

HOW TO MAKE AWARD WINNING RED WINES

by Lisa Nordmann

In this program I will talk about how I make red wines.

I make three red Varietals – Norton, Chambourcin, and Syrah (wine kit).

I process my Norton and Chambourcin the same way. The only difference is I age the Norton in Barrels and the Chambourcin in a Variable Capacity Tank and the Syrah in a glass carboy.

An old adage is “if you ask 4 winemakers a question, you will get 10 different answers”. I do not say my way is 100% right.

1ST THINGS FIRST

- I have learned from some very good winemakers in this group to take good notes. Every time I touch my wine I write it down.
- I learn from my mistakes and taking good notes help me not to make those mistakes again.
- If I win an award on one of my wines I would like to duplicate it. My exact notes help me.

BEFORE PICKING UP GRAPES

NORTON - CHAMBOURCIN

- Determine my source for picking up grapes
- I use Jacob Schneider (Cane Pole Vinyards). He will crush and destem for an additional cost
- Clean my winemaking area and temperature controlled wine room
- Determine what yeast to use (Norton - 71B, Rhone -254, Chambourcin - RC 212, Syrah - RC 212)
- Order all needed yeast, nutrients, enzymes, sanitizer, metabisulphite, TA titrants, sO2 Titrants, and any hoses or racking canes than need replacement.

MAIN EQUIPMENT USED

- Vinmetrica 300 - Easy Dens Hydrometer – Lab Ware



AIOWP - Variable Transfer Pump - Enolmatic Bottle Filler -
Buon Vino Mini Jet Filter - Gram Scale



THE DAY PICKING UP GRAPES

- Jacob puts grapes in crates 25 lbs each. We transfer the grapes to our crates and load them up in our car.
- When we get home we put the grapes in our wine room set at 55 degrees
- I clean and sanitize all equipment to be used – buckets, spoons, crusher/destemmer.
- Make sure all my equipment is in working condition.

GRAPE PICK UP DAY





CRUSH AND DESTEM DAY

- Grapes are 55 degrees
- Remove any leaves and rotten grapes
- John cranks the destemmer and I swoop out the must making sure no stems get in the must. Stems will impart harsh tannins, and high potassium (high ph) in stems will affect color
- Add 1.6 grams of metabisulphite for any unwanted bacteria or natural yeast to each 5 gallon bucket. (50 ppm)
- Add Lallzyme Ex to each bucket (increases juice extraction)
- <https://shop.scottlab.com/lallzyme-ex-lzymex>

CRUSH AND DESTEM DAY



ADJUSTING MUST BEFORE INNOCULATION

- Test for Specific Gravity, PH, TA, YAN

My SG sweet spot for red wine is 1.100 or 24 brix, which will give me a potential alcohol of 13.7 if fermented SG .994

<https://www.brewersfriend.com/abv-calculator/>

- Add sugar to raise Specific Gravity/Brix

- **Brix Calculator for Sugar Addition:** <https://www.brewersfriend.com/brix-converter/>

- Measure Yan for Nutrient additions

• **Must Calculator for Yan:** <http://nanaimowinemakers.com/yan-calculator/>

- Let must rest overnight to come up to room temperature

NORTON PRIOR TO FERMENTATION



PREPARING YEAST and INNOCULATION

- In the morning I added FT Rouge to the must (tannin enhances mouthfeel and preserves color)
- <https://shop.scottlab.com/scott-tan-ft-rouge-ftrouge>
- Prepared Rhone 254 yeast (Norton) with Go Ferm - (yeast rehydration nutrient)
- <https://shop.scottlab.com/go-ferm-goferm>
- Added juice from the must to Yeast mixture
- Evening Innoculated – making sure the must is at room temperature

START OF FERMENTATION

ADDING NUTRIENTS

- AM – Fermentation started – cap has risen and little bubbles appear
- Added Opti Red – yeast nutrient for rounder and smoother tannins
<https://shop.scottlab.com/opti-red-optired>
- Added Pronektat oak chips (Norton) – 3g per litre
- PM – added 1st dose of Fermaid O (Fermentation Nutrient)
<https://shop.scottlab.com/fermaid-o-fermo>

PUNCH DOWN and 2nd DOSE OF FERMAID O

- Punch down 3 times daily
- After Specific Gravity drops 1/3 add the 2nd dose of Fermaid O
- The next several days - punched down daily 3 times
- Keep an eye on the temperature of the wine – don't want it to spike
- When SG came down to 1.02 punched down two times a day – for 2 days

PRESS AND SETTLING OF WINE

- When the Specific Gravity dropped to 1.000 decided it was time to press. Could have left it sit a couple of more days but decided to press
- Speidel Bladder Press
- Put Wine in Plastic Carboys With Air Lock
to Settle for a couple of days
- If there is not enough wine to fill the carboy, purged with CO_2

PRESS PICTURES



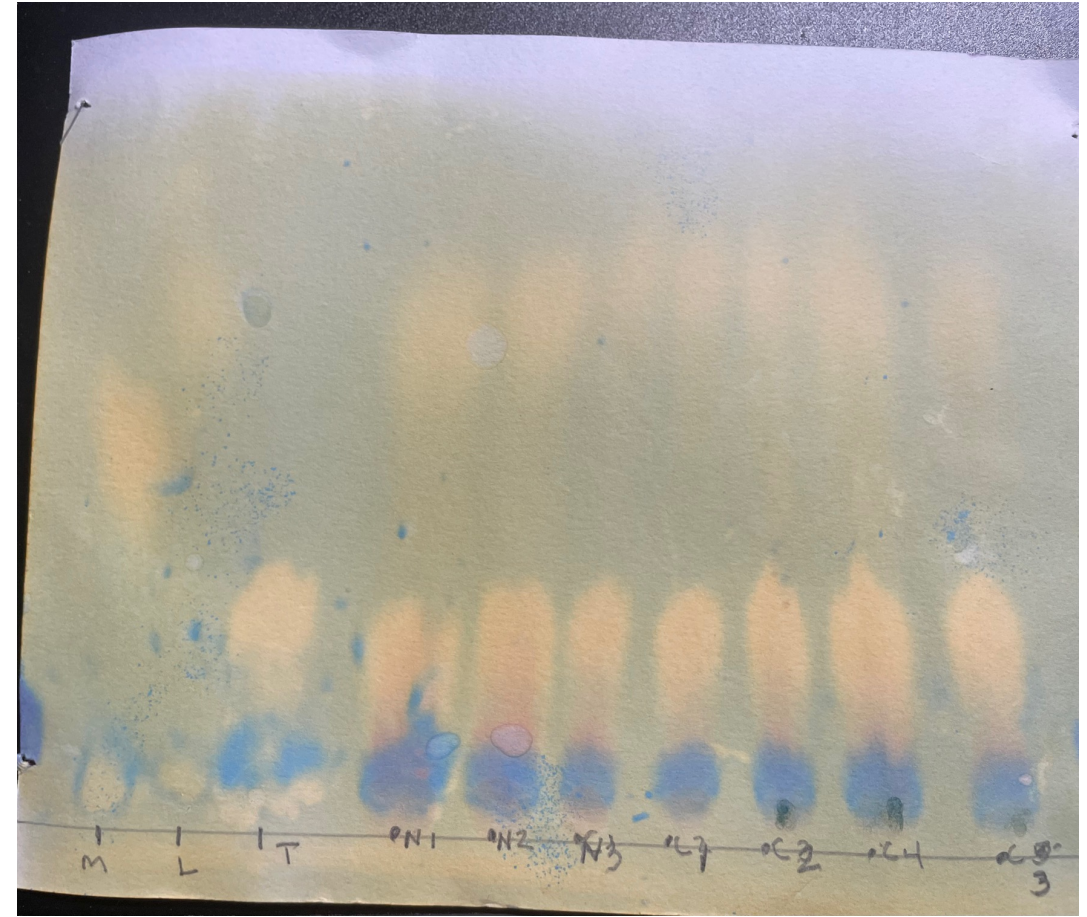
Racking off the Lees and MLF

- Racked the wine after 48 hours and put in glass carboys
- Specific Gravity Norton) .998 PH 3.73 TA 7.8
- Added MLF Viniflora CH16 -
<https://morewinemaking.com/products/dry-malolactic-bacteria-viniflora-ch16.html>
- Added Opti Malo Plus – nutrient to help start of MLF fermentation
<https://shop.scottlab.com/opti-malo-plus-1-kg-015141>

Took a Chromatography Test 4 weeks later – MLF Complete

<https://morewinemaking.com/products/chromatography-test-kit-wine-making.html>

RACKING OFF LEES AND MLF



ADJUSTING THE WINE

- . Numbers after MLF was complete (Norton) PH 3.98 TA 6.8
Specific Gravity .994
- . Need to Bring PH down - the pH will drop about 0.1 pH unit for every gram of tartaric acid added per liter.
- . When adding Tartaric Acid add in 2 increments – test TA after the 1st addition and then adjust
- Wine will need to be Cold Stabilized when Tartaric Acid is added to the wine.

BARREL and CARBOY AGING

- Racked wine from carboys to Barrel in basement – 65 degrees
- Adjusted Sulphite Level – used Daniel Pambianchi's – Sulphite Calculator
- <https://techniquesinhomewinemaking.com/winemaking-tools/>
- Kept wine in barrel for three months – now I leave it in the barrel much longer and add a Medium Toast French Oak Spiral
- Topped up barrel every four weeks with like wine. Smell weekly.
- Checked sO₂ levels and adjust every 2 months
- Checked Oak taste – New barrels will give off more oak flavor

RACKING

- I rack my wine 1st off lees after settling for 48 hours and into carboy for MLF
- I rack after MLF into Barrel
- I rack from barrel to plastic carboy for Cold Stabilization
- I rack from Cold Stabilization to VCT.
- Every time I rack I make sure that I check and adjust s02 and clean and sanitize the receiving vessel and purge the receiving vessel with c02.