



Delaware Wine Recipe

8/26/2020

Excellent quality for desserts, juice and sparkling wines. If pressed without fermenting on skins, gives a pleasant, fruity, dry table wine.
Recipe for 5 gallons

FRUIT	WEIGHT	WATER	SUGAR	ACID BLEND	TANNIN	YEAST
Delaware	12-17 lb.	some years	maybe some	none	none	Lalvin 1122, 1118 Cote de Blanc

This versatile grape still finds itself commercially valuable in the Northeast and Midwest where it is widely used in the production of everything from dry, to sweet (notably ice wine) and sparkling white wines of good quality, often with spicy aromas. Delaware also makes a sparkling white wine of good quality. When pressed the juice is a rose color which will result in a white or pale-pale rose wine. If used in blending any more than 10% will show its Delaware character. It is popular as a table fruit having sweet, lower acid, small tasty pink-red berries with small seeds and a slip skin..

Customers favor it for a rose' drinking juice and for a jelly. If you use it for jelly, add lemon juice

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

- Pectic enzyme** - 1/2 tsp/gallon
- Yeast** - See above, or Cotes de Blanc for rose style.
- Yeast Nutrient** - 2 tsp/5 gallons
- Campden Tablet** - 1/4 - 1 tsp/gallon (varies with pH)

DIRECTIONS

DIRECTIONS FOR A DRY WHITE OR PINK WINE

1. Pick, crush and press about 2 bushels (80lb) Crush and de-stem the grapes. Then press the juice from the skins. We do have mesh bags that the crushed grapes can be put in and squeezed - but a press is much better.
Put the juice in 5 gallon containers. At this point a carboy is preferred by anything will work - just make sure the top it loosely covered to keep out fruit flies.

2. Check and adjust the sugar level. This is done with a hydrometer and a sugar conversion chart. The sugar in the grapes will ferment into alcohol and the conversion chart will show you how much sugar (if any) to add. Fill your hydrometer with juice and read the "specific gravity" where top level of the juice is floating the hydrometer. For an example if the specific gravity was 1.074 (or 18 degrees balling) the must will ferment out to 9.9% alcohol. Read across on the chart and if you want a 11% wine you will add 2.5 oz/gallon sugar (or honey). This is a typical sugar level - our 80lb batch of wine will need (5 gallons x 2.5 oz/gallon) about 12-13 oz of sugar. Mix the sugar in really good and re-check the gravity.
(If you do not have a hydrometer, just add about 1lb of sugar and you will be pretty close.)

3. Add Campden tablets (sulfite). Campden tablets will help keep your wine from browning and turning into vinegar. Crush 5 to 10 tablets and mix them into the must. Some people prefer not to use sulfites and this step is optional.
I have never made a batch of wine without protecting it with sulfites.

3. Wait about 8 hours and add a packet of wine yeast. Just sprinkle the package over the must and stir it in just a little bit. The reason for waiting the 24hrs is to let the sulfites reduce some of the wild yeasts and let the cultured yeast take over.

4. The wine should start ferment in a day or two. Do not fill the 5 gallon carboy to the top or it will foam over after the fermentation starts. Lower the level about 1/4 but transferring some of the must into a smaller (such as 1 gallon jug) container. After a few weeks the fermentation will slow down and you can add the extra wine back in to top up the carboy.

5. Two to 3 months later you can rack the wine. Take a siphon hose and siphon the clear wine from the original carboy to a new one, leaving the "lees" the dead yeast and debris on the bottom in the old carboy. About 3 months later the wine will be ready to bottle.

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DIRECTIONS FOR A SWEET WHITE OR PINK WINE

Follow the directions for making a dry white wine with these additions to finish the wine sweeter. Remember you can make a wine just slightly sweet, medium sweet, or very sweet by varying the amount of sugar or honey your add.

You can mix and match any of the grape varieties to make some very unique wines.

Sometimes the fruitier grapes are better picked slightly under ripe .

If you want a sweeter - high alcohol wine, the easiest way to do it is to start off with more sugar and keep adding it in small amounts throughout the fermentation. Eventually the alcohol will kill the yeast and leave some residual sugar. If you add too much at once the wine may be too sweet. At any time during the fermentation, taste the wine - if it is dry add sugar until it is sweet again. Repeat this until it does not ferment anymore.

Another way to make a sweet wine is to ferment the wine dry, sometimes using a yeast such as Cote des Blancs that does not like high alcohol. After the wine is stable, sweeten it to taste, add 1 to 1.25 grams/gallon Potassium Sorbate, 1½ Campden tablets per gallon and rack it. If it does not re-ferment bottle it after a few months.

A third way to make a sweet wine is to sweeten the wine and then filter out the yeast cells with a wine filter and it will not re-ferment. A wine filter can be a useful tool. Note: This can be difficult since one needs to get every yeast cell out of the wine. This is why the first two sweetening methods is preferable for amateurs.