

## Why Raisins?

Raisins make a great-tasting wine. Raisins are available any time of the year. Dark raisins make a dark, brown-colored wine, while golden raisins make a lighter gold-colored wine. You can also use raisins to add body to other fruit wines.

[Raisins are sometimes oil coated to make them shiny and to keep them soft. DO NOT use these raisins as the oil inhibits fermentation.]

## One Gallon Basic Raisin Wine

4-pounds raisins      1-pound+ sugar      1-tsp pectic enzyme  
1-tsp yeast nutrient      2-3 tsp potassium sorbate      4-6 campden tablets

Put 4-pounds of **raisins** of your choice minced in an electric food processor -OR- chopped fine. Put the raisins into a muslin -or- reusable nylon bag which can LOOSELY contain the raisins after being tied or closed. Place into the fermenting pail (primary fermenter).

Dissolve 1-pound of **sugar** and 1-teaspoon of **yeast nutrient** in 1-gallon of boiled, NOT boiling but still very hot water. Pour the hot water mixture over the ingredients in the fermenter. Stir to mix everything. Cover the fermenter with a cloth or a loose lid and let cool to room temperature.

When the mixture has cooled down to room temperature add 1-crushed **campden tablet** and 1-teaspoon of **pectic enzyme**, stir well to dissolve. Cover the fermenter again and let the mixture sit for 12-hours.

After waiting at least 12-hours, add 1-packet of dry **WINE\* yeast\*\***. Stir and dunk the raisin mixture with a clean spoon every day for 7 days and replace the top. Keep the must at room temperature or warmer (68° to 75°F). Always keep the fermenter covered with a cloth or loose fitting lid to keep fruit flies out. At the end of 7-days, lift the bag out and strain the wine with a strainer (if needed) into a secondary fermentor. Squeeze and press all the juice out of the pulp that you can. If using a muslin bag you may dispose the bag and pulp. If using a nylon bag, dispose the raisin must and rinse the bag thoroughly. Wash to reuse.

Fit an airlock and stopper onto the secondary fermentor (jug).

Siphon (rack) the mixture to another cleaned fermenter once every 30 days, refitting the airlock when finished, until the wine is

clear and has no new sediment in between rackings.

Taste the wine. If it is what you want, allow it to sit 2-weeks in some place cool. Add 1/2-teaspoon per gallon of **potassium sorbate** and 1-crushed **campden tablet** per gallon to stabilize the wine and to be sure there is no more fermentation. Let rest 1 day. Siphon into bottles and cork.

**If you wish to sweeten the wine**, stabilize with with 1/2-teaspoon of **potassium sorbate** per gallon and 1-crushed **campden tablet** per gallon. Allow to sit 7-days. Dissolve granulated **sugar into** some wine and add the mixture **slowly to taste** and wait 7-days with an airlock on the fermenter. If fermentation continues, add 1/4-teaspoon more of **potassium sorbate** per gallon, stir and wait 7-more days. This is to help avoid blowing corks out of the bottles.

*If needed, Rack the wine off of any sediment and fill good-quality clean bottles and cork with NEW corks.*

Ideally for the **best** tasting wine you should wait about a year before drinking. However, if you cannot wait that long, the wine should be drinkable in 3 to 6-weeks.

\*Almost **any** wine yeast will make a good wine. However, If you have a choice then try to get any of these wine yeasts (alphabetical by manufacturer not by preference):

**RC-212** by Lalvin

**Montrachet** by Red Star

**CY17** by Vintner's Harvest

**\*\*Why not use BREAD YEAST? While yeast for bread will work and was used during prohibition, it was used by necessity. It is not favored by wine or beer makers because of the **taste** bread yeast leaves behind. It also isn't easily controlled. Bread yeast is made to OVER FERMENT. This trait is great for bakers making bread raise but not for fermentors. It is called BREAD yeast for a reason.**

## RECOMMENDED EQUIPMENT

- |                               |                         |
|-------------------------------|-------------------------|
| (1) 2-gallon pail w/ cover    | (2) Airlocks (any type) |
| (2) #6 drilled stoppers/bungs | Nylon or muslin bag     |
| (5) Wine bottles              | Corker                  |
| (5) Corks                     | Long spoon              |
| (4-feet) Siphon tubing        | Bottle filler           |
| (2) 1-gallon glass jugs       | Colander/strainer       |



## One Gallon Raisin Wine Recipe and Directions

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