

# MAKING WHITE WINE FLOW CHART

Official NORTHERN BREWER Instructional Document

## YOU WILL NEED:

- POTASSIUM METABISULFATE
- GO-FERM
- YEAST NUTRIENT
- YEAST
- TARTARIC ACID

## OPTIONAL:

- MALOLACTIC BACTERIA
- GRAPE TANNIN
- OAK

## WHITE WINE FLOW CHART

### 1. HARVEST

### 2. CRUSH

- CRUSH EACH BERRY
- DO NOT DESTEM (FOR FRAMEWORK)

### 3. PRESS

- GENTLE PRESSING IS BETTER
- STOP PRESSING WHEN 'RUNNINGS' TASTE THIN

### 4. TEST AND ADDITIONS

#### - POTASSIUM METABISULFATE (SULFITE)

Add .25 tsp sulfite per 5 gallons  
Dissolve in small quantity of must, add

#### - NUTRIENTS

1/8 tsp nutrient per gallon of must  
Dissolve in small quantity of must, add

#### - TOTAL ACID (TA) ~0.75G/L

1 tsp Tartaric acid = 0.12g/L increase TA  
Dissolve in small quantity of must, add

#### - OPTIONAL – CHAPITALIZE (ADDING SUGAR)

Must < 22 °B  
3T (-1.5oz) sugar/ gal must = ~1°B  
Dissolve in small quantity of must, add

#### - OPTIONAL–OAK

0.5-0.6oz Med plus oak per gallon of wine  
Mimics barrel fermentation

### 5. SETTLING, 12–24 HOURS AFTER PRESS

- OVERNIGHT WORKS GREAT
- TRANSFER 'CLEARED' MUST

### 6. YEAST

- CHOOSE STRAIN – WET OR DRY
- DRY: REHYDRATE WITH GO-FERM 1.25G:1G DRY YEAST
- PITCH YEAST ON TOP, DON'T STIR IN!

### 7. PRIMARY FERMENTATION (1–2 WEEKS @ 50-60 °F)

- START AT ROOM TEMP FOR 24HRS
- RACK AT 0°B

### 8. OPTIONAL – MALOLACTIC FERMENTATION (ML) (2–6 WEEKS @ 70–75°F)

- INOCULATE WINE WITH ML BACTERIA 'ON LEES'
- 1/8 TSP NUTRIENT PER GALLON OF MUST
- GIVES 'BUTTER' TO CHARDONNAY AND SAUV. BLANC
- SKIP TO #11

### 9. SECONDARY FERMENT (3–4 WEEKS @ 55–60°F)

- IF NO OAK ADDED, ADD 1/8 tsp DRY TANNIN PER 2 GALLONS

### 10. FIRST RACKING OFF 'GROSS LEES'

- TRANSFER WINE LEAVING BEHIND SEDIMENT
- FINING–SUPER KLEER OR SPARKOLLOID
- ADD .25 tsp SULFITE PER 5 GALLONS

### 11. OPTIONAL–COLD STABILIZATION (1–2 MONTHS)

- 27–40 °F (OR COLD AS POSSIBLE)
- USE SOLID BUNG, NOT AIRLOCK
- TANNIN/OAK BY TASTE
- ADD 1TSP CREAM OF TARTAR/ GAL ONCE COLD

### 12. MATURING (NONE–YEAR @ 55–60F)

- NOTE–IF WINE IS CLEAR, SKIP TO BOTTLING
- ADD TSP SULFITE PER 5 GALLONS
- pH/TA  
Flabby - add tartaric acid to taste  
Acidic - difficult, call NB for help  
Fining-Super Kleer or Sparkolloid (if needed)
- OPTIONAL – OAK/TANNINS (BY TASTE)

### 13. BOTTLE

- RESIDUAL SUGAR  
By taste  
Add wine conditioner or sugar
- pH/TA  
By taste  
Use tartaric acid
- ADD .25 tsp PER 5 GALLONS
- OPTIONAL – FILTER
- WAIT 1 MONTH BEFORE OPENING TO AVOID BOTTLE SHOCK