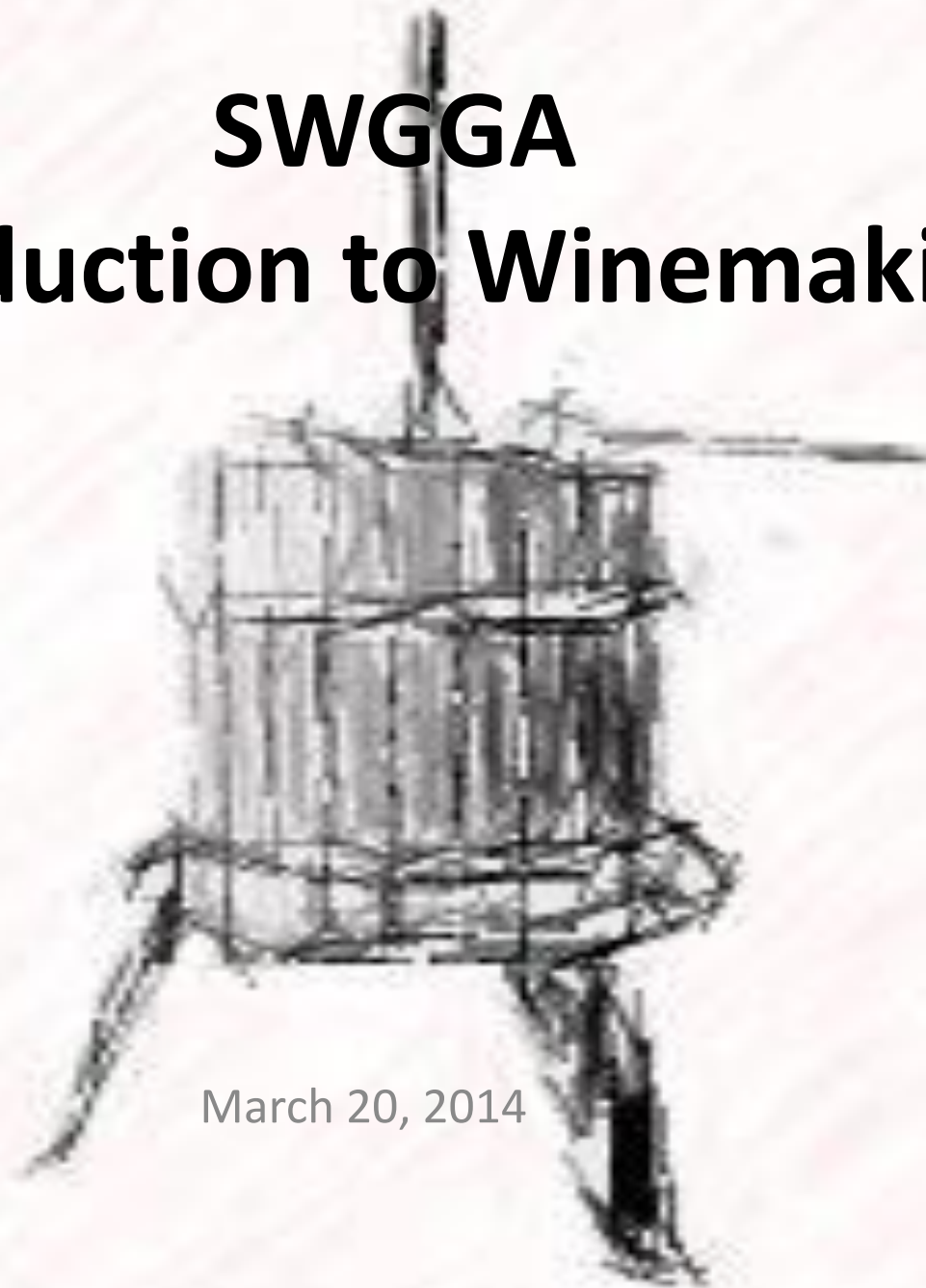


SWGGA

Introduction to Winemaking



March 20, 2014

Why be a Winemaker?

- Great Hobby
- Increased appreciation of wine
- Know what's in the glass
- Become a Certified Wine Snob (CWS)





Proud home winemaker

What's involved?

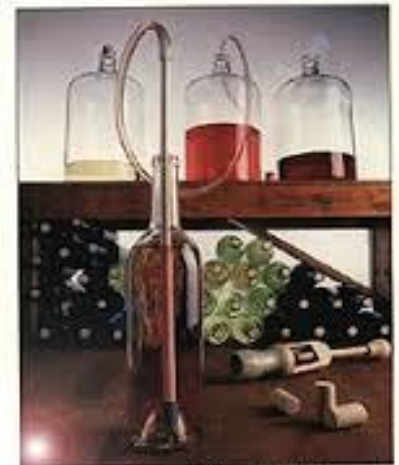
- You will need a place to work
 - Messy
 - Wet environment
 - Clean-up
- You must be available for about ten days
 - Primary fermentation
 - Punch down minimum twice per day
- You will need some basic stuff



Basic Stuff

- Fermenter
 - Plastic garbage can (new!)
 - 20-30 gal
- Storage vessels that accept airlocks
 - (2) 5 gal carboy
 - (2) 1 gal jugs
 - Various wine bottles
 - Drilled stoppers
 - Stoppers
 - Airlocks

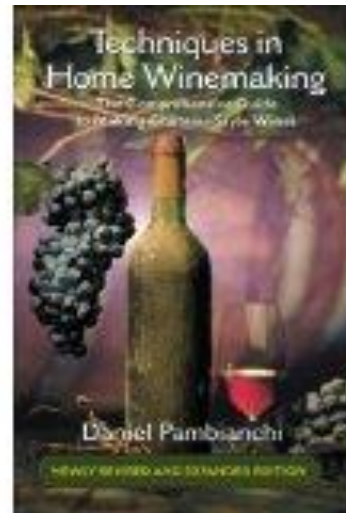
*Making Table Wine
at Home*



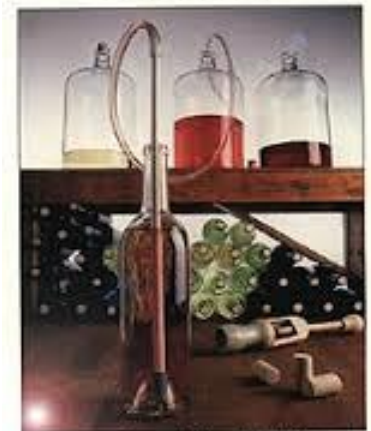
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Basic stuff cont.

- Triple scale hydrometer & jar
- Potassium metabisulfite pkg. (SO₂)
- Racking hose (3/8) & cane
- Thermometer
- Yeast of choice 1 pkg. per five gal (1gm/gal)
- Sanitation
 - Brewery wash
 - Starsan
- Reference book/s



Making Table Wine at Home



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What amount of grapes will I need?

- 20 lbs. per gal (more or less)
- 100 lbs. should yield two cases
- 500 lbs. should yield 11 cases
- 1000 lbs. should yield 24 cases
- This allows for 3 rackings beyond pressing

What's next?

- SWGGA members can lend guidance and expertise
 - Selection of red grape
 - Purchase tonnage
 - Crush party
 - Basic chemistry
 - Assist in pressing
 - Email forum

Ready to join in?





A very Proud home
winemaker