENTATION WILL BEGIN IN 6-18 HOURS

A FIRM “CAP” WILL FORM AS FERMENTATION BEGINS. FOLLOW GUIDELINES FOR FEEDING THE FERMENTATION AND FOR PUNCH DOWN FREQUENCY. TYPICALLY 4-8 TIMES PER DAY. THE MORE THE MERRIER!







CONTINUE PUNCHING DOWN THE CAP DAILY

FERMENTATION CAN TAKE 7-14 DAYS. MEASURE YOUR BRIX BY USING YOUR
HYDROMETER. PRESS WHEN BRIX ARE AT NEGATIVE 2





PRESSING YOUR WINE

BLADDER PRESS

RATCHET PRESS



















RACK THE WINE SEVERAL TIMES OVER THE AGING PROCESS

RACKING MEANS TO SIPHON OFF THE CLEANER WINE FROM THE SEDIMENT THAT FORMS ON THE BOTTOM OF YOUR AGING VESSEL, WHETHER THAT'S CARBOYS OR BARRELS. IT'S VERY EASY TO SEE THE SEDIMENT, OR "LEES" FORM IN CLEAR CARBOYS







YOU CAN ADD OAK TO YOUR WINE IN CARBOYS OR BARRELS USING OAK CUBES

THERE ARE A NUMBER OF PRODUCTS AVAILABLE TO ADD OAK TO YOUR WINE IF
YOU DON'T HAVE NEW BARRELS OR ARE USING CARBOYS







BOTTLING TIME!

ONCE YOU'VE AGED YOUR WINE TO YOUR LIKING, OR NEEDS, IT'S TIME TO BOTTLE. YOU'LL NEED SOME MINOR EQUIPMENT, BOTTLES, CORKS, CORKER AND SOME FRIENDS. EASY TO FIND WHEN IT'S TIME TO BOTTLE!













TO LEARN MORE ATTEND WINEMAKING 101

JOIN SHW AND ATTEND OUR ANNUAL WINEMAKING CLASS ON JULY 28, 2018

WWW.SACHOMEWINE.COM