



Winery Series Whites and Blushes

Advisories

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: Our juice is not conventionally pasteurized and must remain cold, so it does not spontaneously ferment. Be prepared to make your kit when it arrives or to properly store it if you cannot. Concentrates must be refrigerated below 38 degrees.

Introduction

Finer Wine Kits Winery Series is a revolutionary product that will elevate your wines to new heights. Your kits are not just a product, but a promise of quality, convenience, and consistency. Finer Wine Kits concentrates delivers a more authentic agricultural product that produces superior wines. We have pioneered the use of refrigeration and cold shipping to retain more of the grape's integrity elevating your wine to where it belongs, closer to the vineyard.

Mixing Ratio Guidelines

The Winery Series Kits contain 18 liters (4.74 gallons) of concentrate. You have the option to vary your ABV to your specifications. Here are some mixing ratio guidelines.

Frutta

- Yield: 69 liters, 84 to 90 750ml Bottles
- ABV: 9-10%
- OSG: 1.070-1.080

You will need a 100-liter fermenter to make these kits.

Instructions

STEP 1: Clean and Sanitize All Equipment and Prepare Your Workspace

STEP 2: Prepare the Carbon and Bentonite

1. **ADVISORY:** Even if you did not order an add pack, we have included the bentonite and carbon (and liquid fining agents for secondary fermentation) for primary fermentation. As Finer Wine Kits concentrates are not ultra-pasteurized, they are subject to the same darkening issues as fresh grapes. It is strongly recommended that you follow Finer Wine Kits' recommendations for fermenting with carbon and bentonite. If you don't, your wine will be darker than what is typical of the varietal. This process also improves the bouquet of the wine because the pigments that are removed affect the aroma profile. Carbon/bentonite fining is a common practice for professional white and blush wine makers as browning begins almost immediately after the grapes are pressed. This is not a problem with conventionally pasteurized wine kits because the heating process destroys the enzymes that cause browning. Browning is a reality of working with concentrates that are less processed.
2. Mix the bentonite and carbon in three gallons of water in your fermenter **BEFORE** adding your concentrates. Stir thoroughly and allow to stand for at least ten minutes so the bentonite and carbon can bond. The carbon/bentonite mixture will initially turn your juice charcoal but because the carbon is bonded to the bentonite, it will begin to settle out during primary fermentation. The rest will clear when you add the fining agents after transfer. You will add the Kieselsol and Chitosan as soon as you transfer the wine into secondary.

STEP 2: Prepare Your Must

1. Rinse the outside of the juice bags and empty contents into your fermenter. Afterwards, add 1/2 gallon of water to each juice bag to extract all the concentrate.
2. Add water to reach 18 gallons. At larger volumes, it is very important that you mix your must vigorously as you add water. It is strongly recommended that you wait to add the last gallon of water and then wait at least two hours before taking your first OSG reading. The concentrate needs to reach at least 60 degrees F and fully dissolve to get an accurate reading. You can then proceed with measuring OSG and add the final amounts of water for your desired result. Be sure to mix thoroughly. Wait another hour, mix, take another reading, and make final adjustments.

If you purchased additives and wish to follow FWK procedures, proceed with the following steps. However, even if you did not purchase the add pack, be sure to follow guidelines in STEP 5 that pertain to the carbon, bentonite and fining agents. Applicable steps are bold.

3. Prepare yeast starters. You can either make separate starters or if you have a large enough vessel, you can make one. Add one cup of room temperature distilled water per yeast packet into sanitized wine bottles or glass jars. Empty contents of packet B and yeast in each container. Cover lightly to allow gasses to escape and let sit for 18-24 hours in room at least 68 degrees F.

STEP 3: Fermentation

1. Pour yeast starter along the side of fermenter. Do not stir. Rest cover or cheesecloth on primary fermenter.
2. 48 hours after adding yeast starter, add Packet C x 3 and stir gently. Avoid vigorously stirring because the carbon and bentonite are already settling out.
3. Once fermentation is active, close your fermenter, fit with an airlock, and do not open until transferring.
4. Your fermentation temperatures can vary depending on your desired results. Your kit came with D-47 yeast which has a minimum temperature requirement of 60 degrees F. Your fermentation temperatures can range from the low 60's to the mid 70's F. Please note that lower temperatures will result in a more floral wine and higher temps will be more fruit forward.

STEP 4: Racking

1. When to transfer your wine will depend on your fermentation temperatures. The minimum amount of time to wait is 14 days. Your wine will be ready to transfer if you are fermenting above 65 degrees F. Lower temperatures however produce slower fermentation. A good rule of thumb is to monitor your airlock activity. You want to

avoid opening your fermenter too soon as to not disturb the layer of carbon dioxide gas protecting your wine from oxidation. Wait to transfer your wine until your airlock has stopped bubbling but still maintaining visible pressure. If you have fermented your wine in the low 60's, it could take 21 days for fermentation to conclude.

2. Verify specific gravity is 0.998 or less.

STEP 5: Degassing, Stabilizing and Clarifying

1. Degas wine using mix stir (attaches to drill) for 30 seconds or stir with paddle or spoon for two to three minutes.
2. Add stabilizing packet labeled packet D x 3 and stir again
3. If aging wine for longer than ten months, add additional 3/8-1/2 tsp of sulfites.
4. **Add clearing agents labeled Kieselsol and Chitosan. Stir again. If you have used the recommended carbon/bentonite process, it is especially important that you follow the manufacturer's protocol of adding Kieselsol first and waiting between 1 and 24 hours before adding the Chitosan. Stir well after adding each.**
5. Fit with airlock.
6. **Leave wine in secondary for at least 14 days to allow fining agents to clear all the carbon and bentonite. By the end of this part of the process, your wine should be completely clear of all traces of the carbon.**
7. **If filtering, you can go directly to bottling after 14 days. If not, two more polishing rackings for at least 14 days each are recommended. Then you can bottle or allow to bulk age.**

STEP 6: Bottling

1. After soaking corks in sulfite solution, begin corking your bottles.
2. Allow bottles to stay upright for three days to allow corks to expand before storing them on their sides.

Aging Guidelines

Frutta wines do not require aging.

