Forte Reds

Abbreviated Instructions for Advanced Users

Finer Wine Kits delivers a more authentic agricultural product for a better home winemaking experience. We have pioneered the use of refrigeration and cold shipping to retain more of the grape's integrity bringing you, the winemaker, closer to the vineyard.

Advisory 1: This juice must be fermented or cooked before consumption! It can pose a health risk like all unprocessed raw agricultural products.

Advisory 2: Finer Wine Kits come with all the ingredients, but not the equipment. If you are new to wine making and do not have the necessary tools, put your juice in the freezer or refrigerator and visit www.labelpeelers.com to view the equipment list and packages available. Our juice is not conventionally pasteurized and must remain cold so it does not spontaneously ferment.

1. STEP 1: Clean and sanitize all equipment and prepare your workspace

2. STEP 2: Prepare the must

1. Rince the outside of the juice bag and empty contents into primary fermenter. Add water to reach 6 gallons total volume. Stir vigorously for two to three minutes. SG should be between 1.090 and 1.110.
2. Put skins in muslin bags, knot closed and add to juice.
3. Pour seed pack directly into primary fermenter.
4. Add packet of oak chips.
5. Add starter packet labeled Packet A, stir and rest cover or cheesecloth on top.

6. Prepare yeast starter. Add one cup of room temperature distilled water into sanitized wine bottle or glass jar. Empty contents of packet B and yeast. Cover lightly to allow gasses to escape and let sit for 18-24 hours in room at least 68 degrees F.

3. STEP 3: Fermentation (14 days)

1. Pour yeast starter along the side of bucket. Do not stir. Rest cover or cheesecloth on primary fermenter until you reach step 3:6.
2. Do not stir for 36 to 48 hours or until obvious fermentation underway.
3. Stir the must.
4. 48 hours after adding yeast starter, add Packet C and stir.
5. Once fermentation is underway, "punch down" skins bags twice per day until SG reaches 1.010.
6. Snap fermentation bucket closed, fit with airlock and do not open until transferring to carboy. Must temperature should be at least 65 degrees F.
7. Verify specific gravity is 0.998 or less.

4. STEP 4: Racking (two weeks after adding yeast starter)

1. Squeeze skins bags to extract as much wine as possible and discard
2. Place fermentation bucket on table or at least 30" above the floor
3. Use books or blocks to create low point to maximize siphoning. Place racking cane or autosiphon at lowest point in bucket
4. Place sanitized carboy on the floor and siphon wine. Discard leftover wine at very bottom of fermentation bucket.
5. When wine is transferred proceed immediately to Step 5.

5. STEP 5: Degassing, Stabilizing and Clarifying

1. If necessary, use autosiphon, racking cane or wine thief to temporarily transfer enough so your level is at the shoulder of the carboy. Use sanitary container. Do not use containers that contained fruit juices or milk.
2. Degas wine using mix stir (attaches to drill) for 30 seconds or stir with back of paddle or spoon for two to three minutes.
3. Add stabilizing packet labeled packet D and stir again
4. If aging wine for longer than ten months, add additional 1/8 tsp of sulfites.
5. Add clearing agents labeled Kieselsol and Chitosan. Stir again.
6. Soak oak cubes in distilled water for ten minutes to hydrate. Drain water and add to wine.
7. Put wine you removed for degassing back in carboy. Top off with commercial wine, homemade wine or distilled water if needed and fit with airlock.
8. Leave in carboy for at least two weeks. If filtering, you can go directly to bottling. If not, two more polishing rackings for at least 14 days each are recommended. Then you can bottle or allow to age in carboy.

6. STEP 6: Bottling

1. Place carboy on table or wherever you will transfer at least 4 hours prior to allow any sediment to settle again. Add additional 1/8 tsp of sulfites if you plan to age longer than a year.
2. Clean and sanitize bottles thoroughly.
3. You can either bottle directly from carboy or transfer to bottling bucket or primary fermenter.
4. Place book or block under one side to create low point.
5. If using bottling bucket, attach two-foot hose to spout and then attach bottling wand. If you are using carboy or primary fermenter you can use autosiphon or racking cane with 6 feet of hose.
6. If using autosiphon or racking cane, attach the shutoff valve that came with your kit about two inches before the end of the hose. Begin siphoning, pinch when wine reaches valve, attach bottling wand and open shutoff valve. Begin filling and remove wand when level reaches the top of each bottle.
7. After soaking corks in sulfite solution, begin corking your bottles.
8. If using natural corks, allow bottles to stay upright for three days to allow corks to expand before storing them on their sides. If using synthetic corks, they can go directly to long-term storage.
9. Age for at least 9 months but 12-18 months recommended.

Checklist

- Sanitize equipment and tools before every step
- Rinse bag exterior and empty contents into primary fermenter
- Add half gallon of water into bag to empty contents entirely and pour into primary fermenter
- Add water to six gallons
- Measure original specific gravity 1.090-1.110
- Add packet A
- Add skin packs, seeds and oak chips
- Add packet B
- Prepare Yeast Starter
- Add yeast starter to must 18-30 hours later
- Add packet C 48 hours after fermentation begins
- Punch down skins daily after fermentation has started until SG reaches 1.010
- Close bucket lid tightly and fit with airlock
- 14 days after adding the yeast, squeeze muslin bags and discard them
- Rack into carboy
- Remove one half gallon of wine into sanitized jug for degassing
- Add packet D
- Add clearing agents
- Add oak cubes
- Add back half gallon of wine initially removed
- Top up your carboy and refit with airlock
- If filtering, wine can be bottled in 14 days after step 5 is completed. If not filtering, optional polishing rackings recommended.
- Bottle your wine