

## Pure Fruit Wine Bases

Vintner's Harvest Fruit Wine Bases are fresh fruit in their own juices with nothing else added – no sugars and no sulfites. With a wide selection of delicious fruits to choose from, the Vintner's Harvest line of wine bases is sure to please the most discriminating home wine maker.

Because of the delicate nature of apple, our Apple Fruit Wine Base contains no fruit pieces which may brown and soften in the can. Instead, a delicious blend of apples are selected, pressed and de-acidified prior to the concentration process. Once concentrated, a blend of acids is reintroduced specifically for the end purpose of fermentation. Our Apple Fruit Wine Base is therefore more than your average apple concentrate.

Because the wine maker can choose to make different volumes of apple wine, it is still necessary to add acids by following the recipe directions on the can. Like the apple concentrate, our Elderberry is made from an adjusted concentrate to ensure a premium quality product.

Whether you are a novice or a seasoned wine maker, we know you will enjoy your wine made with our delicious Vintner's Harvest Fruit Wine Bases.

## Equipment and Supplies

- Primary fermenter, a minimum of 2 gallons (7.5 litres) larger than batch size
- Secondary Fermenter, 3 or 5 gallon (11.5 or 20 litre) carboy, depending on the batch size
- Fermentation airlocks and stopper if needed
- Nylon straining bag of size sufficient to hold fruit
- Very fine mesh cloth or fermenter cover
- Syphon / Racking Equipment
- Hydrometer and testing jar
- Bottles, corks and corking device
- Other useful items include cleaning brushes, funnels, plastic spoon or paddle and thermometer.

## Types of Sugar to Use

The type of sugar you use is a matter of taste. Many wine makers use white cane table sugar. Some prefer the taste of corn sugar/dextrose and say that the difference can be noted in the finished product. Corn Sugar produces a cleaner flavor profile during fermentation and is less sweet than cane sugar pound for pound. If you prefer to use corn sugar be aware that you may need to increase addition by 10% to achieve the desired level of alcohol in the finished wine. Wine conditioner, which is a sugar solution containing a yeast inhibitor can be added after fermentation is complete to adjust sweetness.

## The Winemaking Process

The following process is to be used in conjunction with the recipes that appear on each can of Vintner's Harvest products. The recipes may vary slightly with each product.

1. Sanitize all equipment and utensils with sulfite solution. *See below for instructions on making a sulfite solution.*
2. Put straining bag in fermenter, add fruit and tie off bag (except in the case of Apple and Elderberry which have no fruit pieces).
3. Add all ingredients as directed on can label (excluding those with a \* as they will be added later. Add sulfite solution and stir well to make sure sugar is dissolved.
4. Cover with a damp cloth or fine mesh fabric and let sit overnight to allow SO<sub>2</sub> to be released.
5. Sprinkle yeast on top of mix. Temperature should be between 70-80°F.
6. Next day, gently stir top half of mix mindful not to stir sediment at bottom. Repeat daily until specific gravity lowers to 1.040 (4 or 5 days).
7. When gravity reads 1.040, remove bag of fruit. Press and strain juice from pulp and discard pulp. Transfer wine into secondary vessel, top up with water to minimize air space. Attach fermentation lock.
8. Transfer wine again (3 to 4 weeks) when gravity reads 1.010 to 1.000. Add 1 teaspoon of sulfite solution per gallon of must.
9. After wine is clear (2 or 3 months) stabilize with potassium sorbate to prevent renewed fermentation, sweeten to taste if too dry. Enhance flavor and aroma with natural fruit flavor at this time if desired. Bottle.
10. Wine can be consumed at this point but will benefit with aging of 6 months to one year.

## Sulfite Solutions

We make a distinction between using powdered sodium (or potassium) bisulfite and a sulfite solution. Please be aware of this difference as it will affect your winemaking process.

To make a sulfite solution dissolve 5 teaspoons of sodium (or potassium) bisulfite powder into 1 cup (8 ounces) of water. Of this liquid, you add one liquid teaspoon per gallon of must (unfermented juice) when directed. Use 1 to 2 teaspoons of liquid solution per gallon of water to sanitize equipment.



Note: minor variations in fruit types may exist from season to season.

## Varieties of Fruit Bases

**APPLE** A concentrate of choice Pacific Northwest varieties balanced to maximize flavor, aroma and tartness. Also ideal for Cider making. Recommended Vintner's Harvest yeast CY17

**APRICOT** Patterson variety, grown in California, known for full flavor and aroma. Recommended Vintner's Harvest yeast CY17

**BLACKBERRY** Evergreen, the most common variety grown in the Pacific Northwest. Recommended Vintner's Harvest yeast R56

**BLACK CURRANT** A concentrate of blended currant juices for award-winning wines. Recommended Vintner's Harvest yeast VR21

**BLUEBERRY** Elliot variety, a high bush berry, sweet with a hint of tartness, grown in Oregon. Recommended Vintner's Harvest yeast R56

**BOYSENBERRY** A large, long "blackberry" with few seeds and robust raspberry-like flavor. Recommended Vintner's Harvest yeast VR21

**CHERRY** Lambert variety cherry which has a black, crisp fruit with superb flavor. Recommended Vintner's Harvest yeast VR21

**CRANBERRY** Dark red fruit with characteristic tartness, grown in Washington state. Recommended Vintner's Harvest yeast R56

**ELDERBERRY** A concentrate from the full-flavored bluish-purple berry that produces a superior wine. Recommended Vintner's Harvest yeast R56

**GOOSEBERRY** Oregon grown, pale green fruit with superior flavor. Recommended Vintner's Harvest yeast CY17

**KIWI** Oregon grown, this highly nutritional fruit makes a popular refreshing, crisp wine. Often used in fruit wine blends by Wine Kit Producers. Recommended Vintner's Harvest yeast MA33

**LOGANBERRY** A tangy, purplish-red cross between wild blackberry and red raspberry grown in Oregon. Recommended Vintner's Harvest yeast VR21

**MARIONBERRY** A variety of blackberry, developed in Oregon, with large fruit and intense flavor. Recommended Vintner's Harvest yeast R56

**PEACH** A late variety fruit with outstanding flavor, grown in Oregon and California orchards. Recommended Vintner's Harvest yeast CY17

**PEAR** Perfect for wine or cider, this adjusted concentrate is a blend of the best varieties. Recommended Vintner's Harvest yeast MA33

**PLUM** Italian variety, large delicious black-purple fruit with yellow-green flesh, from Oregon. Recommended Vintner's Harvest yeast VR21

**RASPBERRY** An Oregon grown gem, bright red, medium sized berry with the familiar flavor. Recommended Vintner's Harvest yeast VR21

**RHUBARB** This common wine base makes a fresh tasting, tart wine which is typically sweetened. Recommended Vintner's Harvest yeast MA33

**STRAWBERRY** A mix of varieties selected for their superior flavor and sweet tart balance. Oregon strawberries are smaller but more flavorful than those grown elsewhere. Recommended Vintner's Harvest yeast CY17

See our web site for more expansive suggestions regarding yeast selection and other ingredients.

