

Basic One Gallon Wine Recipes

Wine Type	Fruit	Additions	Sugar	Acid Blend	Pectic Enzyme	Tannin	Campden	Water	Recommended Yeast	OG	FG	Stabilize
Apple Juice	1 Gallon Cider		1 lb	1 ½ tsp	½ tsp	¼ tsp	1 Crushed		EC-1118	1.085-90	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite, ¼ tsp Citric Acid before bottling
Apple (Whole)	13-15 lbs mixed sweet and tart apples crushed and juiced.		1 lb	1 ½ tsp	½ tsp	¼ tsp	1 Crushed	3 quarts or enough to make a gallon	EC-1118	1.085-90	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite, ¼ tsp Citric Acid before bottling
Blackberry	2 lbs fresh or frozen - Crushed		2 ¼ lbs	½ tsp	½ tsp		1 Crushed	3 quarts or enough to make a gallon	Cote des Blancs	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Blueberry	2 lbs fresh or frozen - Crushed	1 can frozen 100% grape concentrate	1 ¾ lbs	1 ½ tsp	½ tsp		1 Crushed	3 quarts or enough to make a gallon	K1V-1116	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Cranberry	3 lbs fresh or frozen - Crushed	2 can frozen 100% grape concentrate	2 ½ lbs	½ tsp	½ tsp		1 Crushed	3 quarts or enough to make a gallon	EC-1118	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Dandelion	7 cups of petals only (no green)	½ can frozen 100% white grape concentrate -or- 1 lb chopped golden raisins	2 lbs	3 tsp		¼ tsp	1 Crushed	3 quarts or enough to make a gallon of HOT water	ICV-D-47	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Peach	2.5 lbs fresh or frozen - Crushed		2 lbs	1 tsp	1 tsp	¼ tsp	1 Crushed	3 quarts or enough to make a gallon	Cote des Blancs	1.085-90	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Raspberry	3 lbs fresh or frozen - Crushed		2 ¼ lbs	½ tsp	½ tsp		1 Crushed	3 quarts or enough to make a gallon	Cote des Blancs	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite before bottling
Rhubarb	3.5 lbs fresh or frozen - Crushed	1 cup chopped golden raisins with must	2 lbs			¼ tsp	1 Crushed	3 quarts or enough to make a gallon	Cote des Blancs	1.090-95	1.000	½ tsp Potassium Sorbate, 1/16 tsp Potassium Metabisulfite, ¼ tsp Citric Acid before bottling

DIRECTIONS: For best results, use a nylon bag to hold fruit - except apple pulp which should be pressed and the juice is used. Dissolve all additives, except yeast, into the water with the fruit. Attempt to keep the temperature above 70°F (21°C) but not above 85°F (29.4°C). Stir the must and lightly cover the fermenter. Allow the must to rest 24 hours. Add yeast and stir in. Lightly replace lid and stir once a day for 4 days. Remove the bag of fruit and squeeze as much juice out as possible. Stir and close fermenter tightly with an airlock in the lid or stopper. Allow to ferment at least 2 weeks before checking the specific gravity. If the SG reading is at or below 1.040 siphon/rack the must into a glass or PET secondary fermenter - trying not to transfer the sediment - and reseat with airlock. When fermentation is complete, the liquid will clear. If more clarity is desired, rack the wine off of the sediment into another carboy. Fermentation is complete when the SG reading is at or below 1.000. Stabilize and back sweeten as needed. Bottle and allow to rest a minimum of 3 weeks before drinking - 1 year ideally.

If sweetening, wait one week after stabilizing and then make a simple syrup with sugar dissolved in wine, juice, or water. Add syrup SLOWLY to taste. You can always make it sweeter but you cannot take it out.