

LaCrescent 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, D47, Cote de Blanc,

These grapes make very nice white wine, whether dry, semi-dry, or sweet. They are often blended to make use of the body of Prairie Star and the flavors of LaCrescent. Flavors of apricot, peach, grapefruit, tangerine and other delicate fruit flavors are balanced by a pleasant acidity to make a very quaffable wine. As usual we limit the quantity of grapes produced and ensure good sun exposure on the clusters to produce high quality grapes. LaCrescent is also gaining a reputation as a good grape to use as a late-harvest grape. It's fruit flavors contribute to a wonderful, sweet dessert wine. **Note: in some years water may be needed to adjust the acid level.**

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

Malo-lactic fermentation: In white wines, this practice tends to depress fruit and may result in somewhat lackluster wines. Lalvin 1122 yeast may reduce acid by turning malic acid into lactic acid and CO₂. Lactic acid is milder.

Cold Stabilization: Sometimes called chillproofing, cold stabilization is a good method of smoothing out an overly acidic wine. It also aids stabilization and oaking and helps refine wines that possess a "bite."

When fermentation is complete, the wine is racked into a clean secondary and moved into a cold garage, workroom or storage shed, or into a refrigerator, and allowed to age for several weeks to months at temperatures just above freezing. For overly acidic wines, a portion of the tartaric acid will precipitate out as crystals. The wine is later removed from cold storage, racked off the crystals and bottled. The cooler the temperature the sooner the crystals are formed. However, don't go below 35F for safety sake. (You don't want the wine to freeze)

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.

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