

# Itasca Wine Recipe

8/26/2020

## Recipes for 1 Gallon

FRUIT	WEIGHT	WATER	SUGAR	ACID BLEND	TANNIN	YEAST
Grapes	15-17 lb.	some years	none	none	none	EC1118, Epernay II Cote de Blanc

This is a new white wine grape. It can make an excellent dry white wine since the acid is usually just about perfect. You may also sweeten it if you prefer it that way. Itasca produces a dry white wine that is light yellow to straw in color, and has aromas of pear, quince, violet, melon, minerals along with faint notes of honey. Because of its lower acidity and higher sugar levels, this is an excellent choice for a dry wine style. The fruit is a beautiful, glowing golden hue when ripe. Do not use Lalvin 122 yeast since it may lower acidity too much.

**Yeasts: Try D47, 1116, 1118, Cote de Blanc (for a sweet wine)**

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

**Pectic enzyme** - ½ tsp/gallon

**Yeast**– See above

**Yeast Nutrient** - 2 tsps/5 gallons

**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 and press out juice. To make the best wine, consider fermenting in glass, at cool temperatures, 58-69° F.
2. Add crushed **Campden tablet**, or **Sodium (Potassium) Metabisulfite** powder. Do this as soon as possible, even during crushing. Add pectic enzyme several hours later. White wines are easier to oxidize, which you don't want to do.
3. Eight 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). For white wines, glass or stainless make good fermenters.
4. Stir three times daily.
5. A malo-lactic culture may be added. It is more commonly used with red wines. It is occasionally used with whites.
6. 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 stainless are the preferred fermentation materials since they will help protect the delicate flavor of the white wine from oxidation.
5. Fermentation should cease in 2-5 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.
10. Wine may be sweetened if desired, **but do not add Potassium Sorbate (stabilizer) if a malo-lactic fermentation was used. It can result in off flavors.**
11. Wine is now aged till ready, which can be as little as several months. Suit your own taste. Drink when good!
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.

**Note on Acid Levels: PLEASE SEE OUR HANDOUTS FOR ACID REDUCTION!** During processing, some winemakers choose to ameliorate with water either before or after fermentation, though this method may change sensory characteristics. If a fruity, off-dry style is desired, the perception of acid can be decreased by **increasing residual sugar**, adding body and mouthfeel and boosting the fruity characteristics of the wine. In some years, carbonate additions may be necessary to achieve proper palate balance. **Potassium bicarbonate** is added prior to cold stabilization and can be used to reduce acidity by as much as 2 g/L. Bicarbonate additions are usually made incrementally, with regular testing, to insure that the acid reduction can be fine-tuned to prevent excessive deacidification or production of off-flavors.

**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.**

# Winemaking Techniques & Tips

**Note:** A high quality *reserve* style of wine may be made from these grapes by emphasizing the following:

- Whole bunch pressing, free run, or low pressure pressing, and clean juice.
- Temperature controlled fermentation, 58-69° F common, duration often long and slow.
- Secondary fermentation on fine lees with lees stirring.
- Dry style: most very dry, and residual sugar from stopped fermentation or blending.
- Long-term storage: chemistry is conducive to bottle aging where complexities can evolve.

## White Winemaking Directions

This recipe is for 5 gallons of wine. The 18 lbs. per gallon allows for extra wine to fill your carboys after rackings.

Begin with about 90 lbs of grapes

Crush them. You should get about 6 gallons of juice.

Add either ¼ tsp of metabisulfite powder or about 6 crushed Campden Tablets.

Add some east nutrients to the must, about 2 tsps.

If you want a softer, smoother, more buttery wine you can add a Mal-lactic culture to your new wine, generally after about 3 days of fermentation.

The next morning add your yeast. **It is usually a good idea to have made a yeast starter**, a day or two ahead. This will provide a much faster initial fermentation. You don't want your batch of wine sitting days before fermentation begins.

Within 24 hours your must should be fermenting. Keep your primary covered to prevent fruit flies in it.

Ferment in a cool spot if possible. 58 – 65 degrees F. is ideal. Cooler temps are ideal for whites.

In about 5 – 15 days your wine will be down to about 1-degree Bris or even zero.

Now is the time to rack your wine off into your 5- or 6-gallon carboy and let it sit for a month or six weeks to let it settle and clarify.

Let the wine sit, above 60F for another month or so while the yeast settles out and fermentation comes to a halt.

Make sure you have airlocks on your carboys and any extra jugs you have put the fermenting juice into.

When racking try to be as careful as possible. Once you have begun the racking, place the tubing into the bottom of the jug you are racking into to prevent splashing and oxidizing the wine.

In 1 more month rack your wine into another carboy. You will lose some volume in doing this, so top that carboy up with wine from another smaller jug you have had the extra wine in. At this point you can add about ¼ teaspoon of metabisulfite to each 5 gallons of wine.

From this point on always keep your wine as high near the stopper bottom as possible, but not touching it.

After another 4-5 months, usually about May, you can sample the wine. If it is still hazy you may want to add a clarifier. If you do, wait a month. Then you may bottle. If our wine is clear, you may bottle then. Sometimes on white wines you may want to add another ¼ tsp of metabisulfite/each 5 gallons of wine.

If you desire to sweeten your wine, follow directions to do it safely. You will probably add Potassium Sorbate to stabilize the wine.

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