



Marquette Wine Recipe

8/26/2020

Recipes for 1 Gallon

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

Marquette makes an outstanding red wine. It is one of the most popular wine grapes grown in the Upper Midwest. To make this wine, pick the grapes when they are ripe, and then try not to mess up it's good quality. Remember wine is made in the vineyard.

Marquette wines tend to be aromatic and fruity, with strong red berry and strawberry flavors, and a spicy finish with nutmeg and black pepper notes. Marquette wines pair well with tomato based pasta dishes, pizza and almost any meat dish, a versatile wine which always delights. Yeasts: **RC 212, 1116, 1118, Pasteur Red, Montrachet,**

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.
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.

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.

