



Foch Wine Recipe

8/26/2020

Recipes for 1 Gallon

FRUIT	WEIGHT	WATER	SUGAR	ACID BLEND	TANNIN	YEAST
Foch	16-17 lb.	some years	none	none	none	RC212, Pasteur Red,

Foch tends to have strong acidity, worth aging for. It has flavors of black fruit, and in some cases toasted wheat, mocha, fresh coffee, bitter chocolate, vanilla bean, and musk. Ferments out dry, but may be slightly sweetened for a rounder, fuller, earlier drinking wine. This can be as little as 1 tablespoon or less per gallon.

It is a hardy grape and is moderate bearing. It has survived temperatures as low as -30F, if it goes into the winter with good foliage and time to harden off before first frost.

It is considered a grape that may suit flexible, imaginative winemaking. It has secrets begging to become unlocked. Lalvin yeast 1122 can also help reduce malic acid to a milder lactic acid and Co2.

IMPORTANT: The above recipes should also include the following ingredients:

Pectic enzyme - None, tends to make a mess.

Yeast - See above, or Cotes de Blanc for rose style.

Yeast Nutrient - usually not needed.

Campden Tablet - ¼ - 1 tsp/gallon (varies with pH)

(Certain yeasts require a **yeast starter to be made** before adding to the must. Check on the package!)

DIRECTIONS

1. Crush grapes, remove most of the stems.
2. Add crushed **Campden tablet**, or **Sodium (Potassium) Metabisulfite** powder.
3. 6-6 hours after step 2, add rehydrated **wine yeast**; or add prepared yeast starter. Use a primary fermentor large enough to allow for foaming (2-3 gallons excess). Food grade plastic makes a good fermentor. Cover with plastic wrap.
4. Stir three times daily. Ferment on skins 2-5 days. Longer is **not** recommended.
5. Fill the Secondary completely up, allowing just enough space to attach the fermentation lock without the wine touching the rubber stopper. Fill fermentation lock half way with water. From this time forward till bottling, the Secondary Fermentor **must always** be kept full to the top. **Glass, or non-permeable plastic (newer)** is the preferable Secondary, with wood barrels next and plastic a very, very distant third. Plastic will oxidize the wine.
6. Fermentation should cease in 2-8 weeks, at 70 F., or above. Wine should be racked (syphoned) from sediment 3 weeks after placing in Secondary, and then again twice at monthly intervals after fermentation has stopped. Add ½ Campden tablet/gal. at these last two rackings, but not at bottling. If closely monitoring SO2 levels, keep at 30 ppm at bottling.
7. Increased aging potential and improved flavor characteristics can be achieved through barrel aging or contact with oak chips, cubes, or staves. This will add complexity to the wine. These may be added while the wine is in the secondary.
8. **Chill proof if desired and the acidity seems high.** To do this store the wine in secondary at 50°F temps for several weeks. Rack the wine from the colored tartrate sediment. This is easily done and will definitely help lower the acidity. More information can be gleaned from our handout on dealing with acidity
9. Wine may be sweetened if desired,
11. It is now aged till ready, which can take a 6 months to a year or more. Suit your own taste. Drink when you enjoy it!
12. You can be more accurate with your measurements by using these instruments: **Hydrometer** for sugar and alcohol levels, **Acid Titration Kit** for acid levels, and **SO2 Titration Kit** for sulfite levels.

Acidity Note: See info on Page 2 for dealing with high acidity in Frontenac.

Comments: We recommend you make a yeast starter ahead of time. Directions on most yeast packets. Also, it is a good idea to add a small amount of nutrients for many wine grapes, to ensure complete fermentation.

Is your wine is high in acid? - things to do

Initially with juice

1. **Amelioration (water addition)** – adding a percentage of water, often distilled water.
2. **Chemical neutralization** - Potassium or calcium carbonate (K_2CO_3 , $CaCO_3$) can be used to remove wine acids. The addition is typically done prior to fermentation for a couple of reasons. One is because there is less danger of losing aroma compounds that are primarily in non-volatile precursor forms that are less susceptible to loss due to this type of addition.
3. **Using Lalvin 1122** yeast which can reduce malic acid in wine to lactic acid and CO_2 .
4. **Malolactic fermentation** - Malolactic fermentation (MLF) is an excellent tool to lower the acidity of wine, improve mouthfeel, and remove some unripe, green flavor characteristics. It is used in (almost) all red wines and it works very well in most white wines.
5. **Carbonic maceration** – fermenting a percentage of your grapes whole cluster.

After Fermentation

1. **(Cold stabilization)** – chilling wine in a carboy prior to bottling to precipitate out excess tartaric acid
2. Do nothing, sweeten until balanced
3. **Blend with low acid wines**, for example St Croix grapes for red wine
4. **Sweeten it.** Sweeten it just a bit, or a lot, let your taste decide. Sugar will mask a lot of acid.

Much of the following is from Anna Katharine Mansfield of the UMinnesota Enology Project Leader, in an article on “Making Wine with Frontenac.”

If you have a wine of too high an acidity, high For this reason, **malolactic fermentation** is encouraged, and further deacidification **with potassium bicarbonate** is occasionally performed. At the research winery, standard practice to decrease acid includes inducing malolactic fermentation with a strong culture when the primary fermentation is almost, but not quite, finished. Since high acid may stress lactic acid bacteria (LAB) culture, other fermentation parameters are optimized as much as possible—MLF is induced in the primary fermenter without racking, for instance, and yeast lees are stirred thoroughly to re-suspended them in the wine at inoculation, providing nutrients for the LAB. The fermenter is kept as close to 70°F as possible, and LAB nutrient (not DAP) is used at a rate of 1.5 g/gal if MLF appears sluggish.

Once MLF is complete, the TA of the wine measured again, and wines that are still deemed to be too acidic are treated with a conservative amount of **potassium bicarbonate**. The wine is then put into cold stabilization, and TA checked in a couple weeks - if it's still high at that point, another small bicarbonate addition is made, with the total amount still kept below the 15g/gal recommended on the label. It's important to note that bicarbonate additions are made incrementally, rather than all at once, to insure that the acid reduction can be fine-tuned to prevent excessive deacidification or production of off-flavors. Final acids higher than those acceptable in traditional wines can work well in Frontenac; because it is naturally low in tannin, the wine can support higher finished TA's and still present a balanced palate structure. Lack of tannins makes acid the primary wine component giving Frontenac aging potential, so a TA of 9g/L or so is appropriate for reds meant for aging. Calcium carbonate additions for deacidification are generally not recommended, primarily because the off-notes produced are usually deemed unpleasant by consumer panels.

Both increased aging potential and improved flavor characteristics can be achieved through barrel aging or contact with oak chips or staves. Oak-derived aroma and flavor compounds can round out and soften the aggressive one-note cherry typical to Frontenac, producing a more complex wine suitable for consumption with heavier dishes. Enological tannins, which can be added before or after fermentation, are now widely available, but determining the correct rate of addition is a matter of trial and error. All tannin additions require extra aging to allow components to integrate; even so, many tannin-enhanced wines exhibit a disharmonious mouthfeel, where the tannins seem divorced from the rest of the palate, and the whole wine a bit clunky. As more tannin products are available and more winemakers experiment with them, this option may become more approachable, but the inexperienced should approach it with caution.

Commercial production efforts hint at Foch's flexibility in various styles. As mentioned above, rosé-style whites have been successfully produced from must allowed 0-8 hours skin contact time, and have proven popular in the commercial market. Though darker than traditional rosés, the wine color is jewel toned and strikingly deep, with no hint of tapering to an insipid salmon. Cool (55°F) fermentation with an aromatic yeast, like Cotes de Blancs, is recommended. The nose and palate showcase a bright, Bing cherry note that is enhanced by an off-dry finish and moderate acidity. Depending on the fruit, sugar levels from bone dry to moderately sweet have shown appropriate balance and customer acceptance

The Wine & Hop Shop

Winemaking Techniques & Tips

Frontenac Port. Frontenac has been making port-style wines of very high quality. In port production, fermentation is stopped by adding grape neutral spirits or brandy while the sugar content is still high, which results in a wine with higher sugar and 18-22% alcohol. When doing this the winemaker must have brandy on hand to immediately add to the wine when it reaches the desired sugar level in the primary fermenter. This might occur at 1 pm, 4 pm, or 3:30 am. Be prepared! It may also be helpful to use a yeast with a low alcohol tolerance so the wine yeast may be more easily stopped by the addition of alcohol.

“In Frontenac ports the higher acid levels balance the increased sugar beautifully, deepening the typical fruit notes into lush shades of cherry, raspberry, black current, and stewed fruits. Some ports exhibit pronounced chocolate notes.”*

Determining sweetness level. The reason you may be up at 3:30 am as mentioned above is that you want to catch the fermenting wine with enough natural Frontenac sugar in solution to have it as sweet as *you* like it. The only way to do this is to keep tasting it until the sweetness level is perfect, then adding enough brandy to get the alcohol content high enough to stop the fermentation. It only took us 3 attempts to get it right. Having extra brandy on hand is a good idea, if only for consolation at 3:30 am. Another method is to buy some commercial port you like, measure it's sugar content with a hydrometer, then plan on stopping your fermentation at the same brix (sugar level) with alcohol.

****Blending Formula.**

$$\% \text{ alc./vol. of blended wine} = \frac{(A \times C) + (B \times D)}{(C + D)}$$

Where:

- A = %alc/vol. of first wine
- B = % alc/vol. of second wine
- C = volume of first wine
- D = volume of second wine

Frontenac in the vineyard. Frontenac is an easy grape to grow. It is hardy, vigorous, productive, and moderately disease resistant. However, like many red wine grapes it makes a better wine if it is not over cropped. It is tempting to allow a grapevine to produce as many grapes as it capable of. However, research has shown that limiting the production of grapes will often produce a better wine. Allowing a moderate crop of Frontenac grapes will often result in lower herbaceous flavors, lower acid, and higher sugar. The crop may be limited by pruning, flower cluster or grape thinning near blossom time, or culling the crop at veraison. Experiment with different crop loads and determine for yourself which vines make the better wine.

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