



**Honeyflow  
Farm  
Beginners  
Winemaking  
Kit**

**This kit contains:**

- Honeyflow Farm Winemaking Booklet**
- Presque Isle Wine Cellars Beginner's Book of Winemaking**
- Cambden Tablets**
- 1 package of Pasteur Red Wineyeast**
- 1 package of Cotes de Blanc Wineyeast**
- 1 package of Montrechet Wineyeast**



The “Art of Winemaking.” Sounds big and complicated - Not really! It is just another way to preserve fruit juice - But the final product is much more interesting.

At Honeyflow Farm you also have the opportunity to sample more than 20 varieties of grapes to blend and experiment with. Instead of a large volume of only one type of wine, how much more fun it is to use 5 gallon carboys and make many different batches.

These instructions are for 5 gallon batches, you can easily make adjustments for larger quantities.

This booklet is only a guide to get you started. I recommend you read “Presque Isle Wine Cellars Beginner’s Book Of Winemaking” for more details.

## **5 gallons of Red Wine**

Pick 60 - 70lb (about 1 ½ - 2 bushels)

Crush and de-stem the grapes and put them in a wide mouth fermenter with extra space on top to allow for foaming (about 22 gal - clean plastic cans work well.)

Adjust sugar if necessary, see “Sugar Additions.”

Crush 1 cambden tablet per gallon and mix into the must.

The next day, add the wine yeast to a small amount of slightly warm water (1/2 cup or so) to re-constitute it and pour it into your must.

Let the “must” ferment for about a week, pushing the “cap” (the grapes floating on top) down into the juice every day. Then press the must and put it into 2 - 5 gallon carboys. (You need the extra carboy to allow a 1 to 2 gallon head space for foaming). Put an air lock on your carboys.



If you do not have a press you can put the must into a strainer bag, or use one of our “grape pails” that has a strainer bag included with it. After the fermentation, squeeze the bag to let the juice out, and then put the juice into your carboys.

After some of the foaming subsides, (maybe a week) combine the carboys together and fill it to the top so that you have no head space and replace the airlock. If you have more wine that does not fit in - just use some extra 1 gallon jugs.

After about 3 months, rack the wine, see “Racking the wine.”

After another 3 months, rack the wine again and it is probably ready to drink at this point.

## **5 gallons of White Wine**

Crush and immediately press about 60 - 70lb (about 1 ½ - 2 bushels) of white (or red grapes for a blush wine), or if using our frozen juice, let a 5 gallon pail thaw.

Adjust sugar if necessary, see “Sugar Additions .”

Crush 1 cambden tablet per gallon and mix into the must.

## 5 gallons of White Wine

Crush and immediately press about 60 - 70lb (about 1 ½ - 2 bushels) of white (or red grapes for a blush wine), or if using our frozen juice, let a 5 gallon pail thaw.

Adjust sugar if necessary, see “Sugar Additions .”

Crush 1 cambden tablet per gallon and mix into the must. The next day remove about 1 to 2 gallons and put them into another container. You want to have a large headspace to prevent the fermentation

foaming from overflowing the container and making a mess.

Make sure your smaller containers also have a head space. Add the wine yeast to a small amount of slightly warm water (1/2 cup or so) to re-constitute it and pour it into your must. (and some of it into the smaller containers.) Keep air locks on all containers to keep air & vinegar bacteria out.

After the wine has finished fermenting, usually about a few weeks, start adding back the extra amount of wine so that you completely fill up the 5 gallon carboy. Always keep your containers filled to the top with an airlock on, use smaller containers for any extra amount if necessary. If you do not have **Sweet or dry wine - sugar additions.**

Most of the grapes picked at Honeyflow Farm will make a wine of from 10% to 12% alcohol. (Hydrometer reading of 1.074 to 1.090 or Brix of 16.5 to 22)

The best way to adjust sugar is to use a hydrometer and the conversion chart. The hydrometer will show the amount of sugar in the juice and the chart will show how much sugar to add if you want to raise the alcohol level. I like to keep my white wines at about 10% and my reds to about 11%.



Keep in mind that the yeast will convert all the sugar it can into alcohol. When the yeast stops working and if any sugar is left you will have a sweet wine.

**For dry wines: Add no sugar or keep the expected alcohol level below 12 to 13%.**

**For Sweet wines: This is more complicated.**

1) For a higher alcohol sweet wine it is easy. Just keep on adding sugar during the fermentation until the yeast stops working and then sweeten to taste.

2) For a lower alcohol (9 to 10%) many people sweeten the wine right at the table before they drink it.

3) To make a stable, low alcohol wine that you can bottle, ferment with a yeast like “Cotes de Blanc”. This yeast is made for fresh, low alcohol, fruity wines and will not tolerate high alcohol. What I like to do is make my 10% wine and let it ferment to dryness. After about 3 months I rack it, sweeten it to taste with sugar or honey, add 2 cambden tablets per gallon and 1 to 1.25gms per gallon of Potassium Sorbate to stabilize the wine. The combination of sulfur from the cambden tablets and the potassium sorbate will usually keep the yeast from fermenting again. After about 3 more months, if it hasn't started fermenting again, you can bottle it.

## **Notes on Yeast**

We order yeast from Presque Isle Wine Cellars (1-800-488-7492) every year. Here are their descriptions:

Montrachet #522 - Vigorous with high SO<sub>2</sub> and alcohol tolerance, a good general purpose yeast for reds and whites.

Cotes de Blancs (Epernay 2) A slow fermenting, low foaming yeast that brings out floral and fruity notes in the wine. It won't go as high in alcohol as most of the other yeasts, especially with a cool fermentation. Primarily for fruity 'Germanic' style wines.

Pasteur Red - A strong even fermenter which produces full bodied wines with complex flavors.

## Racking - Detail # 1

Wine should be siphoned, not poured. Racking, siphoning with a 3/8 or 1/2 inch plastic hose, will allow you to remove the wine from the sediment (lees) left on the bottom. Many people add camben tablets at rate of 1/2 to 1 per gallon at this time. I usually rack after 3 months and again 3 months later.

## Other Material You May Need

Glass carboys - 5 to 7 gallon ones are handy

Gallon containers are handy

Large wide mouth container to ferment red wine

Air locks to fit the carboys

Siphon hose - 3/8 to 1/2 inch

Hydrometer and transparent cylinder to hold it

# Sugar Conversion Chart

There are various styles of sugar conversion charts. The desired result is always the same - to figure the amount of sugar in each gallon and how much alcohol it will produce.

Assuming that all the sugar is converted into alcohol during the fermentation process, a juice with a specific gravity of 1.090 (measured with a hydrometer) or a brix of 22 degrees (measured by a refractometer) will ferment out to 12% alcohol.

To use the chart, measure the brix or specific gravity of the must and slide over to the right to the column marked 12% (or 9 to 13%.) Adding this number of ounces to each gallon will give you a wine with 12% alcohol.

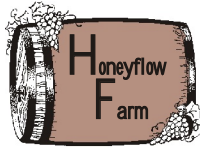
If you are making 5 gallon or larger amounts - estimate the number of gallons & multiply.

*Rule of Thumb - 2 oz/gallon will usually raise the alcohol content by 1%.*

## Conversion Chart For Use With Hydrometers

Brix or Balling	Specific Gravity	Potential Alcohol	Sugar to add in oz/gal to get x% Alcohol				
			9%	10%	11%	12%	13%
6.0	1.0236	3.3%	10.9	13.1	15.3	17.5	19.7
7.0	1.0277	3.9%	10.2	12.4	14.6	16.8	19.0
8.0	1.0317	4.4%	9.5	11.7	13.9	16.1	18.3
9.0	1.0359	5.0%	8.8	11.0	13.2	15.4	17.6
10.0	1.0400	5.5%	8.1	10.3	12.5	14.7	16.9
11.0	1.0441	6.1%	7.4	9.6	11.8	14.0	16.2
12.0	1.0483	6.7%	6.7	8.9	11.1	13.3	15.5
12.5	1.0504	6.9%	6.0	8.1	10.4	12.6	14.8
13.0	1.0525	7.2%	5.3	7.4	9.7	11.9	14.1
13.5	1.0546	7.4%	4.6	6.9	9.0	11.2	13.4
14.0	1.0567	7.7%	3.9	6.3	8.3	10.5	12.7
14.5	1.0589	8.0%	3.2	5.4	7.6	9.8	12.0
15.0	1.0610	8.3%	2.5	4.7	6.9	9.1	11.2
15.5	1.0631	8.5%	1.7	3.9	6.1	8.3	10.4
16.0	1.0653	8.8%	1.0	3.2	5.4	7.6	9.7
16.5	1.0674	9.1%	0	2.4	4.6	6.8	9.0
17.0	1.0697	9.4%	0	1.7	3.9	6.1	8.3
17.5	1.0719	9.6%	0	1.0	3.2	5.4	7.6
18.0	1.0740	9.9%	0	.3	2.5	4.7	6.9
18.5	1.0762	10.2%	0	.0	1.8	4.0	6.2
19.0	1.0784	10.5%	0	.0	1.1	3.3	5.4
19.5	1.0806	10.7%	0	.0	.7	2.8	5.0
20.0	1.0828	10.9%	0	.0	.2	2.4	4.6
20.5	1.0851	11.3%	0	.0	.0	1.6	3.8
21.0	1.0873	11.6%	0	.0	.0	.8	3.0
21.5	1.0895	11.9%	0	.0	.0	.1	2.3
22.0	1.0918	12.1%	0	.0	.0	.0	1.6
22.5	1.0941	12.4%	0	.0	.0	.0	.9
23.0	1.0964	12.7%	0	.0	.0	.0	.3
23.5	1.0986	13.0%	0	.0	.0	.0	.0
24.0	1.1109	13.3%	0	.0	.0	.0	.0
24.5	1.1032	13.5%	0	.0	.0	.0	.0

**A simple rule of thumb for the addition of sugar is as follows:  
0.1 pound of sugar per gallon will raise the Brix by 1 degree.**



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