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 20.25 liters (5.3 gallons) of concentrate. You have the option to vary your ABV to your specifications. Here are some mixing ratio guidelines that follow the ABV of our Tavola and Novello series wine kits.

Tavola:

- Yield: 69 liters, 84-90 750ml Bottles
- ABV: 12-13%
- OSG: 1.090-1.010

Novello:

- Yield: 77.5 liters, 94-102 750ml Bottles
- ABV: 10-11%
- OSG: 1.080-1.090

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, carbon and fining agents 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. Just to be clear, this water is accounted for in the

recommended measurement to establish your desired OSG, not in addition to it. 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 Keiselsol and Chitosan as soon as you transfer the wine into secondary.

STEP 3: 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 your desired ABV following the OSG guidelines listed above. 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 readinh, 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. Add packets of oak chips (if applicable.)
4. Add starter packets labeled Packet A, stir and rest cover or cheesecloth on top.
5. 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 4: Fermentation

3. Pour yeast starter along the side of fermenter. Do not stir. Rest cover or cheesecloth on primary fermenter.
4. 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.
5. Once fermentation is active, close your fermenter, fit with an airlock, and do not open until transferring.
6. Your fermentation temperatures can vary depending on your desired results. Your optimum temperatures for this yeast are in the low 60's. If you ferment at higher temperatures, you will lose some of the floral characteristics typical of white and blush

wines. It is advisable to not let your fermentation temperatures exceed 68 degrees F. You also have the option to swap out the yeast for K1V-1116 which has a minimum temperature threshold of 45 degrees F. This will produce a much slower ferment and further enhance the floral characteristics of the bouquet. This process however produces a wine that is less fruit forward.

STEP 5: 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 using D-47, it could take 21 days for fermentation to conclude. If you used K1V1116 and fermented at even colder temperatures, it might take as long as 30 days.
2. Verify specific gravity is 0.998 or less.

STEP 6: Degassing, Stabilizing and Clarifying

3. Degas wine using mix stir (attaches to drill) for 30 seconds or stir with paddle or spoon for two to three minutes.
4. Add stabilizing packet labeled packet D x 3 and stir again
5. If aging wine for longer than ten months, add additional 3/8-1/2 tsp of sulfites.
6. **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.**
7. Fit with airlock.
8. **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.**
9. **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 7: 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

Novello ABV wines require no aging. For Tavola ABV wines, age for at least 3 months.