



Simple Red Grape Wine Recipe

Making red wine from grapes involves crushing the fruit, fermenting the juice with the skins to extract color and tannins, pressing, and aging.

1. Gather and Prepare Equipment

- **Sanitization:** Clean and sanitize all buckets, carboys, spoons, and tools to prevent unwanted bacteria or mold.
- **Ingredients:** Fresh wine grapes (red or black varieties), wine yeast, and Campden tablets (potassium metabisulfite) to control bacteria.

2. Destem and Crush Grapes

- 20 – 25 pounds of grapes per 1 gallon of finished wine,
- Remove the grapes from their stems.
- Crush the grapes in a primary fermentation bucket to release the juice (the must), making sure not to break the seeds, which can make the wine bitter.

3. Test and Adjust the Must

- Download our wine must worksheet to help with the calculations www.VineyardsAtHH.com/Resources . Test the sugar level (ideal target is around 22–24 Brix) and acidity. Adjust with sugar or water if necessary.
- Add crushed Campden tablets to sanitize the must, then wait 24 hours before adding specialized wine yeast. 1 crushed Campden tablet / gallon of must.

4. Primary Fermentation and Punch Downs

- Follow the directions on the wine yeast package, then add your wine yeast and cover the container loosely with a cloth or lid.
- A "cap" of grape skins will float to the top. Punch down this cap of skins twice a day to keep them wet and extract rich color, flavor, and tannins.
- Fermentation usually takes 7 to 10 days.

5. Pressing and Racking

- Use a wine press or a fine mesh straining bag to squeeze the liquid from the remaining grape skins.
- Transfer the liquid into a carboy with an airlock for secondary fermentation to let sediment (lees) settle.



- Rack (siphon) the clear wine away from the settled lees into a clean container every few weeks before bottling.
6. De-gas: Before aging in the carboy or bottling, degas the wine by whisking or using a vacuum pump to remove the excess CO₂ from the wine which can make the wine “fizzy” and throw off the flavor and mouth feel.
 7. Length of aging is a matter of patience and preference.