Frutta Whites, Blushes and Rosés

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. Empty contents of packets X Carbon and Y Bentonite into one gallon of distilled water in primary fermenter. Stir well and let rest for at least ten minutes.
2. 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 1.070 and 1.080.
3. Add starter packet labeled Packet A, stir and rest cover or cheesecloth on top.
4. 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 3:5.
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. Snap fermentation bucket closed, fit with airlock and do not open until transferring to carboy. Must temperature should be at least 65 degrees F.

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

1. Verify specific gravity is 0.998 or less.
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. Add clearing agents labeled Kieselsol and Chitosan. Add Keiselsol first and wait at least one hour but not more than 24 to add Chitosan. Stir again.
5. 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.

6. TEP 5: Back Sweetening

1. Rack your wine, add first sweetener pack and stir thoroughly. Leave in carboy for at least two weeks.
2. Rack wine again and taste it.
3. Start adding second sweetener pack incrementally to sweeten to taste. Add 1/3 of the sweetener pack, stir well and taste again. Keep adding until wine reaches desired sweetness.
4. When desired sweetness is reached, top off and fit with airlock. Leave in carboy for at least two weeks. Wine can now be bottled. Since polishing rackings were completed during sweetening, filtering is optional. Bottle or allow to age in carboy.

7. 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.

Checklist

- Sanitize equipment and tools before every step
- Add packet X and packet Y into 1 gallon of distilled water in primary fermenter
- 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 1.070-1.080
- Add packet A
- Prepare Yeast Starter
- Add packet B
- Add yeast starter to must 18-30 hours later
- Add packet C 48 hours after fermentation begins and stir
- Close bucket lid tightly and fit with airlock
- 14 days after adding the yeast, rack into carboy
- If necessary, remove enough wine into sanitized jug for degassing
- Add packet D
- Add clearing agents
- Add back wine if initially removed
- Top up your carboy and fit with airlock
- 14 days later, rack wine and add first sweetener pack
- 14 days later, rack wine again and incrementally add second sweetener pack
- Bottle your wine, filtering optional