

MISSOURI WINEMAKING SOCIETY

Monthly Meeting
July 25, 2019



A Panel Discussion
led by MWS Members

(Using the MoreWine! Guide to Red Winemaking
As an Outline to Guide the Discussion)



Guide to Red Winemaking



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A pdf copy of this guide
can be downloaded for
free from the
MOREWINEMAKING
web site.

morewinemaking.com

PANEL: John Merkle, Terry Stromberg, Phil Rahn

MODERATOR: Steve Brunkhorst, Topics & Timing

90 Minutes Total

On average, 10 minutes per topic but only a guideline
Will have a time check at 35 minutes & 65 minutes

1. **PREPARATION**
2. **CRUSH DAY**
3. **PRIMARY FERMENTATION** (time check)
4. **PRESS DAY**
5. **RACK OFF GROSS LEES**
6. **MALOLACTIC FERMENTATION** (time check)
7. **POST MLF TRANSFER**
8. **AGEING & STORING**
9. **CLARIFYING & BOTTLING** (finish)

We will taste members red grape wine during this panel discussion. The wine maker will be asked to ID the grape and comment on 1 or 2 important winemaking techniques expressed by the wine. (Just one minute total...additional discussion can occur during the appropriate panel topic)

Chapter 1: Preparation

1.1 Source and obtain quality wine grapes

1.2 Get your equipment ready

Chapter 2: The Crush (Day 1)

2.1 Crush and de-stem fresh fruit

2.2 Add SO₂ to suppress bacteria, indigenous yeast, mold, etc.

2.3 Test and adjust sugar and acid levels if needed

2.4 Add additives

2.5 Activate and add wine yeast

Chapter 3: The Fermentation (Primary Fermentation, days 2 to 14 or so)

3.1 Punching the Cap

3.2 Yeast Nutrition During Fermentation

3.3 Fermentation Temperature

3.4 Monitoring the Sugars/Timing the Press

TIME CHECK

Chapter 4: The Press (Days 7 to 15 after the start of fermentation)

- 4.1 Test for sugar level to determine when the fermentation is done
- 4.2 Pour fermented grapes into press to separate wine from skins and seeds
- 4.3 Transfer wine to temporary storage vessel to settle-out gross lees

Chapter 5: The First Transfer, Rack off of Gross Lees (1 to 2 Days after pressing)

- 5.1 Transfer clean wine in preparation for Malo-Lactic Fermentation

6: Malolactic Fermentation (Secondary Fermentation, 2- 4 Weeks) 6.1 Prepare and inoculate ML

bacterial culture into the wine

6.2 Managing the MLF

6.3 Check for completion with Chromatography

TIME CHECK

Chapter 7: The Second Transfer, Post MLF

MWS 7/25/2019 Making Red Wine

7.1 Adjust SO₂ levels

7.2 Measure Acid/pH and adjust accordingly

7.3 Transfer wine to long-term ageing/storage vessel

Chapter 8: Ageing/Storage

8.1 SO₂ Management

8.2 Tasting and adjusting during ageing

8.3 Additional transfers/controlled oxygen exposure

Chapter 9: Clarifying & Bottling

9.1)ning/Filtering

9.2) Final Testing And Adjusting

9.3) Bottle The Wine

TIME CHECK & CLOSE

REFERENCE SECTION MORE WINE! RED WINEMAKING

Chapter 10: Expanded Information

10.1 Dilution and Chaptalization of Musts

10.2 Adding Acid to Must/Wine

10.3 Complete Must Adjustment Example: Brix, pH, TA%

10.4 Yeast Hydration and Nutrition

10.5 Malolactic Fermentation, “MLF”

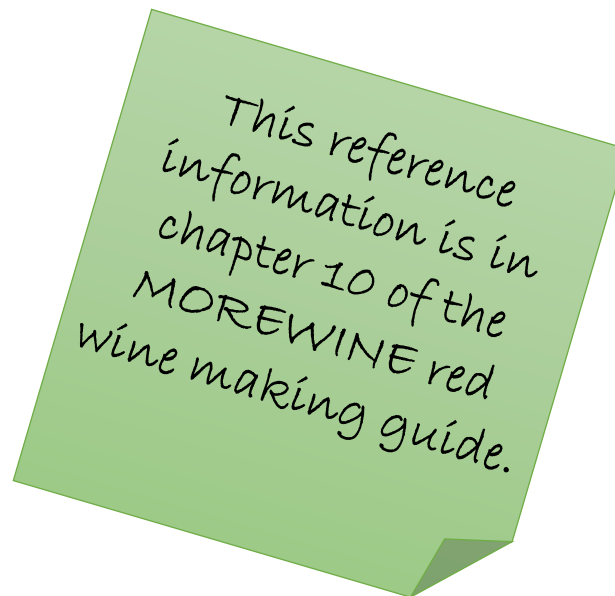
10.6 Oak

10.7 SO₂ management

10.8 Bench Trials

10.9 Transferring/Racking

10.10 Inert gas and Winemaking



This reference information is in chapter 10 of the MOREWINE red wine making guide.

REFERENCE FOR PANEL
MORE WINE! RED WINEMAKING CHAPTERS

- 1: P 6,7 (2 pages)
- 2: P 8-16 (9 pages)
- 3: P17-21 (5 pages)
- 4: P22-23 (2 pages)
- 5: P24 (1 page)
- 6: P P25-27 (3 pages)
- 7: P 28-29 (2 pages)
- 8: P 30-37 (8 pages)
- 9: P38-43 (6 pages)

Total number of pages (6 to 43) = 38

TIME 90 Minutes