



# St Croix 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	<b>RC212</b> , Pasteur Red,

**Saint-Croix** is dark-skinned American hybrid variety renowned for its extreme resistance to cold. It is well suited for growing in marginal Midwest conditions.

The wine produced from Saint-Croix is deeply colored, but low in tannins. It is medium-to-full bodied and responds well to barrel maturation, although it is best drunk young. Flavors of dark berries and currants are common. It is usually picked at a low brix of 17-20

**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.

