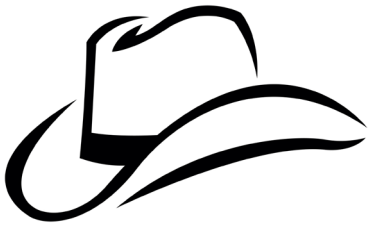
Jack Keller began sharing his winemaking insight with the world in 1994 via “The Winemaking Home Page.” Jack was thrilled to gift, free to all, everything he knew about winemaking techniques, insights, and his award-winning recipes. He was a wine judge, writer, blogger, and champion of homemade wines and meads. Sadly, the winemaking community lost Jack on September 13, 2020. A dedicated group of homebrewers scoured the web archives of Jack’s work to compile this book of Jack’s recipes, hoping to preserve them for generations to come. Please enjoy this volume, and in Jack’s honor, pass it on.



JACK KELLER'S REQUESTED RECIPES

MARASCHINO-CHOCOLATE SWEET MEAD

"Jack, you once mentioned a maraschino-chocolate mead. Did you bottle it?" a friend

MARASCHINO-CHOCOLATE

This recipe was inspired by a couple in Sharps Chapel, Tennessee who sent me some wonderful wines and meads and shared with me their secret for infusing chocolate flavors into their wines. They had made a maraschino-chocolate wine and I decided to tweak it a bit and make a sweet mead.

I shared this recipe on my WineBlog in January, 2007. It created a flood of email when people bought a different brand of cherry and it had benzoic acid in it as a preservative; benzoic acid is like potassium sorbate in that it prevents yeast from budding (reproducing). Select the right cherry, but even then read the ingredients label; Mezzetta might start adding benzoic acid too.

Also, a word of caution about bitterness. Cocoa powder, although a fine, dry solid, contains essential oils largely responsible for the chocolate taste. These oils impart a bitterness when the wine or mead is young, but the oils break down in time and the bitterness disappears. Follow the aging instructions in the recipe or you will be disappointed.

Finally, a word about yeast. The starting specific gravity of the must was 1.152, which is very high, so you must use a yeast strain that can handle the high sugar density initially and still finish sweet.

Maraschino-Chocolate Sweet Mead

- *4 lbs. honey (it's the size jar I had; 3 ½ lbs. should have been enough)*
- *2 lb. 5 oz. jar 0of Mezzetta's maraschino cherries*
- *4 oz. Hershey's Cocoa Powder*
- *2 1/4 tsp. acid blend*
- *1 1/4 tsp. yeast nutrient*
- *1/8 tsp. yeast energizer*
- *3/16 tsp. grape tannin*
- *1/16 tsp. potassium metabisulfite*
- *water to 1 gallon*
- *1 pkt Gervin Wine Yeast Varietal B (S. cerevisiae) [alternate: Lalvin 71B-1122]*

Mix the honey with a quart of water in a large pot and bring to 140 degrees F. for about 25 minutes to kill any compromising organisms; skim foamy scum off surface (the higher the quality of honey, the less scum there will be). Set it aside to cool. Open jar of cherries and strain the syrup into the cooled honey. Chop the cherries, place in nylon straining bag, tie closed and set aside in bowl. Measure the cocoa powder in dry ounces and add to one pint of warm water in a blender until thoroughly mixed. Added tannin and other dry ingredients (less the yeast) to ensure all are well mixed, and then added this to the honey. Bring liquid to one gallon in primary and add activated yeast in starter solution. Add bag of cherries and cover primary. Punch down the bag of chopped cherries several times a day, checking their condition after several days. When they start looking ravaged by the yeast, remove the bag and gently squeeze it to extract readily available liquid -- do NOT squeeze hard or the mead may not clear. When fermentation slows down, regardless of s.g., transfer to secondary and cap with an airlock. Allow fermentation to finish and rack it, but if it is still fermenting after 3 months rack it anyway. After 60 days rack again and top up with distilled water (this will not noticeably affect the flavor or alcohol level). Wait 60 days and rack again, topping up as before. Set aside one year to bulk age and allow the essential oils to break down. Bottle and age an additional 9 to 12 months before tasting. [Author's own recipe]

My thanks to my friend for requesting this recipe.

MIMOSA FLOWER WINE

"Are the blooms edible from mimosa trees? If so, would you happen to have any good wine recipes?" Lance McLemore, location unknown

MIMOSA

According to Wikipedia, "Mimosa is a genus of 400 to 450 species of herbs and shrubs, in the subfamily Mimosoideae of the legume family Fabaceae. The most curious plant in the genus is Mimosa pudica because of the way it folds its leaves when touched or exposed to heat; many others also fold their leaves in the evening. It is native to southern Mexico, Central and South America but is widely cultivated elsewhere for its curiosity value, both as an indoor plant in temperate areas, and outdoors in the tropics. Outdoor cultivation has led to weedy invasion in some areas, notably Hawaii." It has naturalized throughout much of the eastern half of the United States. It's popular name is "sensitize plant" or "sensitive tree."

The two "false mimosa" species most often still called mimosa are the (Albizia julibrissin (the infamous "Silk Tree") and Acacia dealbata (Silver Wattle), the first native to Asia, from Iran to China, and the second native to Eurasia, from Italy up into Russia.

Mimosa pudica flowers (courtesy of Wikimedia Commons) *Variety of bicolored mimosa*

The various species range in growth from mature trees averaging 15-25 feet in height (Mimosa scabrella can achieve 45 feet in height in only 3 years) with 25-35 feet in spread and often with a flattened crown, to 3-inch high ground covers that can spread over a considerable area relative to their height. The trees are low branching with open, spreading foliage with delicate, fern-like leaves that in most species close when touched. The pink, silky flowers are globular, pompom-like, very fragrant, and attractants of butterflies, hummingbirds, and bees. Its light, dappled shade and tropical effect make it popular as a deck or patio tree. It can withstand drought and strong winds and grows well in the American South. The flowers vary from light pink or mauve to strongly pigmented hues of the same colors or close variants. Some are bicolor and some are yellow. Some species, especially M. pigra and M. nuttallii, have recurved thorns and thus are avoided by herbivores that might otherwise control them; other species are prickly rather than thorny, but both types repulse grazing animals and are therefore become a noxious, invasive weed outside their natural range. Inasmuch as over 3,000 plants have been labeled as mimosas and only some 400 -450 species truly are, there is much confusion among the common populace almost everywhere outside their natural habitat as to which plants genuinely are and which are not true mimosas. However, almost every botanical garden sports specimens of true mimosa and it is found in most plant guides.

Its leaves and flowers are used for tea. The flowers can be cooked as a vegetable. While I have never seen a recipe for mimosa wine, I have developed one that makes a very nice, light wine that is best served chilled. The recipe makes a 10-11% alcohol wine -- any stronger and you may have a balance problem. The delicate flavor of the flower is not immediate in the dry wine, but a little sweetening after the wine is stabilized and still draws the flavor out. I sweetened it to specific gravity 1.006, which is still technically a dry (or off-dry, if you will) wine and found it most satisfying. This is a white wine.

- *2 quarts loosely packed mimosa flowers*
- *1 11-oz can 100% white grape juice concentrate, frozen*
- *1 lb. 3 oz. granulated sugar (to s.g. 1.076)*
- *1-1/2 tsp. acid blend*
- *1/8 tsp. grape tannin*
- *6-1/2 pints water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkt Hock or Champagne wine yeast*

Wash the flowers and put in nylon straining bag with a dozen marbles for weight, tie bag, and place in primary. Heat 1 quart water and dissolve sugar. Cool with frozen grape juice concentrate and remaining water and add to primary. Add remaining ingredients except yeast and stir well. Cover primary and wait 10-12 hours before adding activated yeast. Recover primary, move to a warm place and stir daily. When specific gravity drops to 1.015 or below, drip-drain bag and transfer wine to secondary. Affix airlock and move to cooler (but not cold) place. Rack after 30 days and again after another 30 days, topping up and refitting airlock each time. If fermentation has finished, wine should be clear or begin to clear, although pollen will continue to settle for another 2-3 months. Rack again 90 days after wine has cleared, top up and reattach airlock. Set aside another 90 days to bulk age. Stabilize, sweeten to taste (excellent at 1.010) and rack into bottles. May taste after 6 months in bottle. [Author's own recipe]

My thanks to Lance McLemore for requesting this recipe.

BLANC DU BOIS WHITE WINE

"I'm growing some BdB grapes. You've mentioned them before. Any advice?" Larry Hebert, Hammond, LA

BLANC DU BOIS GRAPES

It's a French "Blahnc duw Bwah", not a Central Plains "Blank dew Boys".

I am going to admit something only a very few close friends know; when I first tasted a Blanc du Bois wine, I hated it. Since I first met it at a judging, I consulted with my fellow judge for the class. Neither of us had ever experienced it before, so we called in another judge, then another, and finally a fifth. It turned out that it was very poorly made. The next time I judged I refused White Grape Wines because both sweet and dry had BdB entered, Even though that damned grape won the Dry class, I wouldn't taste it. Finally one day at a San Antonio Regional Wine Guild meeting Luke Clark handed me a glass and said "Taste this and tell me what you think." It was a wonderfully fruity dry white with a citrus finish -- not quite grapefruit, not quite lemon, but damned nice. You guessed it -- Blanc du Bois.

A couple of months prior to that a friend had sent me 8 bare rooted, year-old, BdB vines. He assumed he was doing me a favor, but I sure didn't want them. However, no one I called wanted them either and I cannot stand by and let grape vines die, so I planted them -- 5 in a short row and three along an outer fence line. They grew like weeds and all reached the second wire about two months after planting. The second year their roots found water and I let up except on those three-digit days. The second year they also flowered. By then I had tasted excellent, good, decent, and bad wines from this grape. I knew there was a secret to the grape and Luke Clark had told it to me once when I wasn't really listening because I never intended growing this grape. I called him, ate a big slice of humble pie, and asked him to tell me again about bringing in BdB. Don't ever turn your back on a good friend. They are too hard to acquire and invaluable when in need. Luke told all. This time I listened

Blanc du Bois budbreak among the bluebonnets *Typical Blanc du Bois clusters*

The secret of this grape is several-fold. First, as with any grape, one must orchestrate a balance between maximizing Brix and beating the birds to the grapes. In six harvests, I've never managed to get my grapes to 21° Brix, but then I don't net them either. I have had to pick them once at 19.2° Brix and feared for the wine, but after chaptalizing it came through beautifully. Second, wash, destem, crush, and press all in one operation if possible and do it as fast as you can manage safely. Third, get the juice into a 34°F. refrigerator immediately after pressing. Like many whites, BdB juice will turn immediately brown. I don't know if ascorbic acid will lessen the browning, but it certainly will not prevent it. Let the juice chill for three days, then carefully remove it to a countertop or table where you will rack it. If you keep your yeast in the same refrigerator you chilled the juice in, go ahead and draw off a liter of juice to make a cold yeast starter solution. If you use a cold-hardy yeast like Lalvin EC-1118 (Prise de Mousse), it will activate in an hour or so at 39°F.

Blanc du Bois White Wine
(makes 5 gallons)

- *about 65-70 lbs. Blanc du Bois grapes*
- *1/2 tsp. pectic enzyme (it can't hurt)*
- *Sugar to 1.090 (21.6° Brix)*
- *1/4 tsp. potassium metabisulfite (required 2-3 times)*
- *2 1/2 tsp. crushed potassium sorbate*
- *2 1/2 tsp. yeast nutrient*
- *Lalvin EC-1118 (Prise de Mousse) wine yeast*

Wash, destem, crush, and press grapes all in one operation as soon after harvesting as possible. Stir potassium metabisulfite into juice and move, covered, into a 34°F. refrigerator immediately. After 24 hours add pectic enzyme. Keep in refrigerator another 48 hours. Carefully remove to countertop or table without disturbing sediment. Carefully rack into 6-gallon secondary, leaving behind and dark, precipitated pigment. Stir in yeast nutrient and chaptalize to 1.095 if desired. Draw off one liter of juice for yeast starter solution and cover carboy with paper towel secured by rubber band. If yeast was stored in same refrigerator as juice was chilled in, sprinkle yeast on starter surface and then cover with plastic wrap. Wait 12-14 hours and stir yeast nutrient into juice. Wait 48 hours and attach airlock. When vigorous fermentation subsides, stir well, transfer into sanitized 5-gallon carboy and stir in a bentonite slurry according to manufacturer's instructions. Attach airlock and ferment to dryness, but at least 45 days. Rack, top up and reattach airlock. Wait 30 days and rack again, adding dissolved potassium sorbate and potassium metabisulfite. Sweeten if desired, top up and reattach airlock. Wait 30 days and bottle. Drinkable in 3 months, better in 6. [Author's own recipe]

My thanks to Larry Hebert of Hammond, Louisiana for requesting this recipe.

CRANBERRY-RASPBERRY SOCIAL WINE

"Jack, I read that you won a competition with a 'social wine.' What is that?" Ronny Petridge, Prince George, B.C., CA

SOCIAL WINE

A social wine is one you might serve other than with a meal, a religious or a celebratory event. It might be mid-afternoon with sweet biscuits or in the evening between the meal and retirement, but generally it is at a time when lower alcohol wines are more appropriate.

I submit here a 10.75% alcohol (by volume) sweet cranberry-raspberry wine which can be made anytime you find yourself with the appropriate ingredients. I made two gallons of this wine, fermented both to dryness, and stabilized one and sweetened it with U.S. grade Fancy honey to a specific gravity of 1.018. The dry wine, stabilized and sweetened with honey only to 1.000, is very nice alone or with a neutral, salty or slightly sour snack. It also goes well with a crisp green salad or toast and pickled herring, sardine or dried salmon. The sweet is suitable alone, but also with a pastry, biscuit or sweet fruit.

Cranberry-Raspberry Social Wine

- *7 pts. 100% Cranberry Juice from Concentrate*
- *1 cup Southern or Savannah (brand) Raspberry Mix (syrup)*
- *Sugar to 1.078 (I used about 14 oz. on one batch, 1 lb. 1 oz. on the other using different cranberry juice)*
- *1/2 tsp. tartaric acid (or 3/4 tsp. acid blend)*
- *1 finely crushed and dissolved Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Read the label before selecting the cranberry juice and avoid any containing preservatives other than ascorbic acid. Combine juice, syrup and finely crushed and dissolved Campden tablet in primary and measure specific gravity. You can use more syrup, but reduce the cranberry by that amount and calculate the sugar as required. Use a hydrometer table to calculate the amount of sugar to add to obtain an original specific gravity (usually abbreviated incorrectly as o.g.) of 1.078. The amount of sugar required will depend on the cranberry juice you use, so calculate, measure the sugar, dissolve it thoroughly into a simple syrup (or a sample of the must), add, stir, and measure the s.g. again. Do not exceed 1.078; indeed, if one is to err, do so on the low side (but not below 1.073, or 10% a.b.v.). Stir in acid and nutrient and cover primary. Wait 10-12 hours and add activated yeast in a starter solution. On fifth day transfer to a 4-liter secondary and affix airlock, leaving at least 1 inch of ullage (airspace). Ferment to dryness and rack into a 1-gallon secondary. Top up if required and wait for wine to clear. Wait additional 2 weeks and rack again, adding another finely crushed and dissolved Campden tablet and 1/2 tsp. dissolved potassium sorbate. Wait 45 days, rack again, sweeten to taste, and bottle. [Author's own recipe]

My thanks to Ronny Petridge of Prince George, B.C., Canada for more or less requesting this recipe.

JAM & FRUIT SPREAD WINE

"I'm looking for a wine recipe that uses jam or [other fruit spreads]." Dottie Miller, location unknown

FRUIT SPREADS

Leaving out jelly, which is covered in a dedicated recipe, fruit spreads refer here to jams, preserves, fruit butters, conserves, compotes, and marmalades. I will not go into the technical definitions of these various spreads, but suffice it to say they differ from jelly in that the juice in them is generally thick from reduction, may or may not gel and is primarily a carrier for fruit pieces or pulp, bits of peeling, and possibly coconut flakes or nut meat pieces.

This recipe is really for homemade fruit spreads, but if commercial spreads are used you are advised to read the ingredients very carefully and avoid any that contain potassium sorbate (or sorbic acid), sodium benzoate (or benzoic acid), or any chemicals you don't recognize or understand their purpose in the product.

Making Wine from Fruit Spreads

- *4 lbs. (36 fl oz.) any flavor jam, preserves, fruit butter, conserves, or marmalade*
- *sugar to bring s.g. to 1.090*
- *3 tsp. powdered pectic enzyme*
- *2-3 tsp. citric acid **
- *1/2 tsp. powdered grape tannin*
- *water to one gallon*
- *1-1/4 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

** This really depends on the spread. Add 2 teaspoons for high acid fruit, 3 teaspoons for low acid fruit. Other considerations: add more tannin for tannin-neutral jellies, like peach or apple mint. You can match the wine yeast to the fruit, just as you would for the fresh fruit itself, or simply use a general purpose yeast you like. Also, peaches, plums, damsons, and greengages are high in pectin and might require more enzyme than the recipe specifies.*

Bring 3 quarts of water to boil, remove from heat and stir in all the fruit spread. Cover and set aside 4-5 hours (until room temperature). Transfer to primary, stir in pectic enzyme, cover primary, and set aside 3 days (72 hours). Strain through fine sieve or muslin cloth and transfer liquid back to pot; bring to a boil and hold boil for 5 minutes. Put sugar, citric acid, powdered tannin, and yeast nutrient in primary. Pour liquid over dry ingredients in primary and stir until sugar is dissolved. Cover primary and set aside to cool to room temperature. At the same time, begin a yeast starter. When liquid is cool, check specific gravity and adjust to 1.095. Transfer to secondary but do not top up. Add activated yeast starter solution and cover with paper towel held in place with a rubber band. After 3 days seal with airlock. When vigorous fermentation subsides (5-7 days), top up. Wait 30 days and rack, sulfite, top up, and reattach airlock. Rack every 30 days (sulfite every other racking) until no new sediment forms and wine is clear. If wine doesn't fall perfectly clear in 60 days, add another teaspoon of pectic enzyme and wait 2 weeks. If still not clear, add another teaspoon. Stabilize, sweeten if desired, wait 30 days, and bottle. Might taste after 3 months, but really should wait 6 or longer. [Author's own recipe]

My thanks to Dottie Miller and several others who have requested a wine recipe such as this.

JELLY WINE

"Can you make wine using jelly as a flavoring?" Reggie Thomas, Grand Junction, CO

JELLY

Many people have asked me this, so I am past due in answering. Jelly is made from fruit juice, usually highly clarified. Prized jellies are "sparkling" or "brilliant." Four things are required to make fruit juice turn into jelly: pectin (gelatin), sugar, acid, and heat. The pectin makes them gel if the juice contains acid, sugar and gets hot enough -- about 220° to 222° Fahrenheit at sea level. The sugar and acid are good for winemaking, but both require augmentation. The secret to making wine from jelly is to make sure you neutralize all the pectin in the jelly.

This recipe is really intended for homemade jellies, but if commercial ones are used you are advised to read the ingredients very carefully and avoid any that contain potassium sorbate (or sorbic acid), sodium benzoate (or benzoic acid), or any chemicals you don't recognize or understand their purpose in the product.

Making Wine from Jelly

- *4 lbs. (36 fl oz.) any flavor jelly*
- *sugar to bring s.g. to 1.090*
- *5 tsp. powdered pectic enzyme*
- *2-3 tsp. citric acid **
- *1/2 tsp. powdered grape tannin*
- *water to one gallon*
- *1-1/4 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

*** This really depends on the jelly. Add 2 teaspoons for high acid fruit, 3 teaspoons for low acid fruit. Other considerations: add more tannin for tannin-neutral jellies, like peach or apple mint. You can match the wine yeast to the fruit, just as you would for the fresh fruit itself, or simply use a general purpose yeast you like.*

Bring 3 quarts of water to boil, remove from heat and stir in all the jelly. Cover and set aside 4-5 hours (until room temperature). Transfer to primary, stir in pectic enzyme, cover primary, and set aside 3 days (72 hours). Transfer back to pot and bring to a boil and hold boil for 5 minutes. Put sugar, citric acid, powdered tannin, and yeast nutrient in primary. Pour liquid over dry ingredients in primary and stir until sugar is dissolved. Cover primary and set aside to cool to room temperature. At the same time, begin a yeast starter. When liquid is cool, check specific gravity and adjust to 1.095. Transfer to secondary but do not top up. Add activated yeast starter solution and cover with paper towel held in place with a rubber band. After 3 days seal with airlock. When vigorous fermentation subsides (5-7 days), top up; this will reduce the alcohol level slightly to a more amenable 11.5-12%. Wait 30 days and rack, sulfite, top up, and reattach airlock. Rack every 30 days (sulfite every other racking) until no new sediment forms and wine is clear. If wine doesn't fall perfectly clear in 60 days, add another teaspoon of pectic enzyme and wait 2 weeks. If still not clear, add another teaspoon. [NOTE: Be sure pectic enzyme has been stored properly. If wine does not clear after adding 7 teaspoons, replace the pectic enzyme.] Stabilize, sweeten if desired, wait 30 days, and bottle. Might taste after 3 months, but really should wait 6 or longer. [Author's own recipe] My thanks to Reggie Thomas and all the other people who have requested a jelly wine recipe and have been patient.

HONEYDEW MELON WINE

"I was also wondering...whether you have ever run across a recipe for a 'honeydew melon wine'?" Nadine Johnson, Baltimore, MD

HONEYDEW MELON

Nadine, I have a generic "Melon Wine" recipe posted in this section, but I have tweaked it several times for honeydew and I like the following iteration best.

Honeydew Melon Wine

- *4 lbs. very ripe and sweet melon flesh*
- *1-1/4 lb. granulated sugar*
- *11 oz. can 100% white grape juice frozen concentrate*
- *6-1/2 pints water*
- *2 tsp. acid blend*
- *1/8 tsp. grape tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *Champagne wine yeast*

Put the water on to boil. Meanwhile, cut melons into wedges, discarding seeds and peelings, and cut wedges into thin slices. Put slices into fine-meshed nylon straining bag, tie bag closed, and put in bottom of primary. Crush the melon with your hands. When water boils, stir sugar into it and continue stirring until completely dissolved. Pour over melon, cover primary, and wait several hours for must to cool to room temperature. Add all ingredients except yeast. Check the specific gravity and add sugar if required to reach an S.G. between 1.085 and 1.095. Recover primary and set aside 10-12 hours, add activated yeast starter and recover. Squeeze bag gently each day to aid in juice extraction. When specific gravity reaches 1.020, remove bag and allow to drip drain without squeezing, returning all drained juice to primary. Allow to settle overnight and then rack into secondary, fit airlock, and set aside. After two weeks, rack again, top up and refit airlock. When wine clears, stabilize with 1/2 teaspoon dissolved potassium sorbate and one finely crushed and dissolved Campden tablet, sweeten with a Grade A (Fancy) honey to taste, wait 30 days, and rack into bottles. Age 6-12 months and serve chilled. [Author's own recipe]

My thanks to Nadine Johnson of Baltimore, MD for requesting this recipe.

MIXED BERRY WINE

"Jack, what is in the mixed berry wine you recently entered? Karla Junemann, Richardson, TX

MIXED BERRIES

Karla, if I hadn't kept a log I wouldn't even remember. I was simply cleaning out the freezer and ran into a number of quart bags of berries and fruit and made a wine with it. Specifically, I used blackberries, blueberries, red raspberries, strawberries, Boysenberries, elderberries, red grapes, and apple juice. You can use whatever you have on hand.

Mixed Berry Wine

- *1 qt. blackberries*
- *1 qt. blueberries*
- *1 qt. red raspberries*
- *1 qt. Boysenberries*
- *1 qt. strawberries*
- *1 qt. elderberries*
- *1 qt. Ison muscadine grapes*
- *1 lb. granulated sugar*
- *1/2 gallon apple juice*
- *1 tsp. citric acid*
- *1 1/2 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

Put all berries in nylon straining bags (I used two), tie closed, place in primary, and squash berries (hint: wear rubber gloves to prevent staining of the hands). Add all remaining ingredients except yeast and stir well to dissolve sugar. Cover primary and set aside 12 hours. Add activated yeast starter. Cover with sanitized cloth and set aside in warm place to ferment. When vigorous fermentation slows (7-10 days), check specific gravity. If at or under 1.010, transfer to secondary and fix airlock. If wine does not clear in 60 days, add additional teaspoon pectic enzyme while racking wine. If clear, simply rack. Reattach airlock and wait additional 30 days or until clear. Rack, add one crushed and dissolved Campden tablet and 1/2 tsp. dissolved potassium sorbate. Wait 10 days, sweeten to taste and set aside an additional 30 days. Rack into bottles and age 1 year. [Author's own recipe.]

My thanks to Karla Junemann of Richardson, Texas for requesting this recipe.

MINCEMEAT WINE

"Jack, do you have a receipt for making wine with mincemeat. Cindy Bordivsky, Chicago, IL

MINCEMEAT

This goes down as one of the stranger requests I've had, but believe it or not, I have one. It wasn't my recipe originally, but is one I found on an old site (now gone) that I've adapted to present a more balanced wine.

Traditionally, mincemeat (also spelled mince meat and minced meat) is a mixture, of finely chopped apples, raisins, currants, dates, meat (lean beef, venison, pork, and/or suet), spices (cinnamon, mace, allspice, nutmeg, cloves, orange zest, lemon zest, salt pepper), sometimes nuts (pecans, hickory meats, walnuts), brown sugar, and rum or brandy, that is used as a pie filling, in cakes, bars, cookies, etc. You can buy canned mincemeat around Thanksgiving and Christmas at most supermarkets, but the canned stuff I've looked at doesn't contain animal meat; perhaps some do.

There are other ingredients added to family and ethnic recipes (I've seen dozens of recipes for mincemeat, and they variously called for almond slivers, oranges, lemons, green tomatoes, grated carrots, pears, ginger, candied fruit, dried or fresh cherries, dried or fresh cranberries, pineapple, crabapples, jelly or marmalade, molasses, cider, orange juice, lemon juice, coffee, vinegar, honey, butter, and even rhubarb). I'm certain there are other ingredients, but if it is called mincemeat, you can make wine with it.

Mincemeat Wine

- *2 lbs. mincemeat*
- *1 lb. 11 oz. granulated sugar*
- *1 can Welch's 100% White Grape Juice frozen concentrate*
- *1 lemon (zest and juice)*
- *1 orange (zest and juice)*
- *2 tsp. pectic enzyme*
- *1/4 tsp. grape tannin*
- *6-1/2 pts. warm water*
- *1 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

Put all ingredients except yeast in primary. You can put the mincemeat in a nylon straining bag to make removal easier. Cover primary and set aside 12 hours. Stir well and add activated yeast starter. Cover with sanitized cloth and set aside in warm place to ferment. When vigorous fermentation slows (7-10 days), check specific gravity. If at or under 1.010, transfer to secondary and fix airlock. If wine does not clear in 60 days, add additional teaspoon pectic enzyme while racking wine. If clear, simply rack. Reattach airlock and wait additional 30 days or until clear. Rack, add one crushed and dissolved Campden tablet and 1/2 tsp. dissolved potassium sorbate. Wait 10 days, sweeten to taste and set aside an additional 30 days. Rack into bottles and age 1 year. [Author's own recipe.]

My thanks to Cindy Bordivsky of Chicago for requesting this recipe.

HIGHBUSH BLUEBERRY WINE

"Do you have a recipe for highbush Blueberry wine?"
Steve Williams

HIGHBUSH BLUEBERRIES

Blueberries, like cranberries, bilberries, whortleberries, farkleberries, grouseberries, deerberries, mayberries, cowberries, and huckleberries, belong to the genus Vaccinium (although most botanists break huckleberries out into a separate subgenus--Gaylussacia). There are dozens of species and varieties of blueberries in the United States and Canada ranging from the Atlantic to the Pacific and the Gulf Coast to the Hudson Bay, but basically there are four groupings of wild blueberries--the dwarf, low (lowbush), high (highbush) and bog (or swamp) blueberry. Their plants can vary from a sprawling groundcover a few inches high (dwarf) to three feet in height (lowbush) to large bushes 12 feet high (highbush) or to near-trees as large as 15 feet tall (bog).

The fruit of the highbush blueberry varies in color among species from black to powder blue; their size varies from 1/4 to an inch in diameter. The most common and important of the highbush is the blue Vaccinium corymbosum, the species from which most commercial varieties were derived.

Ripe blueberries can be crushed fresh for fermentation or dried for later chopping or mincing before being added to a must. They are usually sweet and aromatic but may retain some astringency until they have weathered a frost. They are rich in vitamins A, C and rutin, rich in iron and moderately rich in several other minerals, contain a fair amount of tannin and pectin, and contain malic, citric, tartaric, and benzoic acids. Their sugar content is moderate and they contain several glucosides. The oft-cited caution that they contain sorbic acid and will not ferment is completely untrue. It is their richness in chemistry, but especially their benzoic acid, that sometimes makes them difficult to actively inoculate with yeast, but this same richness makes for complex and varied wines once fermentation has run its course. Indeed, in a recent survey of favorite non-grape wines, blueberry was second only to blackberry in popularity.

HIGHBUSH BLUEBERRY WINE (1)

(Full Bodied)

- *2 1/2 lb. blueberries*
- *1 cup red grape concentrate*
- *1 lb. 6 oz. granulated sugar*
- *3/4 tsp. pectic enzyme*
- *1 1/2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1/4 tsp. yeast energizer*
- *water to 1 gallon*
- *wine yeast*

Bring water to boil, then set aside. Wash and crush blueberries and put in primary fermentation vessel with all ingredients except yeast. Add hot water and stir to dissolve sugar. Cover well and allow to cool to 70-75 degrees F., then add an activated yeast starter. Stir daily for 5-6 days or until specific gravity is below 1.030. Strain out fruit pulp and press. Siphon into secondary fermentation vessel and fit fermentation trap. Rack and sulfite in three weeks and again in two months. When wine is clear, rack and stabilize. Sweeten to taste, set aside 30 days, and bottle. Allow a year to mature. Improves with age. [Author's own recipe]

HIGHBUSH BLUEBERRY WINE (2)

(Medium Bodied)

- *2 lb. blueberries*
- *1 cup red grape concentrate*
- *1 3/4 lb. granulated sugar*
- *3/4 tsp. pectic enzyme*
- *1 1/2 tsp. acid blend*
- *1/4 tsp. yeast energizer*
- *1 crushed Campden tablet*
- *water to one gallon*
- *wine yeast*

Wash and crush blueberries in nylon straining bag and strain juice into primary fermentation vessel. Tie top of nylon bag and place in primary fermentation vessel. Stir in all other ingredients except yeast, Campden and red grape concentrate. Stir well to dissolve sugar, cover well, and set aside for 12 hours. Add crushed and dissolved Campden tablet and set aside another 12 hours. Add yeast, cover, and daily stir ingredients and press pulp in nylon bag to extract flavor. When specific gravity is below 1.030 (about 5 days), strain juice from bag, stir, and transfer liquid into glass secondary fermentation vessel. Attach airlock and place in warm place. Rack in three weeks and again in two months. When wine is clear rack again, stabilize and add red grape concentrate. Wait 30 days and bottle. Allow a year to mature. [Author's own recipe]

My thanks to Steve Williams, location unknown, for requesting this recipe.

BURNET FLOWER WINE

"Do you have a receipt for [burnet flower] wine. Ted Nigel, Kentuckey

BURNET FLOWERS

Burnet (Sanguisorba officinalis, but also S. albiflora, S. annua, S. canadensis, S. menziesii, S. minor, S. obtusa, S. occidentalis, and S. tenuifolia) is a European species that was brought to the Americas as an ornamental and escaped into the wild. A member of the rose family, it is common across the South, up the Atlantic states, and into Canada. Grown as a flower, an herb and a salad plant, it is an important yet relatively unknown plant today. The cultivated flowers are best for wine, yet wild flowers may be used for a lesser quality product. When collecting wild burnet, make absolutely sure you know what you are harvesting. If there is even the slightest doubt, have a nurseryman or botanist confirm their identity or else make another wine. Do not confuse burnet with burnet saxifrage, which is Pimpinella saxifraga.

Use only the flower heads in making the wine. All greenery should be removed. The flowers, regardless of their color, make a white wine.

Burnet Wine

- *3 qts. brunet flowers, destemmed*
- *1-3/4 lbs. granulated sugar*
- *1 can Welch's 100% White Grape Juice frozen concentrate*
- *2 lemons*
- *1 orange*
- *1/4 tsp. grape tannin*
- *6-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

Set half-gallon of water on stove in stock pot to boil. Meanwhile, wash flowers, remove stems and set aside in primary. Collect zest from lemons and orange and add to primary. Squeeze juice from citrus and store in refrigerator. When water boils, pour over flowers and stir. Cover primary and set aside for two days. On that day make a yeast starter and, separately, bring remaining water to boil and dissolve sugar in it. Set aside to cool to lukewarm. At that time, strain off flowers and zest and discard. Combine flower water with sugar water in primary. Add grape concentrate and citrus juice, grape tannin and yeast nutrient. Stir well and add yeast starter. Cover with sanitized cloth and set aside in warm place to ferment. When vigorous fermentation slows (7-10 days), check specific gravity. If at or under 1.010, transfer to secondary and fix airlock. If wine does not clear in 30 days, add one teaspoon pectic enzyme to clean secondary and rack wine into it. Reattach airlock and wait additional 30 days. Rack, add one crushed and dissolved Campden tablet and 1/2 tsp. dissolved potassium sorbate. Wait 10 days, sweeten to taste and set aside an additional 30 days. Rack into bottles and age at least 6 months. [Author's own recipe.]

My thanks to Ted Nigel for requesting this recipe.

LOCUST BLOSSOM WINE

"Would appreciate a receipt for locust bloom wine. Prichard, Virginia

The locust are trees of two separate genera. The Black Locust (Robinia pseudoacacia) is the species I am most familiar with. It grows to a height of up to 100 feet when mature, but seedlings are most often considered weeds and the tree is invasive outside its native habitat. Individual flowers are up to 3/4 inch in diameter, and grow on a drooping raceme cluster, 4 to 8 inches in length, containing many fragrant flowers. The flowers are white and yellow in color. The trees bearing the latter are often called Yellow Locust, but in fact are Black Locust. The fruit of the black locust are legume pods that are twisted, 12 to 18 inches in length and 1/2 to 3/4 inches in width. The Clammy Locust (Robinia viscosa) is a red flowered cousin of the Appalachians.

The Honey Locust (Honeylocust) (Gleditsia triacanthos), also called sweet-locust or thorny-locust, is a moderately fast growing tree found scattered in the East-Central United States from central Pennsylvania westward to South Dakota and south to southeastern Texas to Alabama. The tree lives 125 years and has a beautiful, extremely hard wood. Those I am familiar with have white flowers smaller than those of the Black Locust. Related to the Honey Locust is the more southerly Texas Locust (Gleditsia texana), with smaller beans. In southern swamps grows the Water Locust (Waterlocust) (Gleditsia aquatica), which has rather small few-seeded pods. It is believed by some that the intermediate Texas Locust originated as a natural hybrid of the Water Locust and Honey Locust.

I have not made locust blossom wine in many years and had to do some digging to find my recipe. To be honest, I don't recall how this wine tasted. I do see in my log that I used 1 1/2 pounds of flowers, which is a lot. I have only made this with black locust blossoms, and only the way I describe below. There may be other ways, but I have not tried them. I no longer live in locust territory, so don't have the flowers to experiment with. The flowers make a white wine.

Locust Blossom Wine

- *1-1/2 lb. black locust flowers, destemmed*
- *1-3/4 lbs. granulated sugar*
- *1 can Welch's 100% White Grape Juice frozen concentrate*
- *2 tsp. acid blend*
- *1/4 tsp. grape tannin*
- *1 tsp. yeast nutrient*
- *1 pkt general purpose wine yeast*

Wash flowers, remove stems and pour while stirring into 1 quart boiling water. Reduce heat and simmer for 30 minutes. Remove from heat, cover, and let soak for 10-14 hours. Meanwhile, take frozen grape concentrate out of freezer and allow to thaw (overnight). Strain the flower liquid into primary and discard flowers. Add remaining ingredients (except yeast) and stir until dissolved. Add additional water (luke-warm, but not over 98 degrees F.) to bring to one gallon. Add yeast, cover primary and set in warm place. When vigorous fermentation slows (7-10 days), check specific gravity. If at or under 1.010, transfer to secondary and fix airlock. If wine does not clear in 30 days, put one teaspoon pectic enzyme in clean secondary and rack wine into it. Reattach airlock and wait additional 30 days. Rack, add one crushed and dissolved Campden tablet and 1/2 tsp. dissolved potassium sorbate. Wait 10 days, sweeten to taste and set aside additional 30 days. Rack into bottles and age 3 months. [Author's own recipe.]

My thanks to "Prichard" for requesting this recipe.

ORANGE BLOSSOM WINE

"I was on one website and it was talking about orange and lemon blossom wines, I have looked/searched your site and cannot find any such listing. Do you have such a recipe?" James Boeder, Central Florida

ORANGE BLOSSOMS

Orange refers to the citrus tree (Citrus vulgaris) and its fruit. The orange is a hybrid of ancient cultivated origin, possibly between pomelo (Citrus maxima) and tangerine (Citrus reticulata). It is a small tree, growing to about 10 meters in height, with thorny shoots and evergreen leaves 4-10 cm long. The word "orange" derived from the Sanskrit nagaranga through the Arabic naranj. Trees from orange seed revert to the wild ancestors, sporting thorns and small, bitter fruit -- a berry really but properly called a hesperidium.

Oranges originated in Asia, in either India or southern China. Cultivation of the orange led to the selection of hybrids that were thornless and either sweet (Citrus sinensis) or bitter Citrus aurantium), varied in size, shape, pulp color, and thickness of peel. Sweet oranges are believed to have originated in the region known as Cochin China (Vietnam). The first sweet orange tree was brought to Europe in the early 16th century by Portugese explorer Vasco da Gama, who brought a root of one of these trees to Portugal from China. It is from that single tree, which is still preserved in the courtyard of the Lisbon home of the Count of Saint-Laurent, that almost all sweet oranges of Portugal, Spain, France and the Middle East are descended. Ultimately, the tree found its way to colonial America, both North and South. Around 1820, in a garden at a monastery in Bahia, Brazil, a sweet orange tree developed a bud-sport, a mutation that developed into a branch with essentially infertile flowers. These flowers did not need pollination to set the hesperidia, but no seeds developed and the ovary became a second, rudimentary berry within the orange at the apical end where the blossom was attached -- the "navel" of the orange. That, of course, was the first navel orange.
Orange blossoms

Regardless of the other characteristics of the tree or fruit, the fragrance of the orange blossoms remains fairly constant. Orange blossoms yield by distillation an essential oil known as Neroli, which is one of the chief constituents of Eau-de-Cologne. A pomade and an oil are also obtained from them by maceration. The oil of orange blossoms is soluble in alcohol and displays a violet fluorescence and a neutral reaction to litmus paper. When agitated with a concentrated solution of sodium bisulfate it takes on a permanent purple-red color. For these reasons, making Orange Blossom Wine requires a certain attention so as to not extract too much oil.

Picking the flowers can be most enjoyable, as their fragrance is wonderful. But I have but three small trees, so I have to pick them, dry them, and wait until I have enough to make the wine. If you have many large trees available, you can pick enough at one time to make a batch. The problem is that I have not done it this way, so cannot say how many flowers are required or if there will arise any problems from the oils extracted. However, I would guess 2 ounces by weight of fresh flowers would be sufficient for one gallon of wine. If not, then you will have to adjust the recipe accordingly.
The wine itself is light, delicate, and best served chilled. It can also be incorporated into glaze-toppings for pastries, cakes and other baked delicacies as a substitute for the water required. The recipe below is for 12% alcohol, which I consider to be the upper limits of what the wine can tolerate. I have made this as low as 9.9% alcohol and found it most enjoyable. Making it with orange blossom honey, of course, adds considerable complexity to the drink and makes it a mead, which ferments and matures slower. Should you make the latter, allow a full year for it to develop.

- *1/2 ounce dried orange blossoms*
- *2 pounds sugar or 3 pounds orange blossom honey*
- *1 tablespoon acid blend*
- *1/4 teaspoon grape tannin*
- *1 teaspoon yeast nutrient*
- *1 crushed and dissolved Campden tablet*
- *water to make up 1 gallon*
- *Sauternes or general purpose wine yeast*

Put the dried blossoms in a jelly bag and lay in the primary. Bring the water to the boil dissolve the sugar, then pour over the blossoms in primary. When cooled to room temperature, add all ingredients except yeast. Cover primary and set aside. In 6 hours, hydrate yeast in 1/2 cup of slightly sweetened water containing a pinch of yeast nutrient. Cover yeast starter with paper towel held with rubber band. After additional 6 hours, pour yeast starter into primary. Stir twice daily but otherwise keep covered. After four days, remove the bagged blossoms (drain the blossoms, but do not squeeze). When fermentation slows transfer to secondary and affix airlock. After 30 days, rack into a clean secondary and set aside until clear. Rack, top up and set aside. Rack every 60 days for at least four months. Stabilize and sweeten slightly (to 1.004) if desired, wait 30 days, then bottle. Allow 2-3 months to develop bottle bouquet. This wine should be served chilled as an aperitif. It is a dry (or semi-sweet) wine with a wonderful bouquet and delicious flavor. [Author's own recipe.]

My thanks to James Boeder for requesting this recipe.

GORSE WINE

"I'm emailing from Cornwall, UK with a request for a gorse flower recipe. I'm pretty sure you have gorse over there! It's a thorny shrub with golden flowers and an intoxicating scent of coconut that fills the air on a still summer's day...." Ross Collins, Cornwall, UK

GORSE

Gorse (Ulex sp.) is closely related to the brooms, and like them, has green stems, very small leaves and adapts to dry growing conditions, but differs in that its leaves have evolved into 1-4 cm long spines. All the species have yellow flowers
Gorse (Ulex europaeus) flowers

The most widely familiar species is the Common gorse (Ulex europaeus), the only species native in most of western Europe. It is also the largest species, reaching 2-3 meters in height; this compares with typically 0.2-0.4 meters for Western gorse (U. gallii). Common gorse was brought to the Americas as an ornamental, but soon escaped into the wild and now is an invasive weed.

Common gorse flowers most strongly in spring, though it bears some flowers year round. The flowers have a very distinctive strong coconut scent. Western gorse and Dwarf gorse differ in being almost entirely late summer flowering (August-September in Britain), and also have somewhat darker yellow flowers than Common gorse.

Picking the flowers can be a chore, as the spines seem relentless. But the reward is a wine that is most enjoyable,

Gorse Wine

- *12 cups of gorse flowers*
- *7 pints of water*
- *1-1/2 pounds sugar*
- *1 1/2 cups seedless white raisins*
- *2 oranges*
- *2 lemons (or 1/4 oz. citric acid)*
- *1/8 teaspoon grape tannin*
- *1 teaspoon yeast nutrient*
- *1 pkg Lalvin EC-1118 yeast*

Put the flowers into primary immediately. Boil half the water, half the sugar and the chopped raisins together for 1 to 2 minutes, then pour over flowers. Thinly peel the rind from the oranges and the lemons and add rind (no pith) to primary. Squeeze out the juice and add that too, but not the pulp. Add the tannin and stir thoroughly. Add cold water to bring total to 1 gallon. When water cools to 90 degrees F, or less, add the activated yeast and yeast nutrient, stir well and cover. Ferment 3 days, stirring twice daily, then add remaining sugar and stir to dissolve. Recover primary and continue stirring twice daily until fermentation subsides or s.g. drops below 1.020. Strain through a sieve or cloth and transfer to a gallon secondary. Fit airlock and set in warm place. Rack after 30 days and again when clear, wait a month and rack again. Stabilize, wait 30 days, and sweeten to 1.004-1.006. Wait additional 30 days, rack into bottles and age 6 months before tasting it. [Author's own recipe.]

My thanks to Ross Collins for requesting this recipe.

MINT JELLY WINE

"I have being trying to get a recipe for making wine from mint jelly.... Do you have one or do you have any suggestions." Oscar C. Gonzalez, Robstown, Texas

MINT JELLY

I love mint jelly, I love it with lamb, with pork chops, as a glaze on ham, on English muffins, and with peanut butter. I agree with Oscar. It should make a good wine, and in fact, it does. But it makes a better wine if the body is enhanced with some white grape concentrate.

I make this wine dry with 12% alcohol.

Mint Jelly Wine

- *3 lbs. mint jelly*
- *6 pts. water*
- *12 oz. sugar*
- *10.5 oz. can Welch's 100% White Grape Juice frozen concentrate*
- *2 tsp. acid blend*
- *2-1/2 tsp. pectic enzyme*
- *1/8 tsp. tannin*
- *1 tsp. nutrient*
- *1 crushed and dissolved Campden tablet*
- *1 pkg Montrachet yeast*

Dissolve jelly in room temperature water with pectic enzyme and thawed grape concentrate in primary. Cover and set aside 12 hours. Stir in all remaining ingredients except yeast, recover primary, and set aside another 12 hours. Use hydrometer to ensure specific gravity is at or around 1.090. Add activated yeast starter and recover primary. When vigorous fermentation subsides, rack to secondary, top up if required, and attach airlock. Rack again after 6 weeks and again after 4 weeks. This is a dry wine. If you desire it sweet, stabilize at second racking and sweeten at third racking. Whether sweet or dry, age 8 additional weeks and bottle. [Author's own recipe.]

My thanks to Oscar C. Gonzalez for requesting this recipe.

CALENDULA WINE

"I was given a bottle of Calendula Wine. It was delicious, but I don't know what it is. Do you have any idea, and how to make Calendula Wine?" Adrianne Forsythe, Waterford, CT

CALENDULA

I have made calendula wine. Calendula is better known as marigold, although as an herb it is known by its Latin name. The dried petals are sold at health food stores for tea, and thus can be had any time of the year. Thus, I consider calendula wine to be different from marigold wine, as the former is made from the dried petals and the latter from the fresh,

I make this wine semi-sweet with 11.4% alcohol.

Calendula Wine

- *2 oz. dried calendula petals*
- *1 lb. 14 oz. granulated sugar*
- *4 tsp. acid blend*
- *1 finely crushed and dissolved Campden tablet*
- *7-1/2 pts. water*
- *1-1/2 tsp. yeast nutrient*
- *1 sachet Lalvin EC-1118 wine yeast*

Put 3 pints water on to boil. Dissolve sugar in water. Put petals in nylon straining bag with 3-4 glass marbles, tie closed and put in primary. Pour boiling water over petals. Add remaining water, acid blend and yeast nutrient. Cover primary and set aside to cool. When at room temperature, add Campden tablet (finely crushed and dissolved in some water), recover primary, and set aside for 10-12 hours. Add activated yeast. Recover primary. When specific gravity drops to 1.015 or lower, transfer to secondary fermentation vessel and attach airlock. Recipe makes slightly more than one gallon so put extra in small sanitized bottle (use later for topping up) and attach airlock (#3 bung fits all wine bottles down to 125 mL). Wait until all fermentation ceases and airlock is still for two weeks, then rack into clean secondary, top up and refit airlock. Wait additional 30 days and add another finely crushed and dissolved Campden tablet and 1/3 teaspoon potassium sorbate to clean secondary, rack wine onto it, top up and refit airlock. Wait 30 days, sweeten to 1.006 s.g. or to taste, and bottle. Wait two months before tasting for bouquet to develop. [Author's own recipe.]

My thanks to Adrianne Forsythe for requesting this recipe.

DAY LILY WINE

"Do you have a recipe for day lily wine?" requestor unknown

DAY LILY

The problem with day lilies is that there are around 60,000 varieties in the world and most -- but not all -- are edible while some cause nausea, diarrhea and vomiting if ingested. My sources say you have to gorge yourself on the bad ones to experience this, or eat some of the green stem attached to the flower base. My personal problem is that I don't know which are and which are not edible.

But I have learned that the very first day lilies imported to Colonial America were edible and quickly escaped into the wild. The large clumps of wild day lilies found throughout the Eastern United States and Canada are descendants of those early escapees. Known botanically as Hemerocallis fulva, this common day lily is perfectly safe to eat and make wine with. As for me, I have only made wine from flowers given to me and certified as edible. If you know that your lilies are edible, then you might try the following recipe. Hemerocallis fulva, the common day lily, is safe for winemaking

This recipe makes a wine with 12-1/2% alcohol by volume. Do not make it stronger than this or the alcohol will mask the flavor of the flower. I like this wine slightly sweet, and by "slightly" I mean with a specific gravity of 1.002 to 1.004. Serve it chilled. When the season is right, serve it on the patio with a salad garnished with day lily petals.

Day Lily Wine

- *2-1/2 qts. day lily petals, lightly packed*
- *1 11-1/2 oz. can of Welch's 100% White Grape Juice frozen concentrate*
- *6-1/2 pts. water*
- *1 lb. 10 oz. granulated sugar*
- *2 tsp. acid blend*
- *1/8 tsp. powdered grape tannin*
- *1 tsp. yeast nutrient*
- *Champagne or Hock wine yeast*

Pick petals only and wash. Be careful to remove all green portions of stem, as this can cause illness. Put petals in nylon straining bag, tie closed, and set in primary. Meanwhile, bring one quart of water to a boil and stir in sugar until dissolved. Remove from heat and quickly pour over nylon bag in primary. Cover primary and set aside for five minutes. Add remaining water and white grape juice concentrate to cool the must. Stir in the remaining ingredients and activated yeast, cover, and put in a warm place for five days, squeezing bag gently each day. Drip drain and discard petals. Pour liquid into secondary fermentation vessel and fit airlock. When wine clears, rack into clean secondary, top up and refit airlock. Rack, top up and refit airlock every 30 days as long as even a fine dusting of lees form. When wine stops throwing sediment for 30 days, rack into bottles and age 6-12 months before tasting. [Author's own recipe.]

My thanks to the requestor for requesting this recipe.

BLACK TEA WINE

"I was wondering if you had a black tea recipe...." Amos Herrera

BLACK TEA

I guess it is only natural that I receive a request for Black Tea Wine after posting one for Green Tea & Ginger. This recipe differs from many tea wine recipes in that it contains grape concentrate for body. Either white or red grape concentrate can be used, depending on the color of wine you want.

Black Tea Wine

- *4 tablespoons bulk black tea*
- *1 11-oz can frozen red or white grape concentrate, depending on desired color*
- *2 lbs. sugar*
- *2 tsp. citric acid*
- *6 pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Bring water to a boil and pour over the tea and sugar, stir well, and infuse until cool. Strain into primary, add grape concentrate, acid, nutrient and yeast. Cover and ferment until s.g. drops below 1.020. Transfer to secondary, fit airlock and ferment to dryness. Rack when wine is clear and completely dry, top up and refit airlock. Rack again after 45 days, stabilize, refit airlock, and set aside for 3-4 weeks. Sweeten to taste if desired and bottle. [Author's own recipe]

My thanks to Amos Herrera for requesting this recipe.

GREEN TEA & GINGER WINE

"I was thinking maybe green tea with ginger might make a refreshing drink for hot summer days (chilled of course)." Robert M., Armstrong, B.C., Canada

GREEN TEA

Tea drinkers know what non-tea drinkers can only hear about, surmise or be ignorant of: green tea and black tea are not even close to being the same. Most "Tea Wine" recipes are for black tea, and recipes that include tea (for tannin) mean black tea. Green tea has a whole different taste and is a healthier tea for your body.

I've made green tea wine and ginger wine, but not both together. But it shouldn't be difficult. This is my first guess at it, so tweak it a bit if the ginger doesn't seem right.

Green Tea & Ginger Wine

- *16 teaspoons or teabags of Green Tea*
- *1 cup chopped white or golden raisins*
- *1 ounce thinly sliced ginger root*
- *2 lbs. granulated sugar*
- *zest & juice of 1 lime*
- *zest & juice of 2 small lemons*
- *water to 1 gallon*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Boil water and pour over all ingredients but yeast (in primary). When water cools to under 100 degrees F., add activated yeast. When specific gravity drops to 1.015-1.010, strain tea, ginger and zest. Transfer liquid to secondary and attach airlock. Ferment to dryness, rack, top up, and reaffix airlock. Stabilize when clear. Wait 30 days, sweeten if desired, and rack into bottles. Allow 3-6 months to smooth out. [Author's own recipe]

My thanks to Robert M. of Armstrong, B.C., Canada for inquiring about this wine.

BASIL WINE

"I would like to try some Basil wine." Donald Stipanic, location unknown

BASIL

With a couple of exceptions, most basil used for culinary purposes is a variety of Ocimum basilicum. The popular varieties are Sweet Basil, 'Crispum' or Lettuce-leaf Basil, Green Ruffles Basil, and 'Minimum' or Bush Basil, all with white flowers. Others are Purple Ruffles Basil, 'Purpurascens' or Dark Opal Basil, and 'Thyrsiflora' or Thai Basil, all with lavender flowers (although the latter can have white or lavender).

Basil is an annual herb belonging to the mint family, and like others in this family, basil can be identified by its square, hairy stems. There are over 40 known varieties of basil, of which Sweet Basil is perhaps the most commonly known and grown.

Basil Wine can be overpowering if too much basil is used, but correctly made can have a rich and spicy, mildly peppery flavor with a trace of mint and clove.

BASIL WINE

- *1 cup basil leaves, loosely packed*
- *2 11-oz cans frozen 100% white grape concentrate*
- *14 oz. granulated sugar (to specific gravity of 1.085)*
- *Water to make one gallon*
- *2-1/2 tsp. acid blend*
- *1 Campden tablet, finely crushed and dissolved in 1/4 cup water*
- *1/4 tsp. tannin*
- *1-1/4 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Wash fresh basil leaves and place in nylon straining bag and tie closed. Put all other ingredients except yeast in primary and stir well to dissolve. Cover primary and set aside 6-8 hours. Add nylon straining bag, activated yeast, recover primary, and set aside for 5 days. Taste and remove bag and discard leaves if basil flavor is sufficient. If not, leave bag in an extra day. Recover primary until s.g. drops to 1.015. Transfer liquid to secondary, top up if required and fit airlock. Ferment to dryness, then rack, top up and refit airlock. Repeat every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize and sweeten to taste if desired (if sweetened, wait three weeks for any renewed fermentation to begin) and rack into bottles. Age 3 months before tasting. Serve chilled. [Author's own recipe]

My thanks to Donald Stipanic for inquiring about this wine.

RAMBUTAN WINE

"You've got to tell me about this wine." Marvin Nebgen, upon judging the wine

RAMBUTAN

I posted this recipe before, but failed to save it when I entered the next one. My apologies to the person who originally requested it. There is, however, a slight difference in this recipe and the one posted previously. The previous recipe was posted while the wine was still being made, so this one differs in that I sweetened the finished wine slightly and aged it for 6 months. Otherwise, they are the same.

When I was in Bangkok in 1968, I was introduced to the Rambutan (Nephelium lappaceum), a small, oblong-shaped, red-skinned fruit with hairlike, flexible protrusions (the tentacles are really quite soft and harmless) from which it derives its name (based on the Malay word "rambut", meaning "hair"). The inside is translucent, sweet and succulent, with a texture and taste reminiscent of lychees (litchees, if you prefer). A 100-gram sample of rambutan flesh contains 2.8 g glucose, 3.0 g fructose, 9.9 g sucrose, which together is 15.7% sugar.

Rambutan are cultivated most extensively in southeast Asia and the tropics, but is a highly perishable commodity. For this reason, I was never able to find fresh rambutan in the United States, even though I could find almost every other tropical fruit in the produce markets at one time or another while living in San Francisco. I finally was able to obtain the fruit canned in light syrup.

I purchased four 20-oz cans containing one pound of fruit each. I ate a few, leaving me with about 3-3/4 pounds of drained fruit. The wine I made is very good, although I'll admit it is not as good as lychee wine. I sweetened it to 1.004 s.g., which is semi-sweet. It has its own flavor, which the judges who evaluated it were not quite sure was true or slightly off. I am grateful they gave it the benefit of any doubt. It won a second place in Fruit Wine (Dry), behind my Orange Wine.

RAMBUTAN WINE

- *3-3/4 lbs. rambutan, canned in light syrup*
- *1 lb. sugar (to s.g. 1.085)*
- *7-1/2 pts. water*
- *1-1/2 tsp. acid blend*
- *1 Campden tablet, finely crushed and dissolved in 1/4 cup water*
- *1 tsp. pectic enzyme*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Hock wine yeast*

Drain and discard syrup from Rambutan and chop fruit. Place fruit in nylon straining bag, tie closed, and set in primary. Add all ingredients except pectic enzyme and yeast to primary and stir well to dissolve. Cover primary and set aside 6-8 hours. Add pectic enzyme and recover primary. After 6-8 hours, add activated yeast starter, cover primary and set aside for 5-7 days or until s.g. drops to 1.015. Remove bag of fruit and transfer liquid to secondary, top up if required and fit airlock. Ferment to dryness, then rack, top up and refit airlock. Repeat every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize and sweeten to taste if desired (if sweetened, wait three weeks for any renewed fermentation to begin) and rack into bottles. Age 6 months before tasting. Serve chilled. [Author's own recipe]My thanks to Marvin Nebgen of Fredericksburg, Texas for inquiring about this wine.

FIDDLEHEAD FERN WINE

"Growing up in a family of woodsmen has taught me to recognize about every wild edible thing in the Maine woods.... I was hoping you could suggest a recipe for...Fiddleheads." Amos Herrera, Maine

FIDDLEHEADS

I think almost everyone has heard of "fiddlehead ferns," the tasty wild vegetable reminiscent of asparagus and found across much of North America in the spring. Yet, unfortunately, not all fiddleheads are edible. Three, however, are, and they are so widespread that one or more are available to over half the inhabitants of the United States in April (South) and May (North).

The king of the edible fiddleheads is the ostrich fern (Matteucia struthiopteris, also known as Matteuccia pennsylvanica). It inhabits the eastern half of America from Virginia up into Canada. It has large (1-5 feet) sterile leave and smaller (1-2 feet) fertile leaves that turn brown when mature. In the fiddlehead stage, its upper coil is covered with papery, brown scales that fall away as the leaves uncoil. Its leafstalk is dark green, shiny conspicuously grooved on the inside of the leafstalk. The fiddleheads emerge in clusters of 2-8 amid brown fertile leaves from the previous year. They are best harvested when about 8 inches tall.

Both the lady fern (Athyrium filix-femina) and bracken fern (Pteridium aquilinum) have edible fiddleheads. The lady fern rises 2-3 feet on the floor of conifer forests and every leaf is fertile. It is a lighter green than the ostrich fern, with thinner, less tightly coiled fiddleheads. Its stalk is also grooved, but less conspicuously so. The stalk has a sparse coating of dark-brown, curled-up, papery scales that look like short, thick, hairs which should be rubbed off before preparing. They grow from sea level to 6,000 feet.

The bracken fern is probably the most abundant fern on earth and fossils date it around at least 55 million years. It rises singularly (both ostrich and lady ferns grow in clusters, called rosettes) to a height of up to 5 feet. Each stalk splits into three main forks, forming a large, roughly triangular frond that grows horizontally. Bracken fiddleheads are not coiled up like ostrich are lady ferns. The top may droop down slightly or may not, may curl up slightly or may not The three main forks are each unfurled next to one another and are called croziers. Bracken shoots are covered with a layer of short, rusty-colored fuzz that is easily be rubbed off before use. It grows from sea level to about 3,000 feet, but will tolerate more sun than ostrich or lady ferns.

Bracken ferns contain a chemical, ptaquiloside, which is a known a carcinogen if consumed in huge quantities. Before you freak out, just remember that we often eat foods -- such as char-broiled meat, potato chips, and all smoked meats, fish and cheeses -- containing carcinogenic chemicals. Indeed, we all probably eat several thousand times as many potato chips as we eat bracken ferns. A few bracken fiddleheads, made into wine, will not kill you.

Much more potentially harmful, because that are toxic, are the cinnamon fern (Osmundea cinnamomea) and the interrupted fern (Osmundea claytonia), both of which superficially resemble the ostrich fern in the fiddlehead stage. The cinnamon fern prefers sandy soil in partial shade where the water table is close to the surface. Interrupted fern is abundant in wooded areas across much of the range of ostrich fern and likes partial shade on rich, moist to mucky soil. In the fiddlehead stage, these two large ferns can be easily discriminated by the presence of wool covering the fiddleheads and by the absence of the U-shaped groove running the length of the stem.

FIDDLEHEAD FERN WINE

- *2-1/2 lbs. fiddleheads*
- *2 lb. sugar*
- *7 pts. water*
- *2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Bring water to boil and add fiddleheads. Reduce heat to a simmer (do not boil) for 45 minutes. Strain off ferns to eat (dozens of ways to incorporate them) and add sugar to water and stir until thoroughly dissolved. Set aside, covered with cloth, to cool and then add water, acid blend, yeast nutrient, and activated yeast starter to primary. Cover primary and set aside for three days. Transfer to secondary, top up if required and fit airlock. Ferment to dryness, then rack, top up and refit airlock. Repeat every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize and sweeten to taste if desired (if sweetened, wait three weeks to catch any renewed fermentation) and rack into bottles. Like most wines, it should improve with some age. [Author's own recipe]

My thanks to Amos Herrera of Maine for requesting this recipe.

DRAGONFRUIT WINE

"I am looking for a recipe for dragonfruit wine." One of three requests....

DRAGONFRUIT

The dragonfruit, or dragon fruit if you prefer, is the name variously given to Hylocereus undatus and Selenicereus megalanthus. It is also known as the red piyata, thang loy, dragon pearl fruit, strawberry pear, cactus fruit, and, in the case of Selenicereus, yellow pitaya.

The name "Hylocereus" is from the Greek "hyle"--meaning "thicket"--and "cereus"--meaning "candle"--and they are a type of pipe-organ cactus, although their trunk and branch segments are not round. These cacti can form very dense thickets and are cultivated for barriers, for their large, white or yellowish-white, strongly scented flowers, and for their spineless, very tasty fruit.

The flesh of the Hylocereus may be white or various shades of red whereas that of Selenicereus is white only, but their fruit are both sweeter and smaller. Numerous small seeds are embedded in the flesh and may be eaten. The fruit of Selenicereus has many fine spines which rub of upon ripening. Hylocereus fruits have many scales. They contain glucose, fructose, and sucrose sugars.

The fruit are eaten raw, made into refreshing drinks, or dried for later use. Of course, they also make a very good wine, for which they may be washed and chopped with their outer skin intact or peeled to the white pulp and then chopped. Chopping the whole fruit gives the resulting wine a bit of a tint.

DRAGONFRUIT WINE

- *6 lbs. ripe dragonfruit fruit*
- *1-3/4 lb. sugar*
- *6 pts. water*
- *1 crushed Campden tablet*
- *1-1/2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Put water on to boil. Meanwhile, carefully trim the greenery from the fruit, wash the fruit well, and chop it coarsely. Put chopped fruit, acid blend, sugar and yeast nutrient into primary. When water boils, pour into primary and stir until sugar dissolves. Cover with a sanitized cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 6-8 hours. Add pectic enzyme, stir, recover primary, and set aside another 6-8 hours. Add activated yeast. Stir daily for 7 days. Strain through nylon straining bag and squeeze juice out of fruit pulp. Transfer liquid to secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste, wait 3 weeks, and, if no renewed fermentation, rack into bottles. Like most wines, it should improve with age. [Author's own recipe]

My thanks to those who requested this recipe.

CLEMENTINE WINE

"Do you have a recipe for Clementine wine?" Danny (not further identified)

CLEMENTINES

The Clementine is a variety of tangerine (Citrus reticulata) and a close cousin of the orange (Citrus sinensis). They are more acidic than most tangerines and make an excellent wine.

Clementines are usually sold in small crates or boxes, the fruit weighing 5 pounds. One box of fruit is required for one gallon of wine. The juice of several Valencia oranges improves the body of the wine.

The must will suffer from high pH. If you have a pH meter, adjust with tartaric acid to bring the pH down to at least 3.6. If you do not have a pH meter, add 3/4 teaspoon of tartaric acid -- not acid blend or citric acid.

This wine is best if alcohol does not exceed 12%. Serve chilled. Note that the wine should age one year after bottling.

Clementine Wine

- *1 box (5 lbs.) clementines*
- *Zest from 5-7 clementines*
- *Juice from 5 small Valencia oranges*
- *1-1/2 lb. granulated sugar*
- *3/4 tsp. tartaric acid*
- *1 crushed and finely ground Campden tablet*
- *1/4 tsp. tannin*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Gervin B wine yeast*

Bring 1/2 gallon of water to a boil and in it dissolve sugar. Save zest of 5-7 Clementines and peel and section all of them, being careful to remove all pith. In a large bowl, cut each section in half. Place zest and cut sections in nylon straining bag, tie closed and mash in primary. Add juice of oranges, tannin, tartaric acid, and yeast nutrient. Pour boiling water with dissolved sugar over fruit. Add remaining water, cover primary and set aside to cool. When must has cooled to room temperature add pectic enzyme, recover primary, and set aside 12 hours. Add activated yeast, cover the primary again and set aside. Stir daily several days (until specific gravity drops to 1.010). Drip drain bag (do not squeeze) and transfer liquid to secondary with finely crushed and dissolved Campden tablet. Top up if required, attach airlock and ferment to dryness. Rack when fermentation ceases, top up and reattach airlock, Rack again, top up and refit airlock every 60 days for 6 months. Taste. If too tart, stabilize, sweeten to taste, wait additional 3 weeks and rack into bottles. Age one year before tasting. [Author's own recipe]

My thanks to Danny for requesting this recipe.

RASPBERRY-CHIPOTLE WINE

"A few years ago I was wine tasting in your neck of the woods (the Texas Hill Country) and purchased some raspberry-chipotle sauce at a winery near Stonewall. It did not last very long! So I have a wild hair to make some raspberry-chipotle wine. The raspberry-chipotle sauce was sweet, smoky and not super-duper hot." Mike Griffith, Oxford, England

RASPBERRY-CHIPOTLE

This is another request that came to me through my WineBlog. The requester recalls a raspberry-chipotle sauce he purchased in the Texas Hill Country and wondered if a wine could be made of these two ingredients. I confess, my wife and I love this sauce ourselves and presently have three bottles of it in the pantry. It is delicious served many ways, but especially as a barbeque glaze on pork ribs or fowl. The contrasting flavors of raspberries and chipotles (smoked jalapenos) complement each other extremely well and add a true elegance as a glaze or simple sauce. Similar ingredients can make a wonderful 12-13% alcohol by volume wine. I made my wine with frozen raspberries and Mexican chipotles.

Chipotles are readily available here in south Texas, both as dried chiles and canned in oil (do not use the latter for winemaking). They may not be available in many other locales, so I will offer a few tips here on how to make them.

Making Chipotles

Chipotles are brown, smoke-dried jalapenos. There are two types -- with seeds and without seeds. The latter are called capones, or castrated ones, and are less firey than regular chipotles because most of the heat is in or around the seeds.

It is possible to make chipotles in a smoker or barbeque grill -- the latter may be the half-barrel type or Weber type, but a lid is mandatory. A smoker with multiple racks is best because you can smoke more at a time and the design of smokers keeps the fire away from the items to be smoked, but either works well if care is taken.

The quality of chipotles is dependent on the quality and maturity of the chiles, the constancy of temperature of the smoke that dries the pods, and the amount of drying time. Of lesser but still great importance is the aroma of the wood used to smoke the chiles. Branches of fruit trees (apple, orange, lemon, cherry) or other hardwoods (hickory, oak, pecan, mesquite) work very well. So do commercial hardwood chips intended for smoking meats, such as mesquite, hickory or pecan. Branches should be chopped or broken into 2-3-inche segments so they can be more easily soaked in water.

Smokers are used according to their directions. Using a barbeque grill requires some instruction. The metal grill itself must be well scraped, brushed, soaked, and cleaned to remove all evidence of prior use. Even a few small specks of meat or barbeque sauce residue stuck to the grill will taint the chiles and spoil the chipotles.

Build two small fires (or charcoal piles) on either side of the grill. The center area must be free of direct heat. When the fires are hot, place water-soaked wood chips or branch segments on the two fires and arrange the chiles in the center of the grill. Close the lid and choke off all the ventilation holes to a trickle of airflow so the fires do not burn too quickly or hot. Open the grill every half- to three-quarters of an hour or so and rearrange the chiles so none remain too close to the two fires very long. This is not necessary for smoker units, but is essential for barbeques -- especially the Weber type where the fire cannot be distanced too far from the jalapenos. The fires will need to be rekindled several times, but keep them small and never expose the chiles to direct flames.

It may take up to 48 hours to dry the chiles completely. They will be hard, weigh about 1/10th their pre-dried weight, and will be brown in color. Allow them to cool and seal in ZipLoc bags. They will last one to two years.

Raspberry-Chipotle Wine

- *2 lbs. fresh (or frozen) red raspberries*
- *6-8 dried chipotles, chopped coarsely*
- *1-3/4 lb. granulated sugar*
- *1-1/4 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1/4 to 1/2 tsp. tannin*
- *7 pts. water*
- *1-1/4 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Use only sound ripe berries. Wash and destem berries. Put chopped chipotles in jelly-bag, tie, and place in primary, Put berries in nylon straining bag, tie, and over primary crush berries by hand and place bag in primary. Add all remaining ingredients except yeast in primary. Pour boiling water over ingredients and stir well to dissolve sugar. Cover with plastic wrap until cooled to 70-75 degrees F. Add yeast, recover, and stir daily until S.G. drops to 1.020 or below. Remove nylon straining bag and let drip-drain (do not press) 30-45 minutes to extract juice. Siphon off sediments into secondary, transfer jelly-bag with chipotles to secondary, top up if required, fit airlock, and set in dark, cooler (60-65 degrees F.) place. In 3 weeks, remove jelly-bag, squeeze to extract additional flavor, and discard contents. Rack, top up and refit airlock. Rack again in 3 months, adding another crushed and dissolved Campden tablet. Rack again 3 months later and bottle when clear and stable. Store in dark place to preserve color. Age at least six months. [Author's own recipe]

My thanks to Mike Griffith of Oxford, England for this request.

APPLE-JALAPENO WINE

"I'm out here in apple country and have heard about a yummy wine: apple-jalapeno wine. I've looked around on your site and another and can't locate a recipe. In all your infinite wisdom perhaps you can fine one for me. If so, my first born is yours!" L. Hawk

APPLE-JALAPENO

This request came to me through my WineBlog. In all honesty, I had to admit that I do not have a proven recipe for this, but I do have proven recipes for apple wine and for jalapeno wine. Between the two, I think I can predict the following will work reasonably well.

Apple-Jalapeno Wine

- *1 gal fresh or bottled apple juice*
- *8 large jalapenos*
- *1 lb. granulated sugar*
- *3/4 tsp. acid blend*
- *1-2/3 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1/4 to 1/2 tsp. tannin*
- *1-1/2 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

In a primary, stir sugar into juice until completely dissolved. Add acid blend, 1/4 teaspoon tannin, yeast nutrient, and finely crushed and dissolved Campden tablet. Stir well, cover primary and set aside for 10 hours. Wearing rubber gloves, wash jalapeno peppers and cut off stems. Slice length-ways and remove seeds for mild heat, leave them in for hot wine. Chop coarsely and add to primary with pectic enzyme and recover primary. After additional 10 hours, add activated yeast and recover primary. Stir daily, keeping covered, until vigorous fermentation subsides. Taste wine to determine tannin adequacy. If not adequate, stir in 1/8 teaspoon additional tannin and set aside 4 hours. Taste again to determine if another 1/8 teaspoon is required. When satisfied, rack into gallon secondary and fit airlock. Any additional wine can be poured into small bottle for topping up later and airlocked using #2 or #3 bung. Rack, top up and refit airlock every 60 days for 6 months. Stabilize, sweeten if desired and wait 2 weeks. Rack into bottles and set aside 3-6 months. [Author's own recipe]

My thanks to L. Hawk for this request.

WHITE GRAPE-CHERRY WINE

"I saw this recipe last night on your web site, but couldn't find it today after I purchased the ingredients." Ron Bellamy, Gig Harbor, Washington

WELCH'S WHITE GRAPE-CHERRY JUICE

The recipe is posted on my WineBlog, along with many others. I will duplicate it below.

I have noted before that multi-fruit wines, when the juices or fruit are fermented together, are called "complex wines" as opposed to "blends." Blends are two or more finished wines that are combined into one. The two differ in several ways, but most notably taste. When fruits are combined prior to fermentation, their chemistries react and this often produces subtle changes that react differently to fermentation and affect taste. Certainly the chemistries of two finished wine that are blended together react as well, but the difference here is that the various enzymatic reactions that occur during fermentation have already occurred individually.

Because of the differences between complex wines and blends, some fruit combinations make better wine when fermented as complex creations than as blends, while the opposite is also true. My point here is not to evaluate and compare the almost endless combinations of complex or blended wines, but to point you to one complex wine that is very good and also easy to make because it comes pre-mixed. The finished wine tastes like neither base ingredient, yet is still suggestive of each.

WELCH'S WHITE GRAPE-CHERRY WINE

- *2 64-oz bottles of Welch's 100% White Grape-Cherry Juice*
- *14 oz. finely granulated sugar*
- *1/4 tsp. pectic enzyme*
- *1/2 tsp. acid blend*
- *1/8 tsp. powdered grape tannin*
- *1 tsp. yeast nutrient*
- *Lalvin RC 212 wine yeast*

Pour one bottle of the juice into a 4-liter jug and then add the sugar, pectic enzyme, acid blend, tannin, and yeast nutrient. Stir the juice very well (6-8 minutes) until all sugar is dissolved, then add the second half-gallon of juice. The jug will not be full. Add the activated yeast and cover primary with a multi-layered paper napkin or towel secured by a rubber band. Set aside three days, then remove covering and seal with a bung-airlock. When all fermentation ceases and wine clears, rack into a 1-gallon jug, add one finely crushed and dissolved Campden tablet, and top up with cherry or white wine. Refit airlock and set aside 2 months. Rack, stabilize and sweeten to taste or bottle dry. If sweetened, allow another 2-3 weeks under airlock before bottling. Wine may be enjoyed after only two months in bottle. [Author's own recipe]

My thanks to Ron Bellamy of Gig Harbor, Washington for this request.

MARIONBERRY WINE

"Could you please direct me to a recipe for marionberry wine?" Bob Toombs, location unknown

MARION BLACKBERRIES

The Marion Blackberry -- often simply called Marionberry -- is a medium to large, medium firm, bright, shiny, reddish-black berry. In the appropriate climate, it offers higher yields over a longer picking season than Boysenberry. It was developed for western Washington and Oregon states.

Marionberry supports a number of styles, from a heavy-bodied, deeply colored wine like the one below to a light-bodied, light red table wine and everything in between. The recipe below makes a good table wine or base for a port (if fortified). I can be sweetened after stabilizing and should be sulfited with a crushed and dissolved Campden tablet when transferring to secondary and at the second racking.

MARIONBERRY WINE

- *6-7 lbs. marion blackberries*
- *1-1/4 to 1-1/2 lbs. finely granulated sugar*
- *3/4 tsp. pectic enzyme*
- *6 pts. water*
- *1 pkt Burgundy wine yeast (Lalvin RC-212)*

Wash berries thoroughly in colander, then crush in bowl, transfer to primary, and pour 6 pts. Boiling water over must. Allow to steep for two days, then strain through nylon sieve onto the sugar. Stir well to dissolve sugar, add pectic enzyme and yeast nutrient cover well, and set aside for 24 hours. Add yeast, cover again, and set aside 5-6 days, stirring daily. Pour into secondary of dark glass (or wrap clear glass with brown paper), filling only to the upper shoulder of the secondary, and fit airlock. Leftover must should be placed in a 1.5-liter wine bottle with airlock (a #3 bung fits most 1.5-liter wine bottles) and used for topping up. Top up when all danger of foaming over is past. Place in cool (60-65 degrees F.) dark place for three months. Rack, allow another two months to finish, then rack again. If taste is slightly flat, add 1/2 teaspoon malic acid or acid blend and stir. Bottle in dark glass. Allow 6 months to age. [Author's own recipe]

My thanks to Bob Toombs for this request.

ZINFANDEL WINE

"Do you have a recipe for a Red Zinfandel made from fresh grapes?" George Schmidt, location unknown

ZINFANDEL GRAPES

Zinfandel has been shown, through DNA analysis, to be the Primitivo grape of Italy. Nonetheless, it is considered an American grape--not by origin, but by name. Where the name "Zinfandel" came from is a mystery, as is its appearance in America in the 1830s. While its American origins remains a mystery, its wine does not. The spicy grape has been grown in quantity in California since at least the 1860s and is widely regarded as California's own claret.

The grape supports a number of styles, from a lightly blushed White Zinfandel to a hardy, robust garnet-colored red and everything in between. The recipe below makes more of a claret style. [Author's own recipe

ZINFANDEL WINE
(Recipe for 5 gallons)

- *60-75 lbs. fresh Zinfandel grapes*
- *4 tsp. pectic enzyme*
- *¾ tsp. potassium metabisulfite*
- *3-3½ tsp. yeast nutrient*
- *3 tblsp Oak-Mor powder*
- *1 pkt malo-lactic culture*
- *1 pkt Bordeaux wine yeast or Red Star Premier Cuvée wine yeast*

Pick grapes when fully ripe, discarding any spoiled or under-ripe grapes from clusters. Crush and destem the grapes. Add pectic enzyme and ¼ tsp. potassium metabisulfite to the crush and stir with wooden paddle. Cover and set aside overnight. Adjust sugar and acid if required and stir in yeast nutrient, Oak-Mor and an activated yeast starter. Recover primary and punch down cap twice daily during primary fermentation. When free sulfur drops below 15 ppm (10 ppm is better), inoculate with malo-lactic culture. When specific gravity drops to 1.000, strain solids into press and extract remaining juice. Transfer wine to secondary and attach airlock. If oak flavor is not sufficient, you may add an additional 1 tablespoon of Oak-Mor powder. After 1 month, rack to sanitized carboy, top up and reattach airlock. Monitor MLF with paper chromatography and rack again when completed (usually about 2 months), adding ¼ tsp. potassium metabisulfite at racking. Conduct 3-4 more rackings 1 month apart until wine clears, adding ¼ tsp. potassium metabisulfite every other racking. When wine clears, it may be bottled. Allow to age 6 months in bottles before drinking.

My thanks to George Schmidt for this request.

PEAR WINE

"I have buckets of pears, very ripe. Can you help? Cecil Travis, Springfield, Missouri

FRESH PEARS

Pears make a wonderful wine, although some people just don't care for it. I suspect they haven't tasted a really good one, but I could be wrong. Pears also make a great mead (a Melomel, actually) called Perry. The problem with pear wine (or Perry) recipes is that different pear varieties vary a great deal. Generally, however, there are cooking, canning and eating pears. If you know what your particular pear is most often used for, you will be ahead of the game. But to be perfectly honest, each variety requires its own recipe due to inherent variations in hardness, texture, sweetness, acidity, tannin, and susceptibility to browning. Nonetheless, I will stick my neck out and offer a generic recipe. The instructions are a bit long only because I am trying to instruct you how to tweak the recipe to suit your own fruit. If you search this site for "pear" (go to http://winemaking.jackkeller.net/search.html) -- not "pear wine" -- you will find a number of recipes already posted for specific pear varieties.

Pear Wine

- *4-6 lbs. ripe pears*
- *1/2 lbs. chopped or minced white or golden raisins (or sultanas)*
- *1-3/4 lbs. finely granulated sugar*
- *3-1/4 quarts water (more or less, depending on amount of fruit used)*
- *1-1/2 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1/8 tsp. grape tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 packet Champagne yeast*

Cut a pear in half and set it so both cut faces are facing upright. Set a timer for 15 minutes and go do something else. When timer goes off, come back and look at the pear halves. If they have turned slightly brown, add 1/16 teaspoon powdered ascorbic acid (vitamin C) to the ingredients. If you think they have turned really brown, add 1/8 teaspoon ascorbic acid to ingredients. Don't overdo it! If you cannot measure or estimate 1/16th of a teaspoon, use a thin pinch. Boil the water and dissolve the sugar into it thoroughly. Wash, destem and core the pears, being sure to remove all seeds. Chop roughly and put in nylon straining bag with the chopped raisins. Tie bag and put in primary. Mash pears using a potato masher, bottom of a wine bottle, or a 4X4 piece of wood (be sure to sanitize whatever is used to mash pears). Pour boiling water over crushed pears. Cover with a piece of sanitized muslin held in place with an elastic band Wait one hour for must to cool a bit and add crushed ascorbic acid (if used), Campden tablet, acid blend, tannin and yeast nutrient. Cover with muslin, wait 12 hours and add pectic enzyme. Again cover with muslin, wait another 12 hours and strain out enough juice to float a hydrometer. Measure specific gravity and add sugar sufficient to achieve starting gravity of 1.080 to 1.085. Pear wine is best under 12% alcohol. Return juice in hydrometer jar to primary and add activated yeast (that means make a yeast starter at least two hours -- six or eight is better -- before you get to this point). Cover with muslin once again. Stir daily, squeezing bag gently to extract flavor. When vigorous fermentation subsides (about 7 days), remove bag and let drip drain one hour. Do not squeeze or wine will be very difficult to clear. Taste the drained juice. You should taste both acid and tannin. If either appears weak, add a little more (1/2 teaspoon acid blend, 1/8 teaspoon tannin) and stir very well. Return drained juice to primary and allow to settle 24 hours. Siphon into glass secondary, top up to within one inch of the bottom of the bung, attach an airlock, and set

aside. Rack after two-three weeks, top up, and refit airlock. Rack again every two months (but at least twice) until wine clears. Wait another 30 days and very carefully examine the bottom of the secondary. If you see even a very fine dusting of sediment, wait another 30 days and rack again. Repeat looking for sediment in another 30 days. The wine must go 30 days without dropping even a few dead yeast cells. When wine pasts the test for no sediment, stabilize it with 1/2 teaspoon potassium sorbate and one finely crushed and dissolved Campden tablet. Remove one cup of the wine and dissolve into it 1/4 pound (1/2 cup) of finely granulated sugar. Stir this into the wine, reattach the airlock, and set aside 20-30 days. If there are no signs of continued fermentation, rack into bottles and age 6-12 months. [Author's own recipe]

My sincerest thanks to Cecil Travis of Springfield, Missouri for requesting this recipe.

CARAMBOLA (STAR FRUIT) WINE

Numerous people have asked for this recipe. I posted it,
and then mistakenly deleted it, so here it is again

CARAMBOLA (STAR FRUIT)

Star fruit (Averrhoa carambola) produce gorgeous yellow fruit about 5 inches long. The fruit have five deep ribs, producing a star-shape when cut cross-ways. The fruit grow on an ornamental tree up to 30 feet tall. Native to Malaysia, they are hardy in Zone 10 and down into the tropics. White and purple flowers give way to the fruit, but cultivated varieties may have pink flowers on a smaller tree.

The fruit are sour until ripe, then becoming sweet to very sweet, depending on the variety. Cultivars are Arkin, Fwant Tung, Kajang, Kari, Maha, Sri Kembangan, Sri-ket, and Wheeler. Kari make the best wine.

CARAMBOLA (STAR FRUIT) WINE

- *2-1/2 to 4 lbs. star fruit*
- *11-oz. can Welch's 100% White Grape Juice Frozen Concentrate*
- *10 oz. very fine granulated sugar*
- *1 large lemon, juiced, or 1 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1/2 tsp. ascorbic acid (vitamin C)*
- *1 crushed and dissolved Campden tablet*
- *1 tsp. yeast nutrient*
- *6-3/4 pts. water*
- *Sauterne, Hock or Champagne wine yeast*

Slice fruit thinly, place in nylon straining bag and tie the bag closed. Place all ingredients except ascorbic acid, pectic enzyme and yeast in primary and cover with sanitized muslin. Wait 12 hours, add pectic enzyme and recover primary. Wait 12 hours, add activated yeast and again recover primary. After fermentation becomes apparent, squeeze bag gently daily. When specific gravity drops to 1.020 to 1.010, drip drain bag and transfer all liquid to secondary. Attach airlock and wait for fermentation to almost stop. Rack, top up and refit airlock. Wait 30 days and rack again. Rack every 45-60 days until wine is clear and goes 30 days without dropping even a fine dusting of sediment. Add another crushed and dissolved Campden tablet and the ascorbic acid, wait another 30 days and rack again. Stabilize wine and sweeten to taste. Even if you like your wine dry, sweeten a little and taste it. Sugar really brings up the flavor of camabola. Wait 10-14 days and bottle. Allow 6 months to mature. [Author's own recipe]

My sincerest thanks to all who requested this recipe.

BERLANDIERI GRAPE WINE

"I just found some really sweet, teeny tiny, wild cluster grapes. My uncle said they are Winter Grapes. Do you have a recipe?" Doug Horn, Llano, Texas

BERLANDIERI GRAPES

It is very difficult to identify any grape without seeing it on the vine and tasting it, but I think I can come close on this one. At least four North American native grapes share the name "winter grape" -- Vitis berlandieri, V. bicolor, V. cordifolia (properly, V. vulpina), and V. cinerea. V. cordifolia/vulpina rightfully owns the name. But the point is that the name hints at a very late ripening for all four species. I will rule out V. bicolor for many reasons I need not mention. V. cordifolia/vulpina ripens from August through October, but usually does not sweeten until after a good frost -- thus it is called the sour winter grape. V. cinerea, the sweet winter grape, ripens from August through November, but prefers sandy and alluvial soils, not the limestone of Llano. This leaves me to believe your grape is Vitis berlandieri, also known vernacularly as the Fall Grape, Winter Grape, Little Mountain Grape, Spanish Grape, and Uña Cimarrona.

V. berlandieri, with 6-inch clusters, in San Antonio, Texas

This grape ripens in August and September south of the Rio Grande and in October and November in Central Texas. It is acidic until it ripes and then is sweet and quite delicious, but too small for convenient eating and not quite sweet enough to make a decent wine without a little sugar being added. It is small (1/5 to 1/3 inch) with 30 to 70 per cluster. The clusters are loose and open, the pedicels (stems) long. The skin is thin, the pulp juicy when ripe, usually with one or two seeds of a coffee color. Ripe berries retain enough acid to make a balanced wine. Their small size makes crushing difficult, so pectic enzyme will help extract the juice. Destemming by hand takes a while, but is necessary.

Berlandieri Grape Wine

- *13 to 15 lbs. ripe Vitis berlandieri grapes*
- *1/3 to 1/2 lbs. finely granulated sugar*
- *1 crushed Campden tablet*
- *3/4 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkg Lalvin 71B-1122 yeast*

Destem and crush the grapes and place in nylon straining bag. Tie bag closed and place in primary. Squeeze bag to extract enough juice to float a hydrometer in its test jar. Calculate sugar required to raise specific gravity to 1,088. Add sugar and stir well to dissolve it completely. Add finely crushed Campden tablet and stir in well. Cover primary with sanitized muslin and set aside 10 hours. Add pectic enzyme and stir well. Recover primary and set aside additional 10 hours. Add activated yeast, recover primary, and squeeze bag twice daily until active fermentation dies down (5-7 days). Remove nylon straining bag and drain, then press to extract all juice. Transfer juice to secondary, top up if required and fit airlock. Ferment 30 days, rack into clean secondary, top up, and refit airlock. Rack again after additional 30 days and stabilize wine. Sweeten to taste if desired and set aside 30 days, or forego sweetening, set aside 10-14 days, and rack into bottles. Age three to six months. [Author's own recipe]

My sincerest thanks to Doug Horn of Llana, Texas for requesting this recipe.

APPLE JUICE WINE

"Looking for recipe from fresh apple juice. Can help" Guo, Sebastian, California

APPLE JUICE

You can make apple wine from fresh apples, dried apples, applesauce, apple jelly, apple juice, apple cider, frozen apple concentrate, or combinations of the above. This recipe uses fresh apple juice. Read the label before buying fresh juice, as some is heavily preserved and unsuitable for making wine as the yeast will not persevere. I buy my juice at a health food store and it is pasteurized rather than preserved. It comes in glass gallon jugs and costs about $5. I begin fermentation in a primary and rack the wine back to the jug. When finished, I have both wine to enjoy and a new gallon jug. Also, when I do not begin drinking last year's apple wine until I bottle this year's wine. That year of aging in the bottle makes a huge difference in quality.

APPLE JUICE WINE

- *1 gal fresh or bottled apple juice*
- *1-1/4 lbs. granulated sugar*
- *1 tsp. acid blend*
- *1-2/3 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1/4 to 1/2 tsp. tannin*
- *1-1/2 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

In a primary, stir in sugar until completely dissolved. Add acid blend, 1/4 teaspoon tannin, yeast nutrient, and crushed Campden tablet. Stir well, cover primary and set aside for 12 hours. Stir in pectic enzyme and recover primary. After additional 12 hours, add activated yeast and recover primary. Stir daily for 10 days, keeping covered. Taste wine to determine tannin adequacy. If not adequate, stir in 1/8 teaspoon additional tannin and set aside 4 hours. Taste again to determine if another 1/8 teaspoon is required. When satisfied, rack into gallon secondary and fit airlock. Any additional wine can be poured into small bottle for topping up later and airlocked using #2 or #3 bung. Rack, top up and refit airlock every 60 days for 6 months. Stabilize, sweeten if desired and wait 2 weeks. Rack into bottles and set aside one year. [Author's own recipe]

My thanks to Guo in Sebastion, California for requesting this recipe.

POMEGRANATE WINE

Kelvin Cortis of the Isle of Malta wondered what happened to the Pomegranate Wine recipe. It was on another page (Making Wines in Texas), but I am posting it here to aid viewers in finding it.

POMEGRANATE

The lowly pomegranate, native to Europe and Asia, was introduced to America as a landscaping curiosity rather than a fruit tree. Once just a curiosity in Eastern gardens, it is both a good ornamental shrub or tree and a delightful taste treat. It also makes an excellent medium wine. Punica granatum, grows to 15 feet in height. A deciduous tree, it sports orange-to-red flowers in the spring and the leaves turn a bright yellow in the fall. In between, dozens of red, thick-skinned fruit grow, typically 3-4 inches in diameter but I've seen them as large as 10 inches. These are packed with hundreds of juicy seeds layered between a white, pithy membrane. New leaves are bronze colored, narrow and glossy, while mature leaves are a deep glossy green. They tolerate any soil and are quite drought tolerant as well, although drought will retard the size of the fruit. They produce best in full sun and tolerate our heat without a problem. The variety "Wonderful" is quite popular in Texas and a good producer. "Albescens" is a white-flowering variety.

If you have to buy pomegranates, the wine will be expensive. If you (or a neighbor) have a couple of trees, the treat is there for the taking and well worth it. You may have to fight with your wife, who undoubtedly knows of the superb jelly they make, but the battle will be worth it if you can secure 10-15 fruit for your use, depending on their size. The hard part is peeling them and liberating the hundreds of seeds without damaging too many, and for this you'd be smart to wear latex gloves (the stain is insidious). Once you've done that, the rest is just routine.

POMEGRANATE WINE

- *10-15 ripe pomegranates*
- *1/2 lb. barley*
- *1-3/4 lb. granulated sugar*
- *1 lemon, juiced*
- *1 gallon water*
- *wine yeast and nutrient*

Peel the fruit and remove the seed-juice sacs from the bitter white membrane dividers. Ten fruit are sufficient if 5-6 inches in diameter, 15 are required for 3-4 inch diameters. Meanwhile, bring the water to boil with the barley in it. Simmer for about 5 minutes, then strain onto the pomegranate seeds, sugar, and lemon juice in the primary fermentation vessel. Stir well. When cool (70-75 degrees F.), add the activated yeast and nutrient. Cover and allow to ferment vigorously five days, then strain into secondary fermentation jar and fit with fermentation trap. When wine clears, rack and bottle. May taste in six months, but improves at one year. [Adapted from C.J.J. Berry's First Steps in Winemaking]

My sincerest thanks to Kelvin Cortis of Malta for this request.

HIBISCUS FLOWER WINE

"I was just searching for a recipe for Hibiscus Wine. It makes great tea so I figured maybe it would make great wine." Zach Wilson, location unknown

HIBISCUS

Hibiscus spp. is a genus, one of many of the mallow (Malvacea) family, each of which contains many species. Among the better known are H. sabdariffa, H. heterophyllus, H. rosa-sinensis, H. moscheutos, H. divaricatus, H. syriacus, H. splendens, H. diversifolius, and H. trionum. While all species have edible flowers, some are "more edible" than others, meaning that a small percentage may have problems with certain species in the same way that a small percentage has problems with almost any species you care to name. Generally, H. sabdariffa is considered the "most edible."

Personally, I buy the H. sabdariffa flowers already dried and ready to be crushed for tea. However, a friend also picks flowers for me and sun-dries them for me. Both make very good wine, but the ones I buy have better color preservation. I generally buy dried red or purple flowers, which make red or purple wine.

Hibiscus Flower Wine

- *1-2 oz. dried hibiscus flowers*
- *2 lbs. sugar*
- *7 pt. water*
- *1-1/2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 pkg Cote des Blanc yeast*

Dried whole or crushed flowers are available from many specialty and health food stores and are used to make a delicious tea. Combine water and sugar and put on to boil, stirring occasionally until sugar is dissolved. Tie flowers in nylon straining bag and put in primary. Pour boiling sugar-water over flowers and stir in all ingredients except yeast. Cover primary until water cools to room temperature. Squeeze flowers to extract maximum flavor and then discard flowers or use for tea. Add activated yeast, recover primary, and stir daily until active fermentation dies down (7-8 days). Rack to secondary, top up with water and fit airlock. Ferment 30 days then rack into clean secondary. Refit airlock and rack again after additional 30 days. Wait a final 2 months, rack again and stabilize wine. After 10-14 days, bottle in dark glass. May drink immediately, but improves in six months. [Author's own recipe]

My sincerest thanks to Zach Wilson, location unknown, for this request.

BLACK SPANISH WINE

"Do you have a recipe for wine from Black Spanish grapes?" Jason Wright, Sheridan, Texas

BLACK SPANISH

Friar Garcia de San Francisco y Zuniga arrived in Vera Cruz in 1650 "with cuttings of a vine from his home in Spain." This vine is presumed to be "Jacquez," the "Black Spanish Grape." Friar Zuniga reportedly brought the vine to the El Paso area in 1659, but he would have brought the grape as seed if outside the season for taking cuttings. I have been unable to find a date for the planting of the vines at Friar Zuniga's Mission Senora de Guadalupe in Ciudad Juarez, but he finished construction of the first small building on December 6th, 1659 so it is probable he arrived there during the late summer or fall with seeds, not cuttings. However, since Friar Zuniga was in Mexico between 1650 and 1659, he would have planted his cuttings and they would have had at least 8 years to grow. During that period, it is possible the vines were pollinated by native grapes of Mexico and their seedlings inherited their PD-resistance from this chance pollination.

A number of Texas wineries have kept the Black Spanish grape alive and commercially viable. Usually made into port, the grape is capable of producing good wine with careful guidance. Dry Comal Creek Vineyards recently won two silver medals with their wine, Haak Vineyards and Winery won a Bronze with theirs, and Pleasant Hill Winery won a bronze with a black Spanish blended port

The following recipe is for a gallon of wine. One may scale it up.

Black Spanish Grape Wine

- *12-15 lbs. Black Spanish grapes*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *3/4 tsp. yeast nutrient*
- *3/4 tblsp Oak-Mor powder*
- *1 pkt Bordeaux wine yeast*

Pick grapes when fully ripe, discarding any spoiled grapes from clusters. Crush and destem the grapes. Add pectic enzyme and finely crushed Campden tablet to the crush and stir. Cover and set aside overnight. Adjust acid if required and stir in yeast nutrient, Oak-Mor and activated yeast starter. Recover primary and wait for vigorous fermentation. Punch down cap twice daily until vigor subsides. When specific gravity drops to 1.000, strain solids into press and extract remaining juice. Transfer wine to secondary and attach airlock. After 1 month, rack to sanitized carboy, top up, and refit airlock. Conduct two more rackings, 1 month apart, topping up each time. Monitor for MLF if desired, otherwise add Campden after every other racking. Wine should clear on its own. If desired, stabilize and sweeten, wait 14-21 days, then bottle. Cellar 6 months before tasting. [Author's own recipe]

My thanks to Jason Wright, Sheridan, Texas, for his request.

CAPSICUMEL (CAPSIMEL) [CHILE MEAD]

"I did not have much luck with finding a recipe for Capsicumel. Would you happen to have one?" Tadeusz Wielecki, location unknown

CAPSICUMEL [CAPSIMEL]

Capsicumel, or Capsimel (take your pick), is a Metheglin, a mead made with chilies (NOT chili, and NOT peppers). It is named for the spicy chemical capsaicin and the genus of chili plants, Capsicum. Making this requires a balancing act -- between the heat, the flavor of the honey, the flavor of the chilies themselves, the alcohol, and the residual sweetness of the mead. Conventional wisdom says the mead must be sweet to balance the heat, but not so sweet that the flavor of the base honey and chilies are masked. I cannot tell you how to achieve that, since every batch will differ slightly or greatly depending on the variety and number of chilies used. Balance is a winemaker's art, and Capsicumel is one beverage where it must be practiced. Capsicumel may contain any good tasting chili. Many people do not realize that chilies have distinct flavors -- because they do not use enough to bring out the flavor, cannot taste through the heat, or only use dried chili as a condiment and do not cook with the fresh products. This is a shame, for some chilies have exquisite flavor. But they make you suffer for it. You have to endure the heat to enjoy the flavor. The same is true of the mead. But the chili chosen to flavor the mead will determine its character (as well as its hotness), so one should at least taste a few different chilies and attempt to distinguish their individual flavors. Among those which are favored for Capsicumel are jalapenos, New Mexico green chilies (Sandia, Espanola, Hatch, Numex Big Jim, Rio Grande), poblano chilies, chili Pequin, chipotles (smoked jalapenos), Tabasco chilies, cayennes, Anaheim chilies (just a California name for New Mexico chilies), serranos, habaneros, cascabels, Thai chilies, or any of many other chili varieties. Depending on the chili variety chosen, the mead will vary widely in heat. The following recipes make one gallon each. Boiling or not boiling the honey is your choice, but boiling the chilies is recipe-specific.

Capsicumel [1]

- *16 medium-sized jalapenos (for less heat, use 8 jalapenos)*
- *1 lbs. golden raisins chopped or minced*
- *2 1/2 lbs. light honey*
- *1 1/2 tsp. acid blend*
- *1/4 tsp. grape tannin*
- *1/2 tsp. pectic enzyme*
- *7 1/2 pts. water*
- *1 crushed Campden tablet*
- *3/4 tsp. yeast nutrient*
- *Pasteur Champagne Yeast*

Mix honey into 7 1/2 pints water and bring to boil. Boil 20 minutes, skimming off any scum that forms. Meanwhile, wearing rubber gloves, wash jalapenos and cut off stems. Slice length-ways and remove seeds. Place chilies in blender or food chopper with 2 cups water and chop coarsely. Separately, chop or mince raisins. Put raisins in nylon straining bag and, over primary, pour chopped jalapenos in with raisins. Tie bag and leave in primary. Add acid blend, tannin and yeast nutrient. Pour honey-water over ingredients and stir. Cover primary and set aside until room temperature. Add pectic enzyme, recover and set aside 12 hours. Add yeast and recover. Stir daily until vigorous fermentation subsides (7-10 days). Wearing rubber gloves, squeeze nylon bag over primary, then discard contents of bag. Transfer liquid to secondary, top up and fit airlock. Ferment to absolute dryness (60-90 days). Rack into clean secondary, top up and refit airlock. Rack twice more, 45 days apart. Stabilize with potassium sorbate and crushed Campden tablet (stirred well), wait 14 days, then add 1/2 cup light, clear honey and stir well to dissolve. Taste. If heat is

too strong, add 1/4 cup honey and stir well. Taste again. Add additional honey if required. Wait final 30 days and rack into bottles. Age at least 6 months. Will improve to 2 years. [Author's own recipe]

Capsicumel [2]

- *6 large New Mexico green or 6 poblano or 12 large jalapeno chilies*
- *1 11-oz can Welch's 100% white grape juice frozen concentrate*
- *2 lbs. light honey*
- *1 1/2 tsp. acid blend*
- *1/4 tsp. grape tannin*
- *1/2 tsp. pectic enzyme*
- *7 pts. water*
- *1 crushed Campden tablet*
- *3/4 tsp. yeast nutrient*
- *Pasteur Champagne Yeast*

Mix honey into 6 pints water and bring to boil. Boil 20 minutes, skimming off any scum that forms. Meanwhile, wearing rubber gloves, wash chilies, cut off stems and slice length-ways. Remove seeds (optional). Place chilies in saucepan with 1 pint water. Bring to boil, reduce heat and simmer 20 minutes. Over primary, pour chilies into nylon straining bag, tie closed and leave in primary. Add acid blend, tannin, yeast nutrient, and Welch's 100% white grape juice concentrate (thawed). Pour honey-water over ingredients and stir. Cover primary and set aside until room temperature. Add pectic enzyme, recover and set aside 4 hours. Add yeast and recover. Stir daily until vigorous fermentation subsides (7-10 days). Wearing rubber gloves, squeeze nylon bag gently over primary, then discard contents of bag. Transfer liquid to secondary, top up and fit airlock. Ferment to absolute dryness (60-90 days). Rack into clean secondary, top up and refit airlock. Rack twice more, 45 days apart. Stabilize with potassium sorbate and crushed Campden tablet (stirred well), wait 14 days, then add 1/2 cup light, clear honey and stir well to dissolve. Taste. If heat is too strong, add 1/4 cup honey and stir well. Taste again. Add additional honey if required. Wait final 30 days and rack into bottles. Age at least 6 months. Will improve to 2 years. [Author's own recipe]

Capsicumel [3]

- *2 fresh habaneros or 6 serranos or 4 large cayenne chilies*
- *1 11-oz can Welch's 100% white grape juice frozen concentrate*
- *2 lbs. light honey*
- *1 1/2 tsp. acid blend*
- *1/4 tsp. grape tannin*
- *1/2 tsp. pectic enzyme*
- *7 1/4 pts. water*
- *1 crushed Campden tablet*
- *3/4 tsp. yeast nutrient*
- *Pasteur Champagne Yeast*
-

Wearing rubber gloves, wash and destem chilies. Cut length-ways and scrape out seeds. Dice chilies and place in jar, adding whole milk to cover chilies. Cover jar and refrigerate 4-6 hours. Remove and warm to room temperature, then stain and discard milk. Rinse chilies and set aside. Mix honey into 6 1/4 pints water and bring to boil. Boil 20 minutes, skimming off any scum that forms. Meanwhile, place chilies in saucepan with 1 pint water, bring to boil, reduce heat and simmer 10 minutes. Over primary, pour chilies into nylon straining bag, tie closed and leave in primary. Add acid blend, tannin, yeast nutrient, and Welch's 100% white grape juice concentrate (thawed). Pour honey-water over ingredients and stir. Cover primary and set aside until room temperature. Add pectic enzyme, recover and set aside 4 hours. Add yeast and recover. Stir daily until vigorous fermentation subsides (7-10 days). Wearing rubber gloves, squeeze nylon bag gently over primary, then discard contents of bag. Transfer liquid to secondary, top up and fit airlock. Ferment to absolute dryness (60-90 days). Rack into clean secondary, top up and refit airlock. Rack twice more, 45 days apart. Stabilize with potassium sorbate and crushed Campden tablet (stirred well), wait 14 days, then add 1/3 cup light, clear honey and stir well to dissolve. Taste. If heat is too strong, add 1/4 cup honey and stir well. Taste again. Add additional honey if required. Wait final 30 days and rack into bottles. Age at least 6 months. Will improve to 2 years. [Author's own recipe] My sincerest thanks to Tadeusz Wielecki, location unknown, for this request.

APPLE & CRANBERRY WINE

"I am looking for a cranberry apple wine made with fresh apples. The cranberries can be in any form. I also need to know what type of apples to buy." Maryanne, Central Pennsylvania

APPLES & CRANBERRIES

Sour apples, like sour cherries, make the best pies and wines. Jonathan, Winesap, Granny Smith, Braeburn, Gravenstein, and McIntosh are but a few favored for wine. Better than any of these six, however, for winemaking, is a mixture of all. Simply avoid Delicious, Gala, Fuji, and similar sweet apple varieties.

There are two kinds of cranberry -- the bush type (Viburnum spp.) and true cranberry (Vaccinium marcrocarpon). Either will work well in this recipe. Of the former, the highbush cranberry is favored. Of the latter, the bog cranberry is preferred.

Apple & Cranberry Wine

- *7-8 lbs. sour or cooking apples*
- *2 1/2 lbs. cranberries*
- *1 1/2 lbs. finely granulated sugar*
- *1/2 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1/2 tsp. ascorbic acid*
- *water to make 1 gallon*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Use only ripe fruit. Wash and core apples, then mince (or chop) both apples and cranberries. Add ascorbic acid immediately and toss to coat, then tie in nylon straining bag and place in primary. Add all remaining ingredients except yeast. Stir well to dissolve sugar, then cover with sanitized cloth for 18-24 hours at room temperature. Add yeast. When fermentation is vigorous, ferment for about 9 days or until s.g. is 1.020. Press pulp and add juice to liquid, discarding pommace. Transfer to secondary and attach airlock. Rack after 30 days, top up and refit airlock. Thereafter, rack every month until wine is clear, still and no new sediment forms. Add crushed Campden tablet and 1/4 teaspoon ascorbic acid at 2nd and 4th racking. Stabilize, sweeten to taste if desired, and set aside 3 weeks. Bottle and age 6 months before tasting. [Author's own recipe]

My thanks to Maryanne of Central Pennsylvania for his request.

CHAMBOURCIN WINE

"I'm in desperate need of a recipe using Chambourcin grapes. I want to finish it off to a medium sweet. Can you get me started?" Jim Orzech, Danielsville, PA

CHAMBOURCIN

French hybrid with Rhone origins, available since 1963. Also known as Joannes Seyve 26205, this late-ripening grape requires a long growing season and is somewhat winter-hardy (to -5 degrees F.). It has low tannins but deep color, good aroma and no foxiness. It is reportedly a good blending grape, but can also stand well on its own

Chambourcin Wine
(recipe for 5 gallons)

- *65-75 lbs. Chambourcin grapes*
- *4 tsp. pectic enzyme*
- *ž tsp. potassium metabisulfite*
- *3-3˝ tsp. yeast nutrient*
- *3 tblsp Oak-Mor powder*
- *1 pkt malo-lactic culture*
- *1 pkt Premier Cuvee wine yeast*

Pick grapes when fully ripe, discarding any spoiled or under ripe grapes from clusters. Crush and destem, add pectic enzyme and ź tsp. potassium metabisulfite to the crush, and stir with wooden paddle. Cover and set aside overnight. Adjust acid and sugar if required and stir in yeast nutrient, Oak-Mor and activated yeast. Recover primary and punch down cap twice daily during primary fermentation. When free sulfur drops below 15 ppm (10 ppm is better), inoculate with malo-lactic culture. When specific gravity drops to 1.000, strain solids into press and extract remaining juice. Transfer wine to secondary and attach airlock. After 1 month, rack to sanitized carboy. Monitor MLF with paper chromatography and rack again when completed, adding ź tsp. potassium metabisulfite at racking. Conduct two more rackings, 6 weeks apart, adding ź tsp. potassium metabisulfite after last (4th) racking. Wine should clear on its own. If not, let sit another 6 weeks, rack, stabilize, and wait another wait 30 days. Sweeten wine to 1.002-1.006 according to taste, then bottle. Cellar approximately 6 months before tasting, depending on your self-control. [Author's own recipe]

My thanks to Jim Orzech of Danielsville, PA for his request.

BLACKBERRY PORT WINE

"I thought about trying to make blackberry wine, or better yet a blackberry port. ...[H]ow would you modify the recipe for making a port?" Jered Stoehr, Pacific Northwest

BLACKBERRY PORT

Blackberries are a wonderful fruit. They are delicious raw, cooked (compote, jam, jelly, or syrup), baked (cobbler anyone?), or fermented to mead, wine or port. While blackberry wine is a favorite of almost everyone, blackberry port is seldom made. I asked a friend once, whose blackberry wine was consistently so good that he only had to enter it in competitions to win, if he ever made blackberry port. He replied, "Nope. It takes twice as many blackberries to make port and I'd rather have twice as much wine." Well, you can't argue with that logic, but blackberry port is certainly worth the sacrifice of the extra berries. The recipe below is for one gallon.

Blackberry Port Wine

- *8 lb. ripe blackberries*
- *1/2 pt. red grape concentrate*
- *1/2 c. light dry malt*
- *1-3/4 lb. granulated sugar*
- *1/2 tsp. pectic enzyme*
- *1-1/2 tsp. acid blend*
- *5 to 5-1/2 pt. water (depends of size of berries)*
- *1 crushed Campden tablet*
- *1/2 tsp. yeast energizer*
- *1 tsp. yeast nutrient*
- *1 pkt. Lalvin K1-V1116 (Montpellier) or a port wine yeast*

Wash and crush blackberries in nylon straining bag and strain juice into primary fermentation vessel. Tie top of nylon bag and place in primary. Stir in all other ingredients except pectic enzyme, yeast and red grape concentrate. Stir well to dissolve sugar, cover well, and set aside for 8-12 hours. Add pectic enzyme, recover, and set aside additional 8-12 hours. Add yeast, cover, stir ingredients daily, and press pulp in nylon bag to extract flavor. When specific gravity is 1.030 (about 5 days), strain juice from bag and siphon liquor off sediments into secondary fermentation vessel. Fit airlock and set aside. Rack in three weeks and again in two months. When wine is clear and well past last evidence of fermentation, stabilize, add red grape concentrate, and set aside for 3 weeks. If no evidence of refermentation, rack again and bottle. Allow at least a year to mature, but will improve for several years. [Author's own recipe]

My thanks to Jered Stoehr in the great Pacific Northwest for this request.

EDELWEISS GRAPE WINE

"I will soon be harvesting my Edelweiss grapes, and would like to make wine.
Do you have a recipe for this type of grape?" Troy Bellrichard, River Falls, WI

EDELWEISS GRAPES

Edelweiss is a Vitis labrusca hybrid (Minnesota 78 x Ontario) developed by Elmer Swenson and introduced in 1980 by the University of Minnesota. It has medium to large clusters, rather loose, attaining a pound or more in weight. The berries are medium sized, slipskin, of light green to pale gold color. They are high in sugar content, very juicy, with a flavor reminiscent of Niagara. Developed as a table grape, Edelweiss makes acceptable semi-sweet to dry wines in a Riesling style. The grapes ripen 5-6 weeks before Concord, but hang well on the vine and can be made in an ice wine style if the first freeze is not too long in coming -- the flavor becomes strong if left too long. The vine itself has good disease and fungus resistance, is hardy to -35 degrees F., and is vigorous and productive. The recipe below is for a semi-dry Riesling style table wine.

Edelweiss Wine
(recipe for 5 gallons)

- *60-70 lbs. Edelweiss grapes*
- *1 tsp. pectic enzyme*
- *ž tsp. potassium metabisulfite*
- *3 tsp. yeast nutrient*
- *1 pkt Steinberg, Assmannhausen or Riesling wine yeast*

Pick grapes when fully ripe, discarding any spoiled or unripe grapes from clusters. Crush and destem the grapes. Add pectic enzyme to the crush and stir with wooden paddle. Cover and set aside 2 hours. Press grapes and transfer juice to primary fermentation vessel, stirring in ź tsp. potassium metabisulfite and covering primary. Place in refrigerator or cool place and let sit 8 hours. Adjust acidity and sugar as required (starting specific gravity should not exceed 1.095 unless naturally) and stir in yeast nutrient. Add activated yeast starter gently so starter remains at or near surface (stir shallowly). Recover primary and after 4 hours stir deeply and cover again. Ferment in primary until specific gravity drops to 1.010 to 1.015. Stabilize, rack to secondary, attach airlock, and set in a cool place. Wine should continue fermenting to 0.998-1.004. Rack every 30-45 days until wine stabilizes and clears, adding ź tsp. potassium metabisulfite every other racking (recipe ingredients allow for at least 3 additions). If wine does not clear after 3rd racking, fine with Bentonite and allow additional month to clear. Rack again, sweeten to taste, and bottle. Allow 3 months before tasting. [Author's own recipe]

My thanks to Troy Bellrichard, River Falls, Wisconsin, for this request.

NIAGARA GRAPE WINE

"I need a recipe for Niagara grapes." Steve Mageski, location unknown

NIAGARA GRAPES

Niagara grapes are a variety of the native North American grape species, Vitis labrusca. Niagara is a fruity grape with a slight Labrusca foxiness that lends itself to a sweet or slightly-sweet wine. It does not age well, so make it, drink it and make some more. To retain more than one year, add 1/4 teaspoon tannin to must prior to pitching yeast. The following recipe makes one gallon.

NIAGARA GRAPE WINE

- *12-15 lbs. fresh Niagara grapes*
- *1 crushed Campden tablet*
- *1/4 tsp. pectic enzyme*
- *3/4 tsp. yeast nutrient*
- *Red Star Côtes des Blancs wine yeast or Lalvin ICV-D47 (Côtes-du-Rhône) wine yeast*

Destem and crush grapes. Stir pectic enzyme into crush, cover, and let sit 2-4 hours. Press grapes and put juice in primary. Crush, dissolve and stir one Campden tablet and yeast nutrient into juice, cover and let sit additional 6 hours or overnight. Adjust acidity and sugar if required and stir in activated yeast. Re-cover and set in cool place (65° F.) to ferment. When specific gravity drops to or below 1.015, stir the lees, pour into secondary and fit airlock. Store carboy in cool place. At 4 weeks, rack, sulfite (1 crushed and dissolved Campden tablet), top up, reattach airlock, and return to cool place. Repeat racking every 4 weeks until wine clears, fining after 3rd racking if necessary. When wine clears, filter if deemed necessary. Stabilize, sweeten if required and set aside for 2 additional weeks to ensure wine does not referment. Rack into bottles and allow to rest 3 months before tasting. [Author's own recipe]

My thanks to Steve Mageski, location unknown, for this request.

BLACK CURRANT [DRIED] WINE

"Do you have a recipe for dried blackcurrant wine?" James Dolo, Toronto

BLACK CURRANT

I have three recipes for black currant wine in my regular recipes section and will integrate this one into that section. Be aware that a small black raisin, often sold as "Currants" or "Zante Currants," are indeed raisins of the Black Corinth grape. They make a decent wine, but are not black currants (or, as our friends in the British Commonwealth spell it, blackcurrants).

BLACK CURRANT (DRIED) WINE

- *14 oz. dried black currants*
- *1-3/4 lb. granulated sugar*
- *7-1/4 pt. water*
- *1/2 tsp. pectic enzyme*
- *3/4 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring 1 quart water to boil and dissolve sugar. Remove from heat, add currants and cover. After 30 minutes, transfer to primary, add remaining water and all ingredients except yeast. Cover primary and set aside for 12 hours. Add activated yeast and recover primary. When fermentation is vigorous, stir daily for 7 days, strain, and transfer liquid to secondary. Fit airlock and set in cool place (60-65 degrees F.) one month. Rack, top up and refit airlock, then repeat in two months. Rack again when clear. Stabilize, sweeten if desired and bottle. May taste after six months, but improves with age. [Author's own recipe]

My thanks to James Dolo of Toronto, Canada for this request.

ZUCCHINI WINE

"We are about to harvest a bumper crop of zucchini over here and were wondering if you could offer us a recipe for a good wine from them." Hilary Cameron, Coventry, England

Zucchini

Zucchini squash are a delicious vegetable anyway it is prepared, so it stands to reason it would make a delicious wine. I wish I could attest to this, but I cannot. I have long desired to make it, but have never found a recipe. However, having made two previous squash wines (if we don't count pumpkin among them), I think I know how I would do it. Since Hilary asked, it's time to tell.

ZUCCHINI WINE

- *5-6 lbs. fresh zucchini, chopped*
- *1/3/4 lbs. finely granulated sugar*
- *1 11-oz can Welch's 100% White Grape Juice Frozen Concentrate*
- *1-1/3 tsp. acid blend*
- *1/2 oz. fresh ginger root thinly sliced*
- *1 crushed Campden tablet*
- *6-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *Hock, Sauternes or Champagne yeast*

Bring 3 cups water to boil and dissolve sugar in it completely. Set aside. Meanwhile, Select, wash and chop the unpeeled zucchini cross-wise into 1/2-inch pieces. Mix all ingredients except the yeast in primary, cover, and set aside for 10-12 hours. Add activated yeast and recover primary. Stir every 6-8 hours for 3 days, then strain off solids and transfer liquid into secondary. Press solids lightly and hold liquid from them, covered. When vigorous fermentation subsides, add reserved liquid, top up if necessary, and attach airlock. Rack after 4 weeks, top up and reattach airlock. Rack again after additional 4 weeks. If wine has not cleared, add amylase according to instructions and set aside additional month. Fine with Bentonite if desired, rack 10 days later, stabilize and sweeten to taste. Wait 3 weeks before bottling to see if wine is indeed stable. Wine should be aged 3 months after bottling. [Author's own recipe]

My thanks to Hilary Cameron of Coventry, England for this request.

CUSTARD APPLE WINE

"At the moment the custard-apples are rapidly ripening on our trees, and since not all of us enjoy them as much, we'll have too much to eat. I was wondering if you would have a recipe to make wine from them?" Karel de Lange, Brisbane, Australia

Custard Apples (Atemoya)

Custard apples or Atemoya (Annona species hybrid) is a cross between Annona squamosa (Sweetsop) and Annona cherimola, also known as the Cherimoya from the cooler subtropics of the Andes. The name is derived from moya (cherimoya) and Ate, which is the ancient Indian name for Annona squamosa. How this fruit reached ancient India from its native tropical America is unknown. The name Custard Apple can be traced to the British, who inexplicably found it reminiscent of a custard-flavored apple. Cultivars include the varieties 'African Pride' and 'Pink's Mammoth.' The former produces fruit at a younger age, but the fruit are smaller and contain many more seeds than the latter. The latter have excellent flavor and reportedly can yield a Brix of up to 12 degrees.

Many different species of Annona are cultivated and there are literally dozens of named varieties. This request was specific to "custard apples" but the recipe should work for other Annona species and varieties as well. The main difference will be the sweetness of the fruit and the corresponding amount of sugar to add to the fruit. A starting specific gravity of 1.090 is desired.

Custard Apples

CUSTARD APPLE WINE

- *8 lb. custard apples*
- *1-1/2 lb. granulated sugar*
- *1-1/4 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1/8 tsp. grape tannin*
- *1 crushed Campden tablet*
- *2 qts. water*
- *1 tsp. yeast nutrient*
- *Red Star Côte des Blancs wine yeast*

Bring 1 pint water to boil and dissolve sugar in it completely. Add remaining 3 pints water to it and wait for it to cool. Meanwhile, wash and cut the fruit into wedges, cut these into 1/2 inch pieces with peeling intact, and place pieces in primary container. Sprinkle pectic enzyme over fruit pieces and cover container. When water cools to room temperature, stir in crushed Campden tablet and pour over fruit. Cover and set aside 10-12 hours, then add all remaining ingredients including activated yeast. Cover container and set aside, stirring twice daily. When specific gravity drops below 1.020, strain fruit in nylon straining bag and squeeze gently by hand to extract liquid. Transfer liquid to secondary, top up to within 2 inches of top with water and attach airlock. Rack, top up and reattach airlock after 3 weeks and then every 6 weeks for 3 months. If clear, taste wine for sweetness. If not as sweet as desired, stabilize with 1/2 teaspoon potassium sorbate and 1 crushed and dissolved Campden tablet, sweeten to taste, wait 10 days to ensure no refermentation occurs, and bottle. If wine does not clarify on its own, fine with Bentonite according to its instructions, rack again when clear (7-10 days), and bottle. May taste after 3 months, but improves with age. [Author's own recipe]

My thanks to Karel de Lange of Brisbane, Australia for this request.

COOKING PEAR WINE

My neighbor has a pear tree and I will be getting hundreds of pounds of ripe pears in the fall. Do you have a recipes for a dry pear wine?" Bob Hignett, location unknown

Cooking Pears

The most common cooking pears in North America are relatives of the Callery pear (Pyrus calleryana). These are hard pears, such as the Bradford (Pyrus calleryana "Bradford")or Kieffer (Pyrus calleryana "Kieffer"). If you grow a pear that is more oval than the classic pear-shape of the Anjou or Bartlett, is hard as nails when green and just as hard when ripe, ripens green to brownish-green, and may or may not have a coarse, discolored skin and gritty flesh, you have a cooking pear. It makes no difference which variety you have. They all make decent wine -- dry or sweet.

COOKING PEAR WINE (Sweet)

- *5 lb. cooking pears*
- *1-3/4 lb. granulated sugar*
- *1 lemon, juiced*
- *2 oranges, juiced*
- *3/4 tsp. pectic enzyme*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *Red Star Côte des Blancs wine yeast*

Wash and chop the pears into 1/2 inch pieces with peeling intact, bring to a boil in 7 pints water, then lower heat to a simmer and hold for not more than 20 minutes (or the wine may not clear later). Allow to cool to lukewarm and pour into nylon straining bag, saving all liquids. Hand mash and squeeze the pulp lightly to extract as much juice as possible without forcing pulp through the mesh. Pour the combined liquid onto the sugar in a primary, stirring well to dissolve. Add the lemon and orange juice, pectic enzyme, and yeast nutrients. When cooled to 75 degrees F., add an activated wine yeast starter and cover primary. Transfer to secondary after vigorous fermentation subsides (5-7 days), top up with water and attach an airlock. Rack, top up and refit airlock after 3 weeks and then every 2 months for 6 months. If clear, taste wine for sweetness, not flavor (flavor will be coarse, but will improve remarkably with aging). If not as sweet as desired, stabilize with 1/2 teaspoon potassium sorbate and 1 crushed and dissolved Campden tablet, sweeten to taste, wait 10 days to ensure no refermentation occurs, and bottle. If wine does not clarify on its own, fine with Bentonite according to its instructions, rack again when clear (7-10 days), and bottle. Taste it after 6 months, but allow a year for best body and flavor. This wine may be spiced during cooking with two 3-inch cinnamon sticks and a few cloves (to your taste) in a spice bag. These are removed before extracting the juices from the pears. The spiced wine is a very nice treat during the Christmas holidays the following year. [Author's own recipe]

COOKING PEAR WINE (Dry)

- *5 lb. cooking pears*
- *1-3/4 lb. granulated sugar*
- *2 lemons, juiced*
- *1 orange, juiced*
- *3/4 tsp. pectic enzyme*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *Red Star Pasteur White wine yeast*

Wash and chop the pears into 1/2 inch pieces with peeling intact, bring to a boil in 7 pints water, then lower heat to a simmer and hold for not more than 20 minutes (or the wine may not clear later). Allow to cool to lukewarm and pour into nylon straining bag, saving all liquids. Hand mash and squeeze the pulp lightly to extract as much juice as possible without forcing pulp through the mesh. Pour the combined liquid onto the sugar in a primary, stirring well to dissolve. Add the lemon and orange juice, pectic enzyme, and yeast nutrients. When cooled to 75 degrees F., add an activated wine yeast starter and cover primary. Transfer to secondary after vigorous fermentation subsides (5-7 days), top up with water and attach an airlock. Rack, top up and refit airlock after 3 weeks and then every 2 months for 6 months. Bottle if clear. If wine does not clarify on its own, fine with Bentonite according to its instructions, rack again when clear (7-10 days), and bottle. Taste it after 6 months, but allow a year for best body and flavor. This wine may be spiced during cooking with two 3-inch cinnamon sticks and a few cloves (to your taste) in a spice bag. These are removed before extracting the juices from the pears. The spiced wine is a very nice treat during the Christmas holidays the following year. [Author's own recipe]

My thanks to Bob Hignett, location unknown, for this request.

GEWÜRZTRAMINER (from juice)

We picked gewürztraminer last fall and crushed and pressed the grapes, then froze the juice. We are now ready to make wine, but can't find a recipe. If you have one I would really appreciate it." Lonni, in Boise, Idaho

Gewürztraminer

Alsace's pink-skinned grape makes some of the most perfumed and full-bodied white wines imaginable. Gewürz is German for "spiced," but here the word means "perfumed." Do not be alarmed if the juice contains more color than you desire. The finished wine should indeed be a deep gold.

The grape's sweetness can easily produce a 13% abv delight. Normally, acid is sufficient for 3-5 years of aging during which an indescribable bouquet develops. Because this grape wants to oxidize, pains must be taken to ensure it does not. If you have a problem with sulfites, this is not the grape for you.

GEWÜRZTRAMINER WINE (from juice)

- *5 gallons Gewürztraminer grape juice (thawed)*
- *3-1/2 tsp. yeast nutrient*
- *potassium metabisulfite (as needed)*
- *Red Star Côtes des Blancs wine yeast*

Strain juice into 6- or 6-1/2-gallon containing 1/4 tsp. potassium metabisulfite and yeast nutrient. Measure sugar and acidity and adjust specific gravity to 1.095 and TA to 0.65%. Allow juice to sit 10 hours and then add activated yeast starter and cover carboy mouth with double layer of muslin held by a rubber band. Ferment two days past the onset of a vigorous fermentation, then remove muslin and attach airlock. When specific gravity drops to 0.998 or lower, rack, top up and refit airlock. Wait 30 days and rack into sanitized carboy containing 1/4 tsp. potassium metabisulfite. Rack again after additional 30 days, top up and again refit airlock. After final 30 days, rack, stabilize and affix airlock. Wait 10-14 days to ensure no further fermentation occurs and bottle wine. Cellar 6 months under cork to allow bouquet to develop. [Author's own recipe]

My thanks to Lonni in Boise, Idaho for this request.

VERMOUTH

I have received at least a dozen requests for Vermouth, but did not have a simple recipe.
Here is an instruction sent to me by an unknown site-user known simply as "Jack." Jack Keller

Vermouth

I noticed in your posting on port wine that you don't want to bother with the weighing out of small amounts of unknown herbs to make Vermouth -- you don't have to. All Vermouth is a slightly oxidized wine with some bitter herbs in it.

To start, make yourself a fairly uninteresting red wine and sweeten it (for the Italian style) or get a dry white (for the French style). Once you have done that, go to a homebrew/winemaking shop. They usually have a bunch of flavor essences for making liqueurs -- Vermouth included. Just follow the essence's directions. For the true do-it-yourselfer, just grab the spice rack!

INSTRUCTIONS FOR VERMOUTH

The most common herbs in Vermouth are also common cooking herbs: cloves, cinnamon, aniseed, star anise, citrus peel, ginger, coriander, sage (good for its bitterness), chamomile (you can get that one from an herbal tea), juniper berries, and hops (one friend of mine has made a collection of Vermouths using only one type of hop in each -- but he doesn't boil them to preserve the aroma). From the garden you can get rose petals and raspberries.

Combine the dry herbs (a teaspoon of each to start), smell them, then make adjustments according to taste. If you only have some of the herbs, don't worry -- you don't need them all. In fact, you should just select the ones you like the flavor of.

Once you have a dry herb blend that you like, put it in a saucepan and add just enough of the wine to cover the herbs. Put the lid on and simmer for 5 to 10 minutes on a low heat. Using the wine instead of water will get the slightly oxidized flavor without risk of ruining all the wine. Let this mess cool overnight (covered) and then strain the herbs out of the liquid, which is now a Vermouth-flavored essence. Just add the essence to the wine until you get the taste intensity you want. Adding a splash of brandy (about 60-ml per 750-ml bottle) is all you need to fortify it.

If one herb doesn't come out as strong as you want, simmer that herb alone in some of the wine, then add it back. Sometimes a touch of oak from some chips adds a nice flavor, too. If allowed to age, the herbal flavor will mellow with time, so if you make it too strong just wait or dilute with some more of the plain wine base.

From the reading I've done, Vermouth was a specialty of monks in France and Italy. They made table wine to sell, and the profit went to the local charities. But, since they did the work in Gods' name, it had to be perfect -- if a wine started to go funny, they hit it with a bunch of herbs to help preserve it. The result was Vermouth, which they would then sell to nearby military garrisons where it was used as an anti-malarial (their version had quinine in it). Today it is an aperitif.

That's all there is to making Vermouth. Not so tough, is it?

My thanks to "Jack" for these instructions.

PRALINE DESSERT WINE

"The Pecan wine that you [entered in the Cowie International Amateur Wine Competition] was a really big hit at the tasting. My wife was wondering if you would be willing to share that recipe." Charley Wilson, Tyler, Texas

Praline

The wine Charley referred to is my Praline Dessert Wine, not pecan. I have yet to successfully make a wine from pecans, as the oil in them separates and goes rancid, spoiling the wine. Pralines are crisp confections made with nuts (typically pecans) stirred in boiling syrup until brown. One can use both brown sugar and/or molasses to give them different flavors. Last year I made a Praline-flavored wine, which I then aged approximately nine months. The 2003 Cowie International Amateur Wine Competition, at Paris, Arkansas, was where I chose to "introduce" it to the world.

For the record, this wine did not place at this competition, although it did very well at the San Antonio Regional Wine Guild 2003 Spring Competition the following day. In Arkansas, the wine was severely judged down for being "brown" and "oxidized." The wine, in fact, is a golden-brown to amber color, looking very much like sherry. This color would be a natural expectation of anyone who has ever eaten a praline. Such confections are, however, evidently beyond the limited experiences of the judges employed for the Arkansas competition. Further, the wine certainly is not oxidized, having neither the odor nor the taste of an oxidized wine. These tell-tale signs of oxidation, evidently, are also beyond the experience, knowledge and sensory abilities of the Arkansas judges. However, the San Antonio judges, who actually must pass rather severe tests to become certified home wine judges, correctly recognized that any wine calling itself "praline" must necessarily possess a brownish hue to be correct to the description. I just wish Dr. Justin Morris of the University of Arkansas would teach his students to use similar common sense. It would also be helpful to the competition if the student judges knew how to recognize the olefactory and gustatory evidence of oxidation -- a known chemical state that should not be too difficult to recognize.

Here, finally, is the story of my Praline Dessert Wine. Last year, in Mountain View, Arkansas, my wife and I picked up a bottle of Southern Praline Mix, a liquid confectionary mix manufactured by Savannah Cinnamon and Cookie Company, Savannah Mixes, Inc., of Savannah, Georgia. This very brown liquid mix was the base ingredient in making the praline dessert wine. I had to feel my way on this one, as I had no idea what kind of wine this mix would produce. All I knew for sure was that it should be a dessert wine, and for that I reached for a finished alcohol of 14.5%. I used Sauternes yeast because I wanted the wine to finish on the sweet side, even though I knew I would sweeten it with simple syrup before bottling. The recipe follows.

PRALINE DESSERT WINE

- *1 25-oz bottle Savannah Mixes Southern Praline Mix*
- *2-3/8 lbs. granulated sugar*
- *1-1/4 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *6 pts. water*
- *Sauternes wine yeast*

Bring 1 quart water to boil and add sugar, stirring until dissolved. Remove from heat, pour into primary, and add Savannah Mixes Southern Praline Mix. Add remaining water and set aside to cool. When room temperature, add acid blend, yeast nutrient and crushed and dissolved Campden tablet. Stir well, cover and set aside 10-12 hours. Add activated yeast and recover primary. Stir daily for 10 days, then transfer into secondary and attach airlock. After 2 months, rack into clean secondary, top up and refit airlock. Wait additional month and rack, stabilize, top up and again refit airlock. After additional month, sweeten to desired or balance level and rack into bottles. [Author's own recipe] My thanks to Charley Wilson of Tyler, Texas for this request.

COCONUT WINE

"...we are looking for a recipe for making coconut wine from fresh or dried fruit." Stephen and Alessia, Malta

COCONUT

I have been asked many times for a coconut wine recipe. For years, my stock answer was that I had never seen one. Indeed, my understanding was that the oil in the coconut went rancid before the wine was made. Then one day last December a couple, John and Tammy, sent me one. It was from, of all people, C.J.J. Berry. How I had missed it is anyone's guess. I've just been waiting for someone to request it again as an excuse to publish it. Thank you, Malta.

COCONUT WINE

- *1 lbs. dried coconut*
- *1 lbs. rice*
- *1 lbs. pitted dates*
- *1-3/4 lbs. granulated sugar*
- *1-1/4 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 gallon water*
- *Sauterne wine yeast*

Bring 1 quart water to boil and add rice; boil for 3 minutes. Meanwhile, chop the dates and mix then with the coconut in a boiler. Strain the rice, adding the water from it to the boiler containing the coconut and chopped dates. Bring to a boil and hold for 15 minutes. Strain the water over the sugar, yeast nutrients and acid blend and stir until dissolved completely. Allow to cool to room temperature, transfer to primary and add activated yeast. Cover and ferment until initially vigorous fermentation subsides, then transfer to secondary and attach an airlock. After 3 months, rack into clean secondary with crushed and dissolved Campden tablet, top up and refit airlock. Wait 3 additional months and rack, top up and refit airlock again. After additional month, stabilize, sweeten if desired and rack into bottles. [Adapted from recipe by C.J.J. Berry]

My thanks to Stephen and Alessia of Malta for this request.

WELCH'S WHITE GRAPE AND PEACH WINE

"Do you happen to have recipes for the "Welch's White Grape and Peach" concentrate...?" Alice Forman, location unknown

WELCH'S WHITE GRAPE AND PEACH FROZEN CONCENTRATE

I made this wine twice last year -- first as an experiment and then because I like it. Like the Welch's White Grape and Raspberry Wine, it is more of a social than dinner wine, although it goes well with a light lunch or fruit salad. It is easy to make and indeed could be made stronger, using more of the concentrate. However, it serves my purposes well as is. If you use more concentrate, use your hydrometer to determine the sugar requirement. I sweetened the finished wine to 1.006.

WELCH'S WHITE GRAPE AND PEACH WINE

- *2 cans (11.5 oz.) Welch's White Grape and Peach frozen concentrate*
- *1-1/4 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *water to make 1 gallon*
- *Sauterne wine yeast*

Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and add frozen concentrate. Add additional water to make one gallon total and pour into primary. Add remaining ingredients except yeast. Cover primary and set aside 12 hours. Add activated wine yeast and recover. When active fermentation slows down (about 5-7 days), transfer to secondary and fit airlock. When clear, rack, top up and refit airlock. Wait 30 days and rack, top up and refit airlock. After additional 30 days, stabilize, sweeten if desired and rack into bottles. [Author's own recipe]

My thanks to Alice Forman for this request.

WELCH'S WHITE GRAPE AND RASPBERRY WINE

"Do you happen to have recipes for the "Welch's White Grape and Raspberry" concentrate...?" Alice Forman, location unknown

WELCH'S WHITE GRAPE AND RASPBERRY FROZEN CONCENTRATE

I made this wine last year and like it a lot as a social wine, although it goes well with a light lunch or fruit salad. It is easy to make and indeed could be made stronger, using more of the concentrate. However, it serves my purposes well as is. If you use more concentrate, use your hydrometer to determine the sugar requirement.

WELCH'S WHITE GRAPE AND RASPBERRY WINE

- *2 cans (11.5 oz.) Welch's White Grape and Raspberry frozen concentrate*
- *1-1/4 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *water to make 1 gallon*
- *Sauterne wine yeast*

Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and add frozen concentrate. Add additional water to make one gallon and pour into secondary. Add remaining ingredients except yeast. Cover with napkin fastened with rubber band and set aside 12 hours. Add activated wine yeast and recover with napkin. When active fermentation slows down (about 5 days), fit airlock. When clear, rack, top up and refit airlock. Wait 30 days and rack, top up and refit airlock. After additional 30 days, stabilize, sweeten if desired and rack into bottles. [Author's own recipe]

My thanks to Alice Forman for this request.

DANDELION MEAD (Metheglin)

"I've read your section about dandelion wines and have become enthusiastic about making one myself coming spring. It happens that my girlfriend's father has his own bees so we were thinking about having them gather dandelion honey. This could then be combined with the flowers to make a true dandelion mead. However we haven't found such a recipe and are surely not experienced enough to engineer one ourselves. Can you help?" Paul Bruin, Nijmegen, The Netherlands

DANDELIONS

I have written enough about dandelions elsewhere, but I have to comment on Paul's idea. I think it is great! I don't know how you get bees to concentrate on dandelions and exclude other flowers, but that is not really my concern. I have seen enough bees pollinating dandelions to know they will do their best. I just don't know if one will ever get a true "dandelion honey."

The following recipe does not require dandelion honey, but if one had such a honey I am sure it would make it better.

DANDELION MEAD (Metheglin)

- *2 qts. loosely packed dandelion petals*
- *3/4 lbs. chopped white raisins (or sultanas)*
- *2-1/2 lbs. honey*
- *juice and zest of 1 lemon*
- *juice and zest of 1 orange*
- *1 tsp. powdered pectic enzyme*
- *1 tsp. acid blend*
- *1/4 tsp. grape tannin*
- *1 crushed Campden tablet*
- *water to one gallon*
- *1 tsp. yeast nutrient*
- *white wine yeast*

Boil two quarts water and stir honey into it. Continue boiling 20 minutes, skimming off any foam that may appear. Set aside covered to cool. Meanwhile, chop raisins and prepare zest of lemon and orange. Combine dandelion petals, chopped raisins and zests in fine mesh nylon straining bag. When honey-water cools, bring volume up to 1 gallon. Combine all ingredients except yeast in primary, stir, cover, and set aside 12 hours. Add activated yeast and cover primary. Stir daily until vigorous fermentation subsides (about 7-10 days). Drip-drain straining bag (do not squeeze). Pour liquid into secondary and attach airlock. Rack after 30 days, topping up with water, mead or dandelion wine. Refit airlock and set aside. Rack every 45-60 days until mead clears and no longer deposits sediment. Rack, stabilize and bulk age 6 months. Sweeten to taste and rack into bottles. Bottle age another 3-6 months before tasting. Improves with age. [Author's own recipe]

My thanks to Paul Bruin, Nijmegen, The Netherlands, for this request.

CANNED APPLE WINE

"Do you have a recipe for making wine from canned apples?" Rik Skonnord, location unknown

CANNED APPLES

In the full text of the request, it was obvious that the requestor was asking about apples that were canned at home, not tinned apples. However, this recipe should work for either. A word here on variations. In the canning of apples at home, many recipes call for and many people include spices such as cinnamon bark, cloves, and even allspice berries and/or nutmeg. This recipe will work just as well with apples canned with these ingredients included, but remove the bark, cloves and berries before fermenting the apples as their flavors will already have permeated the pulp and, due to their age, their presence in the must could color the wine in ways not desired.

CANNED APPLE WINE

- *4 pts. canned apples*
- *1 lbs. 14 oz. finely granulated sugar*
- *2 tsp. citric acid*
- *1 tblsp powdered pectic enzyme*
- *3/16 tsp. grape tannin*
- *1 crushed Campden tablet*
- *water to one gallon*
- *1 tsp. yeast nutrient*
- *sherry wine yeast*

Boil one quart water and dissolve sugar in it thoroughly. Set aside covered to cool. Meanwhile, drain apples, remove any canning spices and reserve canning syrup in refrigerator for later use. Put apples in blender and set on coarsest setting. Run blender just long enough to chop the apples, not make a puree. When sugar-water cools to room temperature, put it, another quart of water, and all remaining ingredients except yeast in primary and cover. Set aside 12-16 hours. Add activated yeast and cover primary. Stir daily until vigorous fermentation subsides (about 10-14 days). Strain through finely-meshed nylon straining bag, squeezing only lightly. Pour liquid into secondary and add one cup reserved canning syrup and water to fill secondary to mid-shoulder (leave 4 inches head-space). Attach airlock and set aside. Rack after 45 days, topping up with water or apple wine so as to leave only 3/4 inch of headspace. Refit airlock and set aside. Repeat racking every 45 days until wine clears, adding additional crushed Campden tablet at 2nd and 4th racking. If wine fails to clear after two rackings, add additional teaspoon of pectic enzyme. Rack and stabilize after wine clears and bulk age 60 days. Sweeten to taste and rack into bottles. If spiced apples were used, this wine is excellent served warm after aging 9 months. [Author's own recipe]

My thanks to Rik Skonnord, location unknown, for this request.

ARTICHOKE WINE

"Is there such a thing as artichoke wine and do you have a recipe?" Susan Kent, California

ARTICHOKES

Artichokes do not immediately come to mind when one mentions making wine from vegetables, but indeed they make a very nice white wine. It can be made either dry, sweet or in between and is best when served chilled.

ARTICHOKE WINE

- *4 1/2 lbs. artichokes*
- *1/2 lbs. white/golden raisins, chopped or minced*
- *1 3/4 lbs. finely granulated sugar*
- *1 large lemon, juiced*
- *1 large orange, juiced*
- *1 oz. ginger root, thinly sliced*
- *1/4 tsp. grape tannin*
- *6 1/2 pts. water*
- *1 tsp. yeast nutrient*
- *sherry wine yeast*

Cut ends from artichoke spines (leaves), slice the ginger root, and chop or mince the raisins. Meanwhile, bring water to boil. Put artichokes, ginger and raisins in water and boil for 30 minutes, covered. Meanwhile, juice the orange and lemon. Remove water from heat and allow to cool. Strain off artichokes, ginger and raisins, pouring water into primary. Add citrus juice, tannin, 1 pound of sugar, and yeast nutrient, then stir well until sugar is completely dissolved. Add activated yeast and cover primary. Ferment vigorously for 7 days, then add 1/2 pound of sugar, stir well to dissolve, and recover primary. After another 7 days, add final 1/4 pound of sugar, stir well to dissolve and again cover primary and set aside for two weeks. Rack into secondary, top up if required and attach airlock. After 2 months, rack, top up and reattach airlock. Allow 90 days for wine to clear. If it does not clear on its own, add amylase according to its instructions. When clear, rack again, top up and refit airlock. Age 2 months, stabilize, and refit airlock. After final 30 days, rack into bottles and allow 3 months rest before drinking. [Author's own recipe]

My thanks to Susan Kent of California for this request.

BANANA WINE

"Have an opportunity to get a lot of bananas cheap. would like to make a dryish wine. Have a can of sauvignon blanc concentrate that I would like to use instead of raisins. Can you suggest a recipe?" Ron, further identity unknown

BANANAS

Bananas make a really versatile wine that can be consumed as is or blended with other wines to add body and a bit of flavor. While I like my banana wines semi-sweet, it can be made dry without any problem.

I have several banana wine recipes posted near the bottom of this page. However, my favorite banana wine recipe will serve Ron's purposes well and is as follows

BANANA WINE [DRY]

- *4 1/2 lbs. peeled bananas*
- *1/2 lbs. banana skins*
- *1 1/2 cups (12 oz.) white grape concentrate*
- *1 3/4 lbs. finely granulated sugar*
- *2 tsp. citric acid*
- *1/8 tsp. grape tannin*
- *6 1/2 pts. water*
- *1 tsp. yeast nutrient*
- *white wine yeast*

Mash the bananas and finely chop the skins, placing both in primary. Meanwhile, bring water to boil and in it dissolve sugar completely. Pour water over fruit and skins and cover primary. When cool, add all remaining ingredients except yeast and stir well to dissolve. Add activated yeast and recover primary. Ferment vigorously for two days and strain through muslin into secondary. Attach airlock and ferment to dryness. Rack, top up, and refit airlock. Allow 90 days for wine to clear. If it does not clear on its own, add amylase according to its instructions. When clear, rack again, top up and refit airlock. Age 2 months, stabilize, and refit airlock. After final 30 days, rack into bottles and allow 3 months rest before drinking. [Author's own recipe]

My thanks to Ron for this request.

CHRYSANTHEMUM WINE

CHRYSANTHEMUMS

Chrysanthemums are a genus with several species and hundreds of varieties. Commonly called "mums" in the English-speaking world, they also go by their variety name, such as "coronation" for Chrysanthemum coronarium L. var. coronarium (not to be confused with the 'carnation,' or Dianthus caryophyllus).

Chrysanthemums are without doubt non-poisonous and indeed are quite edible, having a slightly bitter, sometimes pungent flavor. But they are often listed among toxic plants because adverse effects are known to be associated with them among some people and if consumed in large quantities. The three adverse effects I am aware of are:

- *Allergy: asthmatics or others who suffer allergic reactions to composite-type flowers may have allergic reactions to chrysanthemums,*
- *Minor Toxicity: ingestion may cause some minor symptoms such as rash, vomiting or diarrhea, but generally ingestion of small amounts will not cause any adverse symptoms at all.*
- *Dermatitis: exposure to juice or sap from these plants may produce a skin rash or irritation*

Having said that, let me add that most people will suffer none of these reactions from eating the flowers and fewer still will suffer from enjoying a glass of chrysanthemum wine. Most toxicity lists err on the side of caution, listing such staples as apples, apricots, and even mustard.

This wine is made from the petals of the flower only. The greenery is bitter and, as noted above, its sap can cause dematitis. The wine is best when finished semi-sweet (i.e. with a specific gravity around 1.004 to 1.007) and served chilled. Chrysanthemums can be blended with other flowers, such as calendulas, jasmines, lilacs, nasturiums, roses, or violets.

CHRYSANTHEMUM WINE

- *2 qts. chrysanthemum petals, not packed*
- *1 11-oz. can Welch's 100% White Grape Juice Frozen Concentrate*
- *1-3/4 lbs. finely granulated sugar (to S.G. of 1.090)*
- *1 tsp. tartaric acid*
- *1 crushed Campden tablet*
- *1/4 tsp. tannin*
- *1 tsp. yeast nutrient*
- *6-1/2 pts. water*
- *1 pkt Champagne, Sauternes or Hock wine yeast*

Remove the petals from the flowers. Bring 1 qts. water to boil and stir in sugar until dissolved. Put flower petals, grape juice concentrate, acid, tannin, and yeast nutrient in primary. Pour boiling water over flower petals and cover primary. Let set 24 hours and strain, discarding flowers and returning liquid to primary, Add remaining water and activated yeast. When vigorous fermentation subsides, transfer to secondary and fit airlock. When all fermentation ceases, rack to sanitized secondary containing finely crushed Campden tablet, top up and attach airlock. When wine clears, rack again, top up and refit airlock. After 60 days, rack, stabilize, top up, and refit airlock. After additional 60 days, rack only if sediment warrants, sweeten to taste, and bottle wine. Allow 3 months before tasting. Will improve for about 1 year, then should be consumed. [Author's own recipe]My thanks to Tony Tidwell of McNairy County Tennessee for this request.

DRIED CHERRY WINE

"I was recently given 2 pounds of dried cherries. I was wondering how well these would work in the fermentation process. Have you ever used any dried fruit in any of your wines? If so, what would be a good conversion (X lbs. dried = Y lbs. fresh)? I would appreciate any information you may have on the subject"
James Roberts, Sheridan, Arkansas

DRIED CHERRIES

The best cherry wines are made with Tart (sour) cherries or a combination of tart and sweet cherries. I will not go so far as to say that the worse cherry wines are made with sweet cherries alone, but unless carefully and properly ameliorated with malic acid, sweet cherry wines often lack balance. I mention this because most dried cherries are sweet.

The conversion factor for dried cherries is 1 pound dried sweet cherries = 4 pounds fresh sweet cherries, and 1 1/8 pounds dried tart cherries = 4 pounds fresh tart cherries. This is just an approximation, but seems pretty close to me.

DRIED CHERRY WINE

- *1 lbs. dried cherries (sweet)*
- *1 11-oz. can Welch's 100% White Grape Juice Frozen Concentrate*
- *1-1/2 lbs. finely granulated sugar (to S.G. of 1.090)*
- *1 tsp. malic acid*
- *1/2 tsp. pectic enzyme*
- *1/4 tsp. tannin*
- *1 tsp. yeast nutrient*
- *6.5 pts. water*
- *1 pkt Montrachet or Champagne wine yeast*

Soak cherries in 2 quarts water for 24 hours. Bring water to a boil, lower heat and simmer 8 minutes. Strain, stir sugar in liquid until dissolved, cover and set aside to cool. Add remaining ingredients except yeast, stir and recover. After 12 hours, add activated yeast, recover, and stir daily until specific gravity drops to 1.010. Transfer to secondary, attach airlock and ferment to dryness. Rack when fermentation ceases, top up and reattach airlock, Rack, top up and refit airlock every 60 days for 6 months. Stabilize and sweeten to taste, wait additional 3 weeks and rack into bottles. Age another 6-12 months before tasting. [Author's own recipe]

My thanks to James Roberts of Sheridan, Arkansas for this request.

TANGERINE WINE

"Do you have a recipe for Tangerine wine?"
Aubrey Saunders, location unknown

TANGERINES

The tangerine (Citrus reticulata) is a close cousin of the orange (Citrus sinensis). More than 37 cultivated varieties are grown, but the best known are the Changsha (Mandarine), Clementine (Algerian -- acidic), Dancy (Mandarine), Fairchild (Clementine), Fortune, Honey (sweet), Murcott (sweet), Nasnaran (acidic), Nova (Clementine), Page (sweet), and Satsuma (7 varieties plus hybrids--more weakly flavored than other varieties). The Kinnow and Wilking are also highly prized for winemaking, each possessing a rich, aromatic flavor. The recipe below makes one gallon of delicately flavored wine, but it is important that the oranges used be Valencia and the tangerines be an equal mix of acidic and sweet varieties. If Kinnow or Wilking varieties can be obtained, the wine will be improved.

Calamondins, Citranges or Minneola Tangeloes--none of which are true tangerines--can be substituted for acidic tangerine varieties, If using Calamondins, which are very small, use 2-1/2 times as many as the number of sweet tangerines you use. Eight cans of Mandarine orange segments can be substituted for sweet tangerine varieties.

TANGERINE WINE

- *16-24 tangerines (sweet and sour varieties, equally mixed)*
- *8-10 small Valencia oranges*
- *1-1/4 lbs. finely granulated sugar (to S.G. of 1.090)*
- *1 tsp. citric acid*
- *1 tsp. pectic enzyme*
- *1/4 tsp. tannin*
- *1 tsp. yeast nutrient*
- *5 pts. water*
- *1 pkt Champagne wine yeast*

Bring water to a boil and in it dissolve sugar. Save zest of 5 oranges and peel and section all citrus, being careful to remove all pith. Place zest and sections in nylon straining bag, tie closed and mash in primary. Pour boiling water with dissolved sugar over fruit, cover primary, and set aside to cool. When must has cooled to room temperature add acid, tannin, yeast nutrient, and pectic enzyme, recover primary, and set aside 12 hours. Add activated yeast, cover the primary again and set aside. Stir daily for 7-10 days (until specific gravity drops to 1.010). Drip drain bag (do not squeeze) and transfer liquid to secondary. Top up if required, attach airlock and ferment to dryness. Rack when fermentation ceases, top up and reattach airlock, Rack again, top up and refit airlock every 60 days for 6 months. Taste. If too tart, stabilize, sweeten to taste, wait additional 3 weeks and rack into bottles. Age another 6-12 months before tasting. [Author's own recipe]

My thanks to Aubrey Saunders for this request.

PRUNE WINE

"Just wondering if you have a recipe for prune wine?"
Carlo Manookian, location unknown

PRUNES

Prunes, as we all know, are dried plums. There the similarity between plums and prunes ends. They taste different and make quite different-tasting wines. Nonetheless, prune wine can be quite tasty and is well worth making. Just do not expect it to taste like plum wine.

The recipe below makes one gallon of heavy-bodied dinner wine. Sweetened, it can serve as an aperitif or even a desert wine. Fortified and balanced, one could make it into a respectable port-styled wine.

PRUNE WINE

- *4 lbs. of any prune, chopped or minced*
- *1-3/4 lbs. finely granulated sugar*
- *2 tsp. citric acid*
- *3 tsp. pectic enzyme*
- *1/4 tsp. tannin*
- *1 tsp. yeast nutrient*
- *7 pts. water*
- *1 pkt red wine yeast*

Chop or mince prunes while bringing water to a boil. Place prunes, sugar, acid, and tannin in primary and pour boiling water over them. Stir well to completely dissolve sugar, cover with cloth and set aside to cool. When room temperature, add pectic enzyme, stir and recover primary. After 12 hours, add yeast nutrient, stir well, and add activated yeast. Cover the primary again and set aside. Stir daily for 7-10 days (until specific gravity drops to 1.010). Strain off solids, pressing lightly to extract juice, and transfer liquid to secondary. Attach airlock and ferment to dryness. Rack when fermentation ceases, top up and reattach airlock, After wine clears, wait 45 days, rack again, top up, and refit airlock. Wait additional 45 days and rack, top up, and again refit airlock. Allow wine to age three months, stabilize, sweeten to taste, wait ten days, and rack into bottles. Age another three months before tasting. May require additional aging. [Author's own recipe]

My thanks to Carlo Manookian, location unknown, for this request.

DAGO RED WINE

"My uncle used to make a wine called 'Dago Red,' but never told anyone how he made it before he died. I'd like to try reviving the family tradition. Do you have a recipe?"
Steve Marchetti, location unknown

"Dago Red"

I will begin this discussion with an apology to anyone who is offended by the name of this wine, but I didn't name it, don't mean to offend you and have no intention of changing the name because someone is "sensitive" to the word "Dago." I do not intend it as an ethnic slur and have nothing but the highest regards for most people with Italian heritage. If I posted a recipe for sauerkraut, I would not expect anyone to conclude I intended an ethnic slur against Germans -- it is just the name of the dish, and "Dago Red" is just the name of a wine. If you cannot accept that in the spirit it was offered, then you have a problem. I am not going to change a name I did not originate to placate your hyper-sensitivity. As The Eagles sang in 1994, "Get over it...."

There isn't any specific wine or recipe for "Dago Red." The name simply refers to any red wine made in an Italian style outside Italy. It is probably the most requested recipe asked of me, usually after the death of an older family member who didn't teach anyone how to make his wine -- or, no one was interested in helping and learning at the time. I usually tell the person asking that they really need to know where the deceased got his grapes, as the wine they are referring to can only be made similarly if they use the same grapes. Since this is usually information not available, simply making a red wine is the usual alternative.

"Dago Red" should be made with an Italian variety of grape, but any darkly pigmented red (read "black") grape will do. I was given 80 pounds of an unknown black grape and made a red wine from them. Since "Unknown Grape" looked odd on the label, I called it "Dago Red." In three competitions, it has won a 1st, 2nd and 3rd Place. I've adjusted the recipe to yield 5 gallons.

Dago Red (recipe makes 5 gallons

- *70 pounds of any black wine grape*
- *4 tsp. pectic enzyme*
- *1/2 to 3/4 tsp. potassium metabisulfite*
- *3 tsp. yeast nutrient*
- *1 pkt red wine yeast*

Wash and crush grapes, then move then into primary. Adjust acidity to 6.5 grams per liter and sweeten if necessary to bring specific gravity to 1.088 if necessary. Sprinkle 1/4 teaspoon potassium metabisulfite on grapes and stir in well. Cover primary and let sit 12 hours. Sprinkle pectic enzyme on grapes and stir in well. Recover primary and let sit another 12 hours. Add yeast nutrient, stir well, and add activated yeast. Cover the primary again and set aside. Punch down the cap daily, stirring juice as you do so. When vigorous fermentation subsides and specific gravity is below 1.020, press and transfer juice to secondary. Fit airlock and ferment to dryness. Rack, adding 1/4 teaspoon potassium metabisulfite stirred in well. Top up and refit airlock. After wine clears, wait 30-45 days and then rack again, top up and refit airlock. Wait additional three months, stabilize, sweeten to taste, wait ten days, and rack into bottles. Age three months before tasting. May require additional aging. [Author's own recipe]

My thanks to Steve Marchetti, location unknown, for this request.

ELDERFLOWER (DRIED) WINE

"How about a recipe for dried elder flowers?" Ben, Pine Bluff, Arkansas

Dried Elderflowers

The white or whitish-yellow flowers of all species and varieties of elder are pleasantly fragrant and impart a muscat flavor to wines, ciders and vinegars. Elderflower wine is usually made with fresh elderflowers, but the flowers can be dried for later use and make a very good wine, albeit not quite as fragrant as the fresh flowers make.

Elderflower wine is an acquired taste and not appreciated by everyone. Too many flowers will yield an almost undrinkable wine, so do not exceed the amount in the recipe below in spite of the fact that it doesn't seem like many flowers at all.

Dried Elderflower Wine

- *1 oz. dried elderflowers*
- *11 oz. can frozen white grape juice concentrate*
- *1-1/2 lbs. granulated sugar*
- *1-1/2 tsp. acid blend*
- *1/8 tsp. grape tannin*
- *1 crushed Campden tablet*
- *6 pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Hock, Sauterne or Champagne wine yeast*

Thaw out grape juice concentrate and then put water on to boil. While water rises to a boil, examine flowers and remove any foreign matter and wash them to remove dust. Put flowers, sugar and grape juice concentrate in primary and pour boiling water over them. Stir well to dissolve sugar, cover with sterile cloth, and set aside several hours until cool. Add acid blend, tannin, crushed Campden and yeast nutrient, stirring briefly. Recover and set aside for at least 12 hours. Add yeast. Ferment six days, strain off flowers, transfer liquid to secondary, and fit airlock. Rack when specific gravity is at 1.005, top up and refit airlock. After wine clears, wait 30-45 days and then rack again, top up and refit airlock. Wait additional three months, stabilize, sweeten to taste, wait ten days, and rack into bottles. Age six months before tasting. [Author's own recipe]

My thanks to Ben in Pine Bluff, Arkansas for this request.

SAUVIGNON BLANC WINE

"Thank you for your response. I am also looking for a Sauvignon Blanc recipe." Lonni, Boise, Idaho

Sauvignon Blanc

Vitis vinifera var. Sauvignon Blanc is the classic, crisp, aromatic, dry white wine of Pouilly-Fumé, Pouilly-sur-Loire and Sancerre, and is the most common blending partner of Sémillon. Properly oaked, this wine can mature for 10, 12 or even 15 years in the bottle, but most is consumed young to capture the zesty fruitiness of its youth.

Sauvignon Blanc shines best in the Loire, where the flinty soil is said to fumé or "smoke" the grape, and where Blanc Fumé originated as a distinct style of this grape. Both California and New Zealand have capitalized on this grape and this style, but it is made in a wide variety of styles, both purely varietal and blended. The recipe below makes 5 U.S. gallons (19 liters).

Sauvignon Blanc Wine (recipe for 5 gallons)

- *60-75 lbs. Sauvignon Blanc grapes*
- *1/2 tsp. pectic enzyme*
- *¾ tsp. potassium metabisulfite*
- *3-3½ tsp. yeast nutrient*
- *1 pkt Red Star Côtes des Blancs wine yeast*

Pick grapes when fully ripe, discarding any unripe or spoiled grapes from clusters. Crush and destem the grapes. Add pectic enzyme to the crush and stir with wooden paddle. Cover and set aside 2 hours. Press grapes and transfer juice to primary fermentation vessel, stirring in ¼ tsp. potassium metabisulfite and covering primary. Let sit 8 hours. Adjust acidity and sugar as required (starting specific gravity should not exceed 1.090 unless naturally) and stir in yeast nutrient. Add activated yeast starter gently so starter remains at or near surface (stir shallowly). Recover primary and after 12 hours stir deeply and recover again. Ferment in primary until specific gravity drops to 1.000. Stabilize, rack to secondary, attach airlock, and set in a cool place. Rack after 30-45 days, fine with Bentonite and allow additional month to clear. Rack again, adding ¼ tsp. potassium metabisulfite. Cold stabilize the wine for 30 days and rack again. Allow to age 60 days in cool place, stabilize if wine will be sweetened (if to be a dry wine, add another ¼ tsp. potassium metabisulfite), sweeten to taste, and bottle. Allow 3 months before tasting. [Author's own recipe]

My thanks to Lonni in Boise, Idaho for this request.

RIESLING WINE

"We have the opportunity to pick some Riesling grapes...in about a week and are looking for some recipes." Lonni, Boise, Idaho

Riesling

Vitis vinifera var. Riesling, the classic wine grape of the Rhine, has been spread worldwide due to the very excellence of the wines it is capable of producing. The Riesling is the "great white grape" of Germany and, according to Jancis Robinson, "...can claim to be the finest white grape variety in the world on the basis of the longevity of its wines and their ability to transmit the characteristics of a vineyard without losing Riesling's own inimitable style." That is quite a statement!

The Johannisberg Riesling, also known as the "White Riesling," the "True Riesling," and the "Auslesen," is either a subvariety or the original Riesling grape -- no one seems to really know. It produces spicy wines with great aroma and depth. Both the vine and the grape are unusually cold-hardy, making it a favorite for very late harvests. Indeed, the late-harvested Rieslings make sweeter wines with richer flavor and are ideal enhancements to many, many kinds of food. If you could only make one white wine, to many this would be the one to make. This recipe makes 5 U.S. gallons (19 liters).

Riesling Wine
(recipe for 5 gallons)

- *60-75 lbs. Johannisberg Riesling grapes*
- *1/2 tsp. pectic enzyme*
- *ž tsp. potassium metabisulfite*
- *3-3˝ tsp. yeast nutrient*
- *1 pkt Steinberg or Assmannhausen wine yeast*

Pick grapes when fully ripe, discarding any spoiled grapes from clusters. Crush and destem the grapes. Add pectic enzyme to the crush and stir with wooden paddle. Cover and set aside 2 hours. Press grapes and transfer juice to primary fermentation vessel, stirring in ź tsp. potassium metabisulfite and covering primary. Let sit 8 hours. Adjust acidity and sugar as required (starting specific gravity should not exceed 1.090 unless naturally) and stir in yeast nutrient. Add activated yeast starter gently so starter remains at or near surface (stir shallowly). Recover primary and after 2 hours stir deeply and recover again. Ferment in primary until specific gravity drops to 1.000. Stabilize, rack to secondary, attach airlock, and set in a cool place. Rack every 30-45 days until wine clears, adding ź tsp. potassium metabisulfite every other racking (recipe ingredients allow for at least 3 additions). If wine does not clear after 3rd racking, fine with Bentonite and allow additional month to clear. Rack again, sweeten to taste, and bottle. Allow 3-6 months before tasting. [Author's own recipe]

My thanks to Lonni in Boise, Idaho for this request.

LOVAGE WINE

"I am looking for a recipe for loveage. We have plenty in our garden. I don't know which part of the plant you would use." Alan, location unknown

Lovage

Lovage (Levisticum officinale) is an herb once highly valued, especially the small aromatic seeds, but has waned in popularity. It can, however, be made into a fair wine. The leaves are used, but also some of the seeds.

LOVAGE WINE

- *1-1/2 lbs. lovage leaves*
- *4 dozen lovage seeds, cracked*
- *2 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1/4 tsp. tannin*
- *7-1/2 pints boiling water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *Sauterne, Hock or Champagne wine yeast*

Boil a quart of water and dissolve the sugar. Meanwhile, wash the lovage leaves and crack the seeds (a rolling pin wrapped in cheesecloth will do nicely). Place these and the acid blend, tannin, crushed Campden, and yeast nutrient in a primary. Mix the remaining (cold) water with the hot and pour over lovage. Cover primary and allow to steep overnight or at least 12 hours. Add activated yeast and ferment 5 days, punching down cap and stirring twice daily. Strain out leaves and seeds and transfer to secondary. Attach airlock and ferment to dryness. Rack, top up, reattach airlock, and set aside until clear. Rack again, stabilizing in new secondary. Sweeten to taste, reattach airlock and set aside 2 months. If light dusting of lees appears rack again and set aside additional moth. Otherwise, rack into bottles and set aside 2 months before drinking chilled. [Author's own recipe]

My thanks to Alan for this request.

WINEBERRY WINE

"Have about 2 1/2 pounds of wineberries and would like to try to make a gallon of wine." Dave Martin

Wineberry

The common Wineberry (Rubus phoenicolasius) is a very close cousin of the raspberry. It originated in China and Japan and has escaped into the wild in North America. It grows into a bramble, a group of usually thorny arching canes with palmate-compound leaves (three leaflets originating from the same point). The canes are reddish-brown and grow up to 8 feet tall with pointed, roundish leaflets that are white underneath. This plant should not be confused with shrubs from New Zealand bearing the same name.

Clusters of small, inconspicuous pinkish-white flowers appear in the spring, followed by large, black, juicy berries in the summer. The berries are hollow when plucked from their stems, like the raspberry. Look for wineberries in thickets, fields, edges of woods or trails, and in moist soil wherever they have naturalized.

Wineberries are juicier and more sour than raspberries, with more flavor than most of their relatives. The seeds are hard, so if you purée the berries, it's better to strain them out.

WINEBERRY WINE

- *2-1/2 lbs. ripe wineberries*
- *2 lbs. granulated sugar*
- *1 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1/4 tsp. tannin*
- *7-1/2 pints boiling water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Use only sound, ripe berries, washed and destemmed. Crush berries and put all ingredients except yeast in primary. Pour boiling water over ingredients and stir well to dissolve sugar. Cover with plastic wrap until cooled to 70-75 degrees F. Add yeast, recover, and stir daily 5-6 days. Strain out fruit pulp and press to extract juice. Transfer to secondary, top up, fit airlock, and set in dark, cooler (60-65 degrees F.) place. Rack in 3 weeks and again in 3 months. Rack again in 3 months, stabilize, sweeten to taste if desired, and set aside 1 month before bottling. Store in dark place to preserve color. Age one year. [Author's own recipe]

My thanks to Dave Martin for this request.

LEMON BALM WINE

"Could I make wine from lemon balm using your mint recipes and would you know if it would be worthwhile doing so?" Doug, Carey, Ohio

Lemon Balm

Lemon Balm (Melissa officinalis L.) is a member of the (Lamiaceae) and its younger leaves do indeed resemble mint. Lemon balm is a medical herb, having been used to treat stomach ailments and nervous conditions. Because of its fresh and pure lemon taste it has some value as a spice, often substituted for fresh lemon grass or (in dried form) sassafras. Lemon balm is sometimes used to flavor sweet drinks and may be added to any food, dessert or drink containing lemon juice to get a more intensive lemon aroma.

Lemon balm has a great affinity for fresh fruits, but especially apples. In the recipe below, frozen apple juice concentrate can easily be substituted for the white grape juice frozen concentrate.

LEMON BALM WINE

- *4-6 cups lightly packed lemon balm*
- *1-3/4 to 2 pounds finely granulated sugar*
- *7 pints water*
- *1-1/2 cup white grape juice frozen concentrate*
- *1 tsp. yeast nutrient*
- *1/4 tsp. pectic enzyme*
- *1/8 tsp. grape tannin*
- *3 tsp. acid blend or juice of 2 large lemons*
- *1 packet Champagne or Montrachet wine yeast*

Rinse and clean lemon balm and then chop leaves and stems coarsely. Put into 2-qt saucepan with lid. Add 1 quart water, bring to a boil, put lid on pan, and turn off heat. Let steep for 2 hours. Meanwhile, boil remaining water and dissolve sugar, tannin and acid blend (or lemon juice) in it. Pour into primary and allow to cool to room temperature. Strain lemon balm and add water to primary. Stir in pectic enzyme, grape concentrate and yeast nutrient. Cover and set aside for 8-10 hours. Add activated yeast, recover, and stir daily for 6 days. Transfer to secondary and fit with airlock. Rack, top up and refit airlock after 30 days and again after wine clears. Stabilize and sweeten to taste if desired. Bulk age under airlock for 3 months and taste. If wine has not smoothed out, age another 3 months. Rack into bottles and serve chilled. [Author's own recipe]

My thanks to Doug in Carey, Ohio for this request.

STRAWBERRY-RHUBARB WINE

"I love strawberry-rhubarb pie and would like to try blending the two wines.
Have you ever tried this, and what would the proportions be?" Mark, location unknown

Strawberry-Rhubarb

Strawberry-Rhubarb is a great combination. Rhubarb has its own flavor, which is very nice and cam be exceedingly smooth when aged a year. But rhubarb has the uncanny ability to take on the flavor of anything blended with it, neither competing with the blend nor dominating it the way some other wines will. Proportions of each is really a personal choice, but I would mix up some trial blends and choose the best among them. I would tend to go strong on the strawberry just to ensure there is an adequate strawberry flavor to the wine, but you can then make test batches that back off from that strength. To do this, you should have one or more small beakers graduated in a milliliter scale. Mix 50 ml of each wine in a glass and allow to stand a half-hour before tasting. Mix additional samples using 40-60 strawberry-rhubarb and 30-70 strawberry rhubarb and taste all three blends (including the 50-50) in succession. To be fair, you should also try 60-40 and 70-30 blends, with the strawberry being the major component. Once you find the proportion that tastes best to you, then go ahead and blend larger amounts in this proportion.

Strawberry is of low-to-medium acidity and rhubarb is of fairly high acidity, so the two ferment well together. The recipe below takes advantage of this fact but includes some white grape juice concentrate for added body. Any white grape juice concentrate will do, but the recipe specifies one you can buy in almost any American supermarket.

STRAWBERRY-RHUBARB WINE

- *4 lbs. freshly picked (or frozen) ripe strawberries*
- *2 lbs. fresh (or frozen) red rhubarb stalks*
- *1 cup Welch's 100% White Grape Juice frozen concentrate*
- *6 pints water*
- *1ź lbs. finely granulated sugar*
- *1 tsp. citric acid*
- *ž tsp. pectic enzyme*
- *1/8 tsp. powdered tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 sachet Red Star Côte des Blancs wine yeast*

Trim all leaves from rhubarb. Do not peel, but wipe clean and cut into thin, quarter-inch lengths. Lay slices in bottom of primary and sprinkle sugar evenly over them. Cover with clean cloth and allow to sit 24 hours. The juice from the rhubarb will have largely turned the sugar to a syrup. Using a sanitized spoon or spatula, scoop the rhubarb slices into a nylon straining bag containing the strawberries (sliced if fresh, thawed and chopped if frozen). Tie closed and lay in primary. Stir in all remaining ingredients except pectic enzyme and yeast. Cover primary for 12 hours, then add pectic enzyme and stir. Recover the primary and allow to sit another 12 hours. Stir must again to ensure all sugar is dissolved and add activated yeast. Recover primary and set aside. Punch down cap twice daily for 5-7 days. Remove bag and allow to drip-drain (do not squeeze) for at least 30 minutes. Combine drippings with liquid in primary and transfer to secondary, topping up if required. When fermentation in secondary stops (3-8 weeks), rack, top up and refit airlock. Rack again every 6 weeks until wine is clear and no longer dropping sediment. Stabilize and sweeten to taste if desired. If no renewed fermentation in 30 days, bottle the wine. Age 3-6 months, but no longer than one year. [Author's own recipe] My thanks to Mark for the request.

APPLE JUICE WINE

"I would like to make one gallon of apple wine using juice (...organic...). What would be a good general recipe to make a semi sweet wine?" Brian Young, location unknown

Apple Juice

I was in an antique store recently and they had a selection of gallon jugs for sale at $5 apiece. These were not antiques (one still had an expiration date stamped on the lid of Dec 1999). I told the owner his contemporary jugs were way too high. He asked what I would give for them and I said, "Nothing, really. I get all the jugs I want at under $5 each and they come filled with fresh-pressed apple juice." And indeed that is how I generally acquire gallon-sized secondaries. The juice, of course, is then made into wine.

The recipe below is generally the one I use. I do, however, float a hydrometer in the juice to determine exactly how much sugar to add and I suggest you do the same. I've measured the acidity of the juice a few times in the past to calculate the amount of acid to add, but the amount specified below is generally the right amount. The wine can be drank as soon as it is finished, but I swear that those who retain (age) it a year will be glad they did. It improves that much!

Apple Juice Wine

- *1 gallon apple juice, pasteurized (no preservatives added)*
- *1½ lb. finely granulated sugar*
- *1½ tsp. malic acid*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 sachet Red Star Côte des Blancs or Lalvin ICV D-47 (Côtes-du-Rhône) wine yeast*

Crush Campden tablet very fine and scatter in bottom of primary with sugar, yeast nutrient, tannin, and yeast nutrient. Add apple juice and stir very well to completely dissolve sugar. Cover with sanitized muslin cloth and set aside for 12 hours. Add pectic enzyme, recover, and set aside another 12 hours. Add activated yeast and recover primary. When fermentation is very strong, stir twice daily for 5 days. Stir again and immediately transfer to gallon secondary, leaving 3 inches of ullage (headspace), and fit airlock. Pour excess juice into wine bottle and seal with #2 bung fitted with airlock. When fermentation in gallon secondary stops (3-8 weeks), rack and top up with racked excess juice (if not enough to top up, top up with finished apple juice or water). Allow wine to set for 2 months, then rack again and stabilize. Wait additional 30 days and rack yet again. Sweeten to taste if desired. If no renewed fermentation in 30 days, bottle the wine. Age one year. [Author's own recipe]

My thanks to Brian Young for the request.

YELLOW RASPBERRY WINE

"I was given 2 qts. of frozen yellow raspberries last fall and would like to make wine. Is it possible?" Dee Dee Bradley, Michigan

YELLOW RASPBERRIES

There are various yellow raspberries I know of, including Kiwi Gold, Fall Gold, Gold Ever bearing, Golden Harvest, and Anne. These are, to the best of my knowledge, all developed hybrids which ripen in the Fall and are usually grown with red rasps to ensure good pollination. They are sweet and have excellent flavor.

Yellow Raspberry Wine

- *4-1/2 to 5 lbs. gold or yellow raspberries*
- *3/4 to 1-1/4 lb. finely granulated sugar*
- *1/4 tsp. malic acid*
- *1/2 tsp. pectic enzyme*
- *water to make 1 gallon*
- *1 tsp. yeast nutrient*
- *1 sachet Lalvin 71B-1122 (Narbonne) yeast*

Thaw raspberries and discard any that are unsound or unripe. Dissolve sugar in water and, if heated to assist dissolving, allow to cool to room temperature. Put berries in nylon straining bag and lightly crush in primary. Add remaining ingredients except yeast. Cover primary and wait 10-12 hours, then add activated yeast. Ferment about 7-8 days (until specific gravity drops to 1.030), remove bag and drain squeezing lightly. Recover primary and let liquid settle overnight, then rack to secondary and attach airlock. Rack, top up and reattach airlock after 30 days and again after another 30 days. Thereafter, rack every 60 days until wine clears and no new sediments appear in 60 days -- not even a thin dusting. Stabilize, sweeten if desired, wait 3-4 weeks to ensure no refermentation, and bottle wine. Age at least one year. [Author's own recipe]

My thanks to Dee Dee Bradley of Michigan for the request.

FROZEN STRAWBERRY WINE

" I was 'wondering', if you had a recipe for Frozen Strawberry Wine, like the frozen strawberries you see in the one pound packages in the stores, or the frozen whole strawberries." Keith Myers, location unknown

FROZEN STRAWBERRIES

In all honesty, you will get a better flavor and bouquet from commercial frozen strawberries than you will from supermarket fresh strawberries that were picked before they were even ripe. The reason is simple; the sweetness of a strawberry is determined at the time it is picked, and the berry's flavor is largely (although not completely) dependent upon its sweetness.

Commercial growers generally pick their strawberries before they are fully ripe. The berries are then taken to a processing plant where very ripe berries are separated, washed, destemmed and either flash frozen whole or frozen in syrup. Unripe berries are packed for shipping and sent to whomever bought them. This is usually a jobber/distributor. They might then be sold to a supermarket chain and shipped to the chain's distribution point or produce warehouse. They are then shipped to individual stores where they are placed on produce stands. At this point, the berries may have been picked 5-7 days earlier and are starting to "look" ripe. In truth, they simply turn red. They are only as ripe as they were the moment they were picked. They will never attain the sweetness and flavor the vine-ripened berries had that were frozen.

Strawberry wine can be quite thin if a body-building ingredient is not added. This recipe uses Welch's 100% White Grape Juice Frozen Concentrate to add "vinosity" to the wine.

Frozen Strawberry Wine

- *3 lbs. frozen strawberries*
- *1 11-oz. can Welch's 100% White Grape Juice Frozen Concentrate*
- *1 lbs. 14 oz. light brown sugar*
- *2 tsp. citric acid*
- *1/4 tsp. grape tannin*
- *water to make 1 gallon*
- *1 tsp. yeast nutrient*
- *1 sachet Red Star Côte des Blancs wine yeast*

Thaw strawberries and grape juice concentrate. Dissolve sugar in 5 pints water and bring to boil. Strain juice or syrup from fruit and save liquid. Put thawed fruit in nylon straining bag in primary and crush fruit with hands. Pour boiling water over fruit, cover primary, and set aside to cool. When cooled to 80-85° F., add grape juice concentrate, tannin, acid, yeast nutrient, reserved juice or syrup, and 1 pint water. Stir well to blend ingredients. Add activated yeast, cover and stir daily. Do not further crush, mash or squeeze bag of strawberry pulp. Remove bag on 7th day and allow to drip drain, saving drippings. Return drippings to primary and transfer to secondary fermentation vessel. Top up to one gallon if required, attach airlock and set aside. After 45 days, rack into secondary containing 1 Campden tablet dissolved in a little wine and reattach airlock. Rack again after additional 60 days. Stabilize wine when clear and rack after additional 45 days. Bottle and age at least 6 months. [Author's own recipe]

My thanks to Keith Myers for the request.

MANGOSTEEN WINE

"Do you have a recipe for Mangosteen wine?" Gordon Black, location unknown

MANGOSTEEN

Mangosteen (Garcinia mangostana) is considered by many to be one of the best tasting fruit there is, period. For this reason, the Mangosteen is often called "Queen of tropical fruit." A native of Thailand and the Asian tropics, the fruit have a hard rind and segmented, sweet, juicy pulp. I have been unable to obtain the fruit in Texas, so I made my Mangosteen wine from "Mystic Zotics" Mangosteen juice from Thailand. It is one of the best white wines I have ever made.

The recipe below initially makes a little more than a gallon. After primary fermentation, I transferred the wine to a 4-liter jug. When I racked the first time, I racked the wine into a standard U.S. gallon jug.

MANGOSTEEN WINE

- *6 20-oz. bottles "Mystic Zotics Thailand Mangosteen Fruit Juice"*
- *1ź lbs. finely granulated sugar*
- *1˝ tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *ź tsp. grape tannin*
- *1 pkt. Lalvin K1V-1116 (Montpellier) wine yeast*

Combine bottles of juice in primary and add sugar. Stir very well to dissolve. Add acid blend, pectic enzyme, yeast nutrient and tannin, stirring well. Cover primary and set aside for 10-12 hours. Add activated yeast and recover primary. Stir daily until vigorous fermentation subsides. Transfer to secondary and affix airlock. Rack after 45 days, top up and reattach airlock. Rack every 60 days until not even a light dusting of sediment forms between rackings.. Stabilize and set aside 4 months. Dissolve 1 crushed Campden tablet in ˝ cup of wine and stir into secondary. Reattach airlock and wait 2 days before bottling. This wine is ready to drink immediately. [Author's own recipe.]

My thanks to Gordon Black for this request.

TULIP WINE

"Will you share your tulip wine recipe with me?" David Decker, North Carolina

TULIPS

The flowers of the common tulip (Tulip genus and ssp.) are vibrant in color and showy in the garden or vase. Two years ago my wife's tulips were pelted by unseasonal hail and all their petals were knocked off, ending that year's display. As I picked up the bright yellow petals and placed them in a bucket, the idea formed that they might be worth fermenting. I did a quick on-line scan to verify that they were not toxic and proceeded to make a wine. They made a lovely white wine which tasted very nice when bottled and superb after laying for a year. If you have tulips of several colors, I would segregate them by color and make as many batches as you have sufficient petals for in any one color. Once you determine the color of the finished wines (they may all turn out as white wines or the colors may tint the wines respectively), you can then determine if you can safely mix the colors next year. Please let me know....

TULIP WINE

- *2-3 qts. tulip petals, lightly packed*
- *1 11.5 oz. can of Welch's 100% White Grape Juice frozen concentrate*
- *6-3/4 pts. water*
- *2 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1/8 tsp. powdered grape tannin*
- *1 tsp. yeast nutrient*
- *Champagne or Hock wine yeast*

Pick petals only and wash. Put petals in nylon straining bag, tie closed, and set in primary. Meanwhile, bring water to a boil in large pot. Stir in sugar until dissolved. When water boils, quickly pour over nylon bag in primary. Cover primary and set aside to cool. When cool, stir in remaining ingredients and activated yeast, cover, and put in a warm place for five days, squeezing bag gently each day. Drip drain and discard petals. Pour liquid into secondary fermentation vessel and fit airlock. When wine clears, rack into clean secondary, top up and refit airlock. Rack, top up and refit airlock every 60 days as long as even a fine dusting of lees form. When wine stops throwing sediment for 60 days, rack into bottles and age 6-12 months before tasting. [Author's own recipe.]

My thanks to David Decker of North Carolina for this request.

SNAP OR STRING BEAN WINE

"My wife grows a lot of runner beans (long green beans). Have you got a recipe for these?" John & Julie, UK

SNAP OR STRING BEANS

Snap beans, string beans, runner beans (Phaseolus ssp.), are all related and very similar. These are the typical garden green beans grown everywhere, and yes, believe it or not, they can be made into a wine. Pea pod wine is made from the pods only, and this wine too can be made from just the pods, but because they are typically harvested green and the pods do not open easily to release the beans contained therein, the whole thing (pod and beans) is usually used in the winemaking process. This wine is not to everyone's liking, but it is wine and some folks have a natural affinity for it.

SNAP OR STRING BEAN WINE

- *4 lbs. snap or string beans*
- *1 lbs. golden raisins, chopped or minced*
- *1-2/3 lbs. granulated sugar*
- *3 tsp. acid blend*
- *½ tsp. powdered tannin*
- *1 tsp. pectic enzyme*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *Champagne or Hock wine yeast*

Wash beans. No need to remove stems. Cut beans diagonally into 2-inch pieces, so as to expose more of the interior of the fleshy pod. Put in pot, just cover with water, and bring to a simmer for 10 minutes. Meanwhile, chop or mince white or golden raisins. Put 7 pints water in separate pot and bring to boil. Stir sugar into water until dissolved and set aside. Strain beans (discarding their water), place in nylon straining bag, and tie bag closed. Tie chopped or minced raisins in separate bag and tie closed. Place both bags in primary and pour sugar water over bags. Add yeast nutrient, acid blend and tannin, stir and cover primary. Set aside to cool. Add pectic enzyme, stir and set aside (covered) for 12 hours. Add activated yeast. Stir daily, squeezing ONLY the bag of raisins. After two weeks, drip drain bag with beans, saving drippings, and discard the beans. Gently squeeze raisins and discard pulp. Transfer combined liquids to secondary and attach airlock. Rack every 2 months for 6 months, topping up and reattaching airlock each time. Wine should clear, but if it doesn't, then treat with Amylase or starch enzyme. Stabilize when clear and no longer depositing sediments. Sweeten if desired, wait 14 days and bottle. Age one year before tasting. [Author's recipe.]

My thanks to John and Julie in the United Kingdom for this request.

ALLEGHENY SHADBUSH WINE

"I harvested some Allegheny shadbush berries in June and froze them.
Do you have a recipe for shadbush wine?" Frank Cummins, Syracuse, NY.

ALLEGHENY SHADBUSH

Allegheny Shadbush (Amelanchier laevis), also known as Allegheny Serviceberry, is a small, deciduous, eastern native American tree with irregular stems that grows to 25 feet in height. It has a graceful, narrow, upright form. Smooth, gray bark is an identifier, as is its spring foliage, which varies from a delicate pink to purplish-bronze with masses of large white flowers in early spring. In the fall its leaves turn bright copper-orange. It is a woodland tree, preferring well-drained, acid soil in partial shade. Small, purplish-black berries are good raw or cooked, baked into muffins or breads, or made into jelly or wine.

ALLEGHENY SHADBUSH WINE

- *4 lbs. Allegheny shadbush berries*
- *1 lbs. golden raisins, chopped or minced*
- *2 lbs. granulated sugar*
- *¾ tsp. tartaric acid*
- *1 tsp. pectic enzyme*
- *5-6 pints water*
- *wine yeast and nutrient*

Pick only ripe berries. Wash, destem and crush berries. Heat to low boil, reduce heat, and simmer covered for 10 minutes. Fold top berries under, recover and simmer another 10 minutes. Pour into nylon jelly-bag and allow to drip over primary until pulp is cool. Meanwhile dissolve sugar into 3 cups boiling water and allow to cool. Chop or mince raisins and put in second jelly-bag. Add juice, both jelly-bags, tartaric acid, pectic enzyme, yeast nutrients, and all but 2/3 cup sugar-water to primary. Wait at least 10 hours before inoculating with activated wine yeast. Cover well and set in warm (70-75 degrees F.) place, squeezing bags and stirring twice daily. After 5 days of vigorous fermentation, gently press jelly-bag of Saskatoon serviceberries to extract juice, discarding remaining pulp and seed. Recover and ferment additional five days. Gently squeeze raisin jelly-bag to extract juice, then discard pulp. Siphon liquid off of sediments into secondary, add remaining sugar-water, top up, fit airlock, and set in cooler (60-65 degrees F.) place. Rack three times at 30-day intervals, adding one crushed and dissolved Campden tablet at time of 1st and last racking. Racking again only if additional sediments have formed. Stabilize, wait 2-3 weeks, then rack into bottles. Store in dark place to preserve deep color. May taste after 9 months but improves with age. This is a full-bodied wine. [Author's recipe.]

My thanks to Frank Cummins of Syracuse, New York for this request.

JERUSALEM ARTICHOKE WINE

"And also [I am going to] try using the Potato Wine for Jerusalem Artichokes which I also raise here. " Linda Roberts, Georgia.

JERUSALEM ARTICHOKE

The Jerusalem artichoke (Helianthus tuberosus) is a native American species of sunflower. The plant is covered with sunflower-like flowers in late summer which can be used to make wine using either of the Sunflower Wines recipes. Jerusalem artichokes grow in dense clusters in the South and develop tubers in their roots that are usually harvested after the first frost. They are an exceptional food, both raw and cooked, and make a pretty darned good wine.

JERUSALEM ARTICHOKE WINE

- *5-6 lbs. Jerusalem artichoke tubers*
- *2 lbs. dark or light brown sugar*
- *2 lemons*
- *2 oranges*
- *1/2 oz. ginger root*
- *1/2 tsp. pectic enzyme*
- *water to one gallon*
- *1 tsp. yeast nutrient*
- *wine yeast*

Scrub Jerusalem artichoke tubers, do not peel. Boil tubers in about 7 pints of water until tender. Remove the Jerusalem artichokes for other uses and retain the water for the wine. Put sugar in the water, along with the thinly peeled rinds (no pith, please) of the lemons and oranges and their juice. Thinly slice the ginger root and add to water. Bring to boil, reduce heat, and simmer 15-20 minutes while stirring to dissolve sugar. Remove from heat and strain water into primary. Cover with sterile cloth and allow to cool to room temperature. Add pectic enzyme and yeast nutrient, stir, recover and set aside for 12 hours. Add activated wine yeast and ferment 7 days, stirring daily. Siphon into secondary, affix airlock and set aside to ferment out. Rack after 60 days, top up and reattach airlock. When wine clears, rack again, top up and reattach airlock. Rack again after 2 months and again 2 months later. Stabilize, sweeten if desired, allow to set 14 days to ensure fermentation does not restart, and rack into bottles. [Author's own recipe]

My thanks to Linda Roberts of Georgia for this request.

ROSEMARY WINES

"Is there such a thing as Rosemary wine?" Nigella, location unknown.

ROSEMARY

The herb rosemary (Rosemarinus officinalis) is an aromatic evergreen shrub that is so easy to grow I am amazed that anyone buys dried rosemary at the grocery store. It sports light blue flowers that themselves can be made into a wine, but it is the greenish-gray leaves that are of primary interest to us here. I have never made this wine, even though my wife and I have several exceptional rosemary plants growing in our garden.

ROSEMARY WINE (1)

- *3 cups fresh rosemary leaves*
- *1 11.5-oz can Welch's 100% White Grape Juice Frozen Concentrate*
- *1 lbs. 13 oz. finely granulated sugar*
- *2 tsp. acid blend*
- *1/8 tsp. powdered grape tannin*
- *Water to make one gallon*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkt Montrachet wine yeast*

Mix sugar in water and bring to boil, stirring frequently to dissolve. Bruise rosemary leaves with the tines of a fork, put in jelly bag and tie closed. Put bag in primary. When sugar is dissolved and water comes to boil, pour over bag. Drip drain bag several times to allow flavor of leaves to seep into water. Taste. If flavor is not strong enough, dunk bag several more times or as long as necessary until satisfied with flavor. Remove bag and discard leaves, cover primary with cloth and let cool to room temperature. Add all remaining ingredients except yeast and stir to dissolve. After 12 hours, add activated yeast. Recover and stir daily until specific gravity reaches 1.020 or lower. Rack to secondary and fit airlock. Ferment 30 days, rack, top up and refit airlock. Rack every additional 60 days for 6 months. Stabilize and sweeten to taste. After 10 days, rack into bottles. Allow to age 6 months before tasting. Will improve to about two years. [Adapted from Terry Garey's The Joy of Home Winemaking]

ROSEMARY WINE (2)

- *1 cup dried rosemary leaves*
- *1 11.5-oz can Welch's 100% White Grape Juice Frozen Concentrate*
- *2 lbs. 6 oz. finely granulated sugar*
- *2 tsp. acid blend*
- *1/8 tsp. powdered grape tannin*
- *Water to make one gallon*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkt Montrachet wine yeast*

Mix sugar in water and bring to boil, stirring frequently to dissolve. Add dried rosemary leaves in a jelly bag and tie closed. Put bag in primary. When sugar is dissolved and water comes to boil, pour over bag. Cover primary with a clean cloth. When water cools to room temperature, add all remaining ingredients except yeast and stir to dissolve. After 12 hours, add activated yeast. Recover and stir daily, tasting each time. When satisfied of flavor, remove bag and discard contents. Continue fermentation until specific gravity reaches 1.020 or lower. Rack to secondary and fit airlock. Ferment 30 days, rack, top up and refit airlock. Rack every additional 60 days for 6 months. Stabilize and sweeten to taste. After 10 days, rack into bottles. Allow to age 6 months before tasting. Will improve to about two years. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Nigella for this request.

TABASCO WINE

"I noticed a recipe for jalapeno wine on your site, and I was curious if it could be adapted to a Tabasco chili instead of the jalapeno?" Van Barksdale, Sylvester, Georgia.

TABASCO

Tabasco chilies are a strongly-pungent red pepper used to make Tabasco Sauce. The small fruit are are rich in capsaicin, the compound responsible for the "heat" in chilies. Like jalapenos, poblanos and other chilies, Tabasco chilies can be made into in mildly to strongly pungent cooking or marinade wine. The "hotness" of the wine will depend on how many chilies are used to make it. The following recipe will yield one gallon of mildly hot wine which can also be sipped. To make a "hot" wine, double the number if chilies.

TABASCO WINE

- *8-10 ripe (red) Tabasco chili peppers*
- *1 lbs. golden raisins, chopped or minced*
- *2 lbs. finely granulated sugar*
- *1 1/2 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *Water to one gallon*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *Pasteur Champagne Yeast*

Wearing rubber gloves, wash Tabasco peppers and cut off stems. Place peppers in blender or food chopper with 2 cups water and chop coarsely. Separately, chop or mince raisins. Put raisins in nylon straining bag and, over primary, pour chopped Tabascos in with raisins. Tie bag and leave in primary. Add remaining ingredients except for pectic enzyme and yeast. Stir well to dissolve sugar. Cover primary and set aside 12 hours. Add pectic enzyme, recover and set aside another 12 hours. Add yeast and recover primary. Stir daily for 7 days. Wearing rubber gloves, squeeze nylon bag. Transfer liquor to secondary and fit airlock. Ferment to absolute dryness (45-60 days). Rack into clean secondary and refit airlock. Rack twice more, 30 days apart. Wait final 30 days and rack into bottles. Can use or drink immediately, but will age if you add 1/8 tsp. of tannin to ingredients. [Author's own recipe]

My thanks to Van Barksdale of Sylvester, Georgia for this request.

ROSELLE WINE

"Would you have a Roselle wine recipe?" L. Ruggless, location unknown

ROSELLE

Roselle (Hibiscus sabdariffa) is an Old World tropical plant with yellow flowers. Their floral bracts, when immature, have a pleasant acid flavor and make a delightful jelly, tea and wine. Pick the whole flower, including the bracts, in mid-morning after any dew has evaporated. Utilize within the hour for freshness.

ROSELLE WINE

- *1 lbs. Roselle blossoms and bracts*
- *2 lbs. sugar*
- *½ lbs. golden raisins or sultanas, chopped or minced*
- *7 pts. water*
- *1½ tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 pkg Côte des Blancs wine yeast*

Pick flowers and bracts mid-morning after dew has burned off. Combine water and sugar and put on to boil, stirring occasionally until sugar is dissolved. Tie flowers, bracts and chopped or minced raisins/sultanas in nylon straining bag and put in primary. Pour boiling sugar-water over flowers/raisins and stir in all ingredients except yeast. Cover primary until water cools to room temperature. Add activated yeast, recover primary, and squeeze bag daily until active fermentation dies down (7-8 days). Squeeze flowers/raisins to extract maximum flavor and then discard. Allow liquid to settle overnight and rack to secondary, top up and fit airlock. Ferment 30 days then rack into clean secondary. Refit airlock and rack again every 30 days until wine clears. Wait a final 2 months, rack again and stabilize wine. Wait 10-14 days and bottle. May drink immediately, but improves in six months. [Author's own recipe]

My thanks to L. Ruggless for this request.

SCUPPERNONG PYMENT

"I have enough scuppernong grapes and some wild honey to make a batch. I would be very thankful to you for a fitting recipe." Horace Furlough, Arkansas

SCUPPERNONG GRAPES

The scuppernong grape makes a wonderful wine. Recipes for scuppernong wine can be found on this website in the section on Native North American Grapes and their Wines. But scuppernongs also makes a wonderful mead. True mead is made from honey and water, with acid, tannin and yeast nutrients added before a yeast is introduced. A mead to which grapes have been added prior to fermentation is called a Pyment. The recipe below will make one gallon.

SCUPPERNONG PYMENT

- *6-10 lbs. of Scuppernong grapes*
- *1¾ lbs. honey*
- *5-6 pts. water*
- *1½ tsp. acid blend*
- *1 tsp. yeast nutrient*
- *½ tsp. grape tannin*
- *1 packet White Labs WLP720 Sweet Mead or Vierka Mead or Kitzinger Mead yeast*

Grapes should be ripe, clean and destemmed. If stems are left on grapes, reduce tannin by half. While removing any unsound grapes, put 5 pints water on to boil and stir in honey until dissolved. Skim any foamy residue from honey off top of water. Put grapes in nylon straining bag and tie closed. In primary, crush grapes well. Pour boiling water over grapes and stir in all remaining ingredients except yeast, which should be in starter (Vierka mead yeast should be started 3 days in advance in 1 cup warm water into which are dissolved 1/4 tsp. yeast nutrient and 1 tsp. honey). Cover primary and allow to cool to room temperature. Add yeast starter and recover primary. When fermentation becomes vigorous, squeeze bag twice daily for 7 days. Remove bag and press to extract all juice, which is added back to primary (discard pulp). Allow fermentation to subside before transferring to secondary. Top up if required and attach airlock. Rack every 30 days for three months, then every 60 days for six months, topping up and reattaching airlock each time. Starting with first racking, add crushed Campden tablet every other racking. Stabilize and sweeten if desired 2-3 weeks before bottling. Will improve with age until about fourth year. [Author's own recipe]

My thanks to Horace Furlough of Arkansas for this request.

MERLOT WINE

"Do you have a recipe for Merlot?" Tom, not further identified

MERLOT GRAPES

The merlot grape is the second most planted variety of Vitis vinifera in the world, and the most planted grape in Bordeaux. It is most associated with St. Emilion and Pomerol, but its recent ascension over the Cabernet Sauvignon as the most popular red wine grape makes it a favorite almost everywhere new vines are planted. It is less tannin and fuller bodied than the Cabernet, but drinkable young while still cellaring well. Blended with Cabernet or Syrah, the wine acquires both tannin and body that promises longer life and more complexity than any of the blended wines possess individually.

Merlot Noir is hugely more popular than its sibling Merlot Blanc. The recipe below is for the black grape.

MERLOT WINE
(Recipe for 5 gallons)

- *70-75 lbs. fresh Merlot grapes*
- *4 tsp. pectic enzyme*
- *ū tsp. potassium metabisulfite*
- *3-3— tsp. yeast nutrient*
- *3 tblsp Oak-Mor powder*
- *1 pkt malo-lactic culture*
- *1 pkt Bordeaux wine yeast or 1 tube of White Labs WLP740 Merlot Red Wine Yeast*

Pick grapes when fully ripe, discarding any spoiled grapes from clusters. Crush and destem the grapes. Add pectic enzyme and ž tsp. potassium metabisulfite to the crush and stir with wooden paddle. Cover and set aside overnight. Adjust acid if required and stir in yeast nutrient, Oak-Mor and activated yeast. Recover primary and punch down cap twice daily during primary fermentation. When free sulfur drops below 15 ppm (10 ppm is better), inoculate with malo-lactic culture. When specific gravity drops to 1.000, strain solids into press and extract remaining juice. Transfer wine to secondary and attach airlock. After 1 month, rack to sanitized carboy, top up and reattach airlock. Monitor MLF with chromatography and rack again when completed, adding ž tsp. potassium metabisulfite at racking. Conduct four more rackings, 1 month apart, adding ž tsp. potassium metabisulfite after second and last (4th) racking. Wine should clear on its own. If not, let sit another two months, rack, sulfite again, wait 14-21 days, then bottle -- or blend with another red and then bottle. Cellar 6 months before tasting. [Author's own recipe]

My thanks to Tom (not further identified) for this request.

TOMATILLO WINE

"Ever come across a recipe for tomatillo wine?" Greg Cook, Fargo, North Dakota

TOMATILLOS

The common tomatillo (Physalis philadelphica), also known as the Mexican ground cherry, husk-tomato and strawberry tomato, is related to the grape or prairie ground cherry (Physalis viscosa), the longleaf ground cherry (Physalis virginiana), and Wright or sharpleaf ground cherry (Physalis wrightii). Erect, bushy, or sprawling plants with drooping, bell-shaped, yellow to cream-colored flowers and berries completely enclosed in loose papery husks (actually, an enlarged calyx). There are numerous similar ground cherry species and varieties native to Central and Southern United States, Mexico, and Central America. The common tomatillo can be weedy in crop fields, but is typically not considered a weed in natural habitats. Tomatillo is cultivated for its edible fruits, but has escaped cultivation in some areas. It was introduced from Mexico

Mature berries are yellowish to orange or purple, enclosed in pendant papery husks which are loose, ovoid, 15-35 mm long, 10-ribbed, angled to rounded. Berries disperse enclosed in the husks. Seeds are numerous, yellowish, round to kidney-shaped, flattened, minutely pitted, 2 mm long. Berries of the grape ground cherry are sticky and typically purple at maturity. Tomatillo berries are light green in color, turning yellow and then orange to purple with splitting husks at maturity.

TOMATILLO WINE

- *3 lbs. fresh green tomatoes*
- *1 qts. balm leaves, including stalks*
- *1 lbs. raisins (or sultanas or currants)*
- *1 lbs. dried maize, barley or wheat*
- *1-2/3 lbs. granulated sugar*
- *3-1/2 qts. water*
- *2 lemons or oranges*
- *1 tsp. pectic enzyme*
- *1/8 tsp. grape tannin*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *1 pkg Champagne or Montrachet yeast*

Soak the grain overnight. When ready to make wine, pour boiling water over raisins (or sultanas or currants) and let soak about 15 minutes. Meanwhile, drain grain. Remove husks and wash and chop tomatillos. Mix grain, raisins, balm leaves and stalks, chopped tomatillos, and the peels of the citrus fruit (careful to remove all white pith) and pass through a mincer. Place minced ingredients in nylon straining bag in primary. Add sugar and tannin. Add 3-1/2 qts. boiling water and stir well to dissolve sugar. Cover and allow to cool one hour. Add crushed Campden tablet and juice of citrus fruit. Wait 12 hours and add yeast nutrient and pectic enzyme, stirring to mix. Wait additional 12 hours and add yeast. Ferment seven days, gently squeezing bag of minced ingredients 2-3 times a day. Remove bag and allow to drip drain, then squeeze well but not too firmly. Pour all liquid into secondary and top up with water to within 2-1/2 inches of airlock. Rack after 3 weeks, then again every month until wine clears and no additional deposits form during two-week period. Bottle and allow to age 9-12 months. [Author's own recipe]

My thanks to Greg Cook of Fargo, North Dakota for this request.

TURNIP WINES

"I have turnips and rutabagas coming in and discover I don't like to eat them. Can I make wine from them?" Randy Geib, location unknown

TURNIPS

When I was a kid, I absolutely hated the taste of turnips. I don't know when I began to like them, but it was after I was well into adulthood -- probably about the time I began liking the taste of liver and onions. But not everyone develops a taste for them. Luckily, fermented turnip juice doesn't taste like turnip. Therefore, turning them into wine is a viable option. Of the two recipes below, I have only made the first. The grape leaves can be from wild grapes or cultivars. The second recipe ought to be pretty good with the hops added. Get hops from any homebrew shop. If you don't have one near you, go to http;//winemaking.jackkeller.net/shops.asp and try one that is on-line....

TURNIP WINE (1)

- *4½ lbs. turnips, without tops*
- *½ lbs. fresh grape leaves*
- *2 lbs. light brown sugar*
- *6½ pts. water*
- *1½ tsp. citric acid*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *Lalvin RC212 or Red Star Sherry yeast*

Scrub turnips and remove small roots and crowns. Chop coarsely and put in pot with water. Bring to boil and cover, continuing boil until tender. In primary, pour into nylon straining bag and allow to drip drain (do NOT squeeze). Add sugar to hot liquid and stir until completely dissolved. Add grape leaves to nylon straining bag with turnip pulp, tie top, and put in primary. When liquid has cooled to room temperature, add remaining ingredients except yeast. Cover and set aside for 12-14 hours. Add activated yeast. Ferment 7 days, punching down bag twice daily without squeezing. Drip drain bag of turnip pulp and grape leaves, then discard solids. Rack into secondary, top up if necessary, and attach airlock. Rack, top up and reattach airlock every two weeks for a total of three rackings. Thereafter, rack, top up and reattach airlock every two months until wine clears and no longer deposits sediments. If not clear in 6 months, treat with Amylase or other starch enzyme and wait additional two months. Stabilize, sweeten if desired, wait 10-14 days, and rack into bottles. Age 12 months or more before tasting. [Author's own recipe]

TURNIP WINE (2)

- *4 lbs. turnips, without tops*
- *½ lbs. dried hops*
- *2 lbs. white granulated sugar*
- *6½ pts. water*
- *1 tsp. acid blend*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *Lalvin RC212 or Red Star Sherry yeast*

Scrub turnips and remove small roots and crowns. Chop coarsely and put in nylon straining bag. Tie closed and put in pot with water. Bring to boil and cover, continuing boil until tender. Drip drain (do NOT squeeze). Put sugar in primary and pour hot liquid over it, stirring until completely dissolved. Add dried hops to nylon straining bag with turnip pulp, tie top, and put in primary. When liquid has cooled to room temperature, add remaining ingredients except yeast. Cover and set aside for 12-14 hours. Add activated yeast. Ferment 7 days, punching down bag twice daily without squeezing. Drip drain bag of turnip pulp and hops, then discard solids. Rack into secondary, top up if necessary, and attach airlock. Rack, top up and reattach airlock after one week, again one week later, and again two weeks later. Thereafter, rack, top up and reattach airlock every two months until wine clears and no longer deposits sediments. If not clear in 6 months, treat with Amylase or other starch enzyme and wait additional two months. Stabilize, sweeten if desired, wait 10-14 days, and rack into bottles. Age 12 months or more before tasting. [Adapted recipe from Jerry Uthemann's Mary's Recipes]

My thanks to Randy Geib, location unknown, for this request.

YOUNGBERRY WINE

"I have a Youngberry vine that produces huge amounts of delicious black fruits. Have you heard of a recipe to make wine with them?" Anthony Gillam, Mt Barker, Western Australia

YOUNGBERRIES

Youngberries were named after B.M. Young, a 20th century fruit grower. While they look very much like Boysenberries, they are actually a cross between a blackberry and a dewberry. They have purplish-black, large (1.5 x 1.25 in), firm, shiny fruit; excellent flavor, less acid. They tend to be immune to many diseases to which blackberries fall. They are very hardy, capable of surviving adverse weather.

YOUNGBERRY WINE

- *4-1/2 lbs. ripe youngberries, frozen 2 weeks and then thawed*
- *3/4 to 1-1/4 lbs. finely granulated sugar**
- *5 pts. water*
- *3/4 tsp. malic acid***
- *1/2 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *Lalvin RC212 or 71B-1122 wine yeast*

**Measure diluted specific gravity and add sugar to bring to 1.090*
***Measure titratable acid and add malic to bring TA up to 0.6%*

Select only ripe berries. Freeze in gallon-sized ZipLoc freezer bags for two weeks and then thaw. Dissolve pectic enzyme in one pint water and add to berries. Cover and set aside 24 hours. Press berries to extract juice. Add remaining water and test acidity and specific gravity. Add sugar and malic acid as required to achieve 1.090 s.g. and 0.6% TA, stirring well to dissolve thoroughly. Dissolve crushed Campden tablet and yeast nutrient in must, cover, and set aside 12 hours. Add activated yeast, recover primary, and ferment 7-10 days to 1.020 s.g., stirring daily. Rack into secondary and attach airlock. Rack every 30 days until wine is clear and no new sediments form during 30-day interval. Stabilize, wait 10-14 days, and rack into bottles. Age 12 months or more before tasting. [Author's own recipe]

My thanks to Anthony Gillam of Mt Barker, Western Australia, for this request.

CHICORY WINE

"I was reading a book about edible wild plants and...about Chicory. I read (and then remembered all the old western movies) where Chicory was used to make a coffee.... Do you have a recipe [for Chicory Wine]?" Jack Flint, Davison, MI

CHICORY

Chicory (Cichorium intybus) is a common roadside weed with a wide range in the Americas. It is related to the common dandelion and sends up flowering stalks in the summer, up to a meter high, which branch and sport numerous blue flowers similar in appearance to dandelion flowers except for the color. The petals are wider than the dandelion's and toothed at their terminus. Their spring leaves are eaten in salads and their dried taproot is used to make a brew somewhat stronger than coffee. The roots are of interest in winemaking, although their flowers could certainly be collected and used the same way dandelion flowers are used in making wine. The long roots are dug, cleaned and dried before use.

CHICORY WINE

- *4 oz. dried chicory root, finely chopped or coarsely ground*
- *1 11 oz. can of Welch's 100% White Grape Juice frozen concentrate*
- *1-3/4 lb. granulated sugar*
- *1-1/2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *water to make up 1 gallon*
- *crushed Campden tablet*
- *wine yeast*

Place finely chopped or coarsely ground chicory root in small pan and add 2 cups water. Bring to boil, then reduce heat and simmer covered 15 minutes. Strain liquid through piece if muslin cloth or very fine mesh into primary. Add all ingredients except yeast and stir well to thoroughly dissolve sugar. Cover and let sit 10 hours. Add activated yeast, recover primary, and stir daily until vigorous fermentation subsides. Transfer to secondary, attach airlock and ferment to dryness. Rack every 30 days until clear and no new sediments fall between rackings. Stabilize, sweeten if desired, let sit 14 days, then rack into bottles. [Author's own recipe]

My thanks to Jack Flint of Davison, MI for this request.

BLUEBERRY-ELDERBERRY PORT

"I am searching for a recipe for elderberry and blueberry wine
that uses dried elderberries and fresh blueberries." Brett Moloney, Australia

BLUEBERRY-ELDERBERRY

What a great combination these two berries make! But I have found them best in combination when made into a port-style wine. The recipe below makes a 16% dry wine which is then fortified to 20%, sweetened with grape concentrate, and aged. If you are at all unsure of the potential of your yeast, use Red Star Pasteur Red, Lalvin ICV-D21 or Lalvin Syrah. These will all reach 16% alcohol and then die off, especially if the food is used up.

Blueberry-Elderberry Port

- *6 lb. blueberries*
- *6 oz. dried elderberries*
- *1 cup red grape concentrate*
- *1/2 cup light dry malt*
- *1-1/2 lb. granulated sugar*
- *1/2 tsp. pectic enzyme*
- *1-1/2 tsp. acid blend*
- *1/2 tsp. USP glycerin*
- *1/2 tsp. yeast energizer*
- *4 pt. water*
- *63 ml brandy*
- *2 finely crushed and dissolved Campden tablets*
- *port wine yeast*

Wash and crush blueberries in nylon straining bag and strain juice into primary fermentation vessel. Add dried elderberries to bag, tie closed and place in primary. Stir in dry malt, sugar, acid blend, yeast energizer, water, and one of the Campden tablets. Stir well to dissolve sugar and other solids. The starting s.g. should be 1.118 to yield 16% abv. Cover the primary, set aside for 12 hours. Add pectic enzyme and cover for another 12 hours. Add yeast, cover again, and daily stir ingredients and press pulp in nylon bag to extract flavor. When specific gravity is 1.030 (about 5-7 days days), strain juice from bag and rack liquor off sediments into glass secondary. Fit fermentation trap and ferment to dryness. Rack in three weeks and again in two months. When wine is clear and stable, add red grape concentrate, brandy, the second Campden tablet, and glycerin. Let wine rest another two months, rack again and bottle. Allow a year to mature. [Author's own recipe]

My thanks to Brett Moloney of Australia for this request.

ANISE WINE

"Jack, I've been looking for a recipe for anise wine. I haven't been able to find one. A source (I'm not sure how reliable) said that it was a hallucinogen and that why I couldn't find it? Have any answers? If it's not, do you have a recipe?" Chuck Yeager

ANISE

Nothing I can find indicates anise is a hallucinogen. It is widely used in the production of liqueurs and candies all over the world and has medicinal properties as well. More to the point, it does not appear on any toxicity list I have found to date. Thus, I think we can give it a pretty clean bill of health. There are, however, two distinct kinds of anise -- the Mediterranean anise (Pimpinella anisum) and the Asian anise (Illicium vernum), or star anise. It is the second that is recommended for winemaking purposes because the seeds of the first contain a worrisome oil.

One does not make anise wine per se, but rather makes another wine and flavors it with anise (star anise). With this in mind, I will offer you two recipes for anise wine. One is grape-based and the other is potato - based.

Anise Wine (Grape-Based) 

- *2 cans (11.5 oz.) Welch's 100% White Grape Juice (Niagara grape) frozen concentrate*
- *2 star anise "stars," crushed*
- *1-1/4 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *water to make 1 gallon*
- *wine yeast*

Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and add frozen concentrate. Add additional water to make 7 pints total volume and pour into secondary. Add remaining ingredients except anise and yeast. Place crushed anise in small piece of cloth with a glass marble in it. Gather cloth around contents and tie closed with long piece of button thread. Sink the cloth packet in secondary but retain loose end of thread outside secondary. Cover mouth of secondary with napkin, paper towel or cloth fastened with rubber band and set aside 12 hours. Add activated wine yeast and recover. When active fermentation slows down (about 7-9 days), remove cloth packet, top up with water and attach airlock. Rack, top up and refit airlock after 60 days. After additional 60 days, stabilize, sweeten if desired and set aside under airlock additional 2 weeks. If no sign of refermentation, rack into bottles. [Author's own recipe]

Anise Wine (Potato-Based)

- *5 lbs. potatoes*
- *2½ lbs. dark brown sugar*
- *2 lemons*
- *2 oranges*
- *2 star anise "stars," crushed*
- *1/2 oz. ginger root*
- *1/2 tsp. pectic enzyme*
- *water to one gallon*
- *1 tsp. yeast nutrient*
- *wine yeast*

Use well-scrubbed, older potatoes (under-ripe, still greenish potatoes are toxic). Boil the potatoes in a gallon of water until tender but the skins unbroken. Remove the potatoes for other uses and retain the water for the wine. Put the sugar and the thinly peeled rinds (no pith, please) of the lemons and oranges and their juice in the water. Thinly slice the ginger root and add to water. Crush the star anises and add these to water. Bring water to boil, reduce heat, and simmer 15 minutes while stirring to dissolve sugar. Remove from heat and strain water into primary. Cover with sterile cloth and allow to cool to 70 degrees F. Add pectic enzyme and yeast nutrient, recover and set aside for 12 hours. Add activated wine yeast and ferment 7 days, stirring daily. Siphon into secondary, affix airlock and set aside to ferment out. Rack after 60 days, top up and reattach airlock. When wine clears, rack again, top up and reattach airlock. After 4 months, stabilize and rack into bottles. [Author's own recipe]

My thanks to Chuck Yeager for this request.

NORTH STAR CHERRY WINE

"I have two trees I am told are North Star Cherries. Can you tell me how to make wine from them?" Rachael Williams, Pine Lake, Wisconsin.

NORTH STAR CHERRIES

The North Star Cherry is an excellent cherry for a dry wine. It is a sour cherry parented by a Siberian cherry and an English Morello. It has thin red skin, red flesh and red juice with a small, freestone pit making then reasonably easy to de-stone. Pick the cherries at the height of ripeness and (I can hear the groan already) pit them immediately. A cherry pitter makes the job faster, but they are not difficult to de-stone by hand. I recently saw a cherry pitter at an antique store for around $45, but you can find them on eBay for less. It is the shipping that makes them expensive on eBay..

NORTH STAR CHERRY WINE

- *4-5 lbs. ripe North Star Cherries*
- *1½ lbs. finely granulated sugar*
- *¾ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *½-¾ tsp. acid blend or malic acid*
- *1 crushed Campden tablet*
- *water to make up a gallon*
- *Red Star Premier Couvee or Lalvin 71B-1122 wine yeast*

Dissolve sugar in 3 quarts boiling water ahead of time and set aside to cool. Meanwhile, using only ripe fruit, de-stem and pit cherries as soon after picking as is practical. Either (1) freeze the pitted cherries for later use (when thawed, it will be easier to extract their juice) or (2) crush and tie inside a nylon straining bag in primary. Add crushed Campden tablet, acid, and water with dissolved sugar to primary. Cover primary and set aside for 10-12 hours. Add pectic enzyme, recover primary and set aside additional 10-12 hours. Add yeast starter and recover primary. Punch down bag daily, squeezing gently each time, for approximately 10 days. Remove cherries, pressing lightly. Transfer to secondary, top up if required and attach airlock. Rack after 30 days and then every two months until wine clears, topping up and reattaching airlock after each racking. After wine clears, continue racking every two months until no sediments appear on bottom of secondary. Stabilize, wait 10-14 days, and rack into bottles. Age at least 6 months before tasting, but 12 months is ideal. [Author's own recipe]

My thanks to Rachael Williams of Pine Lake, Wisconsin for this request.

SYRAH WINE

"I am starting a small vineyard here in Washington and have planted...25 Syrah.... Do you have any recipes...?" M. Mertz Wuts, eastern Washington State.

SYRAH

This noble black grape of the northern Rhône is usually distinguished by growers as either the small-berried Petite Syrah or the large-berried Grosse Syrah. While not a strict taxonomic distinction, it is useful to know that the larger grape has a smaller concentration of phenolic. The grape is known in Austria as Shiraz. So, whether Syrah, Syrah or Shiraz, this grape is known for its longevity, slow maturation, pepper and leather scent, dark fruited notes, and balsamic hint.

The wines of the Syrah tend to be thin, acrid and astringent until they reach maturity, and then they emerge deeply dark, richly bodied, headily scented, and structurally complex. As a varietal or the anchor in a premium blend, Syrahs age well with oak while retaining the broad, heavy notes of black fruit (cherry, currant) so greatly appreciated at the dinner table. One need only think of the rich, dark wines of Hermitage, Côte Rôtie, Châteauneuf-du-Pape, and the Languedoc to appreciate the potential of this darkly pigmented grape.

The recipe below is quite basic and yields a highly respected table wine. But it is at the blending bench that Syrah excels, and there are a lifetime of possibilities awaiting anyone lucky enough to have a steady supply with which to experiment.

SYRAH WINE (makes 5 gallons)

- *75 lbs. fresh Syrah grapes*
- *potassium metabisulfite (as needed)*
- *1¼ tsp. pectic enzyme*
- *3-4 tsp. yeast nutrient*
- *3 tblsp oak powder*
- *Malo-Lactic culture*
- *Wyeast 3267 Bordeaux or J. Laffort Zymaflore F10 or F15 (liquid) wine yeast, or Gervin Varietal A or SB1 Bordeaux (dry) wine yeast*

Grapes should be crushed, destemmed, treated with pectic enzyme in primary and stirred. Cover and set aside 4 hours, treat with ¼ teaspoon potassium metabisulfite and stir again. Re-cover and set aside overnight. Draw off sample of juice and measure sugar and acid, adjusting as necessary. Stir in yeast nutrient and oak powder, then add activated yeast. Punch down cap twice daily and on 5th day of vigorous fermentation, inoculate with malo-lactic culture. When specific gravity drops to 1.000, press grapes and return juice to primary or 6½-gallon secondary until malo-lactic fermentation completes. Dissolve ¼ teaspoon potassium metabisulfite into juice sample and put in sanitized 5-gallon carboy. Rack wine onto sulfite sample, top up and attach airlock. Rack every 6 weeks until wine clears, adding ¼ teaspoon potassium metabisulfite every other racking. Wait 3 weeks after wine clears and rack into bottles. Age 12 months before tasting, longer if will-power permits. [Author's own recipe]My thanks to M. Mertz Wuts, eastern Washington State, for this request.

YARROW WINE

"I thoroughly enjoyed your web page and particularly its recipes.... However, I did not see a recipe for Yarrow wine. My fields are wrought with Yarrow. Have you any ideas on what the outcome of such a wine would be?" name withheld, Ontario, Canada

YARROW

My references say that yarrow (Achillea millefolium) was imported from Europe and escaped into the wild. Considering it can be found almost everywhere in Canada and the United States, this is quite remarkable. It is easily recognized when in bloom by its large, flat-topped clusters of small white or sometimes pink flowers. It grows about 1½-2 feet tall with feathery, lacy leaves and is rather aromatic.

I have never made yarrow wine, but every year I look at the plants with intentions of trying it if I can just squeeze it in. The reason I have not been compelled to make it yet is because Leo Zanelli says it makes a "...reasonable but not exciting wine." Still, the recipes for it seem quite straight-forward.

YARROW WINE

- *1 gal yarrow flowering tops*
- *2 lbs. finely granulated sugar*
- *7 pts. water*
- *1 lemon*
- *1 orange*
- *1 tsp. yeast nutrient*
- *Sauterne wine yeast*

Put water on to boil. Meanwhile, trim the larger stems from the flower heads and put the flowers in a primary. Add sugar and juice of the orange and lemon. Pour boiling water in primary and stir well to dissolve sugar. Cover and allow to cool to room temperature. Add activated yeast and recover primary. After 5 days, strain and discard flowers. Continue fermentation until specific gravity drops to 1.015. Rack to secondary and attach airlock. Rack, top up and reattach airlock after 6 weeks. Repeat after additional 6 weeks. Stabilize, sweeten to taste and set aside 2 weeks. Rack into bottles and age 6 months before tasting. [Adapted recipe from Leo Zanelli's Home Winemaking from A to Z]

My thanks to the Canadian of Ontario for this request.

CHARDONNAY WHITE WINE

"I am starting a small vineyard here in Washington and have planted 100 chardonnay and 25 Syrah. I would like to make a nice rich buttery chard with a nice deep yellow color. Do you have any recipes...?" M. Mertz Wuts, eastern Washington State.

CHARDONNAY

This white grape of Burgundy was for a long time the sole source of that region's white wines. It is also the grape of choice for some of the best sparkling wines made throughout history. Today it is grown in widely varying climates and geographies, from Austria to Australia, from Chablis in France to Napa in California, and from south Texas to eastern Washington State. The vine is capable of high yields, but its propensity to bud early exposes it to late spring frosts and it thin skin is easily attacked by rot if the rains come during harvest. It possesses a fragile acidity which can be lost during the latter stages of ripening, but it responds well to cold fermentations, lees stirring and bold oaking.

Chardonnay's popularity as the white wine is probably attributable to its ability to deliver a full-bodied, buttery white and its easy marriage to oak. For winemakers, however, this white grape responds to a wider variety of winemaking techniques and styles than any other white. It blends well with Chenin Blanc, Sémillon and Colombard without giving up its own fruity character, while as a varietal it is capable of improving in the bottle for 10, 20 or even 30 years. In short, what a grape!

The recipe below is just a basic recipe. Because the grape will respond to different techniques, I encourage you to experiment to coax from it its many possible nuances.

CHARDONNAY
(makes 5 gallons)

- *70 lbs. fresh Chardonnay grapes*
- *¼ tsp. potassium metabisulfite*
- *1 tsp. pectic enzyme*
- *2½-3 tsp. yeast nutrient*
- *3 tblsp oak powder*
- *Malo-Lactic culture*
- *White Labs Chardonnay (liquid) wine yeast, SB2 Burgundy (dry) wine yeast, or Unican Burgundy (dry) wine yeast*

Grapes may be destemmed and crushed or whole-cluster crushed. Stir pectic enzyme into crush, cover, and let sit 4-6 hours. Press grapes and put juice in primary or 6½-gallon secondary. Stir potassium metabisulfite into juice, cover (or attach airlock to carboy) and let sit additional 6 hours or overnight. Adjust acidity and sugar if required and stir in yeast nutrient, activated yeast and oak powder. Re-cover and set in cool place (65° F.) to ferment. On 5th day of vigorous fermentation, add malo-lactic culture. When specific gravity drops to or below 1.000, rack into secondary. Store carboy in cooler place (55-60° F.) for 6 weeks. Rack, sulfite (¼ tsp. potassium metabisulfite), top up, reattach airlock, and return to cool place. Repeat racking every 6 weeks until wine clears, fining after 3rd racking if necessary. Keep wine cool for 2 weeks after it clears or 4 weeks if fined. Filter if deemed necessary. Sweeten if required and rack into bottles. Allow 3 months before tasting. [Author's own recipe]

My thanks to M. Mertz Wuts, eastern Washington State, for this request.

BILBERRY WINES

"Have you ever made Bilberry wine?" Stacy Turner, location unknown

BILBERRIES

Bilberries are cousins of cranberries, blueberries, deerberries, farkleberries, and a few other erect shrubs of the Vaccinium genus. Of these, only the cranberry produce red fruit, the deerberry's fruit are greenish-purple, but all others are bluish-black. Bilberries are one of the most popular field berries in Europe for making wine, and the wine is quite good. In the United States and Canada, bilberries are far less plentiful than in Europe but still available. They are a decidedly northern shrub ranging from the Alaskan and Canadian Artic down through the American Pacific northwest to northern California, the Rockies down into Colorado, the great lake states, and eastward to Newfoundland and down into New England. Most noteworthy among them are the tundra bilberry (Vaccinium uliginosum), the ovalleaf bilberry (Vaccinium ovalifolium), the square-twig bilberry (Vaccinium membranaceum), the Newfoundland bilberry (Vaccinium nubigenum), and the dwarf bilberry (Vaccinium cespitosum). Minor varieties also exist.

Although thornless, bilberry shrubs are many-twigged and do not make their fruit easy for humans to gather. Still, the wine they yield is well worth the challenge of gathering enough fruit to make it. However, if you can order dried fruit, do so. The wine is well worth making.

The recipes below are, in my opinion, the more interesting ones for bilberry wine. You will notice that all but the first, which is more traditional, use a body-enhancing or a bouquet-enhancing ingredient -- such as raisins, banana chips, grape concentrate, or elderflowers. If you want to experiment with other ingredients, feel free to do so and tell me later what you did and how it turned out.

BILLBERRY WINE (1)

- *4 lbs. fresh bilberries*
- *1-3/4 lbs. finely granulated sugar*
- *1-1/2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1/4 tsp. tannin*
- *3-1/2 qts. water*
- *1 tsp. yeast nutrient*
- *Burgundy wine yeast*

Put water on to boil. Meanwhile, carefully inspect and wash the berries, discarding any that are neither sound nor fully ripe. Put berries in nylon straining bag and tie the top. In primary, crush the berries thoroughly. Pour half the sugar and all the tannin, yeast nutrient and acid blend in primary. Pour boiling water onto berries and stir well to dissolve sugar. Cover and set aside to cool. When lukewarm, add crushed Campden tablet and recover. After 12 hours, add pectic enzyme and recover. After additional 12 hours, add yeast. Ferment 5 days, stirring and gently squeezing bag to extract flavor, then add half the remaining sugar and stir well to dissolve. Ferment 2 additional days and drain (but do not squeeze) bag. Add remaining sugar, stir well to dissolve, and recover. After 24 hours, siphon juice off sediment into secondary, top up and fit airlock. Allow 3 weeks, rack, top up and refit airlock. After additional 60 days

rack again. If wine is clear, bottle it. If not, wait until it clarifies and rack into bottles. Age one year. [Author's own recipe]

BILLBERRY WINE (2)

- *5-8 oz. dried bilberries*
- *1 lbs. chopped or minced raisins*
- *1/8 oz. dried elderflowers*
- *2 lbs. finely granulated sugar*
- *2/3 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *water to 1 gallon*
- *1 tsp. yeast nutrient*
- *Bordeaux wine yeast*

Boil water and pour into primary over all ingredients except yeast, and pectic enzyme. Stir well to dissolve sugar, cover with cloth, and set aside to cool. When lukewarm, add pectic enzyme and recover. After additional 12 hours, add yeast and recover. Stir twice daily for 7 days, then strain through nylon staining bag and press gently. After additional 12 hours, siphon off sediments into secondary and fit airlock. Rack, top up and refit airlock after 30 days and again after 60 days. Age wine under airlock additional 4-6 months. Stabilize, wait 10 days, rack, sweeten to taste, and bottle. Allow 9-12 months to mature. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing and Wine-Making]

BILBERRY WINE (3)

- *5-8 oz. dried bilberries*
- *1/8 oz. dried elderflowers*
- *6-8 oz. red grape concentrate*
- *2 lbs. finely granulated sugar*
- *2/3 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *water to 1 gallon*
- *1 tsp. yeast nutrient*
- *Bordeaux wine yeast*

Boil water and pour into primary over all ingredients except grape concentrate, pectic enzyme and yeast. Stir well to dissolve sugar, cover with cloth, and set aside to cool. When lukewarm, add grape concentrate and pectic enzyme and recover the primary. After additional 12 hours, add yeast and again recover the primary. Stir twice daily for 7 days, then strain through nylon staining bag and press gently. After additional 12 hours, siphon off sediments into secondary and fit airlock. Rack, top up and refit airlock after 30 days and again after 60 days. Age wine under airlock additional 4-6 months. Stabilize, wait 10 days, rack, sweeten to taste, and bottle. Allow 9-12 months to mature. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing and Wine-Making]

BILBERRY PORT WINE (1)

- *1 lbs. dried bilberries*
- *8 oz. dried banana chips, chopped*
- *1/8 oz. dried elderflowers*
- *1 cup red port-type grape concentrate*
- *2 lbs. finely granulated sugar*
- *water to 1 gallon*
- *1 tsp. acid blend*

- *1 tsp. yeast nutrient*
- *1 tsp. pectic enzyme*
- *Port wine yeast*

Bring water to boil. Meanwhile, put dried bilberries in nylon straining bag and tie closed. Put chopped dried banana chips (unsulfited) and dried elderflowers in second nylon straining bag and tie closed. Place both bags in primary with sugar, acid blend, yeast nutrient, and grape concentrate. Pour boiling water into primary, stir well to dissolve sugar, cover with cloth, and allow to cool to lukewarm. Add pectic enzyme and recover. After 12 hours add yeast and recover. Ferment 48 hours after fermentation is obvious, gently squeezing both bags to extract flavors twice a day. Drip drain both bags, returning drained liquid to primary. Save both bags of pulp to make BILBERRY CLARET WINE (below), or dehydrate bilberries for later reuse. Wait 12 hours and siphon wine off sediment into secondary. Fit airlock and set aside. Rack, top up and refit airlock after 3 weeks and again after additional 2 months. Bulk age under airlock 4 months, stabilize, wait 10 days, and rack. Bottle dry or sweeten to taste and then bottle. Age 18-24 months in bottles. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing and Wine-Making]

BILBERRY PORT WINE (2)

- *1 lbs. dried bilberries*
- *8 oz. dried banana chips, chopped*
- *1/8 oz. dried elderflowers*
- *1 lbs. chopped or minced raisins*
- *2 lbs. finely granulated sugar*
- *water to 1 gallon*
- *1 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 tsp. pectic enzyme*
- *Port wine yeast*

Bring water to boil. Meanwhile, put dried bilberries in nylon straining bag and tie closed. Put chopped dried banana chips (unsulfited), dried elderflowers and raisins in second nylon straining bag and tie closed. Place both bags in primary with sugar, acid blend and yeast nutrient. Pour boiling water into primary, stir well to dissolve sugar, cover with cloth, and allow to cool to lukewarm. Add pectic enzyme and recover. After 12 hours add yeast and recover. Ferment 48 hours after fermentation is obvious, gently squeezing both bags to extract flavors twice a day. Drip drain both bags, returning drained liquid to primary. Wait 12 hours and siphon wine off sediment into secondary. Fit airlock and set aside. Rack, top up and refit airlock after 3 weeks and again after additional 2 months. Bulk age under airlock 4 months, stabilize, wait 10 days, and rack. Bottle dry or sweeten to taste and then bottle. Age 18-24 months in bottles. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing and Wine-Making]

BILBERRY CLARET WINE

- *pulp from BILBERRY PORT WINE (1)*
- *1 cup red grape concentrate*
- *2 lbs. finely granulated sugar*
- *1 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *lukewarm water to 1 gallon*

This is a second wine made from the drained (but not pressed) pulp from a batch of BILBERRY PORT WINE (1). The pulp will come in two nylon bags, one containing the formerly-dried bilberries and the other containing the chopped formerly-dried banana chips and the formerly-dried elderflowers. The bag containing the dried bilberries can be used over and over again on this recipe--possibly as many as 6 times, but the banana chips and elderflowers can only be used this one additional time. Place both bags of drained pulp in primary with all other ingredients, including water. Yeast in pulp will restart fermentation quickly if this batch is begun immediately after removing pulp from previous batch. Ferment 48 hours after full refermentation is obvious. Remove bag of bilberries and allow to drip-drain without squeezing 4-6 hours. After additional 24 hours, remove bag of banana chips and elderflowers, pressing gently to extract juice. Wait 12 hours and siphon liquid off sediment into secondary, top up and fit airlock. Rack, top up and refit airlock after 3 weeks and again after 2 additional months. Allow to bulk age under airlock 4 months, then rack into bottles. Age in bottles 9 months before tasting, longer if you can stand it. Claret is a dry wine, so do not sweeten when bottling. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing and Wine-Making]

My thanks to Stacy Turner, location unknown, for this request.

SUNFLOWER WINES

"I came across two people (or wine making wanna be's) talking about wine making and one of them said wine can be made from sunflower petals (the sunflower alone).... If so, can you give me a recipe for sunflower wine...?" Johnathan Jones, Jacksonville, Florida

SUNFLOWERS

The common sunflower Helianthus annuus is found in fields all across the United States, Canada, and most of the landmasses of the northern hemisphere. It is a member of the Composite Family, which contains as many as 19,000 species worldwide. There are about 60 native species of sunflower in America, plus many that were imported and escaped to the wild.

The sunflower actually produces a composite blossom containing two types of flowers. The central disk of soft brownish matter contains the actual flowers -- those that produce seeds -- while large petals surround the disk and attract insects. Wine is made from the petals only and the method is similar to making wine from dandelions or many other flowers.

Sunflower Wine (1)

- *2 qts. sunflower petals*
- *1 11-oz can Welch's 100% White Grape Juice frozen concentrate*
- *1 lbs. 10 oz. granulated sugar*
- *2 lemons (juice and zest)*
- *3 oranges (juice and zest)*
- *1 tsp. yeast nutrient*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *6¼ pts. water*
- *Côtes-du-Rhône or Hock wine yeast*

Pick sunflower petals and wash. Put water on to boil. Meanwhile, prepare zest from citrus and set aside. Combine flower petals and zest in nylon straining bag and tie closed. Put bag in primary and pour boiling water over it. Cover primary and squeeze bag several times a day for 3 days. Drain and squeeze bag to extract all liquid. Pour liquid into primary and stir in sugar until completely dissolved. Stir in remaining ingredients except yeast, cover and set aside 10-12 hours. Add activated yeast and cover. Stir twice daily for 5 days. Transfer to secondary and fit airlock. Rack after wine falls clear, add crushed Campden tablet, top up, and reattach airlock. Rack again every 2 months for 6 months, adding another crushed Campden tablet during middle racking and stabilizing at last racking. Wait another month and rack into bottles. Cellar 12 months and enjoy. [Author's own recipe]

Sunflower Wine (2)

- *2 qts. sunflower petals*
- *1 11-oz can Welch's 100% White Grape Juice frozen concentrate*
- *1 lbs. 10 oz. granulated sugar*
- *2 lemons (juice only)*
- *3 oranges (juice only)*
- *1 tsp. yeast nutrient*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *6¼ pts. water*
- *White Burgundy wine yeast*

In primary, combine all ingredients except sunflower petals and yeast. Stir well to completely dissolve sugar. Cover primary and set aside 10-12 hours. Add activated yeast and recover primary. Stir twice daily until violent fermentation subsides. Pick flower petals and wash them. Put petals in nylon straining bag with 1 dozen sterilized glass marbles for weight. Tie bag and submerge in liquid in primary. Gently squeeze and dunk bag several times a day for 5 days. Drain bag, squeezing to extract flavor and transfer liquid to secondary. Fit airlock and rack after 2 weeks, topping up and refitting airlock afterward. After wine falls clear, wait 2 weeks and rack after adding 1 crushed Campden tablet to clean secondary. Thereafter, rack every 2 months for 6 months, adding another crushed Campden tablet every other racking and stabilizing at last racking. Wait another month and rack into bottles. Age for 6-12 months. [Author's own recipe]

My thanks to Johnathan Jones of Jacksonville, Florida for his request.

CABERNET SAUVIGNON WINE

"I planted some Cabernet Sauvignon cuttings 4 years ago and have been picking off the bunches to establish the vines. I am letting them fruit this year. Can you tell me how to best make wine from these grapes?" Dean Moss, Monroe County, Arkansas

CABERNET SAUVIGNON

The most renowned Vitis vinifera variety in the world, Cabernet Sauvignon is the premier variety for the production of fine, long-lived, red wine. The variety originated in the Medoc and Graves areas of Bordeaux, where it is invariably blended with Merlot, Cabernet Franc, and/or Petit Verdot. Elsewhere, it is successfully blended with Sangiovese or Syrah (a.k.a. Shiraz). In recent years it is grown elsewhere to produce pure varietal wines.

Cabernet Sauvignon's fruity flavor is most often described as blackcurrant and its nose as green bell pepper. But it is the grape's complex concentration of tannins, pigments and flavor compounds that make it such a remarkable wine grape. It is easily made into deeply colored wines ideally suited to long periods of maceration and French oak ageing. Its particular appeal, however, is due to the subtle flavor compounds that develop over years with an accompanying subtle bouquet.

The grape itself is distinguished by a small, blue berry, high pip to pulp ratio, and uncommonly thick skin. The latter accounts for the depth of color the variety is known for, while the pips contribute to the high level of tannins. It is the unabashed complexity of its flavor components, however, that make Cabernet Sauvignon the "chocolate" of wines as compared to Chardonnay's "vanilla."

Cabernet Sauvignon Wine
(recipe for 5 gallons)

- *70-75 lbs. Cabernet Sauvignon grapes*
- *4 tsp. pectic enzyme*
- *ž tsp. potassium metabisulfite*
- *3-3″ tsp. yeast nutrient*
- *3 tblsp Oak-Mor powder*
- *1 pkt malo-lactic culture*
- *1 pkt Bordeaux wine yeast*

Pick grapes when fully ripe, discarding any spoiled grapes from clusters. Crush and destem the grapes. Add pectic enzyme and ź tsp. potassium metabisulfite to the crush and stir with wooden paddle. Cover and set aside overnight. Adjust acid if required and stir in yeast nutrient, Oak-Mor and activated yeast. Recover primary and punch down cap twice daily during primary fermentation. When free sulfur drops below 15 ppm (10 ppm is better), inoculate with malo-lactic culture. When specific gravity drops to 1.000, strain solids into press and extract remaining juice. Transfer wine to secondary and attach airlock. After 1 month, rack to sanitized carboy. Monitor MLF with chromatography and rack again when completed, adding ź tsp. potassium metabisulfite at racking. Conduct two more rackings, 1 month apart, adding ź tsp. potassium metabisulfite after last (4th) racking. Wine should clear on its own. If not, let sit another two months, rack, sulfite again, wait 14-21 days, then bottle. Cellar 6-12 months before tasting, depending on your self-control. [Author's own recipe]

My thanks to Dean Moss of Monroe County, Arkansas, for his request.

DAISY WINE

"I have a great fondness for daisies and I was wondering if you have a recipe to make wine from these great flowers." Ann Dynes, location unknown

DAISIES

There are a number of flowers referred to loosely as daisies. These include such diverse plants as the yellow (center) and white (petals) Chrysanthemum leucanthemum, or oxeye daisy, the completely yellow Englemannia pinnatifida, or Englemann's daisy, and the variously colored Bellis perennis, or European daisy. Both oxeye and shasta daisies are rayed flowers with yellow centers and white petals that are common in America, although they are Eurasian in origin and wild in America only after escaping cultivation. Both make a decent wine.

Daisy Wine

- *1 gallon freshly picked daisies*
- *1 pint golden raisins finely chopped*
- *2 peeled lemons, thinly sliced*
- *1 peeled orange, thinly sliced*
- *1 lbs. 13 oz. finely granulated sugar*
- *7″ pts. water*
- *ź tsp. tannin*
- *1 tsp. yeast nutrient*
- *Hock or Champagne wine yeast*

Pick the flower heads only, without stems, after morning dew has evaporated. Wash and place in primary. Pour water, hot or cold, over flowers and cover primary. Let stand for two days, then strain off and retain liquid, squeezing the blossoms to get maximum flavor. Discard flowers and add remaining ingredients, stirring well to dissolve sugar completely. Recover and set aside for two weeks, stirring daily. Strain liquid into secondary, discarding citrus and raisins. Fit airlock and set aside until fermentation ceases and wine clears. Rack, top up and refit airlock. After one month, rack again. After additional month, rack into bottles and enjoy immediately. This wine will keep well, but will not retain its bouquet more than a year. [Author's own recipe]

My thanks to Ann Dynes for his request.

CANTALOUPE WINE

"Do you have a recipe for Cantaloupe Wine alone (not melon wine)?"
Johnathan Jones, Jacksonville, Florida

CANTALOUPES

Like most melons, the orange-fleshed cantaloupe Cucumis melo cantalupensis, makes unforgiving wine. If you do one thing wrong, the wine quickly heads south. Even if you do nothing wrong, cantaloupes can make poor wine. It is the quality of the fruit that matters then. Quality fruit make delicious wine. Inferior fruit are better eaten.

Vine-ripened melons are required for any melon wine, but especially cantaloupe wine. The tantalizing muskiness of the melon is easily lost if not fermented quickly. Follow this recipe exactly and use no substitutes. You will start with more than a gallon of must and squeeze this down to slightly more than a gallon of juice. When the quantity dips below one gallon, raise the level of the wine by dropping sterilized glass marbles into secondary. Do not dilute by topping up.

Cantaloupe Wine

- *5 very ripe cantaloupes*
- *1 cup golden raisins finely chopped*
- *4 peeled lemons, thinly sliced*
- *1 lbs. 10 oz. finely granulated sugar*
- *6 pts. water*
- *ź tsp. tannin*
- *1 tsp. yeast nutrient*
- *Montrachet wine yeast*

Peel the cantaloupes down to orange flesh. Cut in half over primary to save juice, then continue cutting into small chunks. Both seeds and flesh go in nylon straining bag along with lemon slices and chopped or minced raisins. Tie the bag closed and mash fruit with hands. Meanwhile, bring one quart water to boil and stir in sugar until dissolved. Add to primary. Add remaining water and yeast nutrient. Add activated yeast. Cover and squeeze bag daily with hands for one week. Squeeze well to extract all juice and discard seeds and pulp. Recover and stir daily for additional week. Rack, into secondary and fit airlock. Rack every 30 days until wine is clear and no longer throwing sediment. Stabilize and bottle. Drink after six months. [Author's own recipe]

My thanks to Johnathan Jones of Jacksonville, Florida for his request.

NANKING CHERRY WINE

"Do you have a recipe for Bush Cherry Wine (Nanking Cherry)?"
Johnathan Jones, Jacksonville, Florida

NANKING CHERRIES

The Nanking cherry Prunus tomentosa, has escaped cultivation and can be found all over the United States where rainfall exceeds 12 inches a year, but especially in the South. Also called the Manchu Cherry, Chinese Bush Fruit, Bush Cherry, and Hedge Cherry, the vigorous shrub grows to 10 feet in height. It produces heavy crops of half-inch tart, red fruit with a tangy flavor similar to sour cherries. They hold well on the plant, up to three weeks after ripening if the birds allow it, and are often made into pies, jams and jellies. They are less often made into wine, but certainly can be. It doesn't take many to flavor a wine.

The fruit should be picked only when fully ripe in July or August, depending on the location. The average mature bush will easily yield enough fruit for 2-3 gallons of wine. Like many dark berries, the wine's color will suffer if exposed to bright light. For this reason, use dark glass fermentation vessel or clear glass wrapped in brown butcher paper. Store and age bottles in a dark place.

Nanking Cherry Wine

- *3 lbs. ripe Nanking cherries*
- *1½ lbs. granulated sugar*
- *1 11-oz can Welch's frozen grape (Concord) concentrate*
- *6 pts. water*
- *1 crushed Campden tablet*
- *1 tsp. pectic enzyme*
- *½ tsp. acid blend*
- *1 tsp. yeast nutrient*
- *Burgundy wine yeast*

Bring water to boil and dissolve sugar in it, stirring until completely clear. Meanwhile, wash and destem the cherries and tie them into a nylon straining bag. With hands, crush the cherries in primary fermentation vessel. Add acid blend and yeast nutrient and pour boiling sugar-water over fruit. Stir briefly to aid in dissolving additives, cover primary, and allow to cool to 70-75 degrees F. Add crushed Campden tablet, stir, recover, and set aside 12 hours. Add thawed can of grape concentrate and pectic enzyme, stir well, recover and set aside additional 12 hours. Add yeast, recover and allow to ferment seven days, squeezing bag twice daily. Squeeze well to extract juice, discard pulp, and transfer to dark secondary fermentation vessel or clear one wrapped with brown paper. Top up if necessary and fit fermentation trap. Rack after 30 days, top up and refit airlock. Repeat after 30 additional days and again two months later. Stabilize, sweeten to taste (if desired) and set aside 2-3 weeks. Bottle, store in a dark place and taste after six months to a year. Improves with additional aging. [Author's own recipe]

My thanks to Johnathan Jones of Jacksonville, Florida for his request

MULBERRY WINE

"We've been making wine for several years, but our mulberry (and they're all over the place here in New Orleans, LA) wine has come out with little body or flavor. We're seeking a recipe to make use of this abundant crop. We have available 5 gallons of mulberry wine at this time. Could we use it in lieu of water for another batch or add whatever to it to improve body and/or flavor?"
Kim and George, New Orleans, Louisiana

MULBERRIES

The native American mulberry, Morus rubra, is found all over the United States, but especially in the South. In no way should it be confused with the several hybrids of fruitless mulberry, nor should it be confused with the Chinese or Asian mulberry (which have fruit approaching two inches long). The natives have smaller leaves, grow to 30 feet in height and 40 feet in spread, and naturally inhabit wet stream beds and areas with fair rainfall because of its appetite for water. The fruitless varieties have large leaves, shallow roots, and will crowd out other desirable trees as they attempt to secure all available water. If not planted near patios, driveways or parking areas, the native is a wonderful shade tree and the fruit are delicious raw, cooked into cobbler, or made into jelly or syrup.

The fruit can be messy, especially after passing through the digestive system of any numbers of birds that feed on them. Leave the upper branches for the birds and harvest the ones you can reach easily or with a step-ladder. The average tree will easily yield more than enough fruit for several gallons of wine. Like many dark berries, the wine's color will suffer if exposed to bright light. For this reason, use dark glass fermentation vessel or clear glass wrapped in brown butcher paper. Store and age bottles in a dark place.

Mulberries by themselves make a poor wine unless you go all out and use 100% juice with no water. I haven't done that yet so cannot tell you how many pounds of mulberries you'll need. Recipes like the ones below require raisins or grape juice to give the wine body. The flavor is also somewhat fleeting, and for this reason I like to top up with pure, strained mulberry juice. This tends to drag out the fermentation process and usually requires an additional racking, but the added flavor is worth it. I would not substitute a batch of thin-bodied mulberry wine for water (except for topping up) because the resulting alcohol content would be too high and you would need to use a yeast with very high alcohol tolerance to get it to ferment out at all. As for the previous batch of thin-bodied mulberry, I'd use it to top up and then blend any leftover with a full-bodied grape wine.

Mulberry Wine (1)

- *6 lb. ripe mulberries*
- *1-3/4 lb. granulated sugar*
- *1 lb. chopped or minced raisins*
- *ž tsp. pectic enzyme*
- *˝ tsp. acid blend*
- *6 pts. water*
- *Bordeaux wine yeast and nutrient*

Bring water to boil and dissolve sugar in it, stirring until completely clear. Meanwhile, wash the mulberries after removing the stems and pour into primary fermentation vessel. Add raisins, chopped or minced. Pour boiling sugar-water over fruit and allow to cool to 75-80 degrees F. Add pectic enzyme, acid blend, and yeast nutrient. Stir well, cover and set aside 12 hours. Add yeast, stir, recover, and allow to ferment four days on the pulp, stirring twice daily after punching down the cap. Strain through nylon sieve, pressing lightly to extract juice and then pour into dark secondary fermentation vessel or clear one wrapped with brown paper, topping up if necessary, and fit fermentation trap. Rack after two months and again two months later. Stabilize and set aside 2-3 weeks. Bottle, store in a dark place and taste after six months to a year. A full-bodied wine, it tastes better after two years. [Author's own recipe]

Mulberry Wine (2)

- *6 lb. ripe mulberries*
- *1-3/4 lb. granulated sugar*
- *1 11-oz. can Welch's frozen grape (Concord) juice concentrate*
- *ž tsp. pectic enzyme*
- *˝ tsp. acid blend*
- *5 pts. water*
- *Bordeaux wine yeast and nutrient*

Bring water to boil and dissolve sugar in it, stirring until completely clear. Meanwhile, wash the mulberries after removing the stems and pour into primary fermentation vessel. Add thawed can of grape concentrate. Pour boiling sugar-water over fruit and allow to cool to 75-80 degrees F. Add pectic enzyme, acid blend, and yeast nutrient. Stir well, cover and set aside 12 hours. Add yeast, stir, recover, and allow to ferment four days on the pulp, stirring twice daily after punching down the cap. Strain through nylon sieve, pressing lightly to extract juice and then pour into dark secondary fermentation vessel or clear one wrapped with brown paper, topping up if necessary, and fit fermentation trap. Rack after two months and again two months later. Stabilize and set aside 2-3 weeks. Bottle, store in a dark place and taste after six months to a year. A full-bodied wine, it tastes better after two years. [Author's own recipe]

My thanks to Kim and George of New Orleans, Louisiana for their request.

FEIJOA BLOSSOM WINE

"In your Feijoa wine recipe article you mentioned also using the flower petals for wine. If you would, please send me a recipe so I can make this wine also." Kelly Whitaker, Southern California

FEIJOA BLOSSOMS

Also known as the pineapple guava, Feijoa trees are native to South America. The pale yellow flesh of their fruit is very sweet and can be made into an outstanding wine (see recipe elsewhere on this site). Their fleshy white flower petals are sweet and can be made into their own wine. If you pluck the flowers carefully so as to remove the petal portion without removing the pistil and stamen--the reproductive portions of the flower--the fruit will still develop and you get two crops instead of one or the other. Pick the flowers after morning dew has evaporated and use them or freeze them for later use right away. Feijoa trees have been widely imported to New Zealand, California, Florida, and many other areas. Here are three recipes.

Feijoa Blossom Wine

- *2 qts. loosely packed Feijoa flowers*
- *2 lbs. finely granulated sugar*
- *7 pts. water*
- *1/8 tsp. tannin*
- *1 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *Côte des Blancs, Sauterne or Hock wine yeast*

While washing flowers, put 2 quarts of water on to boil. When water boils, stir in sugar until dissolved completely. Tie flowers in nylon straining bag and place in primary with acid blend, tannin and yeast nutrient. Pour boiling water over flowers, punch down bag and cover primary. Stir frequently while cooling but cover between stirrings. When cooled to room temperature stir in pectic enzyme and remaining water. Recover primary and set aside 10-12 hours. Add activated yeast and recover. Stir twice daily for 7 days. Remove bag, squeezing to extract flavors, and set covered primary aside for 3 additional days. Rack to clean secondary and fit airlock. After 45 days, rack, top up and refit airlock. Repeat racking every 45 days until wine is clear and leaves no sediment at all in secondary. Rack into bottles and enjoy. [Author's recipe]

Feijoa Blossom-Rhubarb Wine

- *1 qts. loosely packed Feijoa flowers*
- *3-4 lbs. rhubarb*
- *2-3/4 lbs. finely granulated sugar*
- *7 pts. water*
- *1/8 tsp. tannin*
- *1 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *Sauterne or Hock wine yeast*

Wash flowers and add to 1 quart water in 2-qt pan, covered, on medium heat. Bring to boil, reduce heat and simmer 15 minutes. Meanwhile, wash rhubarb and cut into 1/2-inch lengths. In primary, crush rhubarb with a piece of sterilized of hardwood (the end of a baseball bat is perfect). Strain off flowers and add hot flower-water to primary. Dissolve crushed Campden tablet in remaining cold water and pour over rhubarb. Cover primary and let set for three days, stirring daily. Strain through a nylon straining bag and squeeze as much liquid as possible from the pulp. Discard pulp and return liquor to primary. Stir in all remaining ingredients and activated yeast, making sure the sugar dissolves completely. Cover and set aside overnight. Transfer to secondary and fit airlock, but to allow for foaming during fermentation hold back a pint or so in a small bottle plugged with cotton. When ferment settles down (5-7 days), top up with reserved liquor and refit airlock. Set aside in cool place until wine begins to clear. Rack, refit airlock and top up. Allow at least another two months, making sure fermentation has ceased, and rack again. If possible, cold stabilize wine for 30 days. If you can't cold stabilize, at least allow the wine the additional 30 days. Rack into bottles and enjoy. [Author's own recipe.]

Feijoa Blossom-Passion Fruit Wine

- *1 qts. loosely packed Feijoa flowers*
- *1 11-oz can Welch's frozen passion fruit concentrate*
- *1 11-oz can Welch's 100% white grape juice frozen concentrate*
- *sugar to bring s.g. to 1.090*
- *6 pts. water*
- *1/8 tsp. tannin*
- *3/4 tsp. acid blend*
- *3/4 tsp. pectic enzyme*
- *1-1/2 tsp. yeast nutrient*
- *Sauterne, Hock or Montpellier (Lalvin K1V-1116) wine yeast*

Wash flowers and add to 1 quart water in 2-qt pan, covered, on medium heat. Bring to boil, reduce heat and simmer 15 minutes. In primary, add remaining water to passion fruit and white grape concentrate. Strain off flowers, adding flower-water to primary. Stir and take hydrometer reading. Use hydrometer chart (see chart at Using Your Hydrometer) to calculate sugar required to raise specific gravity to 1.090. Add sugar and stir well to dissolve. Add all remaining ingredients except yeast, stir, cover primary, and set aside 12 hours. Add activated yeast. Stir daily for 7 days, then transfer to secondary and fit airlock. Rack, top up and refit airlock after 30 days. Repeat racking every 30 days until fermentation ceases and wine is clear. Rack again, top up, refit airlock, and set aside 60 days. Rack into bottles and enjoy. [Author's own recipe]

My thanks to Kelly Whitaker of Southern California for her request.

BIRCH SAP WINE

"I have a friend that from time to time makes wine. Several times he has mentioned a recipe he used to have for Birch Sap Wine but lost. Do you know of this recipe? "Michael Peck, location unknown

BIRCH SAP

When the days shorten in the fall, all deciduous trees begin storing sugar in their roots as food for the coming winter and to provide their initial growth of leaves the following spring. It is this reversal of the sap to the roots that causes the leaves to dry out, turn colors and fall. As the days begin to warm in late winter into spring, the trees send that sugar upwards in their sap. Two trees tend to produces sweeter and more plentiful sap than all others -- the birch and the maple. I have already posted the recipe for maple sap wine, so here is the recipe for birch sap wine.

The sweet birch (Betula lenta) grows in moist woods from Maine to Kentucky. Despite its name, the sap is not very sweet but it is abundant and contains a flavor similar to wintergreen that makes a distinctive wine. The sap runs about a month after the maples. A more northern species is the yellow birch (Betula lutea), whose bark is yellow-gray and peels. Its sap, too, has a slight flavor of wintergreen. The paper birch (Betula papyrifera) is another northern species found across Canada and down to Ohio and New Jersey. It produces a fair amount of sap, but lacks the wintergreen oils found in the sweet and yellow birches.

One taps a birch tree differently than a maple. Make sure the trees are at least 10 inches in diameter, as smaller trees will be injured by tapping. Using an auger and 3/4-inch wood drill bit, drill a hole upwards into the tree at a 30° to 45° angle. The hole need only be deep enough to hold the tap securely (just beyond the inner bark). A drilled rubber bung is fit snugly into the hole with a short glass tube inserted into the bung hole. A length of plastic tubing is fitted onto the glass tube and inserted into a gallon jug. The space around the tubing is filled with cotton to keep insects out of the jug. Only one gallon of sap per tree is taken, which should take about two days. In any case, do not tap a tree for more than three days, even if a gallon of sap is not yet collected. The hole must be securely plugged with a tightly fitting plug to prevent the tree from dying after being tapped. A tapered cork works best for plugging the hole.

BIRCH SAP WINE

- *1 gallon birch sap*
- *1 3/4 lbs. granulated sugar*
- *1/2 oz. citric acid*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Riesling or Graves wine yeast*

First measure the specific gravity of the sap with a hydrometer to determine exactly how much sugar to add to achieve a starting specific gravity of 1.085-1.090. The 2½ pounds in the recipe is about average, but more may be required. In an enamel- or Teflon-coated pot, stir the required amount of sugar into the birch sap and bring to a boil. Immediately remove from the heat and stir until all sugar, citric acid and yeast nutrient is dissolved. When cool, stir in the tannin and pitch the activated yeast. Cover the primary and stir daily for 8-10 days. Transfer to a secondary and fit airlock. Ferment to dryness (6-8 weeks), rack into a sanitized secondary, refit the airlock and bulk age 6 months, checking airlock from time to time to make sure it doesn't dry out. Rack, sweeten if desired and bottle. [Adapted recipe from Leo Zanelli's Home Winemaking from A-Z] My thanks to Michael Peck, location unknown, for requesting this recipe.

MAPLE SAP WINE

"The sap will be running soon in the sugar maples. Do you have a recipe for sugar maple wine?" Randy Buckles, Canton, Ohio

MAPLE SAP

When the days shorten in the fall, all deciduous trees begin storing sugar in their roots as food for the coming winter and to provide their initial growth of leaves the following spring. As the days begin to warm in late winter, the trees send that sugar upwards in their sap. Two trees tend to produces sweeter and more plentiful sap than all others -- the birch and the maple.
The best known by-products of the sugar maple (Acer saccharum), aside from its wood, are maple syrup and maple sugar. Both are made by collecting the sweet sap and cooking it down to a syrup or even further into sugar. But the sap also makes a very fine wine.
Sugar maples are found throughout the mid-west and northeastern United States and much of southeastern Canada. But other maples can also yield a sweet sap from which you can make wine. These include the black sugar maple (Acer nigrum), the silver maple (Acer saccharinum), and the red maple (Acer rubrum). The black sugar maple has three-lobed leaves instead of the five lobes of the sugar maple, but its sap is every bit as sweet and plentiful as the sugar maple's sap. The silver maple looks similar to the sugar but ranges a bit farther south and sports red flowers in the spring. Its sap is also very sweet but not as plentiful as the sap of the sugar maple. The red maple ranges from Canada to Texas, prefers wet lowlands and swamps, and produces a sap less sweet and less plentiful than the sugar maple but still suitable for winemaking.
Tapping the trees to harvest the sap is beyond the scope of this recipe, but there are many how-to articles posted on the web if you do not know how to do it. As an alternative, you can buy fresh maple sap from a commercial sugarbush. If you collect the sap yourself, in the interest of preserving the health of these great trees, I encourage you to tap no tree under a foot in diameter, to gather no more than a gallon of sap from any one tree, and to be sure to seal the hole with a piece of cork or tapered stick after removing the spile-tap. If you follow these three simple rules the tree will available for decades of future tapping.

MAPLE SAP WINE

- *1 gallon maple sap*
- *up to 2 lbs. granulated sugar*
- *1 large or 2 small lemons*
- *12-15 cloves*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Riesling wine yeast*

First measure the specific gravity of the sap with a hydrometer to determine how much sugar to add to achieve a starting specific gravity of 1.085-1.090. Different saps will contain different amounts of natural sugar, and even the sap from the same tree will differ from year to year. In an enamel- or Teflon-coated pot, stir the required amount of sugar into the maple sap and bring to a low boil for 15 minutes, stirring until the sugar is dissolved. In a separate pan, combine a cup of the sap with the cloves and zest of the lemon(s) and simmer for 10 minutes. Strain the latter into a primary and add the boiled sap, juice from the lemon(s) and yeast nutrient. When cooled to 75° F., add the activated yeast. Cover the primary and stir daily for 8-10 days. Transfer to a secondary and fit airlock. Ferment to dryness (6-8 weeks), rack into a sanitized secondary, refit the airlock and bulk age 12 months, checking airlock from time to time to make sure it doesn't dry out. Rack, sweeten if desired and bottle. [Adapted recipe from Steven A. Krause's Wines from the Wilds] My thanks to Randy Buckles of Canton, Ohio, for requesting this recipe.

BURDOCK WINE

"Is it possible to make wine from burdock bushes? "Tom Sawyer, Syracuse, New York

BURDOCK

Burdocks are from Eurasia and have now been naturalized throughout America. The Great Burdock (Arctium lappa) is a huge weed growing 2-3 meters in height, while the the much more widespread Common Burdock (Arctium minus) is the one most commonly encountered. All burdocks are biennial, growing only a set of leaves the first year. The second year the produce a flowering stalk which fruits. In late summer into autumn, the fruit, called burrs, ripens and turns brown. They stick to the clothing and fur of passing people and animals and attempts to remove them scatters their seeds. After producing seeds, the plant dies. The burrs stick to hosts when both green and brown.

Burdock is said to be a gentle laxative. Its roots are used as an herbal cure for rheumatism, gout and certain lung conditions. As a topical external applicant, it is said to relieve sores and swellings. A tincture made from its seeds is supposed to cure psoriasis. In Japan, it is considered an aphrodisiac. The stems are considered a vegetable and peeled, boiled and eaten. Burdock ale can be made from the roots, tea and wine can be made from the leaves and burrs.

BURDOCK WINE

- *½ lbs. of second-year green leaves and burrs*
- *2 lbs. brown sugar*
- *water to 1 gallon*
- *1 large or 2 small lemons (juice only)*
- *1 tsp. yeast nutrient*
- *1 crushed Campden Tablet*
- *1 pkt Tokay wine yeast*

Gather green leaves and green burrs in a plastic pail. Wash to remove insects, dirt and dead organic matter and add burdock and brown sugar to primary. Put water on to boil. Meanwhile, make zest from lemon(s) and extract juice, discarding pith, pulp and seeds. Pour boiling water over burdock and brown sugar in primary, stirring well to dissolve sugar. Cover primary and set aside to cool. Add remaining ingredients except yeast, cover and set aside for 12 hours. Add activated yeast and recover primary. Stir daily until vigorous fermentation subsidesm (about 5-7 days), then strain liquid into secondary and fit airlock, discarding burdock and zest. Ferment to dryness, racking once or twice as required, and then stabilize and bulk age 6 months, checking airlock from time to time to make sure it doesn't dry out. Rack, sweeten if desired and bottle. [Author's own recipe]

My thanks to Tom Sawyer, Syracuse, New York, for requesting this recipe.

MANDARIN ORANGE WINE

"We have purchased a box of mandarin that is slightly overripe. Is there a Mandarin Orange Wine recipe? "Roy DeHaven, location unknown

MANDARIN ORANGE

Mandarin oranges are high in citric acid and contain a fair amount of sucrose. They have a distinctive taste and it doesn't take much juice to make a gallon of wine. However, it oxidizes easily, so juice the oranges, add them to the water and immediately add a crushed Campden tablet per gallon. The recipe below uses only a pint of Mandarin orange juice per finished gallon of wine, but you can make it stronger by adding 1—-2 pints per gallon. Rest assured, though, that a pint of juice makes a flavorful wine. If you add more juice, decrease the water proportionally.

MANDARIN ORANGE WINE

- *1 pt. Mandarin orange juice*
- *2 lbs. finely granulated sugar*
- *6— pts. water*
- *— tsp. pectic enzyme*
- *1 tsp. citric acid*
- *1 tsp. yeast nutrient*
- *1 crushed Campden Tablet*
- *1 pkt Chablis or Hock wine yeast*

Juice the oranges and add all ingredients except pectic enzyme and yeast to primary. Stir well to dissolve sugar, cover primary and set aside for 12 hours. Add pectic enzyme, stir, recover, and set aside additional 12 hours. Add activated yeast and cover primary. Stir daily until vigorous fermentation subsides, then ferment covered until s.g. drops to 1.010 or below. Transfer to secondary and fit an airlock. Ferment to dryness, racking once or twice, and then stabilize and bulk age 4-6 months (check the airlock from time to time to make sure it doesn't dry out). You'll probably want to sweeten it a bit before bottling. Don't over-do the sweetening. [Author's own recipe]

My thanks to Roy DeHaven, location unknown, for requesting this recipe.

SANGRIA

"I would like to make a wine called Sangria. I am buying Carlo Rossi Sangria and would like to make it...."
James Rigger, location unknown

SANGRIA

Sangria is a drink made with wine, a carbonated beverage and fruit. Commercial Sangria is made the same way you would make it at home, except that fruit pulp is removed and only juices are added to the wine. Here is my favorite Sangria recipe (it also happens to be my own). It uses 4 bottles of wine but yields over a gallon if the fruit is pressed.

SANGRIA

- *4 750-ml bottles Pinot Noir*
- *1 16-oz bottle ginger ale*
- *4 sweet oranges*
- *2 lemons or 5-oz can of grapefruit sections in syrup*
- *1 pt. fresh strawberries*
- *1˝ pt. fresh blackberries or dewberries*
- *4 fresh kiwis*
- *2 bananas*
- *1/4 fresh pineapple*

Wash all fruit. When cutting fruit, do so in glass pie plate to capture all juice that results from cutting. Cut top off pineapple and quarter lengthways. Set 3 quarters aside for another use and cut outer covering off fourth quarter. Slice pineapple into ź inch slices and transfer them and captured juice to bowl. Peel kiwi and bananas and slice fruit thinly, transferring to bowl. Remove greenery from strawberries and slice similarly. Remove stems and greenery from blackberries and combine with sliced strawberries. Transfer to bowl. Peel and thinly slice fruit of oranges and lemons, adding to bowl, or substitute small can of grapefruit sections in syrup for lemons. Add all captured juice to bowl. Add ginger ale and wine to bowl. Cover with plastic wrap and place in refrigerator 24 hours. Serve as is or strain, press fruit, recombine strained wine and pressed juice, and bottle. This is a superior Sangria. [Author's own recipe]

My thanks to James Rigger, location unknown, for requesting this recipe.

SEVILLE ORANGE WINE

"In the section on orange-winemaking, you mention that you excluded the Seville orange recipe (the third one). Could you please send it to me? I grow Sevilles."
Vicki Ireland, Sugar Land, Texas

SEVILLE ORANGES

The Seville orange Citrus aurantium is a both bitter and sweet, which makes it particularly useful in making marmalade and for making glazes for cooking--especially for fowl. The pulp and juice is sweet, although not as sweet as many oranges, while the peel contains volatile oils, three glucosides, an amorphous bitter principle (Aurantiamarin), and aurantiamaric acid. The flowers of the Seville orange are more strongly scented than sweet oranges and can themselves be used in flavoring wines. To avoid too much bitterness that the peels contain, follow the directions below carefully.

SEVILLE ORANGE WINE

makes 2— gallons

- *24 thin skinned Seville oranges*
- *4 lemons*
- *5-1/2 lbs. granulated sugar*
- *2 gal water*
- *3 crushed Campden tablet*
- *3 tsp. yeast nutrient*
- *1 pkg Champagne wine yeast*

Put water on to boil. Meanwhile, peel half the oranges and discard the peeling. Slice all the oranges and the lemons, capturing the juice, and put the slices and juice in a primary vessel with half the yeast nutrient. When water boils, pour over slices, cover and set aside until 75-80° F. Add activated yeast and stir daily for 14 days. Strain, pressing pulp moderately, and add sugar and remainder of yeast nutrient. Stir well to completely dissolve sugar. Recover and set aside 3 days. Pour into 2—-gallon carboy and fit airlock. Retain any excess wine in dark wine bottles fitted with airlock in #2 bung (to be used for topping up). Rack, top up and refit airlock when fermentation ceases, then repeat racking when wine clears. Wait 60 days and rack into bottles. Set aside 6 months before tasting. [Adapted from C.J.J. Berry's First Steps in Winemaking]

My thanks to Vicki Ireland of Sugar Land, Texas for requesting this recipe.

WHITECURRANT WINES

"I have a lot of frozen white currants and am looking for a recipe for white currant wine. Do you have one?"
Candice Mayfield, Chicago

WHITECURRANTS

Whitecurrants (also spelled "white currants") are of the genus Ribes. Most North American currants are of the black or red varieties, with whitecurrants having been imported from Europe. Some have escaped cultivation and are occasionally found in the wild, but usually they are cultivated. Popular varieties are Bianca, Tinka (actually a pink currant, but sometimes referred to as a white), White Dutch, White Imperial, White Pearl, and White Versailles.

The richest and sweetest flavored of the whitecurrants is the White Imperial. It forms loose clusters of medium to large fruit which is white and translucent. Seeds are visible through the translucent skin and flesh and are brown. These ripen in mid-July and are hardy to Zone 3. White Pearl is another large berry with translucent skin, although it is pale yellow in color. It has a mild, sweet flavor and is also hardy to Zone 3. It is believed to be from Belgium and cultivated since at least 1850 or is from Holland.

WHITECURRANT WINE (1)

- *2½ lbs. ripe whitecurrants*
- *2 lbs. granulated sugar*
- *7 pts. water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkg Tokay wine yeast*

Put the fruit in primary and crush. Add 1 quart water, crushed Campden tablet and yeast nutrient and stir. Meanwhile, add half the sugar to 1 quart water and bring to boil while stirring to dissolve. Add to primary and stir. Cover and allow to cool overnight. Add activated yeast, recover, and stir daily for 5-6 days. Strain through nylon sieve and transfer juice to sanitized secondary and fit airlock. Bring another quart of water to boil and stir in remainder of sugar until dissolved. When cool, add to secondary and refit airlock. After 3 additional days, top up with water, refit airlock and set aside until fermentation stops. Rack, top up and refit airlock. After 60 days, rack again, top up and refit airlock. After additional 60 days, rack into bottles and age 6 months before tasting. [Adapted from H.E. Bravery's Amateur Wine-Making]

WHITECURRANT WINE (2)

- *3 lbs. whitecurrants*
- *2 lbs. finely granulated sugar*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Burgundy wine yeast*

Put the fruit in primary and crush. Add 1 quart water and crushed Campden tablet and stir. Cover and set aside for 12 hours. Strain pulp through nylon straining bag, squeezing firmly. Suspend a jelly bag over a bowl and pour the strained juice into the bag. Allow this to drip-drain without squeezing. Do not rush. When all juice is through, pour into stainless steel saucepan and bring to boil. Reduce to simmer and hold for 5 minutes, removing any scum that rises. Meanwhile, add half the sugar to 1 quart of water and bring to boil while stirring to dissolve. Pour both the sugar-water and boiled juice into clean primary, stir in yeast nutrient, cover, and set aside to cool. Add activated yeast, recover and stir daily for 10 days. Bring another quart of water to boil and stir in remaining sugar until dissolved. Set aside to cool and then add to primary. Cover as before and set aside another 3-4 days. Transfer to secondary, top up with water and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and leaves no further deposits. Stabilize, bulk age 3 months under airlock, and rack into bottles. Age 6 months before tasting. WARNING: Do not boil juice until it has passed through jelly-bag without squeezing or wine will not clear. [Adapted from H.E. Bravery's Amateur Wine-Making]

WHITECURRANT WINE (3)

- *4-5 lbs. ripe whitecurrants*
- *2 lbs. granulated sugar*
- *6½ pts. water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkg Burgundy wine yeast*

Put the fruit in primary and crush. Add 1 quart water, crushed Campden tablet and yeast nutrient and stir. Meanwhile, add half the sugar to 1 quart water and bring to boil while stirring to dissolve. Add to primary and stir. Cover and allow to cool overnight. Add activated yeast, recover, and stir daily for 5-6 days. Strain through nylon sieve and transfer juice to sanitized secondary and fit airlock. Bring another quart of water to boil and stir in remainder of sugar until dissolved. When cool, add to secondary and refit airlock. After 3 additional days, top up with water, refit airlock and set aside until fermentation stops. Rack, top up and refit airlock. After 60 days, rack again, top up and refit airlock. After additional 60 days, rack into bottles and age 6 months before tasting. [Adapted from H.E. Bravery's Amateur Wine-Making]

My thanks to Candice Mayfield of Chicago, Illinois for requesting this recipe.

TEABERRY AND WINTERGREEN WINES

"I am an amateur wine maker and have made teaberry wine
in small quantities only a couple times. Could you please
email me your recipe...?"
Paul, location unknown

TEABERRIES AND WINTERGREEN

Wintergreen (Gaultheria procumbens) is related to Salal (Gaultheria shallon), Western Wintergreen (Gaultheria humifusa), and creeping snowberry (Gaultheria hispidula). Wintergreen grows in eastern North America, salal grows along the north Pacific Coast, western wintergreen grows in the mountains of the American and Canadian west, and creeping snowberry grows across much of northern North America.

Wintergreen grows to several inches in height and can grow abundantly in woods with the correct drainage and soil. It blooms primarily in July and develops red berries in the autumn which persist through the winter unless consumed. These aromatic berries are called teaberries and are edible raw. They are juicy, sweet and aromatic, and they make pretty good wine, jelly and pie, although collecting them can be a chore. Although they can be picked after turning red, they improve in taste as they age through winter.

The leaves of wintergreen are red when young and turn light and then dark green. Euell Gibbons developed a recipe for a fermented wintergreen drink which, with little modification, evolves into wine. Recipes for each (teaberries and wintergreen) follow. Some aging is required.

TEABERRY WINE

- *4-6 lbs. ripe teaberries*
- *1-1/2 to 1-3/4 lbs. granulated sugar*
- *6-1/2 pts. water*
- *1/2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkg wine yeast*

Put half the water on to boil and stir in sugar until dissolved. Meanwhile, wash berries and cull out any that are not ripe or are unsound. Put berries in nylon straining bag and tie closed. Place in primary and mash berries. Pour sugar-water over berries and add remaining water to help cooling. Cover with cloth and set aside until cooled to room temperature. Stir in acid blend, yeast nutrient and crushed Campden. Recover and wait 12 hours. Stir in pectic enzyme, recover and set aside another 12 hours. Add activated yeast and recover primary. Stir twice daily until fermentation dies down. Remove straining bag, squeeze to extract maximum juice, and discard pulp. Allow to settle overnight and rack into secondary. Top up if required and fit airlock. Rack, top up and refit airlock after 60 days and again when wine clears. Set wine in cool, dark place for 4 months, checking airlock periodically. Stabilize, sweeten to taste (if desired) and set aside for 14 days. Rack into bottles, age 3-6 months and enjoy. [Author's own recipe]

- *2 qts. young (red) wintergreen leaves*
- *½ lbs. golden raisins, chopped or minced*
- *2 large oranges, zest and juice*
- *2 lbs. finely granulated sugar*
- *1/8 tsp. tannin*
- *1 gal water*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Put half the water on to boil. Meanwhile, wash and trim stems from leaves and put in primary. Pour the boiling water over leaves, cover primary, and let set overnight. Strain off the liquid and save it. Boil the other half of the water and pour over the strained leaves, chopped or minced raisins and zest of two large oranges. Cover primary and set aside for one hour. To this, add water drained off earlier. Add juice from oranges and all remaining ingredients except yeast. Stir until sugar is completely dissolved. Add activated yeast and cover. Stir daily for one week. Strain through nylon straining bag into secondary and fit airlock. Ferment to dryness, rack, top up and refit airlock. Set aside two months and if clear rack carefully into bottles. If not clear, top up, refit airlock and set aside until clear. Rack into bottles. Age 3-6 months. [Author's own recipe]

My thanks to Paul for requesting this recipe.

QUINCE-BASED WHITE WINES

"I am looking for a Quince-and-something white wine recipe."
Paula Goddard, Sevenoaks, Kent, England

QUINCE-AND-SOMETHING

Paula was looking to perhaps combine apples, pears and quinces to create a white wine, or to combine quince, apple and elderberry to create a rosé. While I think these combinations have merit, I have never tried them and therefore couldn't even guess at proportions.

Some years back, however, I made a white wine with quince and parsnips. It was quite delicious and so I made a second batch, but substituted carrots for half the parsnips. This, too, made a very nice white wine. The recipes are identical except for the base ingredients. These wines must age a year to mature.

PARSNIPS AND QUINCE WHITE WINE

- *5 lbs. parsnips*
- *3 lbs. quinces*
- *1 lbs. golden raisins, chopped or minced*
- *2 lemons, zest and juice*
- *1 orange, zest and juice*
- *1-3/4 lbs. finely granulated sugar*
- *1 tsp. pectic enzyme*
- *1/8 tsp. tannin*
- *7½ pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Wash and trim parsnips and grate or cut into thin (1/8 inch) slices. Peel quinces, quarter and remove stem and seed cores. Grate or slice thin like parsnips. Combine in pot with water and bring to boil. Hold boil for 45 minutes, adding water as level drops through evaporation. Remove from heat and set aside to cool. Strain through nylon straining bag, squeezing lightly to extract juice. Pour into primary and add sugar, stirring well to dissolve. Stir in juice of citrus, tannin, pectic enzyme, and yeast nutrient. Tie zest of citrus fruit and chopped or minced raisins in nylon straining bag and add to primary. Cover primary and set aside 12 hours. Add activated yeast and recover primary. Stir daily until s.g. drops to 1.010 (12-14 days). Squeeze nylon bag and discard zest and raisin pulp. Let settle overnight and rack into secondary. Top up and fit airlock. Rack, top up and refit airlock every 60 days until fermentation completes and wine clears. Stabilize, wait 10-14 days and rack into bottles. Age one year. [Author's own recipe]

- *2½ lbs. parsnips*
- *2½ lbs. carrots*
- *3 lbs. quinces*
- *1 lbs. golden raisins, chopped or minced*
- *2 lemons, zest and juice*
- *1 orange, zest and juice*
- *1-3/4 lbs. finely granulated sugar*
- *1 tsp. pectic enzyme*
- *1/8 tsp. tannin*
- *7½ pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Wash and trim parsnips and carrots and grate or cut into thin (1/8 inch) slices. Peel quinces, quarter and remove stem and seed cores. Grate or slice thin like parsnips and carrots. Combine in pot with water and bring to boil. Hold boil for 45 minutes, adding water as level drops through evaporation. Remove from heat and set aside to cool. Strain through nylon straining bag, squeezing lightly to extract juice. Pour into primary and add sugar, stirring well to dissolve. Stir in juice of citrus, tannin, pectic enzyme, and yeast nutrient. Tie zest of citrus fruit and chopped or minced raisins in nylon straining bag and add to primary. Cover primary and set aside 12 hours. Add activated yeast and recover primary. Stir daily until s.g. drops to 1.010 (12-14 days). Squeeze nylon bag and discard zest and raisin pulp. Let settle overnight and rack into secondary. Top up and fit airlock. Rack, top up and refit airlock every 60 days until fermentation completes and wine clears. Stabilize, wait 10-14 days and rack into bottles. Age one year. [Author's own recipe]

My thanks to Paula Goddard of Sevenoaks, Kent, England for requesting this recipe.

PYRACANTHA WINE

"I was wondering if you had run across a Pyracantha wine recipe." John Thompson, Southern California

PYRACANTHA

Pyracantha, or fire thorn, is an evergreen ornamental with small white flowers in the spring. These give way to green berries that persist throughout the summer, turn orange in the autumn, and bright red as winter arrives. Indians and early settlers were familiar with this shrub and it has long been used in making jellies and preserves. These uses have practically disappeared, apparently for no other reason than that urbanites today have largely lost the art of making homemade preserves, jams and jellies and those who still make these are unfamiliar with this particular plant's heritage and uses. One of those uses is as a base for wine. Pyracantha berries should not be picked until fully ripe. If you watch the shrubs closely, one day you will notice the birds eating the berries. That's when they're ripe. Grab a bag, bowl or basket and start picking. Because the berries grow thick on mature plants, it doesn't take long to pick enough for a batch of wine. Pyracantha wine has an unusual but not unpleasant taste. It ages well and smooths out as it matures, both as a dry or semi-sweet wine. It is light-colored, like an orange-tinted rosé. Serve chilled or at ambient temperature.

PYRACANTHA WINE

- *1 qts. Pyracantha berries*
- *1 cup golden raisins*
- *2 lbs. sugar*
- *2 lemons*
- *1 large orange*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *7½ pts. water*
- *1 pkt Champagne or Lalvin RC-212 wine yeast*

Put 1 qts. water on to boil. Meanwhile, sort, destem and wash the berries, discarding any not sound or ripe. When water boils, put the berries and raisins in water and adjust heat to maintain a simmer for 20 minutes. Remove from heat and allow to cool. Pour berries and raisins in blender and chop, then place in primary. Add remaining water, half the sugar, the juice of the citrus, and the pectic enzyme and yeast nutrient. Stir very well to dissolve sugar thoroughly. Cover and set aside for 12 hours. Add activated yeast and recover. Stir twice daily for 7 days. Pour juice through a nylon straining bag into another primary, allowing bag to drip drain 30-45 minutes. Do not squeeze bag. Discard pulp and add remaining sugar to liquor, stirring well until completely dissolved. Transfer to secondary, attach airlock and set aside. Rack every 30 days for 3 months, topping up and refitting airlock each time. Set aside 3 additional months. Rack into bottles or stabilize, sweeten to taste, wait 10 days, and rack into bottles. This wine will age well. [Adapted from Dorothy Alatorre's Home Wines of North America]. My thanks to John Thompson of Southern California for requesting this recipe.

FENNEL WINES

"I was wondering if you had any wine that could use fennel?" Brad Wilder, location unknown

FENNEL

This herb (or weed if growing wild in the lawn) makes a good wine if you don't overdo it. Too much fennel and the wine will take on a peculiar and unpleasant taste. If this occurs, make another batch of wine but leave out the fennel. Blend the two wines together and bottle.

The three wines below make three distinctly different wines. By far, I like the beet wine the best, but it does take two years of aging to render it mature enough to drink (the wine will taste "earthy" if tasted earlier). For a quick wine, I recommend the third recipe.

FENNEL WINE (1)

- *1½-2 oz. fennel*
- *3 lbs. fresh beets*
- *2 lbs. sugar*
- *3 lemons, juice only*
- *¼ tsp. grape tannin*
- *1 tsp. yeast nutrient*
- *7½ pts. water*
- *1 pkt Montrachet wine yeast*

Wash beets well and slice thinly. Put in pot with 6 pts. of water and bring to boil. Cook until tender and strain water onto sugar, tannin, lemon juice, and yeast nutrient. Remove thick skin from beets and use canning recipe to save beets for later use as food. Put fennel in jelly or garnish bag, tie, put in pan with remaining water, and bring to boil. Remove from heat and set aside covered for 10 minutes. Meanwhile, stir beet juice until sugar dissolves completely. Remove bag of fennel, squeeze to extract full flavor and discard fennel. Combine fennel water with other liquid in secondary, cover with napkin help by rubber band and set aside to cool to room temperature. When cool, add activated yeast and attach airlock. When fermentation quiets down, top up and reattach airlock. Rack every 60 days until wine clears. Rack again and stabilize, sweeten to taste, wait 10 days, and rack into bottles. This wine must age two years to mature, but will be a very smooth and delicious wine. [Adapted from C.J.J. Berry's "130 New Winemaking Recipes"]

FENNEL WINE (2)

- *1½ oz. fennel leaves*
- *2 lbs. chopped apples*
- *2 lbs. sugar*
- *1½ tsp. citric acid*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *7¼ pts. water*
- *1 pkt Champagne wine yeast*

Wash and core apples, then chop thoroughly. Stir sugar into water and stir well to dissolve completely. Add fennel leaves, chopped apples, crushed Campden, citric acid, yeast nutrient and sugar water to primary. Cover and set aside 12 hours. Stir in pectic enzyme and recover. After 12 hours, add activated yeast. When vigorous fermentation is reached, ferment 3 days stirring twice daily. Strain liquid into secondary. Pick fennel leaves from apple pulp and discard leaves. Press apples and collect juice derived. Pour juice into secondary and discard pulp. Fit airlock and top up when fermentation quiets. Rack after 30 days and set aside to clear. Rack after 60 days and again after additional 60 days, topping up and refitting airlock each time. Stabilize but do not sweeten unless you simply cannot stomach dry wine. Wait final 30 days and bottle. [Adapted from Leo Zanelli's "Home Winemaking from A to Z"]

FENNEL WINE (3)

- *1½ oz. fennel leaves*
- *2 11½ oz. cans Welch's frozen 100% White Grape Juice Concentrate*
- *1¼ lbs. sugar*
- *½ tsp. citric acid*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *water to 1 gallon*
- *1 pkt Champagne wine yeast*

Boil 2 cups water and infuse fennel leaves 10-15 minutes. Strain water into primary and discard leaves. Add all remaining ingredients except yeast, cover primary and set aside 12 hours. Add activated yeast and recover. Stir daily until s.g. drops to 1.010, then transfer to secondary. Fit airlock and set aside. Rack every 30 days until clear, topping up and refitting airlock each time. Stabilize but sweeten only if you must. Wait final 30 days and rack into bottles. [Author's own recipe]

My thanks to Brad Wilder for requesting this recipe.

APPLE CONCENTRATE WINE

"Do you have a recipe for Apple Wine made from frozen concentrate?" Sharon, location unknown

APPLE JUICE FROZEN CONCENTRATE

You can make apple wine from fresh apples, dried apples, applesauce, apple jelly, apple juice, apple cider, frozen apple concentrate, or combinations of the above. This recipe uses reconstituted frozen apple juice concentrate. Read the label before buying a concentrate for this recipe. I doubt that you will find "pure" apple concentrate, but you at least want to avoid frozen "cocktail" concentrates and concentrates that contain preservatives.

APPLE CONCENTRATE WINE

- *2 12-oz cans frozen apple concentrate*
- *1 1/2 lbs. granulated sugar*
- *1 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *Œ tsp. tannin*
- *3 qts. water*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Bring 1 qts. water to boil and stir in sugar until completely dissolved. Pour frozen apple concentrate in primary and add boiling sugar-water. Add remaining 2 qts. cold water, acid blend, tannin, yeast nutrient, and crushed Campden tablet. Stir well, cover primary and set aside for 12 hours. Stir in pectic enzyme and recover primary. After additional 12 hours, add activated yeast and recover primary. Stir daily for 10 days, keeping covered. Rack into gallon secondary, top up if required and fit airlock. Rack, top up and refit airlock every 60 days for 6 months. Stabilize, sweeten if desired and wait 2 weeks. Rack into bottles and set aside one year. [Adapted recipe from Terry Garey's The Joy of Home Winemaking]

My thanks to Sharon for requesting this recipe.

WELCH'S GRAPE JUICE WINE

"Please, can you suggest a recipe that uses just regular Welch's Grape Juice (red and white)?" Patricia Perreault, location unknown

WELCH'S GRAPE JUICE

The name most associated with grape juice in America is Welch's. Welch's grape juice is either Concord (red) or Niagara (white). This juice is sulfited to prevent fermentation in the bottle and may be difficult to start fermenting, but it can be done. It is much easier to use Welch's 100% Grape Juice Frozen Concentrate, as it does not contain sulfites. However, the recipe below contains instructions for building up a fermentation that should overcome the sulfite problem.

WELCH'S GRAPE JUICE WINE

- *1 gallon Welch's grape juice (red or white)*
- *sugar to raise s.g. to 1.095*
- *2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt Montrachet wine yeast*

In a quart jar, activate yeast in ¼ cup of grape juice and ¼ cup of warm water with ¼ teaspoon of sugar and 2 pinches of yeast nutrient dissolved in it. Cover and set aside to develop a vigorous fermentation. Pour grape juice in primary and float a hydrometer in it to determine sugar content. Add sufficient sugar to raise specific gravity to 1.095 (see hydrometer table at http://winemaking.jackkeller.net/hydrom.asp) and stir well to dissolve sugar and assist sulfites (sulfur dioxide) in dissipating. Add remaining ingredients except yeast. Cover primary and set aside 12 hours. Every 2 hours add ¼ cup of grape juice to the jar of yeast starter. After 12 hours, add activated wine yeast and recover primary. When active fermentation slows down (about 5-7 days), transfer to secondary and fit airlock. When clear, rack, top up and refit airlock. After additional 30 days, stabilize, sweeten if desired and set aside 10-14 days to ensure refermentation does not ensue. Carefully rack into bottles and age at least 3 months. [Author's own recipe]

My thanks to Patricia Perreault for requesting this recipe.

MARIGOLD WINE

"Do you have a recipe for marigold wine?" Matt Lukowsky, Pennsylvania

MARIGOLDS

Marigolds make an excellent, richly flavored wine. As with dandelions, only the petals are used. The petals may be frozen for short periods until enough are collected to make a batch.

MARIGOLD WINE

- *1 qts. marigold petals, firmly packed*
- *½ lbs. chopped golden raisins*
- *1-7/8 lbs. granulated sugar*
- *1 medium orange*
- *1 medium lemon*
- *1/2 tsp. tartaric acid*
- *7½ pts. water*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Put water on to boil, stirring sugar in until dissolved. Prepare zest of orange and lemon peel and then extract the juices from the pulp. Put marigold petals, chopped raisins and zest of orange and lemon in nylon straining bag and tie closed. Put in primary with tartaric acid and yeast nutrient and pour boiling water over bag. Cover primary and set aside to cool. When room temperature or slightly warm, add activated yeast. Recover primary and gently squeeze bag twice a day for 5-6 days. Squeeze bag to extract liquid, discard contents of bag, and recover primary. Allow to settle overnight and rack into secondary. Fit airlock and set aside to continue fermentation. Rack, top up and refit airlock after 30 days, then again after additional 60 days. Set in cool place 4 months, checking airlock periodically for seal. Rack, stabilize and sweeten to taste if desired, but this wine is very good dry. If sweetened, set aside additional 14 days to check for signs of refermentation. If none or if wine is not sweetened, carefully rack into bottles and cellar 12 months before tasting. [Author's own recipe]

My thanks to Matt Lukowsky of Pennsylvania for requesting this recipe.

MADRONE BERRY WINE

"From internet searches, I notice that wine can be made from European Arbutus species. Has anyone tried the Pacific Madrone (Arbutus menziesii)?" Paul Hosten, Southern Oregon

MADRONE BERRIES

The Arbutus unedo, or strawberry tree, is a native of Europe and is widely planted throughout the world as an ornamental. Its fruit are eaten raw and often made into jellies, jams and alcoholic beverages--both wines and distilled liquors. Its North American cousins can be eaten when ripe but are inferior in sweetness and flavor to the European species and are rather astringent. They are much better when cooked. The small red berries of the Arizona Madrone (Arbutus arizonica), Pacific Madrone (Arbutus menziesii) and Texas Madrone (Arbutus xalapensis) can be boiled, stewed or dried for later use. The recipes below make wine from both fresh and dried berries. These wines will improve with additional aging.

MADRONE BERRY WINE (1)

- *4 lbs. native American Madrone berries*
- *½ lbs. chopped raisins or sultanas*
- *1 lbs. 13 oz. granulated sugar*
- *1 sweet orange*
- *7 pts. water*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Wash and cull through berries, rejecting any that are not ripe and discarding stems. Put 2 qts. water on to boil. Meanwhile, chop raisins and set aside. Wash orange, prepare zest, remove remaining skin, and slice thinly. Set aside orange zest and slices. Add sugar to boiling water and stir well to dissolve. Add berries, return to boil, reduce heat, and simmer for 12-15 minutes. Remove from heat and stir zest into berries. Set aside to cool. When cool, hold nylon straining bag over primary and pour berries into bag. Add sliced orange and chopped raisins. Tie bag and leave in primary. Add additional 3 pints water, yeast nutrient and pectic enzyme. Stir well and cover primary. After 12 hours, add activated yeast. Recover primary and gently squeeze bag twice a day during vigorous fermentation. When fermentation settles down, hang bag to drip drain over bowl, transfer liquid to secondary and fit airlock. Gently squeeze bag to coax additional liquid, but not too firmly. Add drained liquid to secondary, top up if required and refit airlock. Rack, top up and refit airlock every 30 days until wine clears. Set in dark place 4 months, checking airlock periodically for seal. Rack, stabilize and sweeten to taste if desired. Set aside additional 14 days while checking for any signs of refermentation. If none, carefully rack into bottles and store in dark place additional 6 months. [Author's own recipe]

MADRONE BERRY WINE (2)

- *1 lbs. dried native American Madrone berries*
- *½ lbs. chopped raisins or sultanas*
- *2½ lbs. granulated sugar*
- *1 sweet orange*
- *7½ pts. water*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Put 1 qts. water on to boil. Meanwhile, chop raisins and set aside. Prepare zest of orange and add to raisins. Wash and cull through berries, discarding stems. Put berries, raisins and zest in primary, add boiling water and cover. Bring another quart water to boil, stir in sugar and juice from orange and stir well to dissolve. Add boiling sugar-water to primary and recover. When cool, add additional 3½ pints water, yeast nutrient and pectic enzyme. Stir well and recover primary. After 12 hours, add activated yeast. Recover primary and stir twice daily during vigorous fermentation. When fermentation quiets, pour through nylon straining bag into secondary, squeezing bag well. Fit airlock and set aside. Rack, top up and refit airlock every 30 days until wine clears. Set in dark place 4 months, checking airlock periodically for seal. Rack, stabilize and sweeten to taste if desired. Set aside additional 14 days while checking for any signs of refermentation. If none, carefully rack into bottles and store in dark place additional 6 months. [Author's own recipe]

My thanks to Paul Hosten of Southern Oregon for requesting this recipe.

DRIED ELDERBERRY WINE

"I need a recipe for dried elderberry wine because they don't grow here." Kerry Kitzleman, location unknown

DRIED ELDERBERRIES

There are two times when dried elderberries are welcome--when wild elderberries do not grow locally and when wild elderberries are out of season. In both cases, dried elderberries are most welcome. You can buy dried elderberries from most homebrew/winemaking shops--brick or online--or pick plenty of wild ones and dry them in a dehydrator.

DRIED ELDERBERRY WINE

- *4-5ź ounces dried elderberries*
- *2 pounds sugar*
- *7ž pts. water*
- *1 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *packet of Montrachet yeast.*

Bring water to boil with sugar. Stir until sugar is dissolved and water clear. Wash dried elderberries and put in nylon straining bag with several marbles for weight. Tie bag and put in primary. Pour boiling sugar-water over elderberries and cover primary. When cool, stir in crushed Campden, yeast nutrient and acid blend until dissolved. Recover and set aside 12 hours. Add activated yeast and ferment until s.g. drops to 1.010, stirring and squeezing bag daily. Transfer liquid to secondary, fit airlock and ferment to dryness. Rack every 30 days until wine clears and doesn't drop even a dusting of lees over a 30-day period. Bottle and enjoy. Improves with age. You can add ź pound chopped raisins or sultanas to elderberries to improve body. [Author's own recipe]

My thanks to Kerry Kitzleman, location unknown, for requesting this recipe.

ELDERBERRY ROSÉ WINE

" Any recommendations about blending elderberries with another fruit...? " Uffarbach

ELDERBERRY ROSÉ

I have already posted recipes for elderberry wines, but the following recipe makes a very, very nice rosé. However, do not make this wine and then drink it without proper aging. It requires a year under cork to mature.

ELDERBERRY ROSÉ WINE

- *2 lbs. fresh elderberries*
- *1 lbs. fully ripe bananas*
- *1 lbs. minced golden raisins or sultanas*
- *1-3/4 lbs. granulated sugar*
- *1 tsp. yeast nutrient*
- *1 tsp. pectic enzyme.*
- *½ tsp. citric acid*
- *Lalvin RC212 (Bourgovin) wine yeast*

Bring 1 quart of water to boil. Meanwhile, wash and cull out any unsound berries and put them in primary. Pour boiling water over berries and let them soak. Put another quart of water on to boil. After 20 minutes, crush berries and strain through nylon straining bag, squeezing well to extract juice. Add minced golden raisins or sultanas to elderberry juice. To that, add the quart of boiling water and cover primary. Put another quart of water on to boil. When water boils, peel and slice bananas and add to boiling water. Cover pot and boil for 25 minutes. Skim any scum off water and strain to remove fruit. Add to primary and put 1 pint of water on to boil. Stir in sugar until completely dissolved. Add to primary and cover again. When cooled to room temperature, stir in citric acid, yeast nutrients and pectic enzyme. Cover and set aside for 12 hours. Add activated yeast, recover, and set aside. Stir twice daily for 3 days. Strain, transfer to secondary, top up if required, and fit airlock. Rack every 60 days until wine falls clear and no sediments form during 30-day period. Stabilize and bottle dry. Allow to age one year. [Adapted from Judith Irwin's A Step by Step Guide to Making Home Made Wine]

My thanks to Uffarbach at rec.crafts.winemaking for requesting this recipe.

BLACK CHERRY JUICE WINE

"I found 100% Black Cherry juice in a local grocery store and knew you could answer my question: What ingredients do I put in a 'MADE FROM JUICE' wine?" Andrew Ory, Hattiesburg, MS

BLACK CHERRY JUICE

You can buy 100% pure black cherry juice in two ways. First, you can buy the pure black cherry juice itself. You need a gallon. Second, you can buy a concentrate and reconstitute the juice. You need a gallon of the reconstituted juice. From there, the directions are easy. Please note that the amount of sugar specified below is an approximation only. You must measure the specific gravity with a hydrometer to determine the exact amount. If you do not have a hydrometer, use the figure below.

BLACK CHERRY JUICE WINE

- *1 gallon black cherry juice, pure or reconstituted*
- *1½ lbs. granulated sugar*
- *1 tsp. yeast nutrient*
- *1/8 tsp. tannin*
- *1 tsp. pectic enzyme.*
- *½ tsp. citric acid*
- *Lalvin RC212 (Bourgovin) wine yeast*

Start with a gallon of juice or juice reconstituted from concentrate. Float your hydrometer in it and record the reading. Compare that to the table at my hydrometer page and calculate how much sugar you will need to attain an initial specific gravity between 1.085 and 1.090. Put that amount of sugar in a primary, along with pectic enzyme, citric acid , yeast nutrient, and tannin. Add black cherry juice and stir very, very well to dissolve sugar. Cover and set aside 12 hours. Add activated yeast and recover primary. Stir daily until s.g. drops to 1.010. Transfer to secondary and fit airlock. Rack after 30 days, top up and refit airlock. Wait 60 days and rack again. When s.g. indicates dryness (0.990), stabilize wine, sweeten to taste, allow to sit for 2 weeks to ensure fermentation does not restart, and rack into bottles. Store in cool, dark place at least 6 months before tasting. Improves with age. [Author's own recipe]

My thanks to Andrew Ory of Hattiesburg, MS for requesting this recipe.

AUTUMN OLIVE WINE

"I stumbled across an interesting little fruit on a field walk the other day, the 'Autumn Olive'.... [Do you] have any experience with this fruit...?" Dewey Thompson, location unknown

AUTUMN OLIVES

Autumn olive (Elaeagnus umbellata), is a native of China, Korea and Japan and related to the Russian olive (Elaeagnus angustifolia), another Asian native. Both are related to North America's native Silverberry (Elaeagnus commutata) and to other Asian shrubs and small trees.
The Autumn olive was imported to North America in the early 19th century and quickly escaped cultivation. It produces many, many berry-like fruit which ripen in mid-August through September and are widely eaten and spread by birds. It grows as a shrub to about 15 feet in height with a similar width. It is rather weedy in appearance and quite invasive. It has alternate, simple, deciduous, elliptic leaves, 2-4 inches long by 1 inch wide. Leaves are bright green with a silvery underside

Autumn olive fruit in July (left) and September (right).

The plant produces many silvery-white, funnel shaped, fragrant flowers in May. These are a half-inch in diameter and can be quite attractive. Flowers are on branching shoots of new growth and develop into green, globose fruit about a third-inch long. The fruit progresses through green, yellow, red and dark purplish-red--almost maroon--when fully ripe and possess a single large seed with thin surrounding pulp. Technically, the single seed makes them fruit, not berries. The fruit yield a fair amount of juice considering the size of their seed. Juice extraction is by pressing whole berries, running them in batches through a juicer, or by cooking. Heat extraction sets the color, which otherwise is quite fragile. The juice is both sweet and acidic.

AUTUMN OLIVE WINE

- *4-5 pounds Autumn olive fruit*
- *2 lbs. granulated sugar*
- *1ž tsp. yeast nutrient*
- *ž tsp. tannin*
- *1 crushed Campden tablet*
- *1 tsp. pectic enzyme.*
- *3 qts. water*
- *Lalvin RC212 (Bourgovin) wine yeast*

Put 2 qts. water on to boil. Meanwhile, wash and cull fruit for soundness. Put fruit in nylon straining bag, tie closed, and place in primary container. Bruise fruit by squashing with hands or a piece of hardwood, being careful not to crack seed. Pour boiling water over fruit and cover primary. Combine remaining water with sugar and stir until dissolved--may heat the water to aid in dissolving sugar. Add sugar-water to primary, replace cover and set aside to cool. When room temperature, stir in tannin, yeast nutrient and crushed Campden. Replace cover and set aside for 12 hours. Stir in pectic enzyme and again cover primary and set aside. After 12 hours, add activated yeast and again cover the primary. Stir twice daily until s.g. drops to 1.015 (1-2 weeks). Remove nylon straining bag, squeezing well to extract juice. Allow to settle and rack to secondary and fit airlock. Wait 30 days, then rack, top up and refit airlock. Repeat when wine clears. Allow another 60 days under airlock. Stabilize, sweeten to taste if desired, wait 10 days, and rack into bottles. Age six months before tasting. Improves with age. [Author's own recipe]

My thanks to Dewey Thompson of the rec.crafts.winemaking newsgroup for requesting this recipe.

DATE AND RAISIN WINE

"Friends of mine in England have just got into winemaking and have asked me to find a recipe for Date & Raisin Wine. I have searched the web and come up with your excellent site. I have printed out the date recipe and the raisin recipe to send to them but wonder if you have one which combines the two fruits?" Jill Sneddon, Johannesburg, South Africa

DATES AND RAISINS

Dates make an acceptable wine--especially a sweet wine--but makes an even better one if raisins are used to impart flavor, body and vinous complexities. Even then the wine will need help to overcome certain deficiencies even raisins cannot correct. The first recipe below is a pure date and raisin wine. It not only ages well, it changes character completely if left to age in the dark for 4-5 years.

In truth, dates lack fermentable flavor--that is, flavor that survives fermentation with a fruity edge. The pits, believe it or not, add flavor to the wine as do the raisins. It is possible, however, to "spike" the wine's flavor profile by adding a small amount of flavor enhancers. The second recipe does just that and makes a far more interesting wine

DATE AND RAISIN WINE

- *4 lbs. dates*
- *¾ lbs. chopped or minced golden raisins or sultanas*
- *1 lbs. 2 oz. demerara or light brown sugar*
- *2 medium oranges*
- *2 small lemons*
- *¾ tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *pinch (1/8 tsp.) of tannin*
- *7¾ pts. water*
- *1 tsp. yeast nutrient*
- *1 packet wine yeast*

Bring 2 quarts of water to a rapid boil. Meanwhile, slice the dates lengthwise to remove strips of date pulp from the seeds. Put pulp and seeds in primary. Chop or mince raisins and add to primary. Add the zest from all four citrus fruit to the primary and pour boiling water over contents of primary. Cover primary and set aside for 12 hours. Combine remaining water and sugar and stir until sugar is completely dissolved. Add to primary with juice from citrus, crushed Campden, tannin, and yeast nutrient. Recover and set aside another 12 hours. Stir in pectic enzyme and cover once again. After additional 12 hours, add activated yeast and recover. Stir twice daily for one week. Strain through nylon straining bag, squeezing pulp well to extract flavors. Transfer liquid to secondary and fit airlock. Rack after one month, top up and refit airlock. Wait two months and rack, top up and refit airlock. Set aside until wine clears and is no longer depositing new lees (2-4 months). Rack, stabilize, sweeten to taste, top up, and refit airlock. After additional 2 weeks, bottle the wine. Age 2 years before sampling--longer if required. [Author's own recipe]

- *4 lbs. pitted dates*
- *½ lbs. chopped or minced golden raisins or sultanas*
- *1½ cups dried black currants, cranberries or cherries*
- *1 lbs. demerara or light brown sugar*
- *2 medium oranges*
- *2 small lemons*
- *¾ tsp. pectic enzyme*
- *1 crushed Campden tablet*
- *pinch (1/8 tsp.) of tannin*
- *7¾ pts. water*
- *1 tsp. yeast nutrient*
- *1 packet wine yeast*

Bring 2 quarts of water to a rapid boil. Meanwhile, chop or mince dates, raisins and selected dried fruit and add to primary. Pour boiling water over contents of primary. Cover primary and set aside for 12 hours. Combine remaining water and sugar and stir until sugar is completely dissolved. Stir into primary with juice from lemons and oranges, crushed Campden, tannin, and yeast nutrient. Recover and set aside another 12 hours. Stir in pectic enzyme and cover once again. After additional 12 hours, add activated yeast and recover. Stir twice daily for one week. Strain through nylon straining bag, squeezing pulp well to extract flavors. Transfer liquid to secondary and fit airlock. Rack only after all signs of fermentation are past, top up and refit airlock. Set aside until wine clears and then rack. Stabilize, sweeten to taste, top up, and refit airlock. After 10-14 days, bottle. Age 2 years. Continues to improve with additional ageing. [Author's own recipe]

My thanks to Jill Sneddon of Johannesburg, South Africa for requesting this recipe on behalf of her English friends.

WILD MIXED BERRY WINE

"I have about 12 gallons of wild assorted berries I have been gathering from all over Washington since the beginning of the season. I would like to combine all these berries into a wild Washington berry wine. I have huckleberries (2 gal), salmon berries (2 gal), raspberries (1 gal), thimbleberries (not many), and the remainder are blackberries. I would appreciate it if you could help me with a recipe...." Michelle Jackson, Washington state

WILD BERRIES

An assortment of wild berries such as Michelle describes can form the base for a really good and unique wine. The key is not to contain so many of the tart varieties (raspberries particularly, but also salmonberries and to a lesser extent thimbleberries). But, a heavy volume of blackberries (or dewberries) and huckleberries (or blueberries) will go a long way toward balancing the tartness and rounding out the various flavors. The following recipe makes three gallon of wine, which is what I would make with 12 pounds of assorted berries. I would not attempt five gallons with this amount, but if the total could be increased to 15 pounds (adding blackberries, blueberries or other non-tart berries) it might be stretched to five.

WILD MIXED BERRY WINE

- *12 lbs. ripe berries*
- *5-1/2 lbs. finely granulated sugar*
- *2 tsp. acid blend*
- *1½ tsp. pectic enzyme*
- *3 crushed Campden tablets*
- *water to 3 gallons*
- *3 tsp. yeast nutrient*
- *1 packet wine yeast*

Put 1½ gallons of water on high heat. Add sugar and stir well to dissolve. As soon as sugar is dissolved, remove water from heat. Meanwhile, clean the berries and discard any that are unripe as they will make the wine astringent. Put berries in two or three nylon straining bags (if possible, put raspberries, salmonberries and thimbleberries in one bag and remaining berries in others), tie closed and put in primary. Crush berries well and pour sugar-water onto them. Add acid blend and yeast nutrient stir well. Add another gallon of water and cover primary. When cool, stir in crushed Campden, recover and set aside 12 hours. Stir in pectic enzyme, recover and set aside additional 12 hours. Add activated yeast and recover primary. Squeeze bags twice daily to extract juice. If berries were divided into tart and others, remove tart berries after 3 days and remainder after 7 days total. Otherwise, remove all berries after 5 days. Drip drain bags squeezing gently to firmly (but not hard enough to drive pulp through mesh) to coax additional juice from bag. Add drained juice to primary and allow to settle overnight. Rack into secondary and fit airlock without topping up. After 7 days top up and refit airlock. Rack after one month, top up and refit airlock. Wait two months and rack, top up and refit airlock. Set aside for three months of aging. Rack, top up and refit airlock. After additional three months, if no sediments at bottom of secondary, stabilize, sweeten to taste, wait 10 days, and rack into bottles. If sediment, rack, stabilize, sweeten to taste, wait 10 days, and bottle. [Author's own recipe]

My thanks to Michelle Jackson of Washington state for requesting this recipe.

JAPANESE PLUM WINE

"I'm looking for a recipe for a wine similar to commercial Japanese Plum wine (...pale golden color, very sweet, with a touch of almond). " Pam Robles, Wichita, Kansas

JAPANESE PLUMS

The classic Japanes Plum is the Prunus salicina. Growing to a height of 25 feet, the tree produces white flowers from which emerge pointed yellow or light red fruit. From this basic species are numerous varieties. Among them, those best suited to produce a light, pale, sweet wine are "Abundance" (medium size, dark red fruit with a purple blush and juicy, yellow flesh), "Beauty" (medium size, reddish-purple fruit, amber flesh streaked with red), "Burbank" (large size, purplish-red fruit, amber-yellow flesh), "Early Golden" (medium size, yellow fruit with red blush, freestone), "Formosa" (large size, greenish-yellow fruit overlaid with red, with sweet, juicy, pale yellow flesh), "Gaviota" (very large size, yellow fruit overlaid with dark red, richly flavored yellow flesh), "Howard Miracle" (large size, yellow fruit with red blush, yellow flesh with tart, pineapple flavor), "Romeo" (large size, red fruit with very aromatic, yellow flesh), "Roysum" (medium to large size, reddish-blue fruit with juicy, aromatic, light yellow flesh), all "Santa Rosa" varieties (large to very large size, purplish-red to dark red fruit, yellow flesh with redness near the skin, will produce a "blush" wine), "Shiro" (medium to large size, yellow fruit with pinkish blush, and juicy, translucent, yellow flesh), "Simka" (large size, purplish-red fruit, sweet yellowish-white flesh), and "Wickson" (large, heart-shaped, greenish-yellow fruit with very sweet, translucent flesh).

The following recipe makes one gallon of wine. Because this wine is racked 4 to 5 times, it is essential only the most flavorful plums are used. This wine should not be consumed until almost two years have passed since starting it. While this seems like a long time, it will pass quickly enough if you make other wines during that period.

JAPANESE PLUM WINE

- *6 lbs. ripe, flavorful Japanese plums*
- *1 lbs. 10 oz. finely granulated sugar*
- *1½ cup 100% white grape concentrate*
- *1½ oz. sliced, toasted almonds*
- *1 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 crushed Campden tablet*
- *water to one gallon*
- *1 tsp. yeast nutrient*
- *1 packet Red Star Côte des Blancs or Lalvin K1V-1116 (Montpellier) wine yeast*

Put 1/2 gallon water on to boil. Meanwhile, wash, sort, destem, and destone the fruit. Chop and save all juice. Transfer fruit and any juice to nylon straining bag in primary graduated (marked) by pints to one gallon, add grape concentrate, boiling water, and ½ the sugar. Stir well to dissolve the sugar, cover and allow to cool to lukewarm. Add crushed Campden, recover and wait 12 hours. Crush fruit by hand by squeezing bag. Lift the bag of fruit and allow to drain about two minutes, then add water to bring liquid up to 7 pints. Return bag to liquid and lift again, once more allowing it to drain about two minutes. Repeat this dunking and draining several (4-6) times, then submerge bag, measure and note S.G. Add acid blend, tannin, pectic enzyme, and yeast nutrient. Stir well, recover primary, wait 12 hours, and then add activated yeast. Squeeze bag of pulp twice daily for 7 days. Drip drain bag of pulp 2-3 hours, squeezing gently at end to coax additional juice from bag. Add drained juice to primary and use hydrometer chart to determine how much additional sugar to add to achieve combined S.G. of 1.095 (find previously measured S.G. on hydrometer chart and determine how much sugar to add to that to achieve target S.G. of 1.095). Add sugar and stir well to dissolve. Allow to settle overnight, rack into secondary and fit airlock without topping up. After 7 days top up and refit airlock. Rack after one month, top up and refit airlock. Wait two months and put toasted almonds in jelly bag with 4 sterilized marbles (for weight). Tie bag and work into clean secondary, then rack wine into that secondary. Save any wine that will not fit in secondary, storing in refrigerator in sealed jar until needed later for topping up. Refit airlock and set aside additional two months. Rack (leaving toasted almonds behind), top up, refit airlock, and set aside for bulk aging. Check water level in airlock monthly. After 6 months, if no sediments at bottom of secondary, stabilize, sweeten to taste, wait 10 days, and rack into bottles. If sediment, rack, sweeten to taste, wait 10 days, and bottle. This wine still needs additional 12 months of aging. Serve chilled. [Author's own recipe]

My thanks to Pam Robles of Wichita, Kansas for requesting this recipe.

ASIAN APPLE-PEAR WINE

"I am looking for an Asian Apple Pear wine recipe...." Thy

ASIAN APPLE-PEARS

This fruit goes by many names--Asian pear, Asian apple-pear, Asian pear-apple, Chinese pear, Japanese pear, Siberian pear, and so on. Indeed, these are not all the same fruit. But all are of the genus Pyrus, or pear, and are either Pyrus pyrifolia or Pyrus ussuriensis var. ovoidea.

Pyrus pyrifolia is the true Asian pear, originally from Japan. Some of its better varieties are 20th Century, A-Ri-Rang, Chojuro, Daisui Li, Hosui, Ichiban Nashi, Ishiiwase, Japanese golden pear, Japanese golden russet, Kimizukawase, Korean giant, Kosui, Nijiseiki, Niitake, Oriental pear, Seigyoku, Seuri, Shinko, Shinseiho, Shinseiki, Shinsui, Singo, Tarusa Crimson, Tsu Li, Ya Li, Yali, Yakumo, and Yoinashi. Most of these are round and resemble an apple more than a pear, but some are oval, oblong, or pear-shaped. These are all sweet to sweet-tart with fragrant aroma; some have a subtle melon flavor. Some produce up to 15% natural sugar, although 9-12% is more typical.

Pyrus ussuriensis var. ovoidea is the true Chinese pear. Its better varieties are Sand pear and Siberian pear. They are not quite as sweet, flavorful or aromatic as are Japanese pears, but make acceptable wine.

APPLE-PEAR WINE

- *6 lbs. ripe Asian apple-pears*
- *1/2 lbs. chopped golden raisins*
- *1 1/2 lbs. finely granulated sugar*
- *3-1/4 quarts water (more or less)*
- *2 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1/4 tsp. grape tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 packet Champagne yeast*

Boil the water and dissolve the sugar. Wash, destem and core the apple-pears, being sure to remove all seeds. Chop roughly and put in nylon straining bag with chopped (or minced) raisins. Tie bag and put in primary. Mash apple-pears with 4"x4" piece of hardwood or by other means and pour boiling water over crushed pulp. Cover primary and set aside to cool to room temperature. Add crushed Campden tablet, acid blend, tannin and yeast nutrient. Recover primary, wait 12 hours and add pectic enzyme. Recover primary, wait another 12 hours and add yeast. Cover with muslin. Stir daily, squeezing bag gently to extract flavor. After 7 days, remove bag and let drip drain one hour. Do not squeeze. Return drained juice to primary and allow to settle 24 hours. Siphon into glass secondary, top up if required, fit airlock, and set aside. Rack after two weeks, top up, and refit airlock. Rack again every two months (at least twice) until wine clears. Rack again, stabilize, wait 10 days, and add 1/8 to 1/4 pound sugar (depending on your taste) dissolved in water--2 parts sugar to one part water. Bottle and age 6-12 months before tasting. Serve chilled. [Author's own recipe]

My thanks to Thy at rec.ceafts.winemaking for requesting this recipe.

COFFEE WINE

"I was hoping you have a recipe for coffee wine...."
Jack Flint, Davison, Michigan

COFFEE

Coffee makes a novelty wine. In Orange, Texas the Piney Woods Winery makes a Pecan Mocha Wine that is simply out of this world. I have never determined the recipe for making that particular beverage, but have figured out how to make a couple of coffee wines. The first recipe below uses freshly ground coffee. The second uses an instant mocha mix. Both wines are best made sweet or semi-sweet, but they can be made dry if you so wish. For the second (mocha) recipe, you may use flavored mocha mix (such as hazelnut or French vanilla), but I do not recommend using one containing chocolate. It simply tastes horrible after fermentation.

COFFEE WINE (1)

- *½ lbs. freshly ground coffee*
- *2½ lbs. dark brown sugar*
- *1½ tsp. citric acid*
- *¼ tsp. tannin*
- *7½ pts. water*
- *1 tsp. yeast nutrient*
- *Sauterne wine yeast*

Pour water in pot and put on to boil. Stir in sugar until dissolved. When sugar is completely dissolved, stir coffee into water and wait until it boils. Remove from heat, cover and allow to cool. To a sanitized secondary, combine citric acid, tannin and yeast nutrient. Strain coffee through double layer of muslin into secondary, discarding the grounds. Add activated yeast and cover mouth of secondary with napkin held in place with rubber band. When fermentation is vigorous, fit airlock. Rack three times, 60 days apart, topping up and refitting airlock each time. If desired dry, rack into bottles. If desired sweet or semi-sweet, stabilize, sweeten to taste, wait 10 days, and rack into bottles. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

- *1¼ cup instant mocha coffee*
- *2½ lbs. light brown sugar*
- *1½ tsp. citric acid*
- *¼ tsp. tannin*
- *7 pts. water*
- *1 tsp. yeast nutrient*
- *Pasteur Red or Côte des Blancs wine yeast*

Pour water in pot and put on to boil. Stir in sugar until dissolved. When sugar is completely dissolved, stir instant mocha mix into water. When water boils, remove from heat, cover and allow to cool. When at room temperature, stir in citric acid, tannin and yeast nutrient. Transfer to secondary, add activated yeast and cover mouth of secondary with napkin held in place with rubber band. When fermentation is vigorous, fit airlock. Rack three times, 60 days apart, topping up and refitting airlock each time. If desired dry, rack into bottles. If desired sweet or semi-sweet, stabilize, sweeten to taste, wait 10 days, and rack into bottles. [Author's own recipe]

My thanks to Jack Flint of Davison, Michigan for requesting this recipe.

SIMPLE GRAPE WINE

"I have no idea what kind of grapes I have, but they are good.
Do you have a simple, easy to make recipe I might could try?"
Kevin D. White, McKenzie, TN

GRAPES

There are literally thousands of different kinds of grape. The vast majority of all grapes used to make wines are varieties of one single species, Vitis vinifera. However, there are nearly three dozen other species (depending on who is counting) of grape growing in the wilds throughout the world. There are between 19 and 29 species of native grapes in North American alone. If you come to possess a bulk amount of reasonably sweet grapes, no matter what kind they are, the following instructions will work. If you want to measure and adjust acidity and/or pH, be my guest. It isn't absolutely necessary to make wine, but doing so might considerably improve the wine you make.

GRAPE WINE

- *8-10 gallons of grapes*
- *granulated sugar*
- *5 crushed Campden tablets*
- *4 tsp. pectic enzyme*
- *wine yeast*

Fill two 5-gallon buckets (these are plastic paint buckets available in any big home improvement store such as Home Depot) with 4 gallons of grapes each. If you don't have a grape crusher, crush them with a 4-foot length of 4X4 wood. This will take a little work, but you have to do it. It goes easier if you have an extra bucket and crush 6-8 inches of grapes in one and then pour these into the second and repeat the process until you have 4 gallons of crushed grapes. Leave at least 8 inches of space between the top of the grapes and the top of the bucket. Continue this until you have prepared two buckets of grapes. You should get around 2 to 2-1/2 gallons of juice from each 4-gallon batch of grapes, so at least two buckets are required to make 5 gallons of wine.

Pour 4-5 cups of crushed grapes into a nylon straining bag sitting inside a bowl. Tie the bag and squeeze it until you get a cup or two of juice. Pour the juice into a hydrometer test cylinder and measure the specific gravity of the juice with a hydrometer. You want a specific gravity of at least 1.090, so if you don't get that high a reading you're going to have to add sugar later. Write down the specific gravity reading and save it. Set aside 1/2 cup of the juice and return the remainder and the pulp from the nylon straining bag to the bucket.

Crush 5 Campden tablets and dissolve them in a cup of warm (but not hot) water. When completely dissolved, divide this between the two buckets of grapes, each receiving half. Stir the grapes with a long wooden (NOT metal) spoon. Cover the buckets with cloth and let set for 12 hours. Divide pectic enzyme between the two buckets, stir, recover, and set aside another 12 hours. Meanwhile, put the 1/2 cup of grape juice in a sterilized jar with 1/2 cup of warm (not hot) water. Sprinkle one or two 5-mg packets of wine yeast into the jar and cover with plastic wrap secured with a rubber band. Set this aside also. After the 12-hour waiting period following addition of the pectic enzyme, pour the yeast mixture equally into the two buckets of crushed grapes and replace the cloth coverings. Stir these two or three times a day (the pulp will rise, forming a "cap" of pulp on top of the juice), punching down the cap each time.

After five days, you have to press the grapes. You need a grape press for this, but if you have a local winemaking club you can probably borrow one. Press the grapes and save all the juice. You'll get more juice if you press them once, knock the compressed pulp out, fluff it up, and then put it back in the press and press it again. When done, measure the amount of grape juice and pour it into a sterilized glass carboy suitable for its volume. Carboys come in 2-1/2, 3, 5, and 6-1/2 gallon sizes and cost between $13 and $19 each, depending on size. Do not completely fill the carboy. You need to leave 4-6 inches of space between the top of the juice and the top of the carboy. Put a bung with an airlock on the carboy and set it aside. When the fermentation dies down to just a bubble every 15 seconds or so, add the sugar required to bring the initial specific reading (the one you wrote down) to 1.090. Calculate this amount using the chart on my hydrometer page.

Let's say, for example, that your juice had an initial S.G. of 1.075. Using the chart, you'll see that this represents 1 lbs. 10 oz. of sugar per gallon. To get it to S.G. 1.090 (2 lbs. even per gallon), you'll need to add 6 oz. of sugar per gallon (2 lbs. minus 1 lbs. 10 oz. equals 6 oz.). To add the sugar, measure it into a bowl and add to it 1/2 its volume in boiling water. To do this, measure the sugar by weight and then measure it again using a measuring cup. One lbs. of sugar, you'll discover, is almost exactly 2 cups. So, if you were going to add 2 cups of sugar, boil one cup of water and pour it into the bowl of sugar. Stir this until the sugar is completely dissolved. Cover it with plastic wrap and let it cool to room temperature (about two hours). Add it to the carboy and refit the airlock.

When the fermentation has completely run its course and the S.G. is around 0.095 to 0.090, you should have a thick layer of sediments on the bottom of the carboy. Rack the wine into another sterilized carboy, top up if required, and refit the airlock. Set it aside to age for 3-6 more months, depending on taste. Rack into bottles and enjoy it. [Author's own recipe]*

**If you are making a 3-gallon batch, you will probably be able to rack the wine into a 2-1/2 gallon carboy without having to top up. However, if you make a 5-gallon batch, I recommend you go ahead and make a 1-gallon batch too. This will allow you to top up (after racking) the 5-gallon batch from the 1-gallon batch. The advantage is you are topping up with wine, not water (which will dilute your wine).*

My thanks to Kevin D. White of McKenzie, Tennessee for requesting this recipe.

LOWBUSH BLUEBERRY WINE

"For some time now I've been wanting to make a light bodied / dry wine from Wild-Maine (low bush) Blueberries. Do you have a recipe that I could use?"
Brian Carnwath, Williamson, New York

LOWBUSH BLUEBERRIES

Blueberries, like cranberries, bilberries, whortleberries, farkleberries, grouseberries, deerberries, mayberries, cowberries, and huckleberries, belong to the genus Vaccinium (although most botanists break huckleberries out into a separate subgenus--Gaylussacia). There are dozens of species and varieties of blueberries in the United States and Canada ranging from the Atlantic to the Pacific and the Gulf Coast to the Hudson Bay, but basically there are four groupings of wild blueberries--the dwarf, low (lowbush), high (highbush) and bog (or swamp) blueberry. Their plants can vary from a sprawling groundcover a few inches (dwarf) to three feet in height (lowbush) to large bushes 12 feet high (highbush) or to near-trees as large as 15 feet tall (bog).

The fruit of the lowbush blueberry varies in color among species from blue to purple to black. The most common and important of the lowbush is the blue Vaccinium angustifolium, the species from which most commercial varieties were derived. Less common generally but inhabitants of the northeast are the black Vaccinium brittonii and the blue Vaccinium vacillans. Still, it is the Vaccinium angustifolium that is most common in the wilds of Maine to Wisconsin.

Ripe blueberries can be crushed fresh for fermentation or dried for later chopping or mincing before being added to a must. They are usually sweet and aromatic but may retain some astringency until they have weathered a frost. They are rich in vitamins A, C and rutin, rich in iron and moderately rich in several other minerals, contain a fair amount of tannin and pectin, and contain malic, citric, tartaric, and benzoic acids. Their sugar content is moderate and they contain several glucosides. The oft-cited caution that they contain sorbic acid and will not ferment is completely untrue. It is their richness in chemistry that sometimes makes them difficult to actively inoculate with yeast, but this same richness makes for complex and varied wines once fermentation has run its course. Indeed, in a recent survey of favorite non-grape wines, blueberry was second only to blackberry in popularity.

BLUEBERRY WINE (1)

(Full Bodied)

- *2 lb. blueberries*
- *1 lb. raisins*
- *2 lb. granulated sugar*
- *½ tsp. pectic enzyme*
- *1½ tsp. acid blend*
- *½ tsp. yeast energizer*
- *water to 1 gallon*
- *crushed Campden tablet*
- *wine yeast*

Bring water to boil, then set aside. Wash and crush blueberries and put in primary fermentation vessel with all ingredients except yeast. Add hot water and stir to dissolve sugar. Cover well and allow to cool to 70-75 degrees F., then add yeast. Stir daily for 5-6 days or until specific gravity is 1.040. Strain out fruit pulp and

press. Siphon into secondary fermentation vessel and fit fermentation trap. Rack in three weeks and again in three months. When wine is clear and stable, rack again and bottle. Allow a year to mature. Improves with age. [Adapted from Stanley F. Anderson and Raymond Hull's The Art of Making Wine]

BLUEBERRY WINE (2)

(Full Bodied, Semi-Sec)

- *2 lb. blueberries*
- *½ pt. red grape concentrate*
- *1¾ lb. granulated sugar*
- *½ tsp. pectic enzyme*
- *1½ tsp. acid blend*
- *½ tsp. yeast energizer*
- *½ tsp. wine stabilizer*
- *7 pt. water*
- *crushed Campden tablet*
- *wine yeast*

Wash and crush blueberries in nylon straining bag and strain juice into primary fermentation vessel. Tie top of nylon bag and place in primary fermentation vessel. Stir in all other ingredients except yeast, stabilizer and red grape concentrate. Stir well to dissolve sugar, cover well, and set aside for 24 hours. Add yeast, cover, and daily stir ingredients and press pulp in nylon bag to extract flavor. When specific gravity is 1.030 (about 5 days), strain juice from bag and siphon liquor off sediments into glass secondary fermentation vessel. Fit fermentation trap. Rack in three weeks and again in two months. When wine is clear and stable, rack again, add stabilizer and red grape concentrate, and bottle. Allow a year to mature. [Adapted from Raymond Massaccesi's Winemaker's Recipe Handbook]

BLUEBERRY WINE (3)

(Medium Bodied)

- *3 pts. blueberries*
- *2 lbs. granulated sugar*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *7 pt. water*
- *wine yeast*

Put water on to boil and stir in sugar until dissolved. Meanwhile, wash blueberries, put in nylon straining bag and tie bag closed. In primary fermentation vessel, crush blueberries. Pour boiling water into primary and stir well, cover, and set aside to cool. Stir in yeast nutrient and pectic enzyme, recover primary and set aside for 12 hours. Add activated yeast and recover. Stir daily and press pulp in nylon bag to extract flavor. Ferment 10 days, strain juice from bag and allow to settle overnight. Siphon liquor off sediments into glass secondary and fit airlock. Rack, top up and refit airlock every 60 days until wine is clear and all signs of fermentation are at least 30 days past (6-7 months). Stabilize, wait two weeks and rack into bottles. Allow 6-12 to mature. [Adapted from Steven A. Krause's Wines from the Wilds]

BLUEBERRY WINE (4)

(Light Bodied, Dry)

- *2 lb. blueberries*
- *1¾ lb. granulated sugar*
- *½ tsp. pectic enzyme*
- *1½ tsp. acid blend*
- *½ tsp. yeast energizer*
- *1 tsp. yeast nutrient*
- *7¼ pt. water*
- *crushed Campden tablet*
- *wine yeast*

Put water on to boil and stir in sugar until dissolved. Meanwhile, wash blueberries, put in nylon straining bag and tie bag closed. In primary fermentation vessel, crush blueberries. Pour boiling water into primary and stir well, cover, and set aside to cool. When room temperature, stir in crushed Campden tablet, acid blend, yeast energizer, and yeast nutrient. Cover and set aside 12 hours. Stir in pectic enzyme and set aside another 12 hours, covered. Add activated yeast and cover. Stir daily and press pulp in nylon bag to extract flavor. When specific gravity is 1.020 (about 7 days), strain juice from bag and allow to settle overnight. Siphon liquor off sediments into glass secondary and fit airlock. Rack, top up and refit airlock after 30 days and again every 60 days until wine is clear and all signs of fermentation are at least 30 days past. Stabilize, wait two weeks and rack into bottles. Allow a year to mature. [Author's own recipe]

My thanks to Brian Carnwath of Williamson, New York for requesting this recipe.

HYPOCRAS

"I'm looking for a recipe for Hypocras. It's French red wine and a blend of spices, mostly ginger." Peter Swanson, location unknown

HYPOCRAS

Hypocras (also spelled "hyppocras") is at the very least a Medieval drink, but more probably, as the name suggests, it dates back in time to pre-Christian or first millennium Greece. I have found recipes for it in English dating back to the reign of Edward III (1327-1377). In more recent times in Colonial America, an almost identical drink was made and called "mulled wine."

Most of the recipes I have found use a finished still red wine as a base and infuse or flavor it. The result is variously called "Hypocras," "Hyppocras," "Ypocrys, or "Mulled Wine." I have only found one recipe that sets out to ferment a wine/mead/Metheglin from scratch.

YPOCRYS

- *1 bottle plain red wine*
- *1/4 cup sugar*
- *1 Tblsp honey*
- *2-3 cinnamon sticks*
- *a bit of ginger,*
- *cut up a small knob of galingale (optional)*
- *1-2 whole nutmegs*
- *5-6 cardamom pods*
- *several whole cloves*

Put all of the spices into a small strainer, with a long handle. Heat the wine gently in a small enamel saucepan, until it begins to steam a little; do not let it boil. Add the sugar and honey, and stir until they are well-dissolved. Place the strainer into the wine; reduce heat and cook gently for several minutes. Remove strainer and set aside; immediately pour wine into mugs and enjoy. The same spices can be reused several times on successive evenings before getting worn out. This is a variant of proper period Hypocras, with a few tweaks. The period recipe would usually have been made with ground spices, wrapped in a fine cloth. The period version would also have been served either warm or cool, while this version is reasonably tasty at room temperature but is best when served quite warm on a cool. If cooled, it can be reheated in a microwave oven. The recipe is quite flexible and can be tweaked in many ways. Some ingredients are optional. Galingale, for example, is a relative of ginger and is relatively hard to find. The author recommends using an inexpensive Burgundy or Merlot as the base. [Adapted from Pleyn Delit, by Heiatt and Butler, recipe 127, which in turn is adapted from Forme of Cury, a 14th century cookbook.]

HYPPOCRAS (1)

- *5 oz. of Aqua vitae (brandy)*
- *2 oz. Pepper*
- *2 oz. Ginger*
- *2 oz. Cloves*
- *2 oz. Grains of Paradise**
- *5 grains Ambergris***
- *2 grains Musk*

**Grains of Paradise are the pungent, aromatic seeds of a tropical African plant, Aframomum melegueta; also, the seeds of cardamom.*

***Ambergris is a waxy, grayish substance formed in the intestines of the sperm whale and found floating at sea or washed ashore. It was used as a fixative in perfumes.*

Infuse these ingredients for 24 hours, then dissolve 1 pound of sugar in 1 quart of red wine or cider. Mix 3 or 4 drops of the infusion into the wine or cider. This compound was usually given at marriage festivals, when it was introduced at the commencement of the banquet, served hot. It is said to be of so comforting and generous a nature that the stomach would at once "be put into good temper to enjoy the meats provided." [This is the recipe dating back to the reign of Edward III (1327-1377); cited in Cups & Their Customs, Anonymous, London: John Van Voorst, Publisher, 1863.]

HYPPOCRAS (2)

- *6 gallons of red wine*
- *2 oz. cinnamon*
- *1 oz. ginger*
- *2 drams cloves*
- *2 drams nutmeg*
- *½ dram white peppercorns*
- *2 drams cardamoms*
- *3 oz. musk mallowseed*

Bruise all spices and place in spice bag (a cotton bag) with half-dozen marbles and tie closed. Sink spice bag in wine under airlock. Taste wine every other day until satisfied with the taste. Remove spice bag and sweeten wine if desired. [Recipe adapted from John French's Art of Distillation, 1651.]

- *2 lbs. dark raisins*
- *2 lbs. honey*
- *7 pts. water*
- *3 large lemons*
- *12 cloves*
- *1 blade of mace*
- *1 cup cold, strong, black tea*
- *½ oz. bruised ginger root*
- *1 tsp. yeast nutrient*
- *1 pkt Maury yeast*

Bring water to a simmer while dissolving into it the honey. Add the zest of the lemons, retaining their juice for later use, and the ginger, mace and cloves. Simmer (but do not boil) for 20 minutes. Remove from heat and skim off any surface scum resulting from the honey. When cool, strain into a secondary fermentation vessel and add tea, lemon juice and yeast nutrient. Stir well, then add activated yeast and fit airlock. Ferment 2 months, rack, top up, and refit airlock. Set aside 3 months and rack again. Stabilize, sweeten to taste and refit airlock. Wait another 3-6 months. If no signs of renewed fermentation, bottle. [Recipe adapted from The On-Line Wine Makers Guide]

My thanks to Peter Swanson, location unknown, for requesting this recipe.

BLACKCAP BERRY WINE

"Have you ever heard of blackcap berries? Do they make wine?" Randy Carter, Custer County, Idaho

BLACKCAPS

Blackcaps are members of the raspberry subgenus of the Rubus genus. There are two berries commonly called "blackcap." In the western half of North America Rubus leucodermis is one of two species called the Western Raspberry (the other is Rubus nigerrimus), but it (R. leucodermis) is also called blackcap. In truth, the fruit vary from dark purple to black, but occasionally ripen to a yellow-red. In the eastern half of North America, Rubus occidentalis, the true black raspberry, is also known as blackcap. All of these are native species.

The western blackcap is inferior to the eastern species in size, flavor and sweetness, but still worth harvesting for winemaking purposes. Even when ripe, it often retains some residual astringency and therefore is usually made into a sweet wine. The recipe below does just that, but the degree of sweetness will depend on your own taste and preference.

BLACKCAP WINE

- *4 lbs. black raspberries*
- *1 tsp. pectic enzyme*
- *1 3/4 lbs. sugar*
- *7 pts. water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *1 pkg Lalvin RC212 (Bourgovin) yeast*

Pick only dark, ripe berries. Combine water and sugar and put on to boil, stirring occasionally. Wash and destem berries. Put in nylon straining bag, tie closed and crush in the primary. Pour boiling sugar-water over berries to set the color and extract the flavorful juice. Add acid blend and yeast nutrient. Allow to cool to room temperature and stir in crushed Campden tablet. Cover primary. After 12 hours, add pectic enzyme and recover. After additional 12 hours, add wine yeast, recover and stir daily for 7=8 days. Remove nylon bag and allow to drip drain (do not squeeze) about an hour. Return drippings to primary and continue fermentation until specific gravity falls below 1.015, stirring daily. Rack to secondary, top up with water and fit airlock. Use dark secondary or wrap to block light and preserve color. Ferment additional 2 months, then rack into clean secondary. Refit airlock and rack again after additional 2 months. Wait a final 2 months, rack again and stabilize wine. Sweeten to taste and refit airlock. After 10-14 days, bottle in dark glass or store in dark place. Drink after one year. This is an excellent sweet wine, but you must ferment the full 6 months and age one full year. [Author's own recipe]

My thanks to Randy Carter of Custer County, Idaho for requesting this recipe.

BLACK HAW WINE

"We also have two large black haw bushes from which we make preserves and jam. Can these be used in making wine?" Linda and Terry, Boca Raton, Florida

BLACK HAW

There are actually two very different genera with species commonly called "black haw." The best known are the Viburnum prunifolium, commonly Black Haw, which grows in the eastern and central United States, and its cousin Viburnum rufidulum, or Southern Black Haw, which grows in the south-eastern and south-central United States. Unrelated is the Crataegus rivularis, or Western Black Haw, which is a true Hawthorn related to the rose. The former are what I will be speaking of below.

Key to determining whether you have a Viburnum prunifolium or Viburnum rufidulum are their fruit. The former produces ½ inch pink berries in small clusters which turn bluish-black in the fall and improve in flavor and sweetness after a frost. The latter's fruit turns dark blue when ripe and is quite tasty. The fruit of both are commonly called wild raisins if left on the bush (because they dry out and look like raisins). Like raisins, they can be eaten raw, used to sweeten and flavor various dishes and can be reconstituted to plumpness through soaking in warm water. Harvest either when ripe or when dried.

BLACK HAW WINE

- *3 lbs. ripe black haw berries*
- *¾ lbs. black raisins or zante currants, chopped*
- *2½ lbs. granulated sugar*
- *7 pts. water*
- *1 tsp. acid blend*
- *¾ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring water to boil and add sugar. Stir until sugar is completely dissolved. Meanwhile, wash fruit and chop raisins or currants. Combine in nylon straining bag, tie closed and put in primary. Mash berries with piece of hardwood. Pour boiling water over bag, cover, and set aside to cool. When primary reaches room temperature, stir in remaining ingredients except yeast. Cover and set aside 12 hours. Add activated yeast. Ferment 10 days, stirring and squeezing bag daily. Remove nylon straining bag and squeeze gently to extract flavor. Discard pulp, transfer liquid to secondary and fit airlock. If required, top up when fermentation subsides. After 30 days, rack, top up and refit airlock. Repeat racking every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten as desired, wait 10-14 days, and rack into bottles. This wine should be aged 6 months before drinking. [Author's own recipe]

My thanks to Linda and Terry of Boca Raton, Florida for requesting this recipe.

CALAMONDIN WINE

"We have a calamondin tree. Can we make wine with the fruit?"
Linda and Terry, Boca Raton, Florida

CALAMONDIN

Calamondin, more commonly called the Panama Orange, is a cross between a Sour Mandarin Orange (Citrus reticulata) and a Kumquat (Citrus fortunella). Its botanical name is Citrus citrofortunella, but the last name is so descriptive that it often stands alone. The tree is tall, columnar, highly decorative, with small oval leaves and nearly thornless branches sporting many fruit approximately the size of small tangerines. Given its parentage, it should not be surprising that the fruit are acidically tart and very juicy when ripe, although the rind is surprisingly sweet. The tree is easily contained and considered an excellent ornamental. It is cold hardy and grows true from seed.

CALAMONDIN WINE

- *12-15 ripe calamondin*
- *2 lbs. granulated sugar*
- *11— oz. can of Welch's 100% white grape juice frozen concentrate*
- *6 pts. water*
- *ž tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring water to boil and add sugar. Stir until sugar is completely dissolved. Meanwhile, wash fruit and prepare zest from 10 of them. Put zest in jelly bag, tie closed and put in primary. Pour boiling water over zest, cover, and set aside to cool. Meanwhile, juice the calamondins, strain the juice and cover until needed. When primary reaches room temperature, stir in calamondin juice, white grape concentrate, yeast nutrient and pectic enzyme. Cover and set aside 12 hours. Add activated yeast. Ferment 24-36 hours, stirring every few hours. Remove jelly bag and squeeze gently to extract flavor. Discard zest, transfer liquid to secondary and fit airlock. If required, top up when fermentation subsides. After 60 days, rack, top up and refit airlock. Repeat racking every 30 days until wine clears and no new sediments form over 30-day period. May be sweetened lightly or to dessert wine levels. Stabilize, sweeten as desired, wait 10-14 days, and rack into bottles. This wine should be cellared at least 4-6 months before drinking. [Author's own recipe]

My thanks to Linda and Terry of Boca Raton, Florida for requesting this recipe.

PINEAPPLE WINE

"Do you have a recipe for Pineapple Wine?"
Paul, location unknown

PINEAPPLES

The pineapple (Ananas comosus) is an American tropical plant. The flesh of a fresh pineapple is unbelievably sweet and the flavor intense, but both the sweetness and flavor fade rapidly after harvest. By the time the fruit reaches your local market, the intense flavor and sweetness made be decidedly reduced. For that reason, pineapple wine made from canned pineapple or pineapple juice are, generally speaking, every bit as good as wine made from fresh pineapple fruit.

If you can find really fresh pineapple fruit, by all means try the first recipe below. If you have doubts as to the freshness, you might as well try one of the other recipes. Fresh pineapples are fragrant, a little sticky to the touch, and the tuft of leaves on top are a little loose. If the body of the fruit is soft, however, it is past ripeness and should not be purchased. Really fresh pineapples make the very best wine, but if the fruit are simply so-so, you might as well look at the other options and select the most economical.

If you can get a good bargain on crushed pineapple canned in its own juices, buy it and use the second recipe below. It makes a pretty good wine and involves a lot less work than using a so-so fresh pineapple.

Finally, if you can obtain sweetened pineapple juice cheaply, without preservatives or artificial flavor or sweetener, buy it instead. It is easily made into a very good white wine without any of the fuss fermenting on the pulp involves.

FRESH PINEAPPLE WINE

- *4 lbs. ripe pineapple*
- *1-1/2 to 2 lbs. granulated sugar*
- *7 pts. water*
- *1/2 tsp. acid blend*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Bring water to boil and add sugar. Stir until sugar is completely dissolved. Meanwhile, remove the topknot (leaves) and skin of the pineapple, capturing any juice produced in the process. Cut the flesh away from the core and chop the flesh into small pieces. Again, collect all juice liberated by the cutting. Put in nylon straining bag and tie closed. Put bag in primary and crush with a piece of hardwood or a potato masher. Pour boiling water over fruit, cover, and set aside to cool. When at room temperature, stir in crushed Campden tablet, recover and set aside for 12 hours. Stir in pectic enzyme, tannin, acid blend, and yeast nutrient. Recover and set aside another 12 hours. Add activated yeast and ferment 7 days, stirring twice daily. Remove nylon straining bag and allow to drip drain without squeezing. Discard pulp and continue fermenting until specific gravity falls to 1.025. Rack into secondary and fit airlock. After two weeks, rack, top up and refit airlock. Repeat this procedure every 30 days until wine clears and no new sediments form

over 30-day period. Stabilize and sweeten to taste. Wait 10 days and, if stable, rack into bottles. Age 6 months to a year before tasting. [Recipe adapted from Terry Garey's The Joy of Home Winemaking]

CANNED PINEAPPLE WINE

- *2 16-oz cans crushed pineapple*
- *2 lbs. granulated sugar*
- *1 11.5 oz. can Welch's 100% White Grape Juice frozen concentrate*
- *7 pts. water*
- *1 tsp. acid blend*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Drain juice from fruit and add juice to water. Stir sugar into water until dissolved. Pour pineapple into nylon straining bag and tie closed. Put bag in primary and add all ingredients except pectic enzyme and yeast. Stir well, cover primary, and set aside for 12 hours. Add pectic enzyme, recover and set aside another 12 hours. Add activated yeast and ferment 5 days, stirring daily. Remove nylon straining bag and allow to drip drain without squeezing. Discard pulp and continue fermenting until specific gravity falls to 1.025. Rack into secondary and fit airlock. Rack, top up and refit airlock every 60 days for 6 months. Stabilize and sweeten to taste if desired. Wait 10 days and, if stable, rack into bottles. May taste after 6 months. [Recipe adapted from Terry Garey's The Joy of Home Winemaking]

PINEAPPLE JUICE WINE

- *2 pts. pineapple juice*
- *2½ lbs. granulated sugar*
- *6 pts. water*
- *1 tsp. acid blend*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Chablis wine yeast*

Dissolve sugar in water. Add remaining ingredients except yeast, stirring well. Cover primary and set aside 12 hours. Add activated yeast and ferment 7-10 days, stirring daily. When specific gravity falls to 1.010, rack into secondary and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize and sweeten to taste if desired. Wait 10 days and, if stable, rack into bottles. May taste after 6 months. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to Paul for requesting this recipe.

LOGANBERRY WINE

"I'm looking to make Logan berry wine. Can you help?"
Alvin Grazier, Salem, Oregon

LOGANBERRIES

Loganberries (Rubus loganobaccus) are thought to be a wild cross between a blackberry (probably Rubus ursinus) and red raspberry (probably Rubus idaeus). They develop large, light red berries that do not darken when ripe and possess a unique, tart flavor that many people prefer over all other berries. It is naturally a spiny plant, but thornless loganberries have been developed that make cultivation--especially harvesting--a lot more enjoyable. They make a truly exceptional wine that must age considerably if dry or a lot less if sweet.

LOGANBERRY WINE

- *4 lbs. ripe loganberries*
- *1-3/4 lbs. granulated sugar*
- *7 pts. water*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring water to boil and add sugar. Stir until sugar is completely dissolved. Meanwhile, wash and inspect fruit for ripeness. Put in nylon straining bag and tie closed. Put bag in primary and crush berries. Pour boiling water over fruit, cover, and set aside to cool. When at room temperature, stir in crushed Campden tablet, recover and set aside for 12 hours. Stir in pectic enzyme and yeast nutrient, recover and set aside another 12 hours. Add activated yeast and ferment 4 days, stirring twice daily. Remove nylon straining bag and press to extract maximum liquid. Discard pulp, transfer to secondary and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. If bottled dry, this wine typically requires two years to mature but will then be exceptional. In rare cases, it may require up to four years to mature. If bottled sweet, this wine may be consumed immediately, but improves considerably with 6 months aging. [Author's own recipe]

My thanks to Alvin Grazier of Salem, Oregon for requesting this recipe.

SARSAPARILLA WINES

"Is the sarsaparilla bean suitable for making wine,
and if so, do you have a recipe you could share?"
Peter Rodger, Brisbane, Queensland Australia

SARSAPARILLA

Sarsaparilla wine can be made several ways that I know of, but using the bean is beyond my experience. Usually it uses the ground dried roots of any of several tropical American plants of the genus Smilax, but especially Smilax aristolochiaefolia or Smilax zarzaparrilla of Mexico. However, it can also be made with the leaves of those plants, or the leaves of Aralia hispida or Aralia nudicaulis of North America. These latter two plants produce clusters of small white flowers which can also be used to make wine, although its flavor will be quite different than wine made from the roots or leaves described above. Below are four recipes using the roots, leaves and flowers, as mentioned.

SARSAPARILLA WINE (1)

- *1½ oz. ground sarsaparilla root*
- *¾ oz. caramel*
- *2 lbs. granulated sugar*
- *7½ pts. water*
- *1½ oz. tartaric acid*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring 1½ pints water to boil and stir in sarsaparilla, caramel and sugar. Stir until sugar and caramel are completely dissolved. Remove from heat and add remaining water. Stir in tartaric acid and yeast nutrient, cover and set aside to cool. When at room temperature, stir in crushed Campden tablet, recover and set aside for 12 hours. Add activated yeast and ferment 4 days, stirring 2-3 time per day. Pour liquid through nylon straining bag into secondary and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. May drink immediately, but improves with 6 months aging. [Recipe adapted from C.J.J. Berry's First Steps in Winemaking]

SARSAPARILLA WINE (2)

- *1½ lbs. chopped sarsaparilla leaves*
- *2½ lbs. granulated sugar*
- *7½ pts. water*
- *½ oz. citric acid*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring water to boil and stir in sugar until dissolved. Meanwhile, wash leaves, chop coarsely and place in primary. Add citric acid, yeast nutrient and boiling sugar-water. Cover and set aside to achieve room temperature. Stir in crushed Campden tablet, recover and set aside 12 hours. Add activated yeast and recover primary. Stir twice daily for 5 days and strain liquid into secondary. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. May drink immediately, but improves with 6 months aging. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

SARSAPARILLA WINE (3)

- *3 lbs. ripe bananas*
- *2 oz. ground dried sarsaparilla root*
- *2½ lbs. granulated sugar*
- *7½ pts. water*
- *½ oz. citric acid*
- *½ tsp. tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Bring water to boil and stir in sugar until dissolved. Meanwhile, thinly slice bananas with skins intact and put in primary with sarsaparilla, citric acid, tannin, and yeast nutrient. Pour boiling water over ingredients in primary, cover and set aside to cool. When room temperature, stir in crushed Campden, recover primary and set aside 12 hours. Add activated yeast, recover and stir daily for 10 days. Strain liquid into secondary, top up and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Age 6 months before drinking, although 12 months is better. [Recipe adapted from C.J.J. Berry's 130 New Winemaking Recipes]

SARSAPARILLA WINE (4)

- *1½ to 2 qts. fresh sarsaparilla flowers*
- *2½ lbs. granulated sugar*
- *7½ pts. water*
- *1½ oz. acid blend*
- *¼ tsp. tannin*
- *1 crushed Campden tablet*
- *1½ tsp. yeast nutrient*
- *1 pkt Red Star Cote des Blancs or Lalvin ICV D-47 wine yeast*

Bring water to boil and stir in sugar until dissolved. Meanwhile, sarsaparilla flowers and place in primary with acid blend, tannin and yeast nutrient. Pour boiling water over ingredients in primary, cover and set aside. When cooled to room temperature, stir in crushed Campden, recover primary and set aside 12 hours. Add activated yeast, recover and stir daily for 6-7 days. Strain liquid into secondary, top up and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form over 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. Cellar wine 6 months before tasting. [Author's own recipe]

My thanks to Peter Rodger of Brisbane, Queensland Australia, for requesting this recipe.

GOOSEBERRY WINES

"Love your wine site, and all the recipes... but I cannot believe that there is not a recipe for Gooseberry Wine...."
Bruce Fairlie, President, Scottish Amateur Winemakers

GOOSEBERRIES

The European gooseberry (Ribes grossularia or Ribes uva-crispa), is a member of the currant family, or perhaps red, black and white currants are a member of the gooseberry family. Whatever the case, they are closely related and share the same genus name (Ribes ssp). They are edible when ripe and are usually sweet, flavorful and aromatic. They grow on spiny shrubs and some varieties sometimes sport spines as well.

In North America, there are many wild species of both gooseberry and currant. Among the former are Ribes californicum (California or hillside gooseberry), Ribes cynobasti (dogberry or prickly gooseberry), Ribes divaricatum (western or coastal gooseberry), Ribes hirtellum (wedgeleaf gooseberry), Ribes inerme (western gooseberry), Ribes irriguum (northwestern gooseberry), Ribes leptanthum (southern California gooseberry), Ribes lobbii (gum or gummy gooseberry), Ribes missouriense (Missouri gooseberry), Ribes niveum (California gooseberry), Ribes oxyacanthoides (northern gooseberry), Ribes quercetorum (Baja gooseberry), Ribes roezzii (Sierra gooseberry), Ribes rotundifolium (purple or purple sage gooseberry), and Ribes setosum (heartland gooseberry). These vary in color (when ripe) from pale purple to greenish-purple to dark green to dark purple to black to red. Most are sweet when ripe, but some are bitter or otherwise unpleasant. All are acidic and astringent when unripe. The most widely spread throughout the United States and Canada is the dogberry or prickly gooseberry, so named because its fruit is covered with spines.

I have dozens of recipes for gooseberry wines. I am including three good ones here.

GOOSEBERRY WINE (1)

- *3 lbs. ripe gooseberries*
- *1-3/4 lbs. fine granulated sugar*
- *7 pts. water*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Put sugar and water in pot and bring to beginning of a boil, stirring occasionally to dissolve sugar. Meanwhile, wash and destem gooseberries, culling out any that are unsound or not ripe. Put fruit in nylon straining bag, tie opening closed securely, and mash in bottom of primary. Pour hot sugar-water over fruit, cover with clean cloth, and set aside to cool. When room temperature, add yeast nutrient and crushed Campden tablet, stirring well to dissolve. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 7 days. Drip drain nylon straining bag (do not squeeze) over primary, recover and allow to settle overnight. Rack liquid into secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste if desired, wait 10 days, and rack into bottles. Allow to age 12 months before tasting. [Recipe adapted from Terry Garey's The Joy of Home Winemaking]

GOOSEBERRY WINE (2)

- *2½ qts. fresh gooseberries*
- *1½ lbs. fine granulated sugar*
- *11-oz can 100% Welch's White Grape Juice frozen concentrate*
- *6½ pts. water*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *¼ tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Bring water to boil while dissolving sugar in it and remove from heat. Meanwhile, wash, destem and sort gooseberries, discarding any that are not fully ripe. Put gooseberries in nylon straining bag and tie end securely. Put in primary and crush berries with piece of hardwood or potato masher. Pour water over crushed berries. Add white grape juice frozen concentrate, tannin and yeast nutrient. Stir well, cover primary with clean cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 8 days. Drip drain (do not squeeze) nylon straining bag over primary, discard pulp, recover primary, and allow to settle overnight. Rack into secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. Allow to age 12 months before tasting. [Author's own recipe]

GOOSEBERRY WINE (3)

- *2 lbs. wild sweet gooseberries*
- *1 lb. green gooseberries*
- *½ lb. chopped or minced golden raisins or sultanas*
- *½ lb. ripe bananas*
- *2 lb. fine granulated sugar*
- *7 pts. water*
- *1 tsp. citric acid*
- *1 crushed Campden tablet*
- *1 tsp. pectic enzyme*
- *1½ tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Thinly slice bananas and put in pot with sugar and water. Put on heat and bring to a simmer, holding simmer for 20 minutes, stirring until sugar is completely dissolved. Strain off and discard bananas and return water to simmer. Chop or mince raisins (or sultanas) and add them to simmering water. Wash and destem gooseberries, cull out any that are unsound, and add to simmering water. Cover pot and simmer additional 20 minutes. Pour water, raisins (or sultanas) and gooseberries into primary. Stir in citric acid and yeast nutrient, cover primary and set aside until room temperature. Stir in crushed Campden, recover and set aside 12 hours. Stir in pectic enzyme, recover and set aside additional 12 hours. Add activated yeast. Stir daily for 3 days. Strain into secondary (discarding fruit), top up and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Refrigerate for 3 days, stabilize, sweeten if desired, wait 10 days, and rack into bottles. Allow to age 12 months before tasting. [Recipe adapted from J.R. Mitchell's Scientific Winemaking Made Easy]

My thanks to Bruce Fairlie, President of Scottish Amateur Winemakers, for requesting this recipe.

ONION WINE

"Have you ever heard of Vidalia wine?" Stephanie, Gainesville, Georgia

ONIONS

Vidalia wine is made from the sweet Vidalia onion, but any sweet onion will do. Do not use pungent white or yellow onions. Use red onions only if they are sweet. Properly made and aged, this can be an exceptional wine.

ONION WINE (1)

- *1 lb. sweet Vidalia onions*
- *½ lb. potato*
- *1 lb. golden raisins*
- *2 lemons (zest and juice)*
- *2 lbs. fine granulated sugar*
- *7½ pts. water*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Chop or mince raisins and soak overnight in pint of warm water. Thinly slice onions and potato into remaining water. Put on heat and bring to a simmer, holding simmer for 45 minutes. Grate zest from lemons and combine zest with raisins. Transfer raisins and zest into nylon straining bag in primary. Add sugar to primary. Strain onions and potato, pouring hot water over sugar and discarding pulp. Add juice from lemons and yeast nutrient, then stir until sugar is completely dissolved. Cover with clean cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 14 days. Drip drain nylon straining bag (do not squeeze) over primary, recover and allow to settle overnight. Rack liquid into secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Allow to age 6 months before tasting. [Author's own recipe]

ONION WINE (2)

- *1 lb. sweet Vidalia onions*
- *½ lb. carrots*
- *11-oz can 100% Welch's White Grape Juice frozen concentrate*
- *1 lb. 13 oz. fine granulated sugar*
- *7½ pts. water*
- *3 tsp. citric acid or acid blend*
- *1 crushed Campden tablet*
- *½ tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt Champagne wine yeast*

Thinly slice onions and carrots water. Put on heat and bring to a simmer, holding simmer for 45 minutes. Put sugar, citric acid, concentrate, and yeast nutrient in primary. Strain simmering water into primary, discarding onions and carrots. Stir until sugar is completely dissolved. Cover with clean cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 10-14 days. Rack liquid into secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Allow to age 6 months before tasting. [Author's own recipe]

My thanks to Stephanie of Gainesville, Georgia for requesting this recipe.

PITAYA WINE

PITAYA

I believe Juan is speaking of the Night-Blooming (or Night-Flowering) Cereus (Hylocereus undatus or Hylocereus ocamponis), for which I found a reference calling it the red pitaya. For the record, I also found references to the Pitahayo or Pitahaya (Heliocereus) and the Pitayo (Lemairocereus queretaroensis, L. thurberi, or L. weberi). The names are close and the descriptions less than exacting, but all are species of the genus Cereus, all are native to Mexico, and all have tasty edible fruit. However, I do believe Juan is speaking of the Hylocereus undatus.

The Night-Blooming Cereus, like all cereus, are cacti. The name "Hylocereus" is from the Greek "hyle"--meaning "thicket"--and "cereus"--meaning "candle"--and they are a type of pipe-organ cactus, although their trunk and branch segments are not round. These cacti form very dense thickets and are cultivated for barriers, for their large, white or yellowish-white, strongly scented flowers, and for their spineless, very tasty fruit. As the name implies, the beautiful flowers only bloom at night and are therefore sometimes planted so as to lend fragrance to a courtyard or garden where cool evenings are enjoyed.

The fruit are eaten raw, made into refreshing drinks, or dried for later use. Of course, they also make a very good wine, for which they may be washed and chopped with their outer skin intact or peeled to the white pulp and then chopped. Chopping the whole fruit gives the resulting wine a bit of a tint.

RED PITAYA WINE

- *6 lbs. ripe red pitaya fruit*
- *2 lb. sugar*
- *6 pts. water*
- *1 crushed Campden tablet*
- *1-1/2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Put water on to boil. Meanwhile, carefully trim the greenery from the fruit, wash the fruit well, and chop it coarsely. Put chopped fruit, sugar and yeast nutrient into primary. When water boils, pour into primary and stir until sugar dissolves. Cover with a sanitized cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 7 days. Strain through nylon straining bag and squeeze juice out of red pitaya pulp. Transfer liquid to secondary, top up if required and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Like most wines, it should improve with age. [Author's own recipe] My thanks to Juan Antonio Barrera of Panuco de Veracruz, Mexico for requesting this recipe.

RAISIN WINE

" A friend of mine...asked me about making wine out of raisins.
I told him that...if anybody knew how, you would!" Andrew Ory

RAISINS

Raisins are simply dried grapes. As such, they will make a wine almost as good or as bad as would the original grapes from which the raisins were made. In the making of fruit wines, raisins are often used to add body and vinousness to the wine. Many of the recipes within The Winemaking Home Page use raisins in this role. Dark raisins will make a dark, somewhat brownish wine. White or golden raisins will make a white or golden wine. Here is the basic raisin wine recipe:

RAISIN WINE

- *4 lbs. raisins*
- *1 lb. sugar*
- *1 gallon water*
- *1 crushed Campden tablet*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 pkt wine yeast*

Put water on to boil. Meanwhile, chop the raisins or run them through a mincer. Put raisins, sugar and yeast nutrient into primary. When water boils, pour over raisins and stir until sugar dissolves. Cover with a sanitized cloth and set aside to cool. When at room temperature, add crushed Campden tablet and stir. Recover primary and set aside for 12 hours. Add pectic enzyme, stir, recover primary, and set aside another 12 hours. Add activated yeast. Stir daily for 7 days. Strain and press juice out of raisin pulp. Transfer liquid to secondary and fit airlock. Rack, top up and refit airlock every 30 days until wine clears and no new sediments form during a 30-day period. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Like most wines, it will improve with age. [Author's own recipe]

My thanks to Andrew Ory for requesting this recipe.

LYCHEE WINE

*"Would you or anyone have ever tried making wine with lychees?
My partner and I have a 300-lychee tree orchard...and we would like
to make wine from our fruit...." Micheline de Bellefeuille, Queensland, Australia*

LYCHEES

Lychee, the Anglicized word for the Chinese litchi (or lichee), is the Litchi chinensis, a tree that bears an edible fruit. Known in some parts as the litchi or lychee nut, the fruit is not a nut at all, but consists of a tough skin, a juicy pulp, and a hard central seed.

This is the third request I have received in two years for a lychee wine recipe. On the previous occasions I could not find one, and at first I was unable to find one for this request too. I then began a correspondence with the requester in an effort to guide her in developing a recipe because I did not have access to the fresh fruit to develop one myself. Then, by chance, I found the following recipe by Leo Zanelli, who claims lychee makes a delicious white wine, dry or sweet.

LYCHEE WINE

- *5 lbs. fresh lychees*
- *1 lb. 10 oz. granulated sugar*
- *1/4 oz. citric acid*
- *1/4 tsp. tannin*
- *1 tsp. yeast nutrient*
- *water to 1 gallon*
- *Chablis wine yeast*

Put the water on to boil. Meanwhile, peel, destone and chop the lychee. Place the chopped fruit and the sugar in the primary, pour boiling water over them and stir to dissolve. Allow to cool. Add all other ingredients, including the activated yeast. Cover primary with cloth. When fermentation is vigorous, stir daily for 5 days. Strain liquid through nylon sieve into secondary and fit airlock. Discard pulp. Rack every 30 days until the wine clears, then every 30 days until the wine goes 30 days without dropping ANY sediment. Stabilize and sweeten to taste. Wait 10 days and rack into bottles. This wine will store well. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to Micheline de Bellefeuille of Queensland, Australia for requesting this recipe.

BLACK CURRANT WINE

"I have heard of making blackcurrant wine with a pressure cooker. Do you know how this is done?" Will Fowler, Albany, New York

BLACK CURRANTS

Black currants have a pretty tough skin and must be crushed, heated or broken down with a food processor (on lowest setting) in order to extract the very flavorful juice. I have three recipes for making black currant wine in my regular recipes section. Another way to extract the juice and flavor is to use a pressure cooker. While I had heard of this method myself many years ago, it was not until I read J. R. Mitchell's Scientific Winemaking -- Made Easy that a thorough explanation of this method was revealed.

Mitchell explains that the use of a pressure cooker is an easy way to get at the black currant's juice, but it comes at a price. The flavor is altered slightly by the extreme heat and the wine can become tawny in taste. Tawny wine, however, is preferred by some--especially sweet, tawny, port-style wine. I will therefore offer two recipes below for making black currant wine with the aid of a pressure cooker. In the first I will attempt to minimize any flavor alteration and make a slightly tawny table wine. In the second, I will take advantage of this tendency and make a tawny, sweet, port-style wine using Lalvin K1V-1116 (Montpellier) wine yeast, which is capable of fermenting to 20% alcohol by volume. Please note that the port-style wine requires a yeast nutrient fortified with yeast hulls, such as Fermaid from Scott Labs. Ask your winemaking supplier for this kind of nutrient or shop around on the internet to find it (such as at Presque Isle Wine Cellars' web site). Each recipe makes a gallon of wine.

An advantage of using the pressure cooker with black currants is that the amount of black currants required is reduced. Both raisins and bananas are used to increase body. However, I encourage you to also look at the other recipes for black currant wine in the regular recipes section.

BLACK CURRANT TABLE WINE

- *1-1/2 lbs. fresh black currants*
- *3/4 lb. black raisins*
- *2 lbs. ripe bananas*
- *1-1/4 lbs. granulated sugar*
- *1 tsp. pectic enzyme*
- *1 tsp. citric acid*
- *1/4 tsp. tannin*
- *1 crushed Campden tablet*
- *water to make 1 gallon*
- *1 tsp. yeast nutrient*
- *Lalvin RC-212 (Bourgovin) wine yeast*

Bring 1 quart water to boil. Meanwhile, slice the bananas crosswise, peeling and all, into 1/2-inch slices. Put bananas, raisins and black currants in pressure cooker. Pour boiling water over fruit and secure lid. Bring to 15 pounds pressure for 3 minutes. Immediately, move pressure cooker under cold running water and reduce pressure to zero. Remove lid and pour onto sugar in primary. Stir to mix sugar and add remaining water (cold) to reduce temperature even more. Stir some more to dissolve sugar thoroughly, cover and set aside to cool to room temperature. Add remaining ingredients except pectic enzyme and yeast, stir well, recover, and wait 12 hours. Add pectic enzyme, stir well, recover, and set aside another 12 hours. Add activated yeast and recover primary. When fermentation is vigorous, stir twice daily for three

days. Pour through nylon straining bag and allow to drip drain for about an hour; do not squeeze. Pour liquor into secondary and fit airlock. Rack every 30 days into sanitized secondary until wine clears and no further sediments are dropped during a 30-day period. Stabilize and place in refrigerator for three days. Rack into sanitized secondary, sweeten to taste, top up, refit airlock, and store in dark, cool place for 4-6 months. Rack into bottles. This wine will continue improving for up to three years, but may be enjoyed earlier. [Recipe adapted from J.R. Mitchell's Scientific Winemaking -- Made Easy]

BLACK CURRANT PORT-STYLE WINE

- *1-1/2 lbs. fresh black currants*
- *3/4 lb. black raisins*
- *2 lbs. ripe bananas*
- *1-3/4 lbs. granulated sugar*
- *1 tsp. pectic enzyme*
- *1 tsp. citric acid*
- *1/4 tsp. tannin*
- *1 crushed Campden tablet*
- *water to make 1 gallon*
- *2 tsp. yeast nutrient fortified with yeast hulls*
- *Lalvin K1V-1116 (Montpellier) wine yeast*

Bring 1 quart water to boil. Meanwhile, slice the bananas crosswise, peeling and all, into 1/2-inch slices. Put bananas, raisins and black currants in pressure cooker. Pour boiling water over fruit and secure lid. Bring to 15 pounds pressure for 3 minutes. Remove from heat and allow to cool naturally until pressure drops to zero. Remove lid and pour onto 1/2 the sugar in primary. Stir to mix sugar and add remaining water (cold) to reduce temperature even more. Stir some more to dissolve sugar thoroughly, cover and set aside to cool to room temperature. Add citric acid, tannin, crushed Campden tablet, and 1/2 the yeast nutrient. Stir well, recover and wait 12 hours. Add pectic enzyme, stir well, recover, and set aside another 12 hours. Add activated yeast and recover primary. When fermentation is vigorous, stir twice daily for three days. Pour through nylon straining bag and allow to drip drain for about an hour; do not squeeze. Stir 1/2 remaining sugar and yeast nutrient into liquor until dissolved. Pour liquor into secondary and fit airlock. When specific gravity drops to 1.010, stir in remaining sugar and yeast nutrient until dissolved. Rack every 30 days into sanitized secondary until wine clears and no further sediments are dropped during a 30-day period. This may take a while to achieve. Stabilize and place in refrigerator for five days. Rack into sanitized secondary, sweeten to 1.030, top up, refit airlock, and store in dark, cool place for 4-6 months. Rack into bottles. This port-style wine will continue improving for up to six years, but may be enjoyed earlier. [Author's recipe adapted from J.R. Mitchell's Scientific Winemaking -- Made Easy]

My thanks to Will Fowler of Albany, New York for requesting this recipe.

EGGPLANT WINE

"Can you make wine from eggplants?" Brandy, Quincy, Massachusetts

EGGPLANTS

You certainly can. The eggplant is a tropical Old World plant, Solanum melongena, cultivated for its glossy, ovoid fruit. The fruit, called aubergine in French, have long been used to make a reasonably dry white wine. The fruit must be ripe or the wine will taste woody.

EGGPLANT WINE

- *4 lbs. eggplant*
- *2 lbs. granulated sugar*
- *1/2 oz. citric acid*
- *1/4 tsp. tannin*
- *water to make 1 gallon*
- *1 tsp. yeast nutrient*
- *Chablis wine yeast*

Bring 1 gallon water to boil. Meanwhile, slice the fruit thinly. Removing the peeling is optional. Put sliced eggplant and sugar in primary. When water boils, pour over contents of primary and allow to cool to room temperature. Add remaining ingredients and cover with clean cloth. Ferment 3 days, then strain liquid into secondary and fit airlock. Rack every 30 days into sanitized secondary until wine clears and no further sediments are dropped during a 30-day period. Stabilize and rack into bottles. This wine improves with age. [Recipe adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to Brandy of Quincy, Massachusetts for requesting this recipe.

CHICKWEED WINE

"I know you're going to think I'm crazy, but is it possible to make wine with chickweed?" Gale Dennison, Shreveport, Louisiana

CHICKWEED

The common chickweed, Stellaria media, is actually a member of the carnation family. The small, delicate, reclining plant has small leaves and small white flowers with five, deeply cleft petals which instead look like ten petals. Although native to America, a species imported from Europe is actually the most common and is often found growing in lawns, gardens and flower beds. It seems to bloom constantly during the summer, with blooms opening around mid-morning.

Chickweed is eaten by small birds, chickens and people. It can be served raw in salads or cooked as a green. Everything but the root is eaten. A tea made from infused chickweed was once thought to cure obesity.

CHICKWEED WINE

- *1 qts. chickweeds*
- *2 lbs. granulated sugar*
- *1 orange*
- *1 lemon*
- *1 tsp. yeast nutrient*
- *water to make 1 gallon*
- *wine yeast*

The whole plant, except the roots, is used in the wine. Bring 1 gallon water to boil. Meanwhile, wash the chickweed and thinly peel the orange and lemon. Add the peelings to the chickweed in a primary. Pour boiling water over them and allow to cool. Strain the liquid back into the primary and discard the chickweed and peelings. Add sugar and juice of the citrus and stir well to dissolve. Add remaining ingredients and cover with clean cloth. Ferment 7 days, then pour into secondary and fit airlock. Rack every 30 days into sanitized secondary until wine clears and no further sediments are dropped during a 30-day period. Stabilize, sweeten if desired and rack into bottles. This wine will not be remarkable until aged at least one year. Two years is better. [Recipe adapted from Steven A. Krause's Wines from the Wilds]

My thanks to Gale Dennison of Shreveport, Louisiana for requesting this recipe.

VANILLA WINE

"Could you please e-mail me a recipe for...vanilla wine?"
Martedi Wilcott

VANILLA

Vanilla as we usually know it is a flavor produced synthetically or extracted from the bean pods of any of several tropical American orchids of the genus <vanilla< i="">, especially the Vanilla planifolia. In the recipe below, the vanilla flavor is obtained from the vanilla bean being fermented with white grape juice made from concentrate.</vanilla<>

The same word of warning is in order as has been expressed elsewhere on this site. Welch's is a very fine company and delivers, in my opinion, a very good product. But 100% grape concentrate means you concentrate the grapes you get. Thus, the natural sugar content of one batch of juice may differ from that of another batch just as grapes vary from year to year and vineyard to vineyard. Reconstitute the juice and measure the specific gravity of your juice with a hydrometer. Then use the table on my hydrometer page to determine if the amount of sugar called for in this recipe is too much, too little, or just right for your juice. You should, in fact, do this with every recipe, as the natural sugar in all fresh fruit varies to some extent.

VANILLA WINE

- *2 cans (11.5 oz.) Welch's 100% white grape juice frozen concentrate*
- *4 vanilla beans (6-9 inches long)*
- *1-1/4 lbs. granulated sugar*
- *2 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *water to make 1 gallon*
- *wine yeast*

Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and add frozen concentrate. Add additional water to make one gallon and pour into secondary. Add remaining ingredients except yeast. Cover with napkin fastened with rubber band and set aside 12 hours. Add activated wine yeast and recover with napkin. When active fermentation slows down (about 5 days), fit airlock. After 30 days, rack into sanitized secondary. Taste wine. If vanilla flavor is sufficient to your taste, discard the vanilla beans. If not, transfer beans to new secondary by remove after additional 30 days and rack, top up and refit airlock. Wait additional 30 days and rack again, top up and refit airlock. After additional 30 days, stabilize, sweeten if desired and rack into bottles. [Author's own recipe]

My thanks to Martedi Wilcott for requesting this recipe.

LILAC WINES

"I'm looking for a recipe for lilac wine."
One of six requests from various readers

LILACS

Lilac is the name given to any of the plants of the genus Syringa -- especially Syringa vulgaris. These are shrubs that produce clusters of small, fragrant, purplish or white flowers. The small flowers must be picked off the stems to make the wine. Flowers can be picked and frozen in ZipLoc bags for later use. This wine is not only delicious, but its bouquet will be appreciated as soon as you open a bottle. Indeed, George Leonard Herter, in his 1965 book How to Make the Finest Wines at Home, calls lilac wine "...one of the best tasting wines possible to make."

LILAC WINE (1)

- *3-1/2 quarts lilac flowers*
- *2 lbs. granulated sugar*
- *2 lemons or 12 grams 80% lactic acid*
- *7-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *Champagne yeast*
-

Put water on to boil while culling through and rinsing flowers. Put flowers in primary and when water boils pour over flowers. Cover primary tightly and set aside for 48 hours. Strain flowers through nylon straining bag and squeeze to extract all flavor, then discard pulp. Stir sugar, yeast nutrient, juice of lemon or lactic acid into primary and stir until completely dissolved. Sprinkle dry yeast on top without stirring or add activated yeast culture to primary. Recover primary and ferment 7 days. Transfer liquid to secondary and fit airlock. Ferment 30 days and rack, top up and refit airlock. Rack again every 30 days until wine is clear and no longer dropping sediment. Rack into bottles and allow to age 3-6 months. [Adapted from George Leonard Herter's How to Make the Finest Wines at Home]

LILAC WINE (2)

- *3-1/2 quarts lilac flowers*
- *1-1/2 lb. granulated sugar*
- *10.5 oz. can of Welch's 100% white grape juice frozen concentrate*
- *1-1/2 tsp. citric acid*
- *1/8 tsp. tannin powder*
- *7-1/4 pts. water*
- *1 tsp. yeast nutrient*
- *Champagne yeast*

Put water on to boil while culling through and rinsing flowers. Put flowers in primary and when water boils pour over flowers. Cover primary tightly and set aside for 48 hours. Strain flowers through nylon straining bag and squeeze to extract all flavor, then discard pulp. Bring 2 cups of must to boil and add sugar, stirring constantly until dissolved. Stir in frozen grape concentrate and immediately pour into primary. Stir in remaining ingredients except yeast. When must returns to lukewarm, sprinkle dry yeast on top without stirring or add activated yeast. Cover primary and ferment 5 days. Transfer liquid to secondary and fit airlock. Ferment 30 days and rack, top up and refit airlock. Rack again every 30 days until wine is clear and no longer dropping sediment. Rack into bottles and allow to age 3-6 months. [Author's own recipe] My thanks to all of those who requested this recipe.

LAVENDER WINE

"Do you have a recipe for lavender wine?" Unidentified requester

LAVENDER

There are many varieties of lavender, plants of the genus Lavandula -- especially Lavandula officinalis. They all contain clusters of small, fragrant, purplish flowers. The small flowers must be picked off the stems to make the wine. Flowers can be picked and frozen in ZipLoc bags for later use. This wine is not only delicious, but its bouquet will be appreciated as soon as you open a bottle.

LAVENDER WINE

- *1 to 1-1/2 pints lavender flowers*
- *1-3/4 lb. granulated sugar*
- *10.5 oz. can of Welch's 100% white grape juice frozen concentrate*
- *1/2 tsp. citric acid*
- *1/8 tsp. tannin powder*
- *7-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *Champagne yeast*

Boil 1/2 gal water and add sugar, stirring until dissolved. Stir in frozen grape concentrate and return to boil. Immediately pour boiling water over all dry ingredients except yeast in primary. When water cools to lukewarm, add remaining water and sprinkle yeast on top. Cover with cloth and ferment 7 days. Strain out flowers and transfer liquid to secondary. Fit airlock. Ferment 60 days and rack, top up, refit airlock, and allow to sit another 60 days. Rack into bottles and allow to age one year. [Author's own recipe]

My thanks to the unidentified person who requested this recipe.

CORN WINE 2

"I read your recipe for making wine from cracked corn, but I have lots of fresh ears of corn from my garden. Do you have a recipe for making wine from fresh corn?" Ron Farley, Dallas, Texas

CORN

Freshly picked corn on the cob is so much better than ears of corn bought at the supermarket that the difference is like night and day. It is far, far sweeter, has much better texture, and is more tender. I can certainly understand why one would want to make wine from it. So, to answer Ron's question, yes, I have a recipe for making wine from fresh corn. The key is "fresh." Do not pick the corn until you are ready to make the wine. Then get right to it. This recipe is from Doris Beck of San Antonio, as reported by Dorothy Alatorre and adapted by the author.

CORN WINE 2

- *4 to 6 ears of freshly picked corn*
- *2 lbs. granulated sugar*
- *1/2 tsp. pectic enzyme*
- *1-1/2 tblsp acid blend*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *water to 1 gallon*
- *Sherry wine yeast*

Put a large pot containing half the water on to boil. Meanwhile, clean the corn and cut it from the cobs. Cut cobs into 2-inch sections and put the cobs and corn in the boiling water. Boil for 15 minutes. Strain into the primary and add 1-1/2 pounds sugar to it, stirring until dissolved. Add remaining water to make up a gallon less one cup. Cover primary and set aside to cool. When at room temperature, add pectic enzyme, acid blend, tannin, and yeast nutrient. Recover primary and set aside 12 hours. Add activated yeast and recover. Stir daily for 7 days. Boil one cup of water and dissolve one pound of sugar into it. Set sugar water aside to cool, covered. Rack wine into secondary and add sugar water. Fit airlock and set aside for 30 days. Rack, top up and refit airlock. After additional 60 days, rack, top up and again refit airlock. Set aside for 4 months, checking fluid in airlock from time to time. Wine should be clear. If not, treat as for starchy haze. Rack into bottles and set aside for 3 months. Will improve with further aging. [Adapted from Dorothy Alatorre's Home Wines of North America]

My thanks to fellow Texan Ron Farley for this request.

LETTUCE WINES

"Is it possible to make wine with just lettuce?" Seth Brisbane, Ann Arbor, Michigan

LETTUCE

I do not believe it is possible to make wine from lettuce alone. It contains no acid, sugar, tannin, or body, so these things at least would have to be added. However, here are two recipes you might try that are largely based on lettuce.

LETTUCE WINE (1)

- *2 lbs. lettuce*
- *1/2 lb. chopped or minced golden raisins*
- *2-1/2 lbs. granulated sugar*
- *1 medium sized orange*
- *1 lemon*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *water to 1 gallon*
- *wine yeast*

Chop lettuce and place in pot with 1/2 gallon of water. Bring to a boil, cover pot, and reduce heat to low boil for 30 minutes. Strain off lettuce pulp and add sugar to boiling water. Stir until dissolved, then pour into primary over raisins and zest of orange and lemon. Juice the citrus and add to primary. Add yeast nutrient and tannin and stir to dissolve. Add remaining water, cover primary and set aside to cool. When room temperature, add crushed Campden, stir, cover, and set aside for 24 hours. Add activated yeast. Stir twice daily until s.g. drops to 1.030. Strain through nylon straining bag, transfer liquid to secondary and fit airlock. After 30 days, rack, top up and refit airlock. Repeat after 60 days. Wait another 60 days and, if clear, rack into bottles. If wine does not clear on its own, refit airlock and wait another 60 days. Age six months before tasting. Improves with age. [Author's own recipe]

LETTUCE WINE (2)

- *3 lbs. lettuce*
- *11 oz. can of Welch's 100% white grape juice frozen concentrate*
- *2 lbs. granulated sugar*
- *1 medium sized orange*
- *1 lemon*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *water to 1 gallon*
- *wine yeast*

Chop lettuce and place in pot with 1/2 gallon of water. Bring to a boil, cover pot, and reduce heat to low boil for 30 minutes. Strain off lettuce pulp and add sugar to boiling water. Stir until dissolved, then pour into primary over zest of orange and lemon. Juice the citrus and add to primary with grape juice concentrate. Add yeast nutrient and tannin and stir to dissolve. Add remaining water, cover primary and set aside to cool. When room temperature, add crushed Campden, stir, cover, and set aside for 24 hours. Add activated yeast. Stir twice daily until s.g. drops to 1.030. Strain through nylon straining bag, transfer liquid to secondary and fit airlock. After 30 days, rack, top up and refit airlock. Repeat after 60 days. Wait another 60 days and, if clear, rack into bottles. If wine does not clear on its own, refit airlock and wait another 60 days. May taste right away but improves with age. [Author's own recipe]

My thanks to Seth Brisbane of Ann Arbor, Michigan for this request.

DRIED CRANBERRY WINE

"I recently saw dried cranberries in our local Sam's Club and wondered if you might know of a wine recipe I could try using this type of dried berries?" Andrew Ory

DRIED CRANBERRIES

A couple of years ago I bought some dried cranberries at a Sun Harvest store in San Antone. Out of necessity, I created the following recipe. The cranberries I bought were in bulk. Sun Harvest is very good at marking the barrels of bulk dried fruit if they have been sulfited, and these were not marked as such. If you buy dried fruit in bags, read the label carefully. If the berries have been sulfited, you can still use them. Just eliminate the Campden tablet. If they have been sorbated (look for "sorbic acid" on the ingredients list), forget it.

DRIED CRANBERRY WINE

- *1 lb. dried, unsulfited cranberries*
- *2 lbs. granulated sugar*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1/8 tsp. tannin*
- *1 crushed Campden tablet*
- *water to one gallon*
- *1 pkt Lalvin RC212 (Bourgovin) wine yeast*

Chop the cranberries or run them through a mincer. Place in primary and add one quart warm water. Stir in crushed Campden tablet. Cover and set aside 12 hours. Add pectic enzyme, recover primary and set aside another 12 hours. Meanwhile, bring remainder of water to boil and stir in sugar until completely dissolved. Cover sugar and allow to cool to room temperature. When 12-hour pectic enzyme treatment is complete, combine remaining ingredients in primary and add sugar water. Stir well and cover primary. Stir twice daily for 7 days. Strain out cranberries, rack liquid into secondary and fit airlock. Rack every 60 days for 6 months, topping up and refitting airlock each time. Stabilize, sweeten to taste, wait 10-14 days, and rack into bottles. Store in cool, dark place for additional 6 months. [Author's own recipe]

My thanks to Andrew Ory for this request.

BRAMBLE TIP WINE

"Can you make wine from blackberry cuttings like you can from grapevine cuttings?" Wanda Redding, Illinois

BRAMBLE TIPS

I have never made this wine but am told it is quite good, so we are both operating here on faith. It is probably too late in the season to make this wine, but if you get a renewed spurt of growth after the berries fall (or are picked) then it is not too late after all. Arm yourself with rawhide gloves, pruning scissors, high boots, and a gallon-sized bucket and head for your favorite blackberry (bramble) patch. Cut yourself a gallon of loosely packed tender ends of blackberry shoots and head for home to start this wine.

BRAMBLE TIP WINE

- *1 gallon of tips of young blackberry shoots*
- *2 pounds granulated sugar*
- *1 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *7 pts. water*
- *Montrachet wine yeast*

Boil the blackberry tips for one hour, adding water to replace evaporation. Put sugar in primary and strain water onto sugar, stirring until dissolved. Cover and set aside to cool. Stir in acid blend and nutrient, then add activated yeast. Recover and put in warm spot. When active ferment dies down (about 7 days), transfer to secondary and fit airlock. Put in warm place until fermentation completely stops. Rack into sanitized secondary, top up and refit airlock. Move to a cold place for six months, checking airlock occasionally. Rack into bottles and age additional six months. [Adapted from recipe by Women's Institute Members' Home Made Wines, Syrups and Cordials, 1954, London]

My thanks to Wanda Redding of Illinois for this request.

WALNUT LEAF WINE

"I have heard of walnut leaf wine. Do you have a recipe?" Wilheim Best, Alberta

WALNUT LEAVES

There are many kinds of walnut trees, and my understanding is that the leaves from any variety can be used for making wine. A pint of packed leaves is all it takes. Please let me know what kind of walnut tree you get your leaves from and how the wine turns out so I can let others know....

WALNUT LEAF WINE

- *1 pint walnut leaves*
- *1-1/2 pounds demerara sugar*
- *1 lb. honey*
- *1 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *7 pts. water*
- *Montrachet wine yeast*

Put the water on to boil and stir the sugar and honey into it until dissolved. When boiling, remove from heat and skim scum off surface. Put leaves in primary and pour water over leaves. Cover primary and set aside 24 hours. Strain leaves from water and stir in acid blend and yeast nutrient until dissolved. Add activated yeast. When active ferment dies down (5-7 days), transfer to secondary and fit airlock. Put in warm place until fermentation completely stops. Rack into sanitized secondary, top up and refit airlock. Move to a cold place for six months, checking airlock occasionally. Rack into bottles and age additional six months. [Adapted from recipe by Women's Institute Members' Home Made Wines, Syrups and Cordials, 1954, London]

My thanks to Wilheim Best of Alberta for this request.

OREGON GRAPE WINE

"Do you have a recipe for Oregon Grape wine?" Julie Bryant, British Columbia

OREGON GRAPES

Oregon grapes are not grapes at all, but are an evergreen shrub (Mahonia aquifolium) growing in northwestern North America. They have fragrant yellow flowers that produce small, edible, bluish berries. They are low in natural sugar and high in acid, so do not add more acid that stated in the recipe below. This wine is good dry or sweet.

OREGON GRAPE WINE
(makes 6 US gallons)

- *15 pounds Oregon grape*
- *11 pounds granulated sugar*
- *3 tsp. acid blend*
- *5 tsp. yeast nutrient*
- *1 tsp. yeast energizer*
- *6 Campden tablets*
- *6 tsp. pectic enzyme.*
- *water to 6 US gallons*
- *Montrachet wine yeast*

To avoid bitterness from the seeds, run the berries through a food mill. Put pulp and juice in primary with sugar, yeast nutrient, yeast energizer, acid blend, crushed Campden tablets, and water to bring total to 6 gallons. Stir well to dissolve sugar. Cover and set aside 12 hours. Add pectic enzyme, stir, recover, and set aside another 12 hours. Initial s.g. should be 1.090. Add activated yeast. Stir twice daily until s.g. drops to 1.030 (1-2 weeks). Strain through nylon straining bag, transfer liquid to secondary and fit airlock. Rack, top up and refit airlock after 30 days. Repeat every 60 days for six months. If wine does not clear on its own, fine with Bentonite. Stabilize with potassium metabisulfite and potassium sorbate and sweeten to taste if desired. Wait 10 days and rack into bottles. Age six months before tasting. Improves with age. [Adapted from recipe by William R. Spiller of Canada]

My thanks to Julie Bryant for this request and William Spiller for the recipe.

LEEK WINE

"I was hoping to find was a recipe for "leek" wine
to be used with cooking." Scott Brady

LEEKS

Leeks, Allium porrum, are related to the onion. They have a white, slender bulb and dark green leaves. The bulb part and the tender core of the leaf bundle are the parts used in making wines.

LEEK WINE

- *4 large leeks*
- *1 lb. chopped or minced golden raisins*
- *1-3/4 lbs. sugar*
- *2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1/8 tsp. tannin*
- *1 crushed Campden tablet*
- *1 gallon water*
- *1 pkt Champagne yeast*

In sauce pan, bring 1 quart water to boil and stir in sugar until dissolved. Cover and set aside to cool. Meanwhile, chop or mince raisins and put in nylon straining bag. Wash leeks thoroughly, cut off roots, and from root end slice thinly, removing leaves as reached until little or no core remains to slice. Add sliced leeks to nylon straining bag, tie shut and place in primary. To primary, add sugar water, remaining water, acid blend, tannin, yeast nutrient, and crushed Campden tablet. Stir and cover with sanitized cloth. Set aside for 24 hours, then add activated yeast and ferment until s.g. drops to between 1.010 and 1.015, stirring daily. Drain leeks and raisins, squeezing gently. Allow wine to settle overnight, rack into secondary and fit airlock. Set aside for 60 days. Rack, top up and refit airlock. After additional 60 days, check s.g. to ensure dryness. Rack into bottles or stabilize, sweeten to taste, wait 10 days, and rack into bottles. [Author's own recipe]

My thanks to Scott Brady for this request.

HUCKLEBERRY WINE

"I need a recipe for Huckleberry Wine. I hope you can help." Randy Zeuske

HUCKLEBERRIES

Huckleberries, a species related to the blueberry with its own genus (Gaylussacia baccata), are jet black when ripe, are generally devoid of bloom (wild yeast), and have 10 seeds each. They grow in woods and thickets and cleared wildlands from Canada to Louisiana. Where blueberries grow wild, many people pick huckleberries without realizing they are a separate berry altogether.

HUCKLEBERRY WINE

- *4 lbs. huckleberries*
- *1-3/4 lbs. sugar*
- *1-1/2 tsp. acid blend*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *7-1/4 pts. water*
- *1 pkt Champagne wine yeast*

Put water on to boil. Meanwhile, sort and wash the berries, discarding any not sound or ripe. Put the huckleberries in a primary and mash them with a sanitized potato masher or piece of hardwood. Add sugar to primary and pour boiling water over berries and sugar, stirring to dissolve. Cover with sanitized cloth and set aside to cool to room temperature. When cool, add remaining ingredients except yeast. Stir, recover primary and set aside 24 hours. Add activated yeast. When fermentation is vigorous, stir twice daily for 10 days. Strain through a nylon straining bag without squeezing. Drip drain 30-45 minutes and pour juice into secondary. Attach airlock and set aside. Rack every 60 days for 6 months, topping up and refitting airlock each time. At last racking, rack into bottles or stabilize, sweeten to taste, wait 10 days, and rack into bottles. This will be a very smooth wine. [Adapted from Steven A. Krause's Wines from the Wilds"]

My thanks to Randy Zeuske for this request.

HONEYSUCKLE WINES

"[Do you have]...a recipe for wine made from honeysuckle flowers?" Jim Lincoln

HONEYSUCKLE

Honeysuckles are best gathered shortly after they open and when dry. Pick the flowers only. Stems and flower heads are not desired. The flower petals will pull off easily. Lightly pack the petals when measuring.

HONEYSUCKLE WINE (1)

- *6 cups honeysuckle flower petals*
- *7-1/2 pts. water*
- *2 lbs. finely granulated sugar*
- *3 tsp. acid blend*
- *1 crushed Campden tablet*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *Champagne or Montrachet wine yeast*

Rinse fresh flowers under cold water to remove dust, insects, etc. Put flowers in 2 quart saucepan with tight-fitting lid. Add 1 quart water and bring to a simmer. Fit lid and turn off heat. Let steep for three hours. Meanwhile, bring remainder of water to boil and stir in sugar until dissolved. Remove from heat, put lid on pan and allow to cool. Strain flower water into primary. Add all remaining ingredients except yeast, stirring until Campden powder is dissolved. Cover well and set aside for 24 hours. Add activated yeast and recover primary. Stir daily until s.g. drops to 1.015. Rack into secondary and fit airlock. After 30 days, rack into sanitized secondary, top up and refit airlock. Set aside in dark place for 6 months, racking at 3 months and 6 months if deposits require it. Stabilize, sweeten if desired and rack into bottles. Store in dark place six months before tasting. [Adapted from Terry Garey's The Joy of Home Winemaking]

HONEYSUCKLE WINE (2)

- *6 cups honeysuckle flower petals*
- *7-1/2 pts. water*
- *2-1/2 lbs. finely granulated sugar*
- *2 lemons or 1 lemon and 1 orange*
- *1 crushed Campden tablet*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *Champagne or Montrachet wine yeast*

Thinly peel citrus, retaining peel and juicing fruit. Rinse fresh flowers under cold water to remove dust, insects, etc. Put flowers and citrus peeling in 2 quart saucepan with tight-fitting lid. Add 1 quart water and bring to a simmer. Fit lid and turn off heat. Let steep for three hours. Meanwhile, bring remainder of water to boil and stir in sugar until dissolved. Remove from heat, put lid on pan and allow to cool. Strain flower water into primary. Add citrus juice and all remaining ingredients except yeast, stirring until Campden powder is dissolved. Cover well and set aside for 24 hours. Add activated yeast and recover primary. Stir daily until s.g. drops to 1.015. Rack into secondary and fit airlock. After 30 days, rack into sanitized secondary, top up and refit airlock. Set aside in dark place for 6 months, racking at 3 months and 6 months if deposits require it. Stabilize, sweeten if desired and rack into bottles. Store in dark place six months before tasting. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Jim Lincoln for this request.

CAROB WINE

"Any ideas for a CAROB wine recipe please?" Bob Hawkins, Perth, Western Australia

CAROB

You must have read my mind. My wife and I were talking only a week ago about obtaining some carob pods and trying to make a wine from them. I say "try" because I have never seen a recipe for carob wine. The carob tree (Ceratonia siliqua) is a medium-sized, warm climate tree in the legume family, sometimes growing to 50 feet in height. An evergreen with Mediterranean origins, it is now found throughout the world in appropriate climates. It produces an amazing number of foot-long green pods that dry to a reddish hue and contain bean-like seeds of incredible hardness.

Carob seeds and pods are edible and have been used as food for over 5000 years. The ground seeds are used as a substitute for cocoa and as a food (also known as algarroba, St. John's bread, and locust bean gum). The pods, both green and dried, are commonly used as cattle feed. Carob bean powder is also used as a food stabilizer and as a darkening agent. The green pods themselves are extremely sweet and that is what I would try fermenting first. This means picking the pods rather than waiting for them to fall. The following recipe is the way I would do it. I believe the recipe is sound, but admit I have never tried it and have no idea how this wine would turn out. Still, I think it would be rather good. It might improve with aging, but I really don't know. If you make it, please let me know.....

CAROB WINE

- *4 lbs. carob beans pods (green)*
- *1 lb. chopped or minced golden raisins*
- *1-3/4 lbs. granulated sugar*
- *7-1/4 pts. water*
- *1 tsp. pectic enzyme*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *1-1/2 tsp. acid blend*
- *wine yeast*

Chop the pods up into short pieces (1/2 inch). Chop or mince golden raisins. Toss chopped pods and raisins into primary. Meanwhile, bring water and sugar to boil. Stir until sugar is completely dissolved and pour over pods and raisins. Cover primary and allow to cool to room temperature. Add all remaining ingredients except pectic enzyme and yeast. Recover primary and wait 12 hours. Add Pectic enzyme, stir and recover. Wait additional 12 hours and add activated yeast. Recover primary and set aside, stirring twice daily for 10 days. Transfer to secondary through nylon straining bag, discarding pulp. Fit airlock and set aside 30 days. Rack, top up, refit airlock, and set aside additional 30 days. Wait 30 days and rack, stabilize wine, sweeten to taste, refit airlock, and set aside. After 2 weeks, rack into bottles. [Author's own recipe]

My thanks to Bob Hawkins of Perth, Western Australia for this request.

WHEAT WINES

"We have heard about wheat wine....do you have a recipe for it?" Aggie and Wayne Kennell, Nelson, BC, Canada

WHEAT

One of the first wines I ever made was a wheat wine. I used C.J.J. Berry's recipe and was pleased (but not thrilled) with the results. Having tasted better wheat wines than I had made, I decided later to try again. Again I was not thrilled. I shelved the wine and went on to making other things. A couple of years later, I needed some bottles and decided to go ahead and pour out the wheat wines and reuse the bottles. I uncorked one of the bottles and started to pour it down the drain when some little voice inside my head said, "Taste it first." I did, and to this day have never poured out a bottle of wheat wine.

Well-aged wheat wine tastes like a smooth Bourbon whiskey. I don't know how it attains this taste, as it certainly isn't there in the beginning. But obviously something really mysterious happens in the two years or so that it takes this wine to mature. The good news is you don't need to understand it to enjoy it. Just make a gallon of this wine and hide it away for two years. You'll be glad you did.

WHEAT WINE (1)

- *1 pt. whole wheat*
- *2 lbs. golden raisins*
- *3 sweet oranges*
- *1 lemon*
- *1-1/4 lbs. demerara sugar*
- *7-1/2 pts. water*
- *1 crushed Campden tablet*
- *1/2 tsp. yeast nutrient*
- *wine yeast*

Put water on to boil. Use mincer to crush wheat and mince raisins together. Put in primary with sugar and add boiling water. Stir until sugar is dissolved. Thinly peel oranges and lemon, being careful to avoid peeling white pith. Juice the fruit and set juice aside. When water in primary has cooled to mildly warm, add all remaining ingredients except yeast and stir well to mix. Cover with muslin and set aside 24 hours. Add activated yeast and recover. Stir daily for 3 weeks, then strain through nylon straining bag and allow to drip drain overnight. Do not squeeze bag or wine will cloud and fail to clear. Discard strained material and continue to ferment additional 3 weeks. Rack into secondary and fit airlock. Set aside 2 months. Rack into sanitized secondary, top up and refit airlock. After 2 additional months, rack, top up and again refit airlock. After third 2-month period, rack into bottles and store in dark place. Do not touch this wine for one to two years. [Adapted from F.W. Beech (Ed.)'s Home Made Wines, Syrups and Cordials]

WHEAT WINE (2)

- *1 pt. whole wheat*
- *2 lbs. golden raisins*
- *2 large potatoes*
- *2 lemons*
- *1-1/4 lbs. demerara sugar*
- *7-1/2 pts. water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Soak wheat overnight in 1 pt. water. Put water on heat but do not boil. Drain wheat and put it and raisins through a mincer. Peel potatoes and slice thinly and then juice the lemons and discard pulp and rind. Put wheat, raisins, potatoes, lemon juice, sugar, crushed Campden, and yeast nutrient in primary and pour in hot water. Stir very well to dissolve sugar, cover with muslin and set aside. After 24 hours, add activated yeast and recover primary. Stir daily for 10 days. Strain but do not squeeze solids. Allow liquor to settle overnight and rack into secondary and fit airlock. When wine clears, rack into sanitized secondary, top up and refit airlock. After 3 months carefully rack into bottles and store in dark place for one or two years before tasting. [Adapted from C.J.J. Berry's First Steps in Winemaking]

WHEAT WINE (3)

- *2 lbs. whole wheat*
- *2 lbs. demerara sugar*
- *1 gal water*
- *3/4 oz. citric acid*
- *1/8 tsp. tannin*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *wine yeast*

Soak wheat overnight in just enough water to cover. Drain and put wheat through a mincer. In large pot, combine minced wheat, sugar, water, citric acid, and tannin. Bring to a boil while stirring to dissolve sugar. When water boils, pour into primary and cover. When cooled to room temperature, add crushed Campden and yeast nutrient. Stir, recover and set aside 24 hours. Add activated yeast and recover. Stir daily for 7-8 days, strain liquor into secondary, fit airlock, and set aside. When wine clears, rack into sanitized secondary, top up and refit airlock. Wait 2 months and again rack, top up and refit airlock. After additional 2 months, rack into bottles. Taste after one to two years. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

WHEAT WINE (4)

- *3 pts. whole wheat*
- *1-3/4 lbs. demerara sugar*
- *11.5-oz can Welch's 100% White Grape Juice Frozen Concentrate*
- *1 sweet orange*
- *1 small lemon*
- *6-1/2 pts. water*
- *1/2 tsp. yeast nutrient*
- *1/8 tsp. tannin*
- *1 crushed Campden tablet*
- *Pasteur or Champagne wine yeast*

Soak wheat 24 hours in just enough water to cover. Drain and put wheat through a mincer. Put water on to boil. Thinly peel orange and lemon, being careful to avoid peeling white pith. Juice the fruit and set juice aside. Combine minced wheat, citrus peelings and juice, grape juice concentrate, sugar, and tannin in primary and add boiling water. Stir well to dissolve sugar, cover with muslin and set aside. When cooled to room temperature, add crushed Campden and yeast nutrient. Stir well, recover and set aside 24 hours. Add activated yeast. Stir daily for 3 weeks. Strain through nylon straining bag to remove solids (do not squeeze bag). Continue fermentation until specific gravity drops to 1.000 and then rack into sanitized secondary and fit airlock. Set aside 2 months. Rack into sanitized secondary, top up and refit airlock. After 2 additional months, rack, top up and again refit airlock. After third 2-month period, rack into bottles and store in dark place. Allow to age two years before tasting. [Author's own recipe]

My thanks to Aggie and Wayne Kennell of Nelson, BC, Canada for this request.

NETTLES WINE

"I have heard of wine made from stinging nettles. Can you tell me how?" Jeanne Gaits, Georgia

NETTLES

The common stinging or burning nettle (Urtica dioica) has long been used for food, tea, beer, and wine. The stem and mature, dark green leaves are covered with tiny hairs ripe with formic acid, the source of the stinging inflicted by these plants. The small leaf buds and flowers that form near the top of the plant are the edible portions, too immature to be capable of inflicting pain yet. Nonetheless, one should wear a thick, long-sleeved shirt and gloves when collecting them, as most other portions of the plants from which the tender tops are collected can cause hours of pain, itching and discomfort.

Another edible nettle found in moist woods and river bottomlands throughout the eastern and southern United States is the itchweed or wood nettle (Laportea canadensis). At a height of three feet, the wood nettle is smaller than the stinging nettle and the leaves are lighter in color but exhibit similar stinging properties as the stinging nettle.

Gather the young, growing tops and wash and drain them as soon as possible. Measure them without packing. Nettle wine is said to lack character and may be infused with another base ingredient to make it better. The first recipe below is for "pure" nettle wine. The others contain second ingredients.

NETTLE WINE (1)

- *3 qts. nettle tops*
- *2 lbs. granulated sugar*
- *7-1/2 pts. water*
- *1 lemon*
- *1 orange*
- *1 tsp. yeast nutrient*
- *wine yeast*

Thinly peel the lemon and orange while bringing water to boil. Juice the lemon and orange. Place nettles, juice and lemon and orange peelings in in primary with sugar and yeast nutrient. Pour boiling water into primary and stir well to dissolve sugar. Cover with sanitized cloth and set aside to cool. When room temperature, add wine yeast. After five days of vigorous fermentation, strain liquid into secondary and attach airlock. When wine begins to clear, rack into clean secondary and refit airlock. After 3 months, rack into bottles. [Adapted from Steven A. Krause's Wine from the Wilds]

NETTLE WINE (2)

- *2 qts. nettle tops*
- *2 lbs. granulated sugar*
- *1/2 oz. thinly sliced ginger root*
- *7-1/2 pts. water*
- *2 lemons*
- *1 tsp. yeast nutrient*
- *wine yeast*

Thinly peel the lemons and place nettles, ginger slices and lemon peelings in 2-quart pot with 2 qts. water and bring to a boil. Reduce heat and simmer 45 minutes. Juice the lemons and put sugar and lemon juice in primary. Strain nettles and pour water over sugar. Stir to dissolve sugar and add remaining water. Cover with sanitized cloth and set aside to cool. When room temperature, add yeast nutrient and yeast. After four days of vigorous fermentation, stir well and transfer to secondary and fit airlock. When wine begins to clear, rack into clean secondary and refit airlock. After 3 months, rack into bottles. This wine is drinkable immediately. [Adapted from C.J.J. Berry's First Steps in Winemaking]

NETTLE WINE (3)

- *2 qts. nettle tops*
- *2 lbs. granulated sugar*
- *2 cups parsley*
- *7-1/2 pts. water*
- *1 lemon*
- *1 orange*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *wine yeast*

Thinly peel the lemon and orange. Place nettles, parsley, and lemon and orange peelings in 2-quart pot with 2 qts. water and bring to a boil. Reduce heat and simmer 45 minutes. Juice the lemon and orange and put sugar, citrus juice and tannin in primary. Strain nettles and pour water over sugar. Stir to dissolve sugar and add remaining water. Cover with sanitized cloth and set aside to cool. When room temperature, add yeast nutrient and stir, then add wine yeast. After four days of vigorous fermentation, stir well and transfer to secondary and fit airlock. When wine begins to clear, rack into clean secondary and refit airlock. After 3 months, rack into bottles. This wine is drinkable immediately. [Author's own recipe]

NETTLE WINE (4)

- *2 qts. nettle tops*
- *1 qt. lemon thyme*
- *2 lbs. granulated sugar*
- *7-1/2 pts. water*
- *1 lemon*
- *1 orange*
- *1/8 tsp. tannin*
- *1 tsp. yeast nutrient*
- *wine yeast*

Thinly peel the lemon and orange. Place nettles, thyme and lemon and orange peelings in 2-quart pot with 2 qts. water and bring to a boil. Reduce heat and simmer 45 minutes. Juice the lemon and orange and put sugar, citrus juice and tannin in primary. Strain nettles/thyme and pour water over ingredients in primary. Stir to dissolve sugar and add remaining water. Cover with sanitized cloth and set aside to cool. When room temperature, add yeast nutrient, stir and then add wine yeast. After 5 days of vigorous fermentation stir well, transfer to secondary and fit airlock. When wine begins to clear, rack into clean secondary and refit airlock. After 3 months, rack into bottles. This wine is drinkable immediately. [Author's own recipe]

NETTLE WINE (5)

- *2 qts. nettle tops*
- *1 lb. 13 oz. granulated sugar*
- *11-1/2 oz. can Welch's 100% white grape frozen concentrate*
- *7 pts. water*
- *1 lemon*
- *1 orange*
- *pinch of tannin*
- *1 tsp. yeast nutrient*
- *wine yeast*

Thinly peel the lemon and orange. Place nettles and lemon and orange peelings in 2-quart pot with 2 qts. water and bring to a boil. Reduce heat and simmer 45 minutes. Juice the lemon and orange combine with grape concentrate, sugar, citrus juice, and tannin in primary. Strain nettles and pour water over ingredients in primary. Stir to dissolve sugar and add remaining water. Cover with sanitized cloth and set aside to cool. When room temperature, add yeast nutrient and stir, then add wine yeast. Allow to vigorously ferment 5 days, stir well, and transfer to secondary, and fit airlock. After 30 days, rack into clean secondary, top up and refit airlock. Rack again after 60 additional days, top up and refit airlock. Allow to age additional 3 months and rack into bottles. This wine is drinkable immediately. [Author's own recipe]

My thanks to Jeanne Gaits of Georgia for this request.

DANDELION AND BERRY WINE

"Can you combine dandelions with berries?" George Glenn, Tulsa, Oklahoma

DANDELIONS AND BERRIES

Yes, George, you certainly can combine these two widely different ingredients. I've made wine with dandelions and blackberries and dandelions and raspberries (black, not red). Because the berries ripen much later than dandelions begin their flowering, I use frozen berries in both recipes but if the flowers last through the berry harvest you can use fresh berries. I personally like the blackberry combination better because the flavors are more subtle and do not battle each other. If you like black raspberries better (my wife certainly does), so be it, but I caution you not to use more raspberries than called for in the recipe because their taste can be so overwhelming it will mask the delicate dandelion flavor.

Dandelion and Blackberry Wine

- *2 quarts dandelions petals*
- *2 cups fresh or frozen blackberries*
- *2 lbs. finely granulated sugar*
- *1 large lemon*
- *1 large orange*
- *5-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *1/4 tsp. tannin*
- *wine yeast*

Pick dandelion and remove and save only the petals, discarding the remainder. Put water on to boil. While water is heating, thinly peel the lemon and orange. Remove and discard pith from the lemon and orange and slice their fruit thinly. Put lemon and orange slices, peelings, flower petals, and blackberries in nylon straining bag, tie closed and put in primary. Add sugar to primary and pour boiling water over straining bag. Stir well to thoroughly dissolve sugar. Cover primary and set aside to cool. When room temperature, stir in tannin, yeast nutrient and activated wine yeast. Recover primary. Squeeze bag daily to liberate flavors and then stir liquid. After 5th day, drip drain bag over primary, squeezing gently, and discard petals and fruit pulp. Dissolve crushed Campden tablet in 1/2 cup warm water and stir into primary. Recover and ferment to specific gravity of 1.010 (14-21 days). Rack into secondary and fit airlock. Rack, top up and refit airlock every 30 days for 90 days. After racking, stabilize, allow to settle 2 weeks, and rack into bottles. Allow to age at least one year. [Author's own recipe]

Dandelion and Black Raspberry Wine

- *2 quarts dandelions blossoms*
- *1 cup fresh or frozen black raspberries*
- *5 cups honey*
- *1 lemon*
- *1 orange*
- *4-inch cinnamon stick*
- *5-1/2 pts. water*
- *1 tsp. yeast nutrient*
- *1 crushed Campden tablet*
- *1/4 tsp. tannin*
- *wine yeast*

Pick the dandelion flowers and then remove and save only the petals, discarding the remainder. Put water on to boil. While water is heating, thinly peel the lemon and orange. Remove and discard pith from the lemon and orange and slice their fruit thinly. Put lemon and orange slices, peeling, flower petals, cinnamon stick, and raspberries in nylon straining bag, tie closed and put in primary. Add honey to primary and pour boiling water over straining bag. Stir to mix honey and water and continue until honey is dissolved. Cover primary and as water cools stir in tannin and yeast nutrient. When room temperature, sprinkle yeast over liquid and recover. Fermentation should start within hours. Squeeze bag daily to liberate flavors and then stir liquid. After 5th day, drip drain bag over primary, squeezing gently, and discard petals and fruit pulp. Dissolve crushed Campden tablet in 1/2 cup warm water and stir into primary. Recover and ferment to specific gravity of 1.010 (14-21 days). Rack into secondary and fit airlock. Rack, top up and refit airlock every 30 days for 90 days. After racking, stabilize, allow to settle 2 weeks, and rack into bottles. Allow to age at least one year. [Author's own recipe]

My thanks to George Glenn of Tulsa, Oklahoma for this request.

COWSLIP WINE

"Got the traditional cowslip recipe?" Sharman Rosemary

COWSLIP

Golden meadows of cowslip have more value than just a pretty view. Cowslip flowers make a delicious wine worthy of any occasion, but made double-strength it is a powerful, non-addictive soporific. The stronger wine should not be consumed before driving or operating machinery, because it really will put you right to sleep. The recipe below can be made with 2 quarts of flowers for sipping or occasion wine or with 4 quarts of flowers for its bedtime assistance.

Cowslip Wine

- *2-4 qts cowslip flowers*
- *11-1/2 oz. can of Welch's 100% white grape frozen concentrate*
- *1-3/4 lbs sugar*
- *7 pts water*
- *1 tsp yeast nutrient*
- *2 tsp acid blend*
- *1/4 tsp tannin*
- *1 crushed Campden tablet*
- *Champagne wine yeast*

Put water on to boil and concentrate out to thaw. Meanwhile, wash flowers and put in nylon straining bag in primary. When water boils, add sugar and stir until dissolved. Remove from heat and slowly pour over bag of flowers. Add acid blend, yeast nutrient and tannin. Cover with sterile cloth and allow to cool. Add concentrate and stir well to mix. Squeeze bag of flowers several times to extract color and flavor, then remove bag and drip drain, adding drainings back into primary. Add crushed Campden and stir. Recover primary and set aside 24 hours. Add activated yeast and recover. Stir twice daily until s.g. drops below 1.020 (7-10 days), then transfer to secondary and fit airlock. When s/g/ drops to 1.000, rack, top up and refit airlock. After additional 60 days rack again, adding another crushed Campden tablet well dissolved in warm water. Wait 30 days. If clear, rack, stabilize and sweeten if desired. Wait 10 days and bottle. If not clear, fine with gelatin, allow to clear and rack, stabilize and sweeten if desired. Wait 10 days and bottle. Can drink immediately, but improves with 6 months bottle aging. [Author's own recipe]

My thanks to Sharman Rosemary for this request.

CRANBERRY-RASPBERRY WINE

"I have heard of a cranberry-raspberry wine, but don't know where to find the recipe. Can you help? " Adison Martin

CRANBERRY-RASPBERRY

Both cranberry and raspberry are fairly tart fruit. Combining them to make a wine is certainly possible, but the exact combination of fruit required to make a good wine would require a bit of experimentation. Instead, I have found a passing reference to this wine in Terry Garey's book, using frozen cranraspberry concentrate. The recipe is not exact, so I have diddled with it a bit to devise the recipe below. I have not made this wine, but intend to. I fully expect it to work as stated.

Cranberry-Raspberry Juice Wine

- *1 12-oz can frozen "cranraspberry" concentrate*
- *1 lb granulated sugar*
- *1/2 tsp pectic enzyme*
- *1/8 tsp tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *water to one gallon*
- *Champagne or Montrachet wine yeast*

Thaw the cranraspberry concentrate and pour in gallon jug. Add sugar, crushed Campden, tannin, and yeast nutrient. Add water, leaving 3-4 inches of air above liquid. Stir thoroughly with wooden dowel until all sugar is dissolved (or just screw cap on jug, pick it up and shake it until sugar dissolves, being sure you remove the cap afterwards). Cover mouth of jug with paper towel held by rubber band and set aside 12 hours. Add pectic enzyme, stir, recover, and set aside another 12 hours. Add activated wine yeast, recover, and set in warm place. Stir daily until specific gravity drops to 1.020 (about 2 weeks), then top up, fit airlock and set in warm place again. Rack when s.g. reaches 1.000 (30-45 days), top up, refit airlock, and set in cooler place. Rack again in 60 days and again 60 days after that, topping up and refitting airlock each time. Wine should now be dry, clear and ready to bottle. This wine tends to be tart so taste first. If too dry, dissolve one crushed Campden tablet and 1/2 tsp potassium sorbate in one cup of the wine and add to main body of wine. Sweeten to taste, refit airlock and set aside 10 days. Rack into bottles and age 6 months before tasting. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Adison Martin for this request.

RICE WINE

"I would like to make rice wine. Do you have a recipe?" Heidi

RICE

Rice wine should not be confused with sake, although sake is certainly rice wine. The two are made very differently, and the recipe below is for rice wine, not sake. The recipe calls for "brown rice," although most recipes for rice wine (not sake) call for "paddy rice." In this case, brown rice is easily obtained, while "paddy rice" is not. However, if you have "paddy rice," use it instead.

Rice Wine

- *2 lbs long grain brown rice*
- *2 lbs granulated sugar*
- *1 lb chopped golden raisins*
- *7-1/2 pts water*
- *4 tsp acid blend*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/2 tsp tannin*
- *1 crushed Campden tablet*
- *Champagne or Sherry wine yeast*

Rinse the rice well, then put in glass bowl with just enough water to cover rice. Chop the raisins and add to rice, adding enough water to cover them, too (1 quart total). Soak overnight or 12 hours. Pour rice and raisins into a nylon straining bag, saving the soaking water. Put sugar in remaining water in large pot and put this on to boil. Bring to boil and remove from heat, stirring until sugar is dissolved. Put nylon straining bag in primary and pour in soaking water. Add acid blend, yeast nutrient and tannin. Pour sugar water over this and stir. Cover with clean cloth and set aside to coll. When at room temperature, add crushed Campden tablet and stir again. Recover primary and let set 24 hours. Add wine yeast and recover. Stir daily for two weeks. Remove bag and let it drip drain (do not squeeze) into primary. Recover primary and let wine settle overnight. Rack into secondary and fit airlock. Rack after 3 months, top up and refit airlock. Repeat 3 months later. When wine is clear, stabilize, wait 10 days and rack into bottles. This wine will keep well. Serve chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Heidi for this request.

CINNAMON WINES

"Do you know of any recipe that uses a lot of cinnamon sticks?" Julian Wood, Great Britain

CINNAMON STICKS

Fresh cinnamon sticks make a powerfully flavored wine. If the sticks (a rolled bark, actually) are old and stale, their flavor is greatly reduced. Do not use sticks that seem oily, as they are flavored with cinnamon oil and will not work for making wine.

You can, indeed, use the cinnamon sticks as a base for a fuller flavored spice wine. You can add to the simmer water 6 whole cloves or 12 whole dried allspice berries or three 9-inch vanilla beans or 1/2 ounce of shredded ginger root. Do not combine all of these together, but the cinnamon, vanilla and allspice work well together, as do the cinnamon, allspice and ginger. The clove does not work with vanilla, but can work with ginger or allspice if the cloves are removed as soon as the water begins simmering. Cinnamon will also work with 12-15 whole peppercorns.

Cinnamon Wine (1)

- *12 six-inch cinnamon sticks*
- *2 lbs granulated sugar*
- *7-1/2 pts water*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *3 tsp acid blend*
- *1 crushed Campden tablet*
- *Champagne wine yeast*

Put cinnamon sticks and one quart water in a pot with a tight-fitting lid. Bring to a simmer and hold for 10 minutes with the lid on, turn off heat, and let steep for two hours. Strain the water into a secondary and discard the cinnamon sticks. Add sugar to remaining water and bring to a boil. Turn off heat and stir until sugar is dissolved. Add all remaining ingredients to secondary except Campden and yeast and then pour in the sugar-water. Cover with a napkin held in place with a rubber band and allow to cool. Add Crushed Campden, stir, and allow to sit 24 hours covered. Add activated yeast and recover. Ferment 5-7 days, or until specific gravity falls below 1.030. Fit with airlock and continue fermentation 30 days. Rack into sanitized secondary, top up, and refit airlock. Ferment another 3 months, rack again and ferment additional 3 months. Stabilize, sweeten to taste, and let sit under airlock additional 10 days. Rack into bottles and store in dark place. [Adapted from Terry Garey's The Joy of Home Winemaking]

Cinnamon Wine (2)

- *12 six-inch cinnamon sticks*
- *2 11-oz cans of frozen white grape concentrate*
- *1-1/4 lbs granulated sugar*
- *6-1/2 pts water*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *1-1/2 tsp acid blend*
- *1 crushed Campden tablet*
- *Champagne or Montrachet wine yeast*

Put cinnamon sticks in a two-quart saucepan with a tight-fitting lid with one quart of water. Bring to a simmer, put on the lid, turn the heat off, and let steep for two hours. Strain the water into a secondary and discard the cinnamon sticks. Add sugar to remaining water and bring to a boil. Turn off heat and stir until sugar is dissolved, then cover and set aside until cool. Meanwhile, set frozen concentrate out to thaw. When sugar water is cool, add concentrate and all remaining ingredients to it except yeast, stir to dissolve, and then pour into the secondary. Cover secondary with a napkin held in place with a rubber band and set aside 24 hours. Add activated yeast and recover. Ferment until specific gravity falls below 1.010 and rack into sanitized secondary. Fit with airlock and continue fermentation 30 days. Rack, top up, and refit airlock. Ferment another 3 months, rack again and ferment additional 3 months. Stabilize, sweeten to taste, and let sit under airlock additional 10 days. Rack into bottles and store in dark place. [Author's own Recipe]

My thanks to Julian Wood of Great Britain for this request.

CHAMOMILE WINES

"Right now I seem to have a surplus of chamomile, loose and in tea bags. Judging from my tries with tea, I think this might make an excellent light-bodied sweet wine. Do you have a recipe?" Tevildo

CHAMOMILE TEA

Chamomile tea is made from the dried flowerheads of the chamomile plant. Indeed, you can make wine from them. I have two recipes, each distinctly different. In addition, Leo Zanelli, in "Home Winemaking from A to Z" states, "Chamomile has a very powerful, fragrant scent which, while producing an excellent wine, can be disastrous if too much is used. Use the recipe for Broom Wine, cutting down the flower heads to only one-quarter of the amount." This would be about a quart of flower heads, undried, which might reduce to 1-1/2 pts dried and crushed. Personally, I would use less (as in the first recipe, below) and add flowers if I deemed necessary. The second recipe below makes a carrot wine which is then infused with fresh chamomile flowers to lend fragrance and a hint of flavor. Since carrot wine is excellent to begin with, I would think this recipe would make an excellent wine also. Since you have the tea rather than the fresh flowers, I would think you could add a quantity of tea and achieve the same effect.

Chamomile Wine (1)

- *1/2 cup dried chamomile flowers*
- *2 lbs sugar*
- *7 1/2 pts water*
- *3 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *1 crushed Campden tablet*
- *Montrachet wine yeast*

Mix sugar in water and bring to boil, stirring frequently to dissolve. Put chamomile flowers in jelly bag and tie closed. Put bag in primary. When sugar is dissolved and water comes to boil, pour over bag of chamomile flowers. Drip drain bag several times to allow flavor of flowers to seep into water. Taste. If flavor is not strong enough, add more flowers. Cover primary with cloth and let cool to room temperature. Add all remaining ingredients except yeast and stir to dissolve. Add crushed Campden tablet and stir. Every few hours drip drain bag(s) to continue extracting flavor. After 24 hours, add activated yeast. Recover and stir daily for 5 days. Remove bag(s) of chamomile and discard. When specific gravity reaches 1.020 or lower, rack to secondary and fit airlock. Ferment 30 days, rack, top up and refit airlock. Rack every additional 60 days for 6 months. Stabilize and sweeten to taste. After 10 days, rack into bottles. Allow to age in dark place 6 months before tasting. Will improve to about two years. [Adapted from Terry Garey's The Joy of Home Winemaking]

Chamomile Wine (2)

- *18-24 chamomile flowers*
- *4 lbs carrots*
- *2-1/2 lbs sugar*
- *7-1/2 pts water*
- *1/2 oz. acid blend*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *Sauternes wine yeast*

Scrub carrots but do not peel. Thinly slice into 6 pts water and boil until carrots are tender. In separate pan, bring 1-1/2 pts water to boil. Strain carrots and set aside for eating. Pour water over sugar in primary. Stir until dissolved. In small pan, add chamomile flowers, stir and steep as if making tea. Combine the two waters in primary and cover until cool. Add remaining ingredients, stir and transfer to secondary. Ferment under airlock until it clears, then rack for first time. Rack again every 2 months until completely clear and no more lees are laid down. Stabilize and sweeten to taste. After 10 days, rack into bottles. Allow to age in dark place 6-12 months. [Adapted from C.J.J. Berry's 130 New Winemaking Recipes]

My thanks to Tevildo for this request.

KIWI FRUIT WINES

"I've just come across your web page and I find the most useful one yet!... I am wondering if you could help me find a suitable recipe for Kiwifruit wine." Val Williamson, Te Puke, New Zealand

KIWI FRUIT

Kiwi fruit form on the vines of Actinida chinensis. The fuzzy fruit come in two varieties. The common KiwiGreen is an acidic fruit while the KiwiGold is a much sweeter and less acidic variety. The latter tastes like a cross between a banana and a melon. Each makes an excellent white table wine. A recipe for each is found below. each recipe is for one U.S. gallon.

Kiwi Fruit Wine (1)

- *3-4 lbs fresh green kiwi fruit*
- *1-3/4 lbs finely granulated sugar*
- *7-1/2 pts water*
- *1 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/8 tsp tannin*
- *1 tsp yeast nutrient*
- *1 pkt Lalvin AC or 71B-1122 (Narbonne) wine yeast*

Mix sugar into the water and put on stove to boil, stirring occasionally to dissolve. Meanwhile, thinly peel and coarsely chop fruit and place in nylon straining bag. Tie bag closed and put in primary. Crush fruit with hands. Add acid blend, tannin and yeast nutrients to primary and pour boiling water over fruit when all sugar is dissolved. Cover with clean cloth and set aside to cool. When room temperature, add pectic enzyme and stir. Recover primary and wait 12 hours. Add activated yeast and recover primary. Stir daily, lifting and dunking bag of fruit pulp several times (do NOT squeeze bag) before stirring. After 7 days, remove bag and drip drain without squeezing for about an hour. Return drained juices to primary and discard pulp. When specific gravity drops below 1.015, rack into secondary and fit airlock. Rack after 3 months, top up and refit airlock, and repeat after additional 3 months. Wine should be clear and completely dry. If wine is too dry for your taste, stabilize, sweeten to your liking, refit airlock and set aside. After 10 days, rack into bottles and set aside to age another 6 months. Serve lightly chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

Kiwi Fruit Wine (2)

- *3-4 lbs fresh golden kiwi fruit*
- *2 lbs finely granulated sugar*
- *7-1/2 pts water*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/8 tsp tannin*
- *1 tsp yeast nutrient*
- *1 pkt Lalvin D-47 (Côtes-du-Rhône) or any Champagne wine yeast*

Mix sugar into the water and put on stove to boil, stirring occasionally to dissolve. Meanwhile, thinly peel and coarsely chop fruit and place in nylon straining bag. Tie bag closed and put in primary. Crush fruit with hands. Add acid blend, tannin and yeast nutrients to primary and pour boiling water over fruit when all sugar is dissolved. Cover with clean cloth and set aside to cool. When room temperature, check specific gravity to ensure it is between 1.080-1.090 (correct if required) and then add pectic enzyme and stir. Recover primary and wait 12 hours. Add activated yeast and recover primary. Stir daily, lifting and dunking bag of fruit pulp several times (do NOT squeeze bag) before stirring. After 7 days, remove bag and drip drain without squeezing for about an hour. Return drained juices to primary and discard pulp. When specific gravity drops below 1.015, rack into secondary and fit airlock. Rack after 3 months, top up and refit airlock, and repeat after additional 3 months. Wine should be clear and completely dry. If wine is too dry for your taste, stabilize, sweeten to your liking, refit airlock and set aside. After 10 days, rack into bottles and set aside to age another 6 months. Serve lightly chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Val Williamson of Te Puke, New Zealand for this request.

PASSION FRUIT WINES

"As usual, if I want anything to do with home winemaking
I go to your page first and usually find what I want.
However this time I am chasing a recipe for Passion Fruit
Wine as I have come into a quantity of them and would like
to give them a try....I live in hope...." Ron Senn

PASSION FRUIT

Passion fruit is a member of the Passiflora family. The name refers to the "Passion of Christ" rather than to other human emotive states. There are many varieties, but not all are edible. All passion fruit are filled with seeds surrounded by a juicy, acidic, aromatic pulp.

Passiflora edulis is the primary edible variety, known as the Purple Granadilla in Central America and Lilikoi in Hawaii. North America's native Passiflora incarnata, also known as Apricot Vine or Maypops, has smaller fruit that are less flavorful than P. edulis. Passiflora lutea and Passiflora pallens, both native to southern Florida and the Keys, are also edible but less flavorful than P. edulis. The acidity, sweetness and aroma vary greatly among the species. Here are two recipes. The first makes a fuller-bodied wine, but the second makes a more interesting one. Both recipes are for one gallon.

Passion Fruit Wine (1)

- *4 lbs passion fruit*
- *2-1/4 lbs finely granulated sugar*
- *7 pts unsweetened white grape juice from reconstituted concentrate*
- *1 crushed Campden tablet*
- *1/2 oz. pectic enzyme*
- *1 tsp yeast nutrient*
- *Lalvin 71B-1122 (Narbonne) (1st choice) or*
- *Lalvin D-47 (Côtes-du-Rhône) wine yeast*

Clean fruit and discard any that are unsound or under-ripe. Chop fruit coarsely and place in nylon straining bag, saving any juice that emits during chopping. Tie bag and place with juice in primary. Crush fruit well with hands. Add sugar, crushed Campden, yeast energizer, and white grape juice. Stir well to dissolve sugar. Cover primary and set aside 12 hours. Add pectic enzyme, recover primary and set aside another 12 hours. Add activated yeast and recover primary. Squeeze bag and stir must daily until specific gravity drops between 1.010 and 1.015 (about 5-7 days of vigorous fermentation). Drip drain pulp (squeeze bag gently only), rack into secondary, top up, and fit airlock. Ferment to dryness, racking every 30 days until wine clears. Stabilize and sweeten if desired, although it is best as a dry wine. Wait 10 days and rack into bottles. Aging of this wine depends on its astringency. Taste after 6 months and age longer if not ready. May take a year. Served chilled. [Author's own recipe]

Passion Fruit Wine (2)

- *5 lbs passion fruit*
- *2-1/2 lbs finely granulated sugar*
- *7 pts water*
- *1 crushed Campden tablet*
- *1/2 oz. pectic enzyme*
- *1 tsp yeast nutrient*
- *Lalvin 71B-1122 (Narbonne) (1st choice) or*
- *Lalvin D-47 (Côtes-du-Rhône) wine yeast*

Clean fruit and discard any that are unsound or under-ripe. Chop fruit coarsely and place in nylon straining bag, saving any juice that emits during chopping. Tie bag and place with juice in primary. Crush fruit well with hands. Add sugar, crushed Campden, yeast energizer, and water. Stir well to dissolve sugar. Cover primary and set aside 12 hours. Add pectic enzyme, recover primary and set aside another 12 hours. Add activated yeast and recover primary. Squeeze bag and stir must daily until specific gravity drops between 1.010 and 1.015 (about 5 days of vigorous fermentation). Drip drain pulp (squeeze bag gently only), rack into secondary, top up, and fit airlock. Ferment to dryness, racking every 30 days until wine clears. Stabilize and sweeten if desired, although it is best as a dry wine. Wait 10 days and rack into bottles. Aging of this wine depends on its astringency. Taste after 6 months and age longer if not ready. May take 2 years, but will be worth it. Served chilled. [Author's own recipe]

My thanks to Ron Senn for this request.

PARSNIP WINE

"Is it true you can make wine from parsnips?" Thom Sanders, Chicago

PARSNIPS

You certainly can make wine from parsnips. Of all root bases, I think parsnip yields the best tasting wine. But, like beet and carrot wines, parsnip wine takes a long time to make and has a long aging period before it is ready to drink. I have several recipes for this wine, but will only list one here.

Parsnip Wine

- *4 lbs parsnips*
- *1 lb ripe bananas*
- *10-1/2 oz. can of white grape concentrate*
- *1/2 cup fresh elderflowers or rose petals*
- *1-3/4 lbs finely granulated sugar*
- *1-1/2 tsp tartaric acid*
- *1 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1/2 tsp tannin*
- *7-1/2 pts water*
- *1 tsp yeast nutrient*
- *Sauternes wine yeast*

Put 1 pt water on to boil and add sugar, stirring until completely dissolved. Set aside in sterilized jar for later use. Meanwhile, wash and scrub the parsnips, slice them thinly, peel and slice the bananas, and place all in saucepan with 6 pts water. Bring to low boil for 30 minutes. Strain off liquid into primary and leave to settle. After 24 hours, siphon the clear liquid off the sediment into secondary. Add grape concentrate, tartaric acid, pectic enzyme, tannin, and yeast nutrient. Stir to mix and add activated wine yeast. Cover secondary with paper towel held in place with rubber band. When fermentation is vigorous, add sugar-water and flowers or rose petals and fit airlock. After 1 week, strain off flowers and return liquid to clean secondary. Refit airlock and ferment until wine begins clearing. Rack, top up and refit airlock. When wine is completely clear, rack again and add 2 crushed Campden tablets dissolved in 1/2 cup water, top up and refit airlock. After 2 weeks, rack again and add 2 more crushed Campden tablets dissolved in 1/2 cup water. Sweeten with sugar-water to specific gravity 1.008, top up and refit airlock. Check airlock periodically and rack every 6 months for 18 months. Rack into bottles and store additional 6 months. [Adapted from Betty Sampson's The Art of Making Wine]

My thanks to Thom Sanders of Chicago for this request.

KUMQUAT WINE

"My girlfriend has a cumquat tree (I think it's spelled kumquat in the US) which produces oodles of cumquats and we're up to our eyeballs in brandied cumquats already. Do you have a recipe for cumquat wine, by any chance? " Name withheld, Australia

KUMQUATS

I have been looking for a recipe for kumquat wine for many, many years, but have never found one. I am still looking. The problem, of course, is with the acid.

Many years ago, I was given a small bucket of kumquats. Not having a recipe, I experimented. The results were not really to my liking and I made adjustments for the next time I made it, but never again was I given the fruit to make it with. However, if you feel adventurous, you could try my adjusted (but untested) recipe and see how it works out. If not to your liking, add more sugar and bananas next time.

Kumquat Wine

- *2-1/2 lbs kumquats*
- *2-1/2 lbs ripe bananas*
- *1-3/4 lbs granulated sugar*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *7 qts water*
- *Lalvin AC or 71B-1122 wine yeast*

The bananas should be very ripe. Slice the bananas, peels and all, into 1/2-inch slices in a 3-qt pot. Add half the water and bring to a boil. Reduce heat and simmer for 30 minutes. Remove scum from surface and set aside to cool some. Put remaining water in another pot and bring to boil. Stir in sugar until dissolved. Meanwhile, cut kumquats in half crosswise and put in nylon straining bag, removing any seeds cut during halving. Save juice released during cutting and put in primary. Tie bag and squeeze in primary to release as much juice as you can. Leave bag in primary and pour sugar-water over it. Strain bananas through nylon sieve, adding the water to primary. When cool, add pectic enzyme, yeast nutrient and tannin and stir to dissolve. Cover primary and wait 12 hours. Add activated yeast and recover. Squeeze bag twice daily for 5 days. Remove bag and squeeze well, adding drained juice to primary. Recover and set aside 5 additional days. Rack into sterilized secondary and fit airlock. Rack after 60 days, top up and refit airlock. Rack again after additional 60 days, stabilize, sweeten to taste, top up and refit airlock. After 10 days, rack into bottles and allow to age 6-12 months. Will continue mellowing with additional aging. [Author's own recipe] My thanks to the unnamed Australian for this request.

SQUASH WINE

Potato "I've been wondering what kind of results I'd obtain if I used Butternut or Pepper Squash to make a wine. Any advice or suggestion would be welcome." Sylvie Doucette, North Tetagouche, New Brunswick

SQUASH

I only have two recipes that I can locate that pertain to squash, and neither of them specifies Butternut or Pepper Squash. Still, it might be worthwhile to make a few gallons of each and evaluate the results later for future reference. Please note beforehand that the wine will take 5-6 months to make and must age two years before it is drinkable.

Further, my research revealed the following observations which may be of some use to you: Marrow Squash makes an insipid wine that is improved considerably by adding an ounce of grated ginger root; Zucchini Squash makes a very poor wine; Hubbard Squash makes a wine very similar to Pumpkin.

Squash Wine (1)

- *5 lbs ripe squash flesh, chopped*
- *2 lbs granulated sugar*
- *2 tsp citric acid*
- *1-1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *water to one gallon*
- *Malaga or Sherry wine yeast*

Put water on to boil. Meanwhile, peel squash, remove seeds and chop into 1/2 inch cubes. Put squash and sugar in primary and pour water over both. Stir until sugar is dissolved. Cover primary, allow to cool to room temperature and add all ingredients except yeast. Stir to dissolve, recover primary and set aside 12 hours. Add activated yeast. When fermentation is vigorous, ferment three days, stirring daily. Strain into secondary, fit airlock and ferment 30 days. Rack, top up and refit airlock. After 60 days, stabilize, rack again, top up, and refit airlock. After additional 60 days, rack into bottles. Allow to age two years. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

Squash Wine (2)

- *5 lbs ripe winter squash flesh, chopped*
- *2 lbs granulated sugar*
- *zest and juice of 3 oranges*
- *zest and juice of 2 lemons*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *5 sticks cinnamon*
- *7 pts water*
- *Champagne wine yeast*

Put water on stove to heat. Peel squash, remove seeds and chop into coarse pieces. Add squash to water and simmer 35-40 minutes. Meanwhile, remove the zest from the citrus fruit (no pith) and juice the fruit. Place zest in jelly bag with cinnamon sticks and tie bag closed. Put sugar in primary and strain the water off the squash (eat the squash later) onto the sugar. Stir well to dissolve sugar, add jelly bag, and cover primary. When cooled to room temperature, add all remaining ingredients except yeast. Stir, recover, and set aside 12 hours. Add activated yeast and recover the primary. Stir daily for 14 days. Drip drain jelly bag (do not squeeze) and discard contents. Rack into secondary and fit airlock. Rack every two months for six months. Stabilize and let sit 10 days, then rack into bottles. Cellar two years at least before drinking. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Sylvie Doucet of North Tetagouche, New Brunswick for this request.

POTATO WINE

"I used to have a recipe for potato wine. I believe it was made also with raisins...and have lost it throughout the years. Maybe you can help me out?" Bryan Leduc

POTATOES

It turns out that the potato wine recipe I have is quite different than the one mentioned in that it doesn't use raisins. The following recipe, however, may be of interest. I have not made this wine, so cannot attest to it in any way. The sugar content seems high, but I am merely passing it on as published. It makes one gallon.

Potato Wine

- *5 lbs potatoes*
- *2 lbs dark brown sugar*
- *2 lemons*
- *2 oranges*
- *1/2 oz. ginger root*
- *1/2 tsp pectic enzyme*
- *water to one gallon*
- *1 tsp yeast nutrient*
- *wine yeast*

Use well-scrubbed, older potatoes. Under no circumstances use under-ripe (still greenish) potatoes, as they are toxic. Boil the potatoes in a gallon of water until tender but the skins unbroken. Remove the potatoes for other uses and retain the water for the wine. Put half the sugar in the water, along with the thinly peeled rinds (no pith, please) of the lemons and oranges and their juice. Thinly slice the ginger root and add to water. Bring to boil, reduce heat, and simmer 15 minutes while stirring to dissolve sugar. Remove from heat and strain water into primary. Cover with sterile cloth and allow to cool to 70 degrees F. Add pectic enzyme and yeast nutrient, recover and set aside for 12 hours. Add activated wine yeast and ferment 7 days, stirring daily. Add the rest of the sugar and stir until dissolved, then let set overnight to settle lees. Siphon into secondary, affix airlock and set aside to ferment out. Rack after 60 days, top up and reattach airlock. When wine clears, rack again, top up and reattach airlock. After 4 months, stabilize and rack into bottles. [Adapted from Dorothy Alatorre's Home Wines of North America]

My thanks to Bryan Leduc for this request.

WELCH'S FROZEN CONCENTRATE WINE

"Do you have any recipes to make wine at home from frozen concentrated juice or bottled juices such as welches grape juice?" Name withdrawn

FROZEN GRAPE CONCENTRATE

In a previous posting of this recipe, I said, "I haven't made a frozen grape concentrate wine yet..." and then added that the recipe was given to me by a friend who uses it exclusively to make killer wine. I have since made this wine, but had to greatly reduce the amount of sugar the original recipe called for. A reader made the wine using the original recipe as published and achieved a starting specific gravity way too high, just as I did when I made it. I have since called the originator of the recipe and found he was making a very sweet, high-alcohol wine. This is not what was originally implied and so I have therefore modified the recipe to make a 12%-13% alcohol wine. There are numerous Welch's frozen juice products. This recipe calls for either the Welch's "Juice Maker's" 100% Frozen Grape Concentrate or the Welch's 100% Frozen Grape Concentrate from Concord Grapes. You could also use Welch's 100% Frozen White Grape Concentrate from Niagara Grapes.

A word of warning is in order. Welch's is a very fine company and delivers, in my opinion, a very good product. But 100% grape concentrate means you concentrate the grapes you get. Thus, the natural sugar content of one batch of juice may differ from that of another batch just as grapes vary from year to year and vineyard to vineyard. Reconstitute the juice and measure the specific gravity of your juice with a hydrometer. Then use the table at http://winemaking.jackkeller.net/hydrom.asp to determine if the amount of sugar called for in this recipe is too much, too little, or just right for your juice. You should, in fact, do this with every recipe, as the natural sugar in all fresh fruit varies to some extent.

Welch's Frozen Grape Juice Wine

- *2 cans (11.5 oz.) Welch's 100% frozen grape concentrate*
- *1-1/4 lbs granulated sugar*
- *2 tsp acid blend*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *water to make 1 gallon*
- *wine yeast*

Bring 1 quart water to boil and dissolve the sugar in the water. Remove from heat and add frozen concentrate. Add additional water to make one gallon and pour into secondary. Add remaining ingredients except yeast. Cover with napkin fastened with rubber band and set aside 12 hours. Add activated wine yeast and recover with napkin. When active fermentation slows down (about 5 days), fit airlock. When clear, rack, top up and refit airlock. After additional 30 days, stabilize, sweeten if desired and rack into bottles. [Author's adaptation of a friend's recipe]

DATE WINE

"Do you have a recipe for date wine?" Anonymous OSU Student

DATES

I have made date wine several times with mixed results. Most of it is okay, but some is exceptional. The quality of the dates undoubtedly has something to do with this, but so does age. Young date wine is far, far inferior to well-aged date wine. If you are going to make this wine, plan on setting it aside for two or three years and let it really shine when you drink it.

Date Wine

- *1 lb chopped pitted dates*
- *1/2 lb barley*
- *1 orange thinly sliced*
- *1 lemon thinly sliced*
- *1 lb 10 oz. granulated sugar*
- *1/2 whole nutmeg (not grated)*
- *water to one gallon*
- *yeast nutrient*
- *wine yeast*

Chop the dates and slice the citrus, transferring to a soup pot. In a separate pot, boil the barley in 7 pts water for 10 minutes, then strain the liquor onto the chopped dates and sliced citrus. Add the half-nutmeg and bring to a boil. Immediately reduce heat and simmer for 12 minutes. Strain the liquor into a primary into which the sugar and yeast nutrient was placed. Stir to dissolve, top up to one gallon, cover primary, and allow to cool to 70 degrees F. Add activated yeast and ferment 5 days, stirring daily. Pour into secondary, top up and fit airlock. When wine begins to clear, rack and move to cooler place. Rack into bottles when completely clear and stable. Although this wine is drinkable right away, it will improve dramatically with prolonged aging. [Adapted from C.J.J. Berry's 130 New Winemaking Recipes]

My thanks to the unknown student at Ohio State University who requested this recipe

RED CURRANT WINE

"A friend of mine has given me several pounds of frozen red currents to make wine. Any advice or recipes you could give me would be greatly appreciated." Raymond Meyer

RED CURRANTS

Red currants make a very good wine, but their flavor is a little more tart than black currants and requires almost a year to make into wine and two years of aging to mellow out into an outstanding product. While this seems like a long time, it will pass quickly if you don't think about it. The following recipe will guide you.

Red Currant Wine

- *3 lbs red currants*
- *1-3/4 lbs granulated sugar*
- *6-1/2 pts water*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *wine yeast*

Put water on to boil. Meanwhile, strip currants of stems and leafy matter. Wash thoroughly and crush well in primary fermentation vessel. Cover with boiling water, cover primary and seep overnight. Strain through a nylon straining bag and press pulp well to extract all juice. Discard pulp. Add sugar and stir well to dissolve. Add pectic enzyme and nutrient and set aside for 12 hours. Add activated wine yeast, recover and set aside until active fermentation is evident. Pour into secondary fermentation vessel and fit airlock. When all fermentation has ceased and liquor cleared, rack, top up, and refit airlock. Check water in airlock every month or so. Rack after 6 months and again after three more months. Bottle wine and store in dark place for two years for optimal smoothness and quality. [Author's own recipe]

My thanks to Raymond Meyer for the request.

MESQUITE BEAN WINE

"We have plenty of mesquite here; we call it 'keave.' Do you have a recipe for mesquite wine?" Karen Alexander, Hawaii

MESQUITE BEANS

Native Americans have long used mesquite beans to make numerous delicacies and a few staples. The dried beans were ground into a flour that in turn made bread, cakes and biscuits. The beans also yielded candy, pudding and a wine-like beverage. Today mesquite jelly and mesquite wine are more common by-products. The green mesquite bean pod, according to Euel Gibbons, contains a high percentage of natural sugars and makes a high energy survival food. This sugar would explain why the bean is known to naturally ferment under appropriate conditions. Once cattle taste fermenting mesquite beans, they will go to any length to get more if they smell the ferment.

Mesquite bean pods are typically 6-8 inches long and turn from green to brown. Gather the bean pods when light brown, but before they start falling. They may be slightly freckled with dark red or may be plain. If the pods have already begun falling, check fallen ones carefully for boring insects.

Mesquite Bean Wine

- *3 lbs mesquite beans*
- *1 cup chopped golden raisins*
- *2 lbs granulated sugar*
- *water to make up one gallon*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash the bean pods and break them into one-inch pieces. Put them into a large cooking pot and cover them with about 7 pints water. Simmer slowly for one hour, covered. Strain the beans off and discard. Pour the water into a primary and stir into it half the sugar. Stir well to dissolve the sugar, then add chopped raisins. Cover with cloth and set aside to cool. When at room temperature, add acid blend, yeast nutrient and pectic enzyme. Stir to dissolve these ingredients and set aside, recovered, for 12 hours. Add activated yeast and recover. Stir daily for 7 days. Strain off and discard the raisins, stir in remaining sugar until dissolved, transfer to secondary, top up, and fit airlock. Rack into clean secondary, top up and refit airlock every 30 days for next 4 months. Stabilize, bottle and allow to age one year before drinking. This wine will keep well, getting better as it ages. [Adapted from Dorothy Alatorre's Home Wines of North America]

My thanks to Karen Alexander of Hawaii for the request.

CHERRY WINES

"Do you have a recipe for wine made from fresh cherries?" Randy Stillwell

CHERRIES

Some of the best non-grape wines I have ever tasted were cherry wines. While freshly picked cherries of any type are preferred to those purchased at the market, if you have to purchase them, be sure you select the ripest and most blemish-free specimens you can.

Leo Zanelli claims that morello cherries make the best wine. While I cannot contest his claim, I can attest that black cherries make a wonderful wine. A friend of mine swears by sour cherries, while another always uses the bing variety. Whichever type you use, make sure you have enough. If you're going to make weak wine, you might as well not make it at all.

I have many recipes for cherry wines, but will only include four here--two dry and two sweet. These recipes offer a wide leeway in the quantity (from 4 to 8 lbs) and types of cherries required.

Cherry Wine [Dry] (1)

- *4-5 lbs fresh or frozen sweet cherries*
- *1-3/4 lbs finely granulated sugar*
- *7-1/2 pts water*
- *2 tsp acid blend*
- *1/4 tsp tannin*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet wine yeast*

Stir sugar into water and put on to boil. Meanwhile, sort, destem, and wash the cherries, rejecting any that are unsould or moldy. Put the cherries in a nylon straining bag, tie, and place in primary. Without breaking the stones, crush the cherries with your hands or other means. Pour the boiling water with dissolved sugar over the crushed cherries. Cover with plastic wrap and allow to cool to room temperature. Add all remaining ingredients except yeast. Stir well, recover, and set aside for 12 hours. Add activated yeast and recover. Stir daily. After two weeks, remove bag and drip drain (do not squeeze). Transfer to a dark secondary and fit airlock. After two weeks, rack, top up, and refit airlock. Rack again in two months and again two months later. When specific gravity registers dryness (0.990), rack into bottles and store in dark place for one year. Server slightly chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

Cherry Wine [Sweet] (2)

- *6 lbs black cherries*
- *3-1/4 lbs sugar*
- *7-1/4 pts water*
- *1 tsp yeast nutrient*
- *wine yeast*

Bring water to rolling boil. Destem, wash and crush the cherries in the primary without breaking any stones. Pour the boiling water over the cherries. Cover and set aside for 48 hours. Strain through nylon straining bag. Bring water to a boil and pour over sugar. Stir until dissolved and add remaining ingredients. Cover thoroughly and ferment in warm place for 14 days. Pour into dark secondary and fit airlock. When clear, rack again. After two months, stabilize, sweeten if required, wait 10 days, rack into bottles, and store in dark place. [Adapted from C.J.J. Berry's First Steps in Winemaking]

Cherry Wine [Dry] (3)

- *8 lbs morello cherries*
- *2-1/2 lbs sugar*
- *1/2 tsp tannin*
- *1 tsp pectic enzyme*
- *7-1/4 pts water*
- *1 tsp yeast nutrient*
- *Port wine yeast*

Bring water to boil. Meanwhile, destem, wash and crush the cherries in the primary without breaking any stones. Pour sugar over cherries. Pour the boiling water over the sugar and cherries and stir well to dissolve. Cover and set aside until cool. Add remaining ingredients and ferment 5 days. Strain juice into dark secondary and discard pulp and stones. Rack after 30 days and again when wine clears. After two additional months rack into bottles and store in dark place. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

Cherry Wine [Sweet] (4)

- *8 lbs sweet eating cherries*
- *3-1/2 lbs sugar*
- *1-1/2 tsp citric acid*
- *1/2 tsp tannin*
- *1 tsp pectic enzyme*
- *7-1/4 pts water*
- *1 tsp yeast nutrient*
- *Port wine yeast*

Bring water to boil. Meanwhile, destem, wash and crush the cherries in the primary without breaking any stones. Pour sugar over cherries. Pour the boiling water over the sugar and cherries and stir well to dissolve. Cover and set aside until cool. Add remaining ingredients except yeast, cover and set aside for 12 hours. Add activated yeast and ferment 5 days. Strain juice into dark secondary and discard pulp and stones. Rack after 30 days and again when wine clears. After two additional months stabilize, sweeten if required, wait 10 days, rack into bottles, and store in dark place. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to Randy Stillwell for the request.

CELERY WINES

"Celery wine?" Yuri Ayatskov, Novgorod, Russia

CELERY

This was the shortest email request I have ever received and the first from Russia. I shall not pretend to know anything about this wine except what I have read about it, for I have never made it. But you can make wine from celery.

C.J.J. Berry reports this is a slightly bitter wine but well suited as an aperitif. Leo Zanelli warns that some people find celery wine to be insipid, while others swear by it and produce excellent wine to back up their claims. Berry uses both white and green celery. Zanelli uses only white celery, warning that the common green variety is not well-suited for wine. I will simply publish the recipes and let you choose among them.

Celery Wine (1)

- *4 lbs green and white celery*
- *2 lbs sugar*
- *7-1/2 pts water*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash celery, trim away leaves, and chop into one-inch lengths. Put in pot with water and bring to boil for 30 minutes. Strain without pressing and use pulp for soup or other dishes. Pour water into primary and add sugar. Use Demerara sugar for a golden color, light brown sugar for darker amber color, and white granulated sugar for more neutral colored wine. Stir until sugar is dissolved, then stir in yeast nutrient. Cover and set aside until cool, then sprinkle yeast in top without stirring. Recover and allow yeast to propagate. When fermentation is strong, stir and let ferment four days. Transfer into secondary and fit airlock. When wine clears, rack into clean secondary, top up and refit airlock. Set aside until completely dry, then rack into bottles or make into an aperitif. For the latter, stabilize, sweeten to taste, wait 10 days, then rack into bottles. [Adapted from C.J.J. Berry's First Steps in Winemaking]

Celery Wine (2)

- *6 lbs white celery*
- *3-1/4 lbs sugar*
- *7-1/4 pts water*
- *1-1/2 tsp citric acid*
- *1 tsp yeast nutrient*
- *wine yeast*

Clean celery, trim off leaves and chop finely. Combine water and celery in pot and bring to boil. Simmer until tender. Stir in sugar and stir until dissolved. Strain into secondary and allow to cool. When room temperature, stir in citric acid, yeast nutrient and activated yeast. Cover until fermentation is strong, then fit airlock and set aside. Rack after 30 days. Top up, refit airlock and ferment additional 60 days. Rack, stabilize, sweeten if desired, wait 10 days, and rack into bottles. Can be consumed immediately. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to Yuri Ayatskov, Novgorod, Russia for the request.

CABBAGE WINES

"I cannot begin to comprehend how you keep up with all
your mail, but if you could send me a recipe for cabbage wine,
I'll believe you are a magician." Barry Manstead, Commonwealth of Virginia

CABBAGES

Cabbage wine is not the easiest wine to make. Alone, cabbage produces a thin wine that may disappoint you. I therefore am including three recipes that add vinosity in different ways. Take your pick.

Cabbage Wine (1)

- *3 lbs shredded cabbage*
- *1/2 lb minced golden raisins*
- *3 lbs sugar*
- *7-1/2 pts water*
- *1-1/2 tsp citric acid*
- *1/8 tsp tannin*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Put water on to boil. Shred cabbage and place in primary. Mince raisins and add to primary. When water boils, add sugar and stir until dissolved. When water returns to boil, pour water over cabbage and raisins. Cover primary and allow to cool. Stir in all remaining ingredients, including activated yeast. When aerobic fermentation is strong, ferment 5 days, stirring twice daily. Strain into secondary and fit airlock. Rack after 30 days, top up and refit airlock. After additional 30 days, measure specific gravity. When 1.004 or lower, stabilize, wait 10 days and rack. Refit airlock and set aside 45 days. Rack into bottles and age 6 months. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

Cabbage Wine (2)

- *2 lbs minced cabbage*
- *1 lb cracked wheat, rice or barley*
- *1/2 lb minced raisins (scalded)*
- *3 oranges or lemons*
- *2-1/4 lbs sugar*
- *7 pts water*
- *1/2 pt cold tea*
- *1 tsp yeast nutrient*
- *wine yeast*

Soak grain in water overnight. Drain water into pot and bring to boil. Peel oranges or lemons thinly (no pith) and save peelings. Juice citrus fruit. Add raisins to water and return to boil. After 3 minutes boiling, strain raisins and combine with grain, citrus peelings and roughly chopped cabbage. Mince four ingredients together and place in primary. Add sugar and boiling water grain was soaked in and raisins were scalded in. Stir to dissolve sugar and add cold tea and yeast nutrient. Cover primary and allow to cool to room temperature. Add activated yeast, recover, and stir daily for 7 days. Strain liquor into secondary, fit airlock and rack after 30 days. Top up, refit airlock and ferment additional 60 days. Rack, stabilize, sweeten to taste, wait 10 days, and rack into bottles. Taste after 4-6 months. [Adapted from C.J.J. Berry's 130 New Winemaking Recipes]

Cabbage Wine (3)

- *3 lbs shredded cabbage*
- *12-oz can white grape concentrate*
- *2-1/4 lbs sugar*
- *7-1/4 pts water*
- *1-1/2 tsp citric acid*
- *1/8 tsp tannin*
- *1 tsp yeast nutrient*
- *Champagne or Sauternes wine yeast*

Put water on to boil. Shred cabbage thinly and place in nylon straining bag. Tie bag and place in primary. Dissolve sugar in water and bring to boil. Pour over cabbage, cover and allow to cool. Add remaining ingredients except yeast and stir well. Add activated yeast, cover and set aside. Punch down bag twice a day for 7 days. Drip drain bag and pour liquor into secondary. Fit airlock and rack every 30 days until wine clears and is dry. Rack, stabilize, sweeten if desired with sugar water (see button below), wait 10 days, and rack into bottles. Ready to drink after 6 months. [Author's own recipe]

My thanks to Barry Manstead of the Commonwealth of Virginia for the request.

CRANBERRY-CURRANT WINE

"I read about a wine made from cranberries and currants.
Do you have a recipe for it?" Julian Herrera

CRANBERRIES AND CURRANTS

Cranberries make about the best non-grape wine there is, so using it as a base with another ingredient is a good choice. I'm not sure which recipe Julian is speaking of, but Terry Garey mentions making a wine with a pound of currants and two pounds of cranberries. She doesn't provide a recipe, but the following should work just fine.

Cranberry-Currant Wine

- *2 lbs fresh cranberries*
- *1 lb fresh currants*
- *2 lbs invert sugar*
- *6-2/3 pts water*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/8 tsp tannin*
- *Montrachet wine yeast*

Prepare invert sugar (see button below). Put water on to boil while washing and culling through your cranberries and currants. Chop the cranberries roughly (with chopping knife or electric food chopper) and add with currants in nylon straining bag. Tie bad, put in primary, and crush currants with hands or piece of hardwood. When water boiled vigorously, pour over nylon bag. Add invert sugar, tannin, pectic enzyme, and yeast nutrient. Cover primary and set aside for 12 hours. Add activated yeast. Punch down the bag twice daily (do not squeeze). After 7 days, drip drain the bag (do not squeeze) and discard pulp. Recover and let specific gravity drop to 1.015. Rack into secondary, fit airlock and put in a dark place. Rack every 2 months for six months. Stabilize, refit airlock and return to dark place for 4 months. Rack, sweeten if desired and bottle. Age additional 6 months in dark place. Serve chilled and enjoy the color, bouquet and exquisite taste. [Author's own recipe, inspired by Terry Gary]

My thanks to Julian Herrera for the request.

MANGO WINE

"I have just received some fresh Mangos and am looking for a recipe." Brian Ryan, Western Australia

MANGOS

Mangos make a fragrant, golden wine as unmistakably unique as dandelion wine. There are several ways to make it, but only two are discussed here. The first recipe uses the diced fruit. The second uses the juice of the fruit. The two wines taste pretty much the same--delicious.

Mango Wine (1)

- *3-4 lbs fresh mango*
- *1 lb 13 oz. lbs finely granulated sugar*
- *7-1/4 pts water*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *Montrachet or Champagne wine yeast*

Put water on to boil. Meanwhile, peel the mangos, cut the flesh away from the large seed, and slice and dice the flesh. Pour diced flesh in nylon straining bag, tie bag and put in primary. Mash the flesh with your hands or a sterilized potato masher or piece of hardwood. Dissolve sugar in boiling water and pour over mashed fruit. Add acid blend, tannin and yeast nutrient. Cover and allow to cool to room temperature. Add pectic enzyme, cover primary and set aside for 12 hours. Add yeast and recover the primary. Squeeze bag 2-3 times daily for 10 days. Drip drain bag, squeeze gently to extract extra juice and discard pulp (or use to make a "second wine"). Allow wine to settle overnight, then rack into secondary. Top up and fit airlock. Rack again after 30 days and again every two months for six months. Stabilize, sweeten to taste, wait 10 days, and rack into bottles. Age this wine a year before drinking. Serve chilled or over ice. [Adapted from Terry Garey's The Joy of Home Winemaking]

Mango Wine (2)

- *4 lbs fresh mango*
- *2-1/2 lbs finely granulated sugar*
- *7-1/4 pts water*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *Lalvin ICV D-47 (Côtes-du-Rhône) wine yeast*

Prepare invert sugar (see button below). Meanwhile, peel the mangos, cut the flesh away from the large seed, and push the flesh through a juicer. Pour juice into primary and add invert sugar, acid blend, tannin, yeast nutrient, and pectic enzyme. Cover and set aside for 12 hours. Add yeast and recover the primary. Ferment until specific gravity drops to 1.010 (about 8 days). Rack into secondary, top up and fit airlock. Rack again after 30 days and again every two months for six months. Stabilize, sweeten if desired, wait 10 days, and rack into bottles. Age one year before drinking. Serve chilled or over ice. [Author's own recipe]

My thanks to Brian Ryan of Western Australia for the request.

PAPAYA WINE

"What about papaya wine?" Shirleen Hart, El Paso, Texas

PAPAYA

One day I was shopping in my local supermarket and they had a bin of fresh papayas from Mexico. The price was right and so I bought two rather large ones. That night I began my first papaya wine. The recipe follows. You will notice no pectic enzyme is used to reduce the fruit pulp. The flesh is soft when ripe and the inner peel is rich in natural pectic enzyme. Make some and enjoy its unique color and flavor. If the fruit are not large, buy 3 or 4.

Papaya Wine

- *6-8 lbs fresh papaya*
- *1-3/4 lbs finely granulated sugar*
- *7-1/4 pts water*
- *1-1/2 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *Montrachet or Champagne wine yeast*

Put water on to boil. Meanwhile, peel the papayas thinly, so the green inner peel is still on the flesh. Retain the outer peel. Cut the fruit in half lengthways, remove the seeds with a spoon, and slice and dice the flesh. Pour diced flesh and the outer peeling into a nylon straining bag, tie the bag closed and put in primary. Mash the flesh with your hands or a sterilized potato masher or piece of hardwood. Dissolve sugar in boiling water and pour over mashed fruit. Add acid blend, tannin and yeast nutrient. Cover and allow to cool to room temperature. Add yeast. Squeeze bag 2-3 times daily for 10 days. Drip drain bag, squeeze gently to extract extra juice, allow to settle overnight, then rack into secondary. Top up and fit airlock. Rack again after 30 days and again every two months for six months. Stabilize, sweeten to taste with sugar water (see button below), wait 10 days, and rack into bottles. Age this wine 6-12 months before drinking, preferably in a dark place. Serve chilled or over ice. [Jack Keller's own recipe]

My thanks to Shirleen Hart of El Paso, Texas for the request and Julio Rodriguez for a follow-on question that resulted in an update.

MINT WINE

"I am looking for a recipe for wine using
fresh grown mint." Brian Ryan, Western Australia

MINT WINE

This is a fairly traditional recipe and will work with any kind of mint, although I have never tried it using chocolate mint and don't think it would be worth making using horse mint. Terry Garey, in The Joy of Home Winemaking, has a similar recipe in which she uses apple mint or orange mint. Terry adds a drop of green coloring to her's if it finishes a pale yellow-green, but I don't do that.

Mint Wine

- *1 qt loosely packed mint leaves*
- *2 lbs finely granulated sugar*
- *7-1/4 pts water*
- *3 tsp citric acid*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *Champagne wine yeast*

Wash mint leaves well and place in small pot with lid. Bring water to a boil and pour 1/4 of it over mint leaves. Bring mint water to a simmer, remove from heat and seep one hour, covered. Stir the sugar in remaining water until thoroughly dissolved and allow to cool. Strain liquid from mint into primary and add then sugar-water, tannin, acid blend, and yeast nutrient. Cover primary and allow to continue cooling until room temperature. Add yeast. Ferment 7 days, rack into secondary, top up and fit airlock. Rack again after 30 days and again 3 months after that. Stabilize, wait 10 days, sweeten to taste, allow to settle overnight, and rack into bottles. This wine MUST age at least a year before drinking, preferably in a dark place. Serve chilled. [Author's own recipe]

My thanks to Brian Ryan in Western Australia for the request.

NECTARINE WINE

"Is there such a thing as nectarine wine and do you have a recipe for it?" DeLorge

NECTARINE WINE

- *4 lbs nectarines*
- *2 lbs finely granulated sugar*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/8 tsp grape tannin*
- *7 pints water*
- *1 tsp yeast nutrient*
- *1 crushed Campden tablet*
- *Champagne or Montrachet wine yeast*

Put water on to boil. Meanwhile, wash, destem, and destone the nectarines. Without peeling, cut fruit into small pieces over a bowl, saving the juice. Pour into nylon straining bag, tie bag closed, and place in primary. Mash the fruit with your hands, pour sugar over bag, and pour boiling water over sugar and fruit. Stir well with wooden spoon to dissolve sugar. When cool, add acid blend, tannin, yeast nutrient, and crushed Campden tablet. Cover primary and set aside 12 hours. Add pectic enzyme and stir, recover and set aside additional 12 hours. Add yeast, stir and cover again. Gently squeeze bag twice daily to extract juice and stir. After seven days, drip drain bag without squeezing and return drippings to primary. Recover primary and let stand another week. Rack into secondary and fit airlock. After 14 days, rack again, top up, and refit airlock. Rack every 60 days until wine clears. Stabilize wine, add 1/4 cup sugar water (see button below), wait 10 days, and rack into bottles. Age 6-12 months. Serve chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to "DeLorge" for the request.

PUMPKIN WINE

"A friend told us about Pumpkin wine they tasted at our Pumpkin Fest in Port Elgin Ontario, they said it tasted wonderful. Knowing we had a few homemade recipes, they thought we might have this recipe. We don't but maybe you have." John Moore, Canada

PUMPKIN WINE

This essentially is Leo Zanelli's recipe and he swears by it. The sugar is high and will produce either an 18% alcohol dry wine or a lower alcohol sweet wine, depending on what yeast you use. If you want the high alcohol, use a high alcohol yeast such as Lalvin K1V-1116 (Montpellier) or Wyeast 3347 (Eau de Vie), both of which can handle the extreme sugar. If you want moderate alcohol but sweet wine, use Red Star Côte des Blancs for 13% alcohol with 5% residual sugar. For slightly less sweet, use Lalvin 71B-1122 (Narbonne), ICV-D47 (Côtes-du-Rhône), Lalvin Simi-White, or White Labs WLP730 Chardonnay White Wine for 14% alcohol and 4% residual sugar, or Lalvin AMH (Assmanshausen), Lalvin BGY (Burgundy), Lalvin CY3079, Lalvin ICV-D80 (Côte Rôtie), or White Labs WLP720 Sweet Mead/Wine for 15% alcohol and 3% residual sugar. Read the yeast descriptors at Strains of Wine Yeast for correct nutrient and temperature requirements for the strain you select. Begin this recipe in the morning so you have time to complete the tasks without having to awaken in the middle of the night.

Pumpkin Wine

- *5 lbs grated pumpkin flesh*
- *3-1/2 lbs finely granulated sugar*
- *1 tsp pectic enzyme*
- *1/2 oz. citric acid*
- *1 tsp yeast nutrient*
- *1/4 tsp yeast energizer*
- *1 finely crushed and dissolved Campden tablet*
- *6-1/2 pts water*
- *wine yeast (see above)*

Grate the pumpkin flesh mechanically (recommended) or by hand and set aside. Do NOT place chunks in a blender and attempt to chop them. Bring the water to a boil and stir in the sugar until dissolved. Remove from heat. Place grated pumpkin flesh in primary and pour boiling water over pumpkin. Allow to cool to room temperature and add finely crushed and dissolved Campden tablet. Cover primary and allow to sit 8-10 hours. Add pectic enzyme and allow to sit overnight. Next morning add citric acid, yeast nutrient, energizer and activated yeast. Cover primary and stir twice daily for three days, submerging "cap" as necessary to keep moist. Pour through a nylon straining bag and let pumpkin drip drain. Transfer to secondary and fit airlock. If you did not recover a full gallon of liquid, wait 5 days and top up as necessary. Rack after two weeks and again after additional 30 days, topping up and refitting airlock each time. Set aside for 3 months and then rack, stabilize, sweeten if desired (unlikely you will need to but...), wait 3 weeks for dead yeast to fall out, and rack into bottles. Set aside to drink next year at Thanksgiving or Christmas. [Adapted from Leo Zanelli's Home Winemaking from A to Z with major modifications by Jack Keller]

My thanks to John Moore, in Canada for this request.

MAY WINE
Another Look

"Is it possible to make and bottle a May wine by putting woodruff flowers in the must?" Anonymous

MAY WINE

The first requested recipe I posted here was Great-Uncle Lucian's May Wine recipe. Well, Lucian may have made a wine in May, but it wasn't the traditional May Wine of the May Day celebrations in the "Old Country" Lucian evidently didn't know about woodruff.

The following recipe makes a gallon of dry, aromatic wine. The hardest part is gathering the tiny woodruff flowers from among the rotting leaves of a beech forest. On the other hand, if you have some planted in the garden, plant more. The recipe requires two quarts of them.

May Wine

- *2 qts woodruff flowers*
- *2 lbs sugar*
- *1/2 oz. citric acid*
- *1/8 tsp (or less) tannin*
- *1 crushed Campden tablet*
- *7 1/4 pts water*
- *1 tsp yeast nutrient*
- *Chablis wine yeast*

Pick the flowers at the junction with the stem and wash thoroughly. Bring water to boil and stir in sugar until dissolved. Remove from heat and allow to cool. Mix all ingredients except yeast in primary and pour in sugar water. Wait 24 hours and add activated yeast. Cover primary and stir twice daily for three days. Strain out flowers and transfer to secondary. Fit airlock. Ferment to dryness and rack. Refit airlock. When wine clears, stabilize, wait 10 days, rack, and bottle. Open following May Day and enjoy. [Adapted from Leo Zanelli's Home Winemaking from A to Z]

My thanks to whomever sent me the request.

QUINCE WINE

"I have acquired 3 bushels of quince. Do you have a recipe for quince wine?" Tom & Jill Fleming, Gibsonia, PA

QUINCES

The Asian Quince, or Cydonia Oblonga, is native to western Asia and has been imported throughout the world. The plants is a small tree producing white flowers and tart, aromatic, many-seeded, apple-like fruit that are edible only when cooked.

The following recipe makes a gallon of wine with a strong, individualistic bouquet. The wine can be problematic in several ways. If the fruit pulp is over-cooked, the wine will resist clarifying. If the cooked pulp is squeezed rather than drip drained, the wine will resist clarifying. If any yeast but Montrachet is used, the wine can take an extraordinarily long time to ferment to dryness, and even Montrachet will be slowed by the quince. The Champagne yeast, however, is better suited to the tart quince. I leave it to you to decide. Finally, the wine will not impress the drinker until it has aged from one to two years, but it is still drinkable, although unremarkable, while young. To make more than one gallon, multiply the ingredient quantities by the number of gallons desired.

Quince Wine

- *20 quinces*
- *1-3/4 lbs finely granulated sugar*
- *7 pts water*
- *2 lemons (zest and juice, only)*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet (fast) or Champagne (slow) yeast*

Grate the quinces as close to the core as possible without including seeds. Boil pulp in water for 15 minutes (no longer or wine may not clear). Pour through nylon straining bag onto sugar in primary. Let bag drip drain (do not squeeze) while stirring to dissolve sugar. Add zest and juice of lemons and yeast nutrient. Cover primary with cloth and allow to cool to room temperature. Add pectic enzyme, recover primary and set aside. After 12 hours, add yeast, recover and set aside in warm place for 48 hours. Strain into secondary and fit airlock. Do not rack until wine clears, then refit airlock and rack every 60 days until S.G. registers dryness (S.G. 0.990). Stabilize, wait 10 days, and rack into bottles. [Adapted from C.J.J. Berry's First Steps in Winemaking]

My thanks to Tom and Jill Fleming for another request

WILD FROST GRAPE WINE

"I have an abundance of these grapes, and I am looking for a recipe specific to my Pennsyvania Frost Grapes" Tom & Jill Fleming, Gibsonia, PA

WILD FROST GRAPES

There are three grapes that bear the name "Frost Grapes." Vitis Cordifolia, Vitis Labrusca, and Vitis Riparia all have varieties that sport that name. The type Tom and Jill are interested in are the Vitis Riparia, and I have a recipe specific to that variety. This recipe is for 5 gallons and makes a very nice, medium-bodied, dry red. You could use more grapes and less water for a heavier-bodied wine, but I haven't worked out the ingredient adjustments for doing this. To make a single gallon, scale back the recipe proportionally.

Wild Frost Grape Wine
(Makes 5 Gallons)

- *45-50 lbs Frost Grapes*
- *7-10 lbs finely granulated sugar*
- *water to top up (about 2 gallons, + or -)*
- *3-1/2 tsp pectic enzyme*
- *5 crushed Campden Tablets*
- *1 tsp acid blend*
- *5 tsp yeast nutrient*
- *pkt Montrachet wine yeast*

Pick the grapes when fully ripe or just past ripeness (when there is a slight slackness to the skin). Wash, destem and crush the grapes in primary fermentation vessel. Strain enough juice to float your hydrometer. Measure specific gravity and return juice to primary. Add sugar to bring S.G. to 1.088 (dissolve sugar in boiling water at ration of 2 parts [by volume] sugar to one part [by volume] water, stir until dissolved, allow to cool to room temperature, and then add to primary) and stir with wooden paddle. Add crushed Campden tablets, stir, cover primary, and wait 12 hours. Add pectic enzyme, acid blend and yeast nutrient, stir, recover, and wait additional 12 hours. Add yeast and recover primary. Punch down the cap twice daily for 7-10 days (until S.G. is 1.010). Strain and press grapes. Measure juice and calculate water needed to bring volume to 5 gallons. Return juice to primary and recover. Measure water required and bring to boil. To each gallon of water required, add 2 lbs 5 oz. sugar, remove from heat and stir to dissolve. Allow to cool, add water to primary and recover. Ferment 3-5 days (until S.G. drops back to 1.010). Rack into secondary and fit airlock. After 7 days, top up if required. Three weeks later, rack into sterilized secondary, top up and refit airlock. Set aside for 4 months. Stabilize and wait 10 days for dead yeast to fall, then rack into bottles. This wine can be consumed immediately but will improve with age. [Adapted from recipe from Herman Thomas, Youngstown, Ohio] My thanks to Tom and Jill Fleming for the request

GUAVA WINES

"Would you have a recipe for guava wine?" Andrew Barrett

GUAVAS

This wine is made from canned guava halves in syrup, but it could easily be made from fresh guava. Just measure the amount required (3 pounds) after peeling and removing the seeds.

Guava Wine

- *3 one-pound cans of guava halves*
- *1-3/4 lbs sugar*
- *1/2 oz. citric acid*
- *1/2 tsp tannin*
- *1 tsp pectic enzyme*
- *water to make up one gallon*
- *1 tsp yeast nutrient*
- *1 pkg Champagne wine yeast*

Drain the guava halves and set the packing syrup aside for topping up. Dice the guava and put in nylon straining bag. Tie bag and put in primary. Add all ingredients except yeast. Stir well to dissolve sugar. Cover primary and wait 12 hours. Add activated yeast. Gently squeeze bag twice daily for four days. Drain pulp (do not squeeze) and combine drained juice with juice in primary. Allow to settle overnight or until specific gravity drops to 1.020. Rack into secondary, fit airlock, and top up after 10 days if needed. After additional 20 days, rack. Top up, refit airlock, and ferment 60 days. Rack again, top up and refit airlock. After additional 60 days, rack if clear and bottle. If not clear, fine with Bentonite, wait two weeks and bottle. Age at least 6 months, but 12 is better. [Adapted from Leo Zanelli's "Home Winemaking from A to Z"]

My thanks to Andrew Barrett for the request

LEMON WINES

"Would you have a recipe for Lemon Wine?" Raymond Laney

LEMONS

Lemons are very acidic and therefore require a great deal of dilution to make a palatable wine. Unfortunately, this very dilution strips the finished wine of both body and character. To overcome this weakness, one must either add a body-building ingredient to the wine or make a thinner wine that tastes like lemon. The first recipe below adds the body. The next two recipes simply add the taste.

Lemon Wine (1)

- *8 large lemons*
- *10 oz. can of white grape juice concentrate*
- *1 lb 14 oz. granulated sugar*
- *water to make 1 gallon total*
- *1/4 tsp grape tannin*
- *1/4 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Boil water and dissolve sugar in it. Grate the zest from 3 lemons into primary. Juice all lemons and add juice to primary. Add grape juice to primary and add sugar water. Cover primary and set aside to cool to room temperature. Add tannin, yeast nutrient and pectic enzyme. After 12 hours, add yeast. Ferment until specific gravity drops to 1.020 (about 8 days). Rack into secondary, top up if required and fit airlock. In 4-6 weeks, check specific gravity. Rack when S.G. is 1.000. Top up and refit airlock. Age 6 months, checking water in airlock periodically. Rack into bottles and age additional 6 months before tasting. [Author's own recipe]

Lemon Wine (2)

- *6-8 medium-sized lemons*
- *2 lbs finely granulated sugar*
- *water to make 1 gallon total*
- *1/4 tsp grape tannin*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Put water on to boil and dissolve sugar in it. Meanwhile, grate the zest of 3 lemons and peel the lemons. Remove all white pith from lemons and break lemons into segments. Place segments and zest in nylon straining bag, tie bag closed and place it in primary. Mash the segments and add boiling water to primary. Cover until cooled to room temperature. Add tannin, yeast nutrient and pectic enzyme. Twenty-four hours later add yeast. Squeeze bag daily to release juice for 8 days. Drain bag and allow to ferment 3 more days. Rack into secondary, top up if required, and fit airlock. Rack in 3 weeks and again 3 weeks later. When wine had fermented to dryness, taste. If too dry, stabilize and sweeten to taste. After 10 days, rack into bottles. Age 6-12 months. [Adapted from Terry Garey's "The Joy of Home Winemaking"]

Lemon Wine (3)

- *6-8 medium-sized lemons*
- *2-1/2 lbs granulated sugar*
- *water to make 1 gallon total*
- *1/4 tsp grape tannin*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Grate the zest of 1 lemon into primary. Add juice of lemons, sugar, water, tannin, and yeast nutrient. Stir well to dissolve sugar. Wait 12 hours and add yeast. Ferment 2 days and strain into secondary, top up if required, and fit airlock. Rack every 30 days until specific gravity reaches 1.000. Stabilize, wait 10 days, and rack into bottles. Age 1 year. [Adapted from Leo Zanelli's "Home Winemaking from A to Z"]

My thanks to Raymond Laney for the request

MOUNTAIN ASH WINE

"The mountain ash are ripe. Can I make wine with them?" Nance Sheridan

MOUNTAIN ASH

The American mountain ash (Sorbus americana) and decorative mountain ash (Sorbus decora) are the two major species indigenous to North America. Other species are the Greene mountain ash (Sorbus scopulina) and Sitka mountain Ash (Sorbus sitchensis). The European mountain Ash, (Sorbus aucuparia), also known as the rowan or rowanberry, is similar to but not identical with its American cousins.

The fruit of Sorbus americana is a berry that grows in clusters, measures about a half-centimeter in diameter, and ripens in August and beyond to a bright red. It is quite sour until after a frost, when it suddenly becomes edible. The fruit of Sorbus decora is slightly larger, ripens to an orange to orange-red, and is quite a bit tastier than the former but still much better tasting after a frost.

The fruit makes a pretty good wine. If the wine is made early (before a frost), one will always taste the wildness of the fruit. If made with frost-tempered fruit, the wine will be very good.

MOUNTAIN ASH WINE

- *5 lbs mountain ash berries*
- *1 lb 13 oz. finely granulated sugar*
- *7-1/4 pts water*
- *1 large lemon (zest and juice only)*
- *1/2 sp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet wine yeast*

Put sugar in water and put water on to boil. Meanwhile, wash and sort berries for soundness, and crush them in primary. When water boils, stir well to dissolve sugar and pour boiling water into primary. Cover primary and set aside until cool. Add zest and juice of one large lemon, pectic enzyme and yeast nutrient, stir and wait 12 hours. Add wine yeast, wait until fermentation sets in, and stir daily for a week. Strain into secondary and fit airlock. Rack every 4 months, bottling after third racking. Store bottles one year before tasting. Well worth the time invested. [Adapted from Steven A. Krause's Wines from the Wilds]

My thanks to Nance Sheridan for the request

ROSE HIP WINE

"Do you have a recipe for rose hip wine?" Frederick Ward, Colorado Springs

ROSE HIPS

There are dozens of varieties of wild rose throughout the word, with more than two dozen in the United States. Additionally, there are thousands of varieties of domesticated roses. All produce fruit called hips in which the seeds develop. The hips develop slowly during the summer, turn orange in late August and September, and then turn red around October. They are ripe and ready to pick when red.

Rose hip wine is considered by some to be second in quality only to grape wines. Others may feel less strongly about it, but all agree that a good, mature rose hip wine is very good indeed. Pick 2 to 3-1/2 pounds of rose hips per gallon of wine. The bottled wine must age at LEAST two years to mature to its potential. Young rose hip wine will be almost undrinkable.

ROSE HIP WINE (1)

- *3-1/2 pounds of rose hips*
- *2 lbs finely granulated sugar*
- *7-1/3 pts water*
- *1 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet wine yeast*

Put the water on to boil. Meanwhile, cut the stems and ends off the rose hips. Chop the hips coarsely, put in nylon straining bag, and tie bag closed. Put bag and sugar in primary. Pour boiling water over these and stir well to dissolve sugar. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir twice daily for 8-9 days. Drain and squeeze bag to extract juice. Pour juice into secondary. Fit airlock and set in dark place for 6 weeks. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after 3 months, top up and refit airlock. Return to dark place for 3 months. If wine has not cleared, fine with gelatin, wait two weeks, and rack again. When clear, bottle. Age additional 18-24 months in dark place. [Adapted recipe from Steven A. Krause's Making Wines from the Wild]

ROSE HIP WINE (2)

- *2 pounds of rose hips*
- *2-1/2 lbs finely granulated sugar*
- *7-1/4 pts water*
- *1 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet wine yeast*

Put the water with sugar in it on to boil. Meanwhile, wash and inspect the rose hips for insects. Chop the hips coarsely in a blender or food chopper, put in nylon straining bag, and tie bag closed. Put bag in primary and pour boiling sugar-water over bag. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir and squeeze the bag twice daily for 8-9 days. Drain and squeeze bag to extract juice. Pour juice into secondary. Fit airlock and set in dark place for 2 months. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after 4 months, top up and refit airlock. When clear, stabilize wine and sweeten to taste. Wait 10 days and rack into bottles. Age additional 18-24 months in dark place. [Adapted recipe from Terry Garey's The Joy of Home Winemaking]

ROSE HIP WINE (3)

- *1/2 lb dried rose hips*
- *2-1/2 lbs finely granulated sugar*
- *7-1/4 pts water*
- *1 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Montrachet wine yeast*

Crush the dried rose hips, rinse and soak in water overnight. Put sugar in water and set on stove to boil. Meanwhile, drain, put in nylon straining bag and tie closed. Put bag in primary and pour boiling sugar-water over bag. Cover primary and set aside to cool. When room temperature, add pectic enzyme, acid blend and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir and squeeze the bag twice daily for 8-10 days. Drain and squeeze bag to extract flavor. Pour liquid into secondary. Fit airlock and set in dark place for 2 months. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after additional 2 months, top up and refit airlock. When wine clears, stabilize wine and sweeten to taste. Wait 10 days and rack into bottles. Age additional two years in dark place. [Author's own recipe]

My thanks to Frederick Ward of Colorado Springs, Colorado for the request

MAYHAW WINE

"Do you know of a recipe for Mayhaw wine?" Richard Blackburn, Atlanta

MAYHAWS

There are many varieties of Mayhaws, some sweet but some not. They grow wild throughout the southern United States from east Texas to Florida, often in large stands of small trees sporting respectful thorns up to 3 inches long. The actual species is the Crataegus aestivalis (May hawthorn), a member of the rose family related to the apple. The fruit resembles a crab apple, is usually red or pink (although both yellow and orange ripe fruit are known), and is usually 1/2 to 1 inch in diameter. While most hawthorns ripen in the fall of the year, Mayhaws usually ripen in May (thus the name).

The genus Crataegus (hawthorn, or thornapple) contains several hundred to a thousand species, several of which are collectively called the May hawthorn, or Mayhaw. They usually differ from place to place, depending on how many other hawthorn varieties are or have been in the area (they cross-pollinate freely, adding to their variety). Some of them are quite inedible raw, but sweet ones are not uncommon and are the best for making jelly and wine. The sweeter the natural fruit, the less aging is required for the finished wine.

There are several domesticated varieties of Mayhaw. Among these are Super Spur and Texas Star The parents of these trees were chance seedlings from the wild that exhibited desirable characteristics that have been preserved by grafting cuttings onto native rootstock. One of the desirable characteristics sought by Mayhaw breeders is late flowering and fruiting. Because the Mayhaw flowers so early, it occasionally falls victim to a late frost that wipes out that year's crop. Specimens that flower and fruit late have a better chance of surviving late frosts. Thus, through selective breeding, tomorrow's commercial Mayhaws might no longer ripen in May. I doubt, however, that this will affect their name.

Pick the fruit only when ripe. Premature Mayhaws are astringent and unsuitable for jelly or wine. If possible, spread canvas or other material under the tree and shake it vigorously. This is not always easy to do in the wild. If you have your own stand of Mayhaws, so much the better, but that is no guarantee the fruit will last until ripe. Birds, squirrels and a huge variety of other wildlife often eat the fruit before they actually ripen, but such are the risks of making wines from the wilds.

Despite the extended time it takes to make and age this wine, Mayhaw is generally an excellent wine well worth the effort. The recipe is for a gallon of wine, but if the Mayhaws are available it is best to make larger batches.

MAYHAW WINE

- *3 quarts ripe Mayhaws*
- *1 lb 13 oz. granulated sugar*
- *6-1/2 pts water*
- *1 tsp pectic enzyme*
- *1/4 tsp grape tannin*
- *1-1/2 tsp yeast nutrient*
- *wine yeast*

Put water on to boil. Meanwhile, cut stems off fruit and wash fruit, discarding any that are unsound. Put fruit in primary and mash them with a piece of hardwood. Pour sugar over fruit and, when boiling, pour water over that. Cover primary and set aside to cool. When room temperature, add pectic enzyme, tannin and yeast nutrient. Recover and set aside 12 hours. Add yeast. Stir twice daily for 8 days. Strain into secondary, squeezing pulp gently. Fit airlock and set in dark place for 6 weeks. Rack into sterilized secondary, top up and refit airlock. Return to dark place and rack again after 4 months, top up and refit airlock. Return to dark place for 8 months, checking airlock every few months to ensure water does not evaporate. If wine has not cleared, fine with gelatin, wait two weeks, and rack again. When clear, bottle. Age additional 6 months to year. The taste will tell you when it is ready. [Author's own recipe]

My thanks to Richard Blackburn in Atlanta for the request.

CORN WINE

"I would be interested in getting a recipe for corn wine if you have one." Bob, Wisconsin

CORN

Terry Garey reports that in Europe corn refers to wheat and maize refers to what North Americans call corn. She therefore calls the wine made from the recipe below "Maize Wine." Having thus qualified what we are talking about, I will call it corn wine for my North American audience and maize wine for anyone who prefers to call it that.

I have never made this wine, so I cannot say if the result is a good wine or just a so-so wine. However, I have never used a Terry Garey recipe that didn't make an acceptable wine. I would be very surprised if this wine proved to be the exception.

Cracked corn can be purchased at feed stores and other stores that sell feed for birds or chickens. Do no attempt to make this wine with fresh corn.

CORN WINE

- *2 lbs cracked corn*
- *1 lb chopped golden raisins*
- *2 lbs granulated sugar*
- *4 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/2 tsp tannin*
- *water to one gallon*
- *1 crushed Campden tablet*
- *Champagne or Sherry wine yeast*

Rinse the corn well, checking for any pebbles or other foreign matter. Put chopped raisins and corn in a bowl and cover with enough water to cover the corn. Soak overnight. The next day, pour corn and raisins in a fine nylon straining bag, tie the bag closed, and put in primary. Pour the soaking water into primary. Put remaining water on to boil with sugar in it. Stir well as water heats up until sugar is dissolved and water comes to a boil. Pour water into primary. Add the acid blend, yeast nutrient and tannin. Cover primary with a sheet of plastic held in place with a large rubber band or loop of elastic. When cooled to room temperature, add crushed Campden tablet, recover, and set aside for 24 hours. Meanwhile, boil a cup of orange juice, transfer to a sterilized pint jar and set in refrigerator 30 minutes to cool. When cool, add yeast to orange juice and cover with plastic wrap. After 24 hours, add orange juice to primary. Stir daily for two weeks. Remove bag of corn/raisins and allow to drip drain (do not squeeze). Discard corn/raisins, recover primary and allow liquor to settle overnight. Rack into secondary and fit with airlock. Rack every two months for six months. After sixth-month racking, check for dryness. If not completely dry (specific gravity of 0.990), allow another two months and rack again. When dry, bottle the wine. May drink immediately. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Bob in Wisconsin for the request.

ELDERFLOWER WINE

"I am a first time wine maker and would like recipes for making...Elderflower Wine" Andrew Gillard, United Kingdom

ELDERFLOWERS

The American elder (Sambucus canadensis), European black elder (Sambucus nigra), blue elder (Sambucus cerulea or S. coerulea), Mexican elder (Sambucus mexicana), New Mexican elder (Sambucus neomexicana), American black elder (Sambucus melanocarpa), and Eurasian dwarf elder (Sambucus ebulus), are the most common of the elders, also known commonly as elderberries. Usually a shrub, elders can grow into small trees with broad, rounded crowns. The fruit of all varieties are slightly bitter when eaten raw but lose their bitterness when cooked, dried or fermented (see recipes for Elderberry Wines elsewhere on this site). However, the American red (or red-fruited) elder (Sambucus pubens) is somewhat toxic and the Pacific elder (Sambucus callicarpa) and coast elder (Sambucus microbotrys) are very bitter -- even sour -- but not considered poisonous. The European red elder (Sambucus racemosa) is known to be emetic when the berries are eaten raw, but it is thought that the seeds, not the juice, pulp or skins, are the toxic component.

However, the white or whitish-yellow flowers of all species and varieties are pleasantly fragrant and impart a muscat flavor to wines, ciders and vinegars. They are also edible and can be fried in fritter batter, added to pancake or muffin batter, cooked into pies and tarts, and added fresh to salads or many other food dishes. Here, however, our interest in the wines.

Elderflower wine is an acquired taste and not appreciated by everyone. Too many flowers will yield an almost undrinkable wine, so do not exceed the amount in the recipes below. The second recipe yields a fuller-bodied wine and is more drinkable to a wider population than the first because of the addition of the grape juice concentrate.

ELDERFLOWER WINE (1)

- *1-1/2 pt fresh elderflowers*
- *2 lbs granulated sugar*
- *1-1/2 tsp acid blend*
- *1 crushed Campden tablets*
- *7 pts water*
- *1 tsp yeast nutrient*
- *wine yeast*

Put water on to boil. Meanwhile, separate flowers from stalks and wash to remove insects and road dust. Put flowers and sugar in primary and pour boiling water over them. Stir well to dissolve sugar, cover with sterile cloth, and set aside several hours until cool. Add acid blend, crushed Campden and yeast nutrient, stirring briefly. Recover and set aside for 24 hours. Add yeast. Ferment six days, strain off flowers, pour liquor into secondary, and fit airlock. Rack when specific gravity is at 1.005, top up and refit airlock. After additional three months, stabilize, sweeten to taste, wait ten days, and rack into bottles. Age six months before tasting. [Adapted from Steven A. Krause's Wines from the Wild]

ELDERFLOWER WINE (2)

- *1 pt fresh elderflowers*
- *12 oz. can frozen white grape juice concentrate*
- *2 lbs granulated sugar*
- *1-1/2 tsp acid blend*
- *1 crushed Campden tablets*
- *6-1/2 pts water*
- *1 tsp yeast nutrient*
- *wine yeast*

Thaw out grape juice concentrate and then put water on to boil. While water rises to a boil, separate flowers from stalks and wash to remove insects and road dust. Put flowers, sugar and grape juice concentrate in primary and pour boiling water over them. Stir well to dissolve sugar, cover with sterile cloth, and set aside several hours until cool. Add acid blend, crushed Campden and yeast nutrient, stirring briefly. Recover and set aside for 24 hours. Add yeast. Ferment six days, strain off flowers, pour liquor into secondary, and fit airlock. Rack when specific gravity is at 1.005, top up and refit airlock. After additional three months, stabilize, sweeten to taste, wait ten days, and rack into bottles. Age six months before tasting. [Author's own recipe]

My thanks to Andrew Gillard of the UK for the request.

MELON WINE

"I was wondering if you have a recipe for Honeydew Melon wine? Even if you have a recipe for Cantaloupe wine that would be lovely as Cataloupes are on sale righ now and I could experiment by adjusting a recipe for Cataloupe...." Nicole Tucker Keith

MELONS

About two weeks ago I was able to buy a dozen over-ripe melons from my grocer at 10 cents each. Three were honeydews, three were cantaloupes, and the rest were a mixture of crenshaws and other assorted varieties. I found the following recipe, which I used to make one gallon of honeydew wine, one gallon of cantaloupe wine, one gallon of honeydew-cantaloupe wine, and three gallons of mixed-melon wine. The recipe reportedly works for any type melon, including canary melons, "camouflage" melons, cantaloupes, crenshaw melons, honeydews, watermelons and muskmelons.

MELON WINE

- *3-4 lbs very ripe melon*
- *1 lb granulated sugar*
- *12 oz. can white grape juice concentrate*
- *3-1/2 quarts water*
- *2 tsp acid blend*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Put the water on to boil. Meanwhile, peel and de-seed the melons and cut the flesh into chunks. Put chunks into fine nylon straining bag, tie bag closed, and put in bottom of primary. Crush the melon with your hands. When water boils, stir sugar into it and continue stirring until completely dissolved. Pour over melon, cover primary, and wait several hours for must to cool to room temperature. Add all ingredients except yeast. Check the specific gravity and add sugar (add a little sugar, stir 2-3 minutes to dissolve sugar, then check S.G. again), if required, until S.G. reaches 1.088. Recover primary and set aside. After 24 hours, add yeast and recover. Squeeze bag gently daily to aid in juice extraction. When specific gravity reaches 1.020, remove bag and allow to drip drain without squeezing, returning all drained juice to primary. Allow to settle overnight and then rack into secondary, fit airlock, and set aside. After two weeks, rack again, top up and refit airlock. When wine clears, stabilize, sweeten to taste, wait 10 days, and rack into bottles. Age 6-12 months and serve chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Nicole Tucker Keith for the request.

GINGER WINE

"I am looking for a Ginger Wine recipe. Any help would be appreciated." Floyd Humphries

GINGER

The root of the ginger plant has long been an important food supplement. Dried and ground, it is a spice. Pickled, it is a relish. Candied, it is a delicacy. Shredded fresh, it is a condiment. In the condiment form, it is sometimes added to wine recipes which would otherwise yield uninspiring results. But it can be used to make a wine of its own.

Ginger wine can be enjoyed in its own right or used as a blend to give life and interest to wines that would otherwise lack them, especially herbal, grain and vegetable wines. As a separate wine, it should be stabilized and sweetened to a specific gravity of 1.008 (2% residual sugar). It goes well on a cold day, being both pleasant and warming. On warmer days, it should be served chilled.

GINGER WINE

- *7-1/2 pts unsweetened white grape juice (from concentrate)*
- *1/2 lb chopped or minced golden raisins*
- *2 oz. ginger root*
- *2 lbs granulated sugar*
- *1/2 tsp acid blend*
- *1/4 tsp grape tannin*
- *1 tsp yeast nutrient*
- *1 pkt Champagne wine yeast*

Mix up the grape juice and dissolve the sugar into it in the primary fermentation vessel. Shred the ginger and add it and the chopped or minced raisins to the primary. Add acid blend, tannin and yeast nutrient to must and stir well to dissolve. Sprinkle dry yeast on top of must (do not stir) and cover primary with sterilized cloth. After two days, stir twice daily until specific gravity drops to 1.020. Pour must through nylon straining bag (to collect solids) into secondary and squeeze bag to extract all juice. Discard solids and fit airlock to secondary. Rack after 30 days, top up and reattach airlock. Ferment to absolute dryness (about 2 more months), stabilize, sweeten to taste, wait 10 additional days, and rack into bottles. May drink immediately, but will improve with 6 months aging. This wine may be served as is or blended with other wines lacking in interest. [Adapted from W.H.T. Tayleur's The Penguin Book of Home Brewing & Wine-Making]

My thanks to Floyd Humphries for the request.

CRABAPPLE WINE

"Do you have a recipe for crab apple wine?" Ron, Nashville

CRABAPPLES

Crabapples come in various sizes, colora and tastes. Some are golf ball size and others are the size of cherries. Some ripen red and other ripen yellow. Some are incredibly sweet but most are rather tart. Whatever kind you have, they will make good wine.

You can leave the peeling on the apples, but should try to remove the seeds (or at least do not cut or crush them). Wash the fruit carefully and put them (whole) in a bucket containing a gallon of water and a couple of crushed Campden tablets. Push them under the water often over a 4-6 hour period, then drain the water off and crush them in the basket with a piece of hardwood.

CRABAPPLE WINE

- *4 lbs ripe crabapples*
- *2 lbs granulated sugar*
- *1/4 tsp tannin*
- *1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *7-1/2 pts water*
- *1 crushed Campden tablet*
- *Champagne wine yeast*

Clean and crush the crabapples as above. Boil the water and dissolve the sugar in it. Pour over crushed crabapples in primary. Cover with cloth and allow to cool to lukewarm. Add all ingredients except yeast and set aside for 12 hours. Add yeast and recover. Stir and knock down cap 2-3 daily for one week. Strain through nylon straining bag and let drip drain (do not squeeze). Let stand additional 24 hours and rack off sediments into secondary. Top up if required and fit airlock. Rack every 2 months. After third racking, check specific gravity and taste. If dry, stabilize, sweeten to taste, wait 10 days, and rack into bottles. Allow to age at least a year. [Adapted from Terry Garey's The Joy of Home Winemaking]

My thanks to Ron for the request.

RED CLOVER WINES

"I was wondering if you had any recipes for wines from other wildflowers.
I am specifically looking for a recipe for wine from red clover" Pat

"I am interested in making red clover wine and I can't find a recipe anywhere.
Could you, if you have one, email me a copy?" Pat

RED CLOVER

Red clover wine can be made with either fresh or dried red clover flowers. Pick the clover flowers early in the morning, but after any dew from the early morning pre-dawn has evaporated. After picking, remove the stems and wash the flowerheads well. You can pick more flowers than needed and dry them for future use. To dry, lay them on a cookie sheet and let the pilot from your gas oven dry them. Turn every 2-3 hours until absolutely dry. If you don't have a gas oven, you'll have to use a dehydrator. When dried, measure 2-1/2 ounces by weight and seal these in a ZipLoc bag for later use to make one gallon of wine. Use recipes below, substituting dried flowers for fresh.

RED CLOVER WINE (1)

1 qt fresh red clover flowers

- *1 pint white grape juice (reconstituted from concentrate)*
- *2 lb finely granulated sugar*
- *2 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *water to one gallon*
- *wine yeast*

Bring 1/2 gallon water to boil and dissolve sugar in it. Destem and wash the flowers and put in primary. Pour boiling water over flowers and add grape juice, acid blend, tannin, yeast nutrient, and water to bring up to one gallon total liquid. When lukewarm, add yeast. Knock down cap 2-3 times daily. After 7 days, strain liquor into secondary and fit airlock. Rack after 60 days, top up, refit airlock and set aside 4 months. Wine should be clear. Stabilize, wait 10 days, rack, sweeten to taste, and bottle. Wait 6 months before tasting. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing & Wine-Making]

RED CLOVER WINE (2)

- *1 qt fresh red clover flowers*
- *1-1/2 lb ripe bananas*
- *2 lb finely granulated sugar*
- *2 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *water to one gallon*
- *wine yeast*

Slice bananas and bring to boil in 1 qt water. Reduce heat and simmer 10 minutes. Remove from heat and strain over flowers and sugar in primary. Add water to make up one gallon and remaining ingredients except yeast, stirring well to dissolve. When lukewarm, add yeast and cover with cloth. Knock down cap 2-3 times daily. After 7 days, strain liquor into secondary and fit airlock. Rack after 30 days, top up, refit airlock and repeat after additional 60 days. Set aside 3 months. If wine is clear, stabilize, wait 10 days, rack, sweeten to taste, and bottle. If not clear, rack, top up, refit airlock, and set aside to clear. When clear, stabilize, wait 10 days, rack again, sweeten to taste, and bottle. Wait 6 months before tasting. [Adapted recipe from W.H.T. Tayleur's The Penguin Book of Home Brewing & Wine-Making]

RED & WHITE CLOVER WINE

- *1 qt fresh red clover flowers*
- *1 pint white grape juice (reconstituted from concentrate)*
- *2 lb white clover honey*
- *2 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/4 tsp tannin*
- *water to one gallon*
- *wine yeast*

Bring 1 qt water with honey in it to boil. Hold a low boil for 10 minutes, skimming as necessary. Remove from heat and skim again if required. Strain over flowers and add water to make up one gallon. Add remaining ingredients except yeast, cover with cloth and set aside to cool. When lukewarm, add yeast. Knock down cap 2-3 times daily. After 10 days, strain liquor into secondary and fit airlock. Rack after 30 days, top up, refit airlock and repeat every 2 months until clear. Rack again and set aside 4 months. Stabilize, wait 10 days, rack, sweeten to taste, and bottle. Taste after 6 months. [Author's own recipe]

My thanks to Pat and Pat for the request.

TINNED BLUEBERRY, BLACKBERRY, RASPBERRY, OR CHERRY WINE

"I am looking for recipes for Tinned Blueberry Wine, Tinned Raspberry and Tinned Blackberry Wines as we can't get these fruits fresh. Also, Tinned Cherry Wine. Can you help?" Brian Ryan, Australia

TINNED BERRIES

Those of us with access to large, well-stocked grocery stores tend to forget that many people in the world do not have such facilities available to them. That I can walk into any number of large grocery stores any day of the year and find fresh or frozen blueberries, blackberries, raspberries, or cherries is my blessing, but not all people are so blessed. This request from Brian Ryan of Perth, Western Australia reminded me of this simple fact. Thankfully, Brian and many like him can obtain canned (or tinned) fruit. Here, then, are a few recipes for them.

TINNED BLUEBERRY OR BLACKBERRY WINE

- *2 16-oz cans blueberries or blackberries in light syrup*
- *1-3/4 lbs granulated sugar*
- *3-1/2 qts water*
- *2 tsp acid blend*
- *1/8 tsp grape tannin*
- *1 tsp yeast nutrient*
- *1/2 tsp pectic enzyme*
- *Montrachet wine yeast*

Heat water, but do not boil. Drain syrup from fruit and set syrup aside. Put fruit in nylon straining bag, tie end closed, set in primary. Add sugar to hot water and stir well to dissolve sugar. Add syrup from fruit. Pour the water/syrup over fruit in primary, cover with clean cloth and allow to cool to room temperature (about 4 hours). Add remaining ingredients except yeast and recover primary. Wait 12 hours, add yeast and recover. Let ferment 5 days, punching bag down twice a day. Measure specific gravity. When S.G. reaches 1.020, drip drain (but don't squeeze) the bag of fruit. Discard fruit or save it for jam. Allow wine to settle overnight and rack into secondary. Top up and fit airlock. Rack after 2 months and again after additional 2 months. If certain fermentation has ceased, bottle. If not certain, either wait another 2 months and rack into bottles or stabilize, wait 10 days, and rack into bottles. This wine may be tasted young, but will be much better after 9 months. [Author's own recipe]

TINNED RASPBERRY WINE

- *2 16-oz cans red or black raspberries in light syrup*
- *1-3/4 lbs granulated sugar*
- *3-1/2 qts water*
- *1-1/2 tsp acid blend*
- *1/8 tsp grape tannin*
- *1 tsp yeast nutrient*
- *1/2 tsp pectic enzyme*
- *Montrachet wine yeast*

Heat water, but do not boil. Drain syrup from raspberries and set syrup aside. Put raspberries in nylon straining bag, tie end closed, set in primary. Add sugar to hot water and stir well to dissolve sugar. Add syrup from raspberries. Pour the water/syrup over raspberries in primary, cover with clean cloth and allow to cool to room temperature (about 4 hours). Add remaining ingredients except yeast and recover primary. Wait 12 hours, add yeast and recover. Ferment 5 days, punching bag down twice a day. Measure specific gravity. When S.G. reaches 1.020, drip drain (but don't squeeze) the bag of raspberries. Discard raspberries or save it for jam. Allow wine to settle overnight and rack into secondary. Top up and fit airlock. Rack every 2 months for total of 3 times. Stabilize wine, wait 10 days, rack into clean secondary, dissolve 1/3 cup sugar into wine, and bottle it. This wine may be tasted young, but ages well. [Author's own recipe]

TINNED CHERRY WINE

- *2 16-oz cans of pie cherries (NOT cherry pie filling)*
- *1-3/4 lbs granulated sugar if in water; 2 lbs granulated sugar if in light syrup; 1-3/4 lbs granulated sugar if in heavy syrup*
- *3-1/2 qts water*
- *1 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/2 tsp pectic enzyme*
- *Montrachet wine yeast*

Heat water, but do not boil. Drain syrup from cherries and set syrup aside. Put cherries in nylon straining bag, tie end closed, set in primary. Add sugar to hot water and stir well to dissolve sugar. Add syrup (or water) from cherries. Pour the water/syrup over cherries in primary, cover with clean cloth and allow to cool to room temperature (about 4 hours). Add remaining ingredients except yeast and recover primary. Wait 12 hours, add yeast and recover. Ferment 5 days, punching bag down twice a day. Measure specific gravity. When S.G. reaches 1.020, drip drain (but don't squeeze) the bag of cherries. Discard cherries. Allow wine to settle overnight and rack into secondary. Top up and fit airlock. Rack every 2 months for total of 3 times. Stabilize wine, wait 10 days, rack into bottles or into clean secondary to be sweetened to taste before bottling. This wine may be tasted in 6 months, but ages well. [Author's own recipe]

My thanks to Brian Ryan of Australia for the request.

PEA POD WINE

"I am carefully saving all the pods from my crop of peas this year, but I can't seem to find a pea pod wine recipe! Can you help?" Sue Hibberd, Kent, UK

PEA PODS

Common garden pea pods and bean pods contain varying amounts of sugar and have long been a base ingredient for wine. It really does not matter whether the peas are snow peas, spring peas, sweet peas, black eyed peas, crowder peas, or whatever, or even if they are pods from beans (string beans, pinto beans, red beans, black beans, kidney beans, navy beans, white beans, broad beans, lima beans, etc.) rather than peas. Green pods make the best wine, but if the pods are just beginning to turn from green to yellow (on their way to brown) but have not yet dried out, they will work.

Here is a basic "pea pod wine" recipe that will work for most pea or bean pods. The recipe has been adjusted to U.S. measurements.

PEA POD WINE

- *4 lbs empty pea pods*
- *2 lbs granulated sugar*
- *2 lemons*
- *2 oranges*
- *3-1/2 qts water*
- *1/4 tsp tannin*
- *1 tsp yeast nutrient*
- *wine yeast*

Use fresh young pea pods as soon as possible after they have been picked and shelled. Freeze them if you need more than one shelling session to collect enough. While bringing the water to a boil, thinly peel the oranges and lemons and add the peelings and the pea pods to the water. Hold at a low boil for 30 minutes and remove from heat until cool. Strain the liquor over the sugar, yeast nutrient and tannin and stir well until dissolved. Discard pods and peelings. Add juice from lemons and oranges, stir and add yeast. When ferment is active, transfer to secondary and fit airlock. When fermentation is complete (specific gravity of 0.990 or less), rack into bottles and age at least 6 months before tasting. Makes a light, attractive, German-type wine. [Author's own recipe]

My thanks to Sue Hibberd for the request.

JOSTABERRY WINE

"I've been looking for, but can't find, a recipe for Josta Berry Wine.
Can you help again?" John & Doretta Moore

JOSTABERRIES

Rubus nidigrolaria (Jostaberry) is a cross between the Black Currant and Gooseberry, but is more vigorous than either parent. It looks just like a gooseberry until it turns nearly black and ripens. The flavor is more like a Black Currant, although slightly milder, but berry size is larger. Jostaberries contain more vitamin C than gooseberries and are excellent for eating fresh or as jam, juice, wine, and in cordials.

The jostaberry is a thornless, gooseberry-like plant that grows over 5' by the second year. It bears sooner than either parent, is self-fertile, and yields up to 11 pounds per plant. It was developed in Europe and is cold-hardy into Canada. It is completely resistant to powdery mildew, fungal dieback, currant bud mite, and white pine blister. Varieties include Jostagrande, jostina, Bauer Black jostaberry, red jostaberry, and Swiss red jostaberry.

JOSTABERRY WINE

- *3 lbs ripe jostaberries*
- *2 lbs finely granulated sugar*
- *7 pints water*
- *1/8 tsp grape tannin*
- *1 tsp yeast nutrient*
- *wine yeast*

May use fresh or frozen jostaberries. For fresh, strip jostaberries of stems and leafy matter. Discard any that are not completely ripe. Wash thoroughly and crush well in primary fermentation vessel. For frozen, defrost thoroughly and crush well in primary fermentation vessel. Boil water and add sugar, stirring to dissolve while returning to boil. Pour over jostaberries and when lukewarm (70-75 degrees F.) add tannin, yeast and nutrient. Cover well and set in warm place for 5-7 days, stirring daily. Strain in nylon straining bag and press pulp well to extract liquid. Discard pulp. Pour juice into secondary fermentation vessel, fit airlock, and let stand two months. Rack, top up and refit airlock, then repeat in two months. After additional two months, rack into bottles and store in dark place to preserve color. May taste after one year, but improves remarkably with age (3-4 years). [Author's own recipe]

My thanks to John & Doretta Moore for the request.

TEXAS WILD PLUM WINE

"What recipe would you use for wild plums? The ones I picked are slightly smaller than golf balls, orange when ripe, and extremely tannic. Pretty high acid as well. I am in South Texas, if that helps you identify the fruit I found." Ken Smith, Houston, TX

TEXAS WILD PLUMS

The Texas wild plum is small and tart. In size, it ranges from little bigger than a marble to slightly smaller than a golf ball. They flower early, fruit early, and are usually gone by the end of May. Indeed, my trees dropped their last plum around May 16th.

The Prunus Texacana ripens to an orangish-red. They are ripe when you reach up and grab one and it just drops off in your hand. The small ones might contain more stone than fruit pulp, but their flavor in jelly or wine is worth the trouble of such meager offerings. They store reasonably well in the refrigerator until enough are collected for a batch of wine. Six pounds is a perfect amount, but one could make a reasonable wine with only five pounds. By themselves, they make a fairly thin wine with a strong, tannic bite. The recipe below improves upon those deficiencies by adding golden raisins for body and bananas for smoothness.

One word of warning. This wine MUST age at least two years before tasting, and even then will only be marginal. However, it improves dramatically with another year's maturation, so make it with a three-year aging in mind. Because it takes so long to mature, you should make this wine every year. Serve it slightly chilled.

Texas Wild Plum Wine

- *5-6 lbs wild Texas Plums*
- *2/3 lb chopped or minced golden raisins*
- *2 lbs over-ripe bananas*
- *1-1/2 lbs finely granulated sugar*
- *7-1/2 pints water*
- *1 crushed Campden tablet*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash the plums and remove any that show signs of insect infestation. Place them on paper towels to dry and leave them at least two hours. Put the plums in a bowl and place in refrigerator. In 1-2 weeks they will turn dark. Meanwhile, buy 2 lbs bananas and let them get ripe. If they turn slightly mushy, so much the better. The only parts to discard are sections of flesh that actually turn brown. When plums are ready, put water on to boil and chop or mince the raisins. Put the plums in a sterilized plastic pail and mash them with the end of a sterilized piece of hardwood (the thick end of a baseball bat works great), but do not crack the seeds. Just mash the plums up as best you can. Now peel the bananas and slice them thinly (1/2 inch maximum), adding them to the plums. Add the chopped or minced raisins and the sugar. Pour the boiling water over this, stir well with a wooden paddle to dissolve sugar, and cover with a clean dish towel. When cooled to 70-75 degrees F., stir in the crushed Campden tablet. Recover the pail and let sit 12 hours. Stir in the pectic enzyme and yeast nutrient. Recover and set aside another 12 hours. Add the yeast (if dry, sprinkle over the top and DO NOT STIR for 24 hours) and recover. When fermentation is strong (for dry

yeast, about three days; for an already started yeast, the next day), begin punching down the cap of pulp twice daily. After 7 days of strong fermentation, drain off some liquid and measure specific gravity. When S.G. is 1.020 (may take up to 10 days), strain pulp through a nylon straining bag and squeeze to extract as much juice as possible. Discard pulp and return all juice to pail and ferment another two days. Siphon off stones and sediments into secondary and fit airlock. When ferment dies down to a steady bubbling, top up to within one inch of airlock. Rack into clean secondary after 60 days, top up and refit airlock. Repeat 60 days later. In another 60 days the wine should be clear, but if it isn't, rack again and allow another 60 days. If clear and all fermentation has stopped, rack into bottles. [Author's own recipe]

Again, this wine MUST age AT LEAST two years (I wouldn't touch it for three), but will be worth the wait.

My thanks to Ken Smith for the request.

RHUBARB WINE

"Can you give any suggestions on a good recipe for rhubarb wine?" Terry Groth

RHUBARB

Rhubarb wine is one of those wines you either love or hate. My wife doesn't like the taste of rhubarb in any form, but I do. As a result, I don't make it often and only make a gallon at a time when I do.

Rhubarb contains an excess of oxalic acid, which is what gives it the taste some people find unpleasant. But oxalic acid can be easily removed (as in the recipe below) and the wine will be better for it. Although rhubarb wine has its own taste, it is excellent for blending because it will take up the flavor of whatever it is blended with and in the process will lose most of its own flavor.

If you're not sure you'll like it, you can always make a one-gallon batch and freeze enough rhubarb for another batch or two later. You can save space by crushing the rhubarb and freezing the juice.

Rhubarb Wine

- *6-7 lbs red rhubarb*
- *1-3/4 lbs finely granulated sugar*
- *2 large lemons (juice only)*
- *water to make up one gallon*
- *1 crushed Campden tablet*
- *1 oz. precipitated chalk*
- *1-1/2 tsp yeast nutrient*
- *Sauterne wine yeast*

Wash the rhubarb and cut into 1/2-inch lengths. Crush with a piece of sterilized hardwood (the end of a baseball bat is perfect) and put into primary. Dissolve crushed Campden tablet in gallon of cold water and pour over rhubarb. Cover primary and let set for three days, stirring daily. Strain through a nylon straining bag and squeeze as much liquid as possible from the pulp. Discard pulp and return liquor to primary. Add the precipitated chalk (obtainable at winemaking shop). The liquor will fizz, but then settle down. Wait 3 hours and taste. If oxalic acid taste is still too strong, add another 1/2 oz. of precipitated chalk. Stir in all remaining ingredients, making sure the sugar dissolves completely. (NOTE: You may want to hold back one pound of the sugar and add it after fermentation is well on its way.) Cover and set aside overnight. Transfer to secondary and fit airlock, but to allow for foaming during fermentation hold back a pint or so in a small bottle plugged with cotton. When ferment settles down (5-7 days), top up with reserved liquor and refit airlock. Set aside in cool place until wine begins to clear. Rack, refit airlock and top up. Allow at least another two months, making sure fermentation has ceased, and rack again. If possible, cold stabilize wine for 30 days. If you can't cold stabilize, at least allow the wine the additional 30 days. Rack into bottles or blend with another wine.

If you bottle the rhubarb wine pure, it is drinkable right away. If you blend it, age it according to instructions for the wine you are blending with. If you make a 3-5-gallon batch, add 1/8 tsp tannin per gallon when you add the other dry ingredients to extend the life of the wine. [Author's own recipe]

My thanks to Terry Groth for the request.

ORANGE WINES

"Can wine be made from oranges?" Jannie van der Westhuisen

ORANGES

Most certainly wine can be made from oranges. I have several recipes for orange wine, but will only cite the two below because the others are essentially variations on these two. A third recipe, for Seville Orange Wine, is available upon request. I do not include it here because Seville oranges, those very tart oranges from which most quality marmalade is made, are quite rare in North America and I don't want to confuse readers.

I have not tried the first recipe below, so cannot attest to it as being good or otherwise. But I have tried the second, and it makes a very good wine. I used very sweet Valencia oranges.

Orange Wine (1)

- *4 lbs. over-ripe oranges*
- *1 lb 14 oz. granulated sugar*
- *water to make up a gallon*
- *1/4 tsp grape tannin*
- *1 tsp yeast nutrient*
- *wine yeast*

Use over-ripe oranges only. You can usually get these from your grocer at reduced prices (or even free). If they have bad spots on them (moldy or soft) it will not matter. Put two quarts of water on to boil. Meanwhile, peel the oranges and remove all the white pith (it is bitter and will ruin the wine). Break the oranges into sections and remove all seeds. Drop them in a juicer or a blender and liquefy (you may have to add a cup of water to the blender). Mix the juice or liquefied oranges with the sugar, tannin and yeast nutrient in primary. Add boiling water and stir well to dissolve the sugar. Add additional water if necessary to make one gallon total must. Cover and set aside to cool. When cooled to 70-75 degrees F., add yeast. Ferment 7-10 days and strain through a fine-meshed nylon straining bag, squeezing to extract juice from pulp. Transfer to secondary and fit airlock. Rack every 30 days for three months. Stabilize and sweeten to taste. Wait 10 days and rack into bottles. Age one year before tasting. [Adapted from Mrs. Gennery-Taylor's "Easy to Make Wine"]

Orange Wine (2)

- *8 medium-sized oranges*
- *1 lb chopped or minced golden raisins or sultanas*
- *1 lb 7 oz. ripe bananas*
- *3 lbs finely granulated sugar*
- *water to make up one gallon*
- *1/4 tsp grape tannin*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *wine yeast*

Put two quarts of water on to boil. Meanwhile, peel the oranges and remove all the white pith (it is bitter and will ruin the wine). Break the oranges into sections and remove all seeds. Drop them in a juicer or a blender and liquefy (you may have to add a cup of water to the blender). Peel and slice bananas and simmer in one pint of water for 20 minutes. In a primary, add chopped or minced raisins (or sultanas), 2-1/2 lbs of the sugar, the orange juice or liquefied orange pulp, and two quarts of boiling water. Stir well to dissolve sugar. Over primary, pour simmering banana slices into nylon straining bag and allow to drip until cool enough to squeeze. Squeeze lightly and then discard banana flesh. Stir in tannin and yeast nutrient and enough water to make up one gallon total. Cover with cloth and set aside to cool. When cooled to room temperature, add pectic enzyme, recover and wait 12 hours. Add wine yeast. Ferment 7 days, add remaining sugar, stir to dissolve, and ferment another 3 days. Rack off sediments into secondary and fit airlock. Rack every 30 days for 3 months. Stabilize and sweeten to taste. After additional 10 days, rack into bottles and set aside one year to age. [Adapted from Brian Leverett's "Winemaking Month by Month"]

My thanks to Jannie van der Westhuisen for the request.

JALAPENO WINE

"On one of your pages you mentioned jalapeno cooking wine, but somehow I couldn't find the recipe. Would you be able to email it to me?" Susan

JALAPENOS

Jalapeno peppers, which are really chilies rather than peppers, can be either mild or hot or in between. Typically, they are fairly hot, but Texas A&M; has developed a hybrid -- the TAM Jalapeno -- that is mild. Use whichever version you want for this wine, but remember that it is supposed to be hot.
As a cooking wine, this is a versatile choice. It can be used to marinade meats, spice up barbeque sauces or glazes, or added directly to foods and sauces. It does something to spaghetti sauces that is beyond description.

But as a sipping wine on a cold night, this is a superb choice. It will warm you like no other, and even goes well mixed with V-8 Juice for a Bloody Mary affect with much less alcohol than Vodka delivers.
I made my first batch of jalapeno wine for cooking purposes, but when my wife and I tasted it during bottling, she said, "To heck with that. Let's drink it!" I enthusiastically agreed, but set a bottle aside to enter in the next competition. On April 18th, it won its category and narrowly missed being selected Best of Show in the non-grape division. My thanks go to the judges in the San Antonio Regional Wine Guild who had the guts to confer a blue ribbon to a decidedly different wine. I hope you'll enjoy it as much as we do.
Jalapenos are dark green and turn red when over-ripe. Select the dark green ones -- large and firm -- and the wine will clear to a Fume Blanc white. Because this is a cooking wine or sipping wine, you do not want to bottle it in regular wine bottles if you don't have to. I used 375-ml splits and 150-ml samplers with screw-on caps, except for the one bottle I entered in competition (which was 750-ml).

Jalapeno Wine

- *16 large jalapenos (for less heat, use 8 jalapenos)*
- *1 lb golden raisins chopped or minced*
- *2 lbs finely granulated sugar*
- *1 1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *Water to one gallon*
- *1 crushed Campden tablet*
- *3/4 tsp yeast nutrient*
- *Pasteur Champagne Yeast*
-

Wearing rubber gloves, wash jalapeno peppers and cut off stems. Slice length-ways and remove seeds for mild heat, leave them in for very hot wine. Place peppers in blender or food chopper with 2 cups water and chop coarsely. Separately, chop or mince raisins. Put raisins in nylon straining bag and, over primary, pour chopped jalapenos in with raisins. Tie bag and leave in primary. Add remaining ingredients except for pectic enzyme and yeast. Stir well to dissolve sugar. Cover primary and set aside 12 hours. Add pectic enzyme, recover and set aside another 12 hours. Add yeast and recover. Stir daily for 7 days. Wearing rubber gloves, squeeze nylon bag. Transfer liquor to secondary and fit airlock. Ferment to absolute dryness (45-60 days). Rack into clean secondary and refit airlock. Rack twice more, 30 days apart. Wait final 30 days and rack into bottles. Can use or drink immediately, but will age if you add 1/8 tsp of tannin to ingredients. [Author's own recipe]
My thanks to Susan for the request.

FEIJOA WINE

"I was wondering if you have a recipe for feijoa wine?" Milan Lukan, New Zealand

FEIJOA

Also known as the pineapple guava, these fruits are native to South America. Their pale yellow flesh is very sweet. The taste is a cross between a pineapple and a banana, but has also been described as minty-pineapple. The tiny seeds embedded in a jelly-like center are edible. The thick, waxy skin is too tart to eat fresh but can be used in pickles or preserves. The fruit are rich in citric acid but lack both tartaric and malic acids. Choose fruit that has a rich, perfumy fragrance and gives slightly to the touch. Once ripe, store feijoa in the refrigerator up to 2 days. The fleshy white flower petals are sweet and can be made into their own wine. Pluck the flowers carefully and the fruit will still develop. The fruit are available in New Zealand from April through June and in California from September through January.

Feijoa Wine

- *2-1/2 lbs peeled feijoas*
- *sugar to bring s.g. to 1.100*
- *water to make up 1 gallon*
- *1/4 tsp tannin*
- *1/2 tsp tartaric acid*
- *1/4 tsp malic acid*
- *1-1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash fruit before peeling. Discard peelings and chop fruit roughly. Place fruit in nylon straining bag, tie and put in primary. Mash fruit in bag and squeeze vigorously to extract juice. Set nylon bag aside for now and add enough water to make up one gallon. Measure specific gravity and add sugar to bring s.g. up to 1.100, stirring thoroughly to dissolve sugar completely. Add tannin, tartaric acid, yeast nutrient, and pectic enzyme. Cover primary and set aside 12 hours. Add bag of fruit pulp and wine yeast (best to start yeast in advance and add starter). Ferment on the pulp for 6 days, squeezing bag daily to extract juice. At end of 6th day, squeeze bag thoroughly and discard pulp. Allow to settle overnight and siphon off sediments into secondary and fit airlock. You will have slightly more than a gallon, so pour the extra juice into a bottle just large enough to accept it and put a clean balloon over the mouth of the bottle of juice and place in refrigerator to use later for topping up. Ferment in secondary 30 days and rack into clean secondary, topping up with juice in refrigerator, and refit airlock. After 60 days rack, top up again and refit airlock. After additional 60 days if wine is not clear rack into another secondary and wait until it clears before racking into bottles. If clear, rack into bottles right then. Wine will be drinkable after 6 months, but improves with age. [Author's recipe]

My thanks to Milan Lukan from New Zealand for the request.

ELDERBERRY WINE

"Do you have a recipe that has elderberries in it? I've found one with dried berries, but I haven't been able to find any recipes with fresh elderberries. " Wayne Harrison

ELDERBERRY

There are many recipes for fresh elderberry wine. I live in Texas, where elderberries are native but not common, and so I usually use dried, imported ones. Still, I have many recipes for fresh elderberry wine. I've included two of the better recipes below. The first recipe only uses 3 pounds of berries while the second uses 10 pounds. This is a huge difference and the wines reflect it, but both wines are very good. If at all possible, preserve the wonderful color of elderberry wine by placing the secondary fermentation vessel in a closet or other dark place. Similarly, either bottle the wine in dark bottles or store the bottles in a dark place. When you pour a glass, you'll be glad you did.

Elderberry Wine (1)

- *3 lbs fresh, ripe elderberries*
- *2 lbs finely granulated sugar*
- *3-1/2 quarts water*
- *2 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/2 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *Montrachet wine yeast*

Bring water to boil and stir in sugar until dissolved. Meanwhile, wash, inspect and destem the elderberries. Put them in nylon straining bag, tie closed, and put in primary. Wearing sterilized rubber gloves, mash the elderberries and cover with the boiling sugar-water. Cover and set aside to cool. When lukewarm, add acid blend, yeast nutrient and crushed Campden tablet. Cover primary and wait 12 hours, then stir in pectic enzyme. Recover primary and wait another 12 hours, then add yeast. Cover and stir daily, gently squeezing the bag to extract flavor from the berries (don't forget the gloves or you'll be sorry). Ferment 14 days, then drip drain the elderberries (don't squeeze). Combine drippings with juice and set aside overnight. Rack into secondary and fit airlock. Put in dark place to protect the color from light. Ferment two months and rack, top up and refit airlock. Repeat two months later and again two months after that. Stabilize and wait 10 days. Rack, sweeten to taste and bottle. Store bottles in dark place for one year. Then enjoy. [Adapted from Terry Garey's The Joy of Home Winemaking]

Elderberry Wine (2)

- *10 lbs fresh, ripe elderberries*
- *2-1/4 lbs finely granulated sugar*
- *6 pints water*
- *1 tsp acid blend*
- *1 tsp yeast nutrient*
- *1/2 tsp pectic enzyme*
- *Montrachet wine yeast*

Wash, destem and inspect the berries for ripeness and soundness. Put berries in a stainless steel or enameled pot with 3/4 pound of sugar and half the water. Slowly bring to boil while stirring occasionally and turn off heat. Cover and set aside to cool to room temperature. Strain berries over primary through a nylon straining bag and hang bag over primary to drip drain for two hours. Very gently press pulp to extract a little more juice, but do not overdo this. Stir in remaining sugar and dry ingredients (except yeast) and stir well to dissolve. Add enough water to bring to one gallon and add yeast. Cover primary and wait for active fermentation. Ferment 2 weeks and siphon off sediments into secondary. Top up and fit airlock. Ferment two months, rack, top up, and refit airlock. Repeat after additional two months. Stabilize, wait 10 days, rack, sweeten to taste, and bottle. Age one year before tasting. [Adapted from Julius H. Fessler's Guidelines to Practical Winemaking]

My thanks to Wayne Harrison for the request.

BEETROOT WINE

"Are beet wine and beetroot wine the same thing? Can one make a full-bodied wine from beets (or beetroots) that doesn't taste earthy? " Sammy Solis

BEETROOT

The answer to both of Sammy's questions are yes. What Americans call beets have traditionally been called beetroots by the British. This is to distinguish them from beet tops or greens, which are served after boiling or steaming.

I have three beet wine recipes in the regular recipe section of this web site, but I recently developed another one which yields a more full-bodied wine. The earthy flavor Sammy referred to often attends young beet wines, but disappears with aging. Since beet wines should be aged at least a year before sampling and preferably two, no earthy taste should be noted if the recipe is followed precisely. The dark secondary and bottles are specified to prevent any exposure to light from bleaching out the beautiful color of this wine.

Beetroot Wine

- *5 lbs fresh beetroot*
- *2 lemons*
- *2 lbs finely granulated white sugar*
- *1 lb light brown sugar*
- *6-1/2 pts water*
- *1 tsp yeast nutrient*
- *Montrachet Wine yeast*

Scrub the beetroots well and slice thinly without peeling. Place slices in large pot and add zest of lemons and 1-1/2 qt water (this water is from the 6 1/2 pints, leaving 3 1/2 pints to be added later). Bring to boil covered, reduce heat and cook at low boil an additional 20 minutes. Remove from heat and remove beets (remove the peelings before eating) with a slotted spoon. To the pot, add the white sugar, juice from the lemons and yeast nutrient and stir until sugar is completely dissolved, then add remaining water. Allow to cool to 90 degrees, transfer to a secondary, add activated yeast in a starter solution and attach an airlock. Ferment three weeks and rack. Add brown sugar and stir gently but well to dissolve, then top up. Refit airlock and ferment to dryness (30-45 days). Rack, add a finely crushed and dissolved Campden tablet, top up, refit airlock and bulk age in a dark place for six months. Rack into dark bottles and store in dark place additional 12 to 18 months before tasting. [Author's recipe]

My thanks to Sammy Solis for the request.

Mead

"I have been looking for a recipe for mead (honey wine). Your assistance would be greatly appreciated" Kirk Williams

MEAD

Mead is basically honey fermented in water with some sort of flavoring added, although it can be made with maple syrup in lieu of honey. There are literally hundreds of variations, but one thing they all have in common is that mead requires at least one year aging in the bottle before it even begins to taste good. After two years, it will be great. After three years, it will be fantastic. I don't think any mead has ever survived four years. It simply gets consumed somewhere between "good" and "fantastic." Here are six recipes that will offer insight into experimenting to create your own recipes. You can use various flowers, berries, extracts, spices, fruit, etc., but remember that mead must be aged a year.

A Texas Pyment (1 Gallon)

- *4 lbs Mustang grapes*
- *2-1/2 lbs honey*
- *Water to bring total liquid to 1 gallon*
- *2 crushed Campden tablets*
- *1 tsp yeast nutrient*
- *wine or mead yeast*

Crush grapes, tie inside nylon straining bag and place in primary along with any juice. Bring one quart of water to a rolling boil, remove from heat and carefully add honey. Gently stir to dissolve honey and let sit about 10 minutes. Meanwhile, make a yeast starter solution and husband it until needed. Add 1-1/2 quarts cold water to honey-water and stir in one finely crushed and dissolved Campden tablet and yeast nutrient and carefully pour water over grapes. Cover primary, set aside 10-12 hours and then stir in starter solution. Recover primary and set aside. After 5 days, remove nylon straining bag and press grapes, returning juice to primary. When vigorous fermentation subsides, transfer to secondary and attach airlock. When fermentation concludes, rack, top up and test acidity. Bring up to 0.55-0.6. Refit airlock and set aside 2 months. Rack again, wait another 2 months and rack once more, adding another finely crushed and dissolved Campden tablet. Make sure liquid level in airlock is sufficient and set secondary aside for 3-4 months. Carefully check bottom for evidence of fine dusting of dead yeast. If present, carefully rack, wait 2 weeks and bottle; if dusting is not present, bottle. Mead improves incredibly with age, so wait at least a year -- two if you are strong-willed. [Author's own recipe]

Blackberry Mead (1 gallon)

- *1.5 lbs black honey*
- *1 lb clover honey*
- *1 lb blackberries (frozen)*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *red wine yeast*

Any black honey will work, but thistle honey is recommended. Mix honey into 3 qts water and bring to boil. Boil 20 minutes, skimming off any scum that forms. Pour into primary over thawed blackberries, pectic enzyme and yeast nutrient. When cooled to 70- 75 degrees, sprinkle wine yeast over surface. Cover and stir daily for 7 days. Strain through fine nylon bag, squeezing pulp well to extract all flavor. Transfer to secondary, fit airlock and ferment additional month. Rack, top up and refit airlock. Age until clear, then stabilize. Wait 10 days and rack into bottles. Age at least one year. [Adapted from a traditional recipe]

Blanc du Bois Pyment (3 Gallons)

14 lbs of Blanc du Bois grapes

- *6 lbs honey*
- *Water to bring total liquid to 3 gal*
- *Acid blend to raise acidity to 0.6 (5-6 tsp)*
- *3 tsp yeast nutrient*
- *Campden tablets*
- *potassium sorbate*
- *wine or mead yeast*

Dissolve honey in 1 gallon of water. Crush and press grapes, add juice to honey-water. Add water to make 3 gallons. Test acidity and add acid blend to 0.6. Add three finely crushed and dissolved Campden tablets and yeast nutrient. Cover and set aside 10-12 hours while feeding a yeast starter solution. After 10-12 hours, stir yeast starter into must. When vigorous fermentation subsides, transfer to 3-gallon carboy and attach airlock. Ferment to dryness, wait additional month and rack. Set aside 3 additional months and rack into sanitized carboy containing 3 finely crushed Campden tablets and 1-1/2 tsp potassium sorbate. Wait 2-4 weeks and sweeten with 1 to 1/12 pounds of honey. Stir well and set aside at least 30 days. Rack if required and bottle. Age at least a year -- two will be better. [Author's own recipe]

Blueberry Mead (1 gallon)

- *2 lb clover honey*
- *2 12-oz bag blueberries (frozen)*
- *1 used teabag jasmine tea*
- *1/2 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *Red Star Champagne yeast*

Mix honey into 3 qts water and bring to boil. Boil 20 minutes, skimming off any scum that forms. Meanwhile, place thawed blueberries in nylon straining bag and mash in primary. Pour boiling water over blueberries, used teabag, pectic enzyme, and yeast nutrient. When cooled to 70-75 degrees, sprinkle wine yeast over surface. Cover and squeeze nylon bag daily for 7 days. Drain blueberries, squeezing well to extract flavor. Discard teabag. Transfer liquid to secondary, fit airlock and ferment additional 30 days. Rack, top up and refit airlock. Stabilize when clear, wait 10 days, and rack into bottles. Age 1-2 years. [Adapted from a traditional recipe]

Blueberry Melomel Recipe (2)

- *2-1/2 lbs clover honey (you can use any honey)*
- *1 gallon Knudsen's Just Blueberries unsweetened juice*
- *1 Campden tablet*
- *3/4 tsp yeast nutrient*
- *1/4 tsp yeast energizer*
- *1 tsp Red Star Assmannshausen wine yeast*

On the morning before, add the yeast to a starter solution. That night, crush the Campden tablet very fine and stir it and all other ingredients into the must except the yeast starter solution and cover the primary. The next morning, pitch the yeast starter solution and recover primary. Stir daily until s.g. drops to 1.010, then transfer to secondary and attach airlock. Ferment 30 days and rack, top up and reattach airlock. Wait 30-45 days and rack again, then repeat after additional 30-45 days. After third 30-45-day period, inspect bottom of secondary for sediment. It should be clean, in which case you can bottle the mead, but if a very light dusting is visible rack once again and bottle after a few days. Bottle age at least 3 months, but longer aging is encouraged. [Author's own recipe]

Chocolate Mead
makes 6 gallons

- *20 lbs honey*
- *20 oz. Hershey's Cocoa Powder*
- *6 teabags infused in 1 cup hot water (original recipe called for 3)*
- *7 tsp yeast nutrient*
- *3/4 tsp yeast energizer (my addition)*
- *3 tblsp acid blend (my addition)*
- *Water to make 6 gallons total*
- *2 sachets Red Star Premier Curvee Wine Yeast*

Use 1 pint of warm water containing a teaspoon of dissolved sugar and a pinch of yeast nutrient to make a yeast starter solution to get the yeast propagating. Pour the honey (unboiled) into the primary. Use some of the water to get all the remaining honey from the honey bottles and add this to the primary. Add 3 gallons of water and stir well to dissolve.

Put the teabags into 1 cup of hot water and set aside. Now prepare the cocoa powder.

Place a cup of water in a blender and turn it on to its lowest setting while slowly pouring 4 ounces of cocoa the powder into it. After a minute, add this to the primary and repeat until all 20 ounces of cocoa powder is dissolved and added.

Check the tea. When water is dark, press teabags and add the tannic water to the primary along with the acid blend, yeast nutrient and yeast energizer. Stir while adding the remaining water, bringing the total volume to 6 gallons. Check temperature to ensure it is no colder than 65 degrees F. and no warmer than 80. Starting s.g. should be around 1.130. Slowly and gently add the yeast starter solution to the surface of

the must (pour the solution into a large spoon held horizontally on the surface of the must to avoid pouring deep). Do not stir.

Cover primary and move it to a warm place. After 24 hours stir shallowly. After another 24 hours stir deeply. Transfer to secondary when vigorous fermentation subsides. Top up with pure honey, stir well with a sanitized wooden dowel, and then affix airlock. Keep a record of how much honey you use for topping up, but do not exceed 5-1/3 cups (4 pounds). After adding that much, start topping up with water. Rack 30 days later, again topping up with pure honey, and 3 months after that (same drill as before). After additional 3 months, rack if needed and stabilize with potassium sorbate and potassium metabisulfite. Set aside for 6 additional months.

The original recipe from Tennessee called for adding 3 lbs of sugar at one point. To keep it a pure mead, I have used honey as a topping up medium in lieu of adding sugar. Four pounds of honey approximates 3 pounds of sugar, so the results should be the same. If, during topping up operations, you do not use 5-1/3 cups (4 lbs) of honey, your mead will probably be okay anyway, but final sweetness may need adjusting. Incidentally, one cup of honey weighs 12 ounces (340 grams).

Remember, there is no reason whatsoever to taste this mead until it is 9 to 12 months old, and even then it may need more aging to yummy up. But I promise you, it will yummy up. When it does, bottle it and allow 3 additional months for bouquet to form. [Nedra's recipe]

Hazelnut Mead

- *20 oz. cracked, dried hazelnut kernels*
- *2.4 lbs clover honey*
- *water to make one gallon*
- *3 tsp acid blend*
- *1 tsp yeast nutrient*
- *1 crushed and dissolved Campden tablet*
- *Red Star Côte des Blancs yeast*

Bring water to boil and add honey, stirring. When water returns to a boil, reduce heat to hold a simmer, stirring occasionally, for 15 minutes. Spoon off any scum that rises to the surface. Set aside to cool. Meanwhile, make a yeast starter with a couple of tablespoons of the honey-water, a pinch of yeast nutrient and 1/2 cup of warm (not hot) water. When honey-water cools to 110 degrees F., transfer to primary and add all ingredients except yeast starter and hazelnuts. Stir to dissolve and cover with sanitized cloth for 6-8 hours. Add yeast starter and recover primary. On 8th day, put hazelnuts in secondary, stir the must to suspend any fallen yeast, and transfer must to secondary until surface is 4 inches below mouth. Attach airlock to secondary. Transfer remaining must to 375-mL bottle and attach airlock (in #3 bung). Ferment two months and check s.g. If below 1.020, strain off hazelnuts and combine musts. Allow sediments to settle and rack into sanitized secondary. Rack as required (I did it every two months) until mead clears, adding crushed and dissolved Campden tablet every other racking. Thereafter, rack every two months for six months. Sweeten with honey-syrup (2 parts honey dissolved in 1 part water) until s.g. is 1.006. Wait 30 days to ensure fermentation does not restart, add Campden if required, and bottle. Age in bottles for two years. [Author's own recipe]

Herbs de Provence Metheglin
Makes 1 Gallon

- *3 1/2 lbs Orange Blossom Honey*
- *3/4 oz. Herbs de Provence*
- *warm water to one gallon*
- *1 level teaspoon mead yeast nutrient or wine yeast nutrient*
- *2 level teaspoons acid blend*
- *1/8 tsp grape tannin*
- *White Labs WLP720 Sweet Mead or Lalvin 71B-1122 Yeast*

Tie herbs in piece of nylon with sanitized glass marble and toss into primary. Add honey to warm water and stir until dissolved. Add nutrient and acid blend and stir some more. Sprinkle grape tannin on bottom of primary and pour honey/water in primary. Cover primary and allow water to cool to room temperature. Add yeast in an activated starter solution and cover primary with sanitized cloth. Stir twice daily until specific gravity drops to 1.030. Remove bag of herbs and transfer to one-gallon secondary. Top up if needed and affix airlock. Wait until fermentation stops, rack, top up, and fit airlock. Repeat and two months. Mead should be clear, but if not wait another two months and rack again. Stabilize with potassium sorbate and finely crushed and dissolved Campden tablet. Wait 30 days and bottle. Age at least six months. Longer is probably better. Flavor is complex. [Author's own recipe]

Hibiscomel (Hibiscus Mead)

- *1.5 oz. dried hibiscus flowers*
- *2 lbs premium grade honey*
- *3 liters water*
- *1.75 tsp citric acid*
- *1 tsp yeast nutrient*
- *1 sachet Champagne or mead yeast*

Boil the honey in half the water, stirring occasionally until the honey is dissolved. Reduce heat to simmer for 30 minutes, skimming all scum off top as it forms. Tie flowers in nylon straining bag and place in primary. Pour the hot honey-water over flowers and stir in citric acid and yeast nutrient. Cover primary and set aside until it assumes room temperature. Add activated yeast as a starter solution and recover the primary to keep dust and insects out. Stir daily and punch down nylon bag until vigorous fermentation subsides. Remove straining bag and transfer mead to secondary fermentation vessel. Attach airlock and top up with water when fermentation ceases. Retain in secondary for 60 days from transfer date. Rack to a sanitized secondary, top up and reattach airlock. Set aside undisturbed for 60 days and rack again. If brilliantly clear, wait 30 days to see if light dusting develops on bottom. If so, wait additional 30 days and rack, top up and reattach airlock for another 30 days. If not brilliantly clear, wait full 60 days and rack, top up and reattach airlock. Then follow previous instructions when mead is brilliantly clear. Sulfite with one finely crushed and dissolved Campden tablet, bottle and set aside to age one year minimum. [Recipe adapted by author from creation by Brian Ryan, Western Australian]

Brian made his mead with 3+ ounces of fresh hibiscus flowers. I do not know how it turned out flavor-wise, but I suspect his alcohol was around 8% because of the amount of honey used and the increased volume to an Imperial gallon. Different sources report different figures, but I have always gone along with the conventional wisdom that you use 1.25 pounds of honey as an equal to one pound of sugar. To produce a 12% alcohol dry mead, one would then use 2.5 pounds of honey per U.S. gallon or 3 pounds per Imperial gallon. Of course, mead is not wine and there is no requirement for either that it be 12% alcohol. I went ahead and used the 2 pounds of honey and produced a dry mead at about 9.75% alcohol. When the mead was finished and ready to bottle, I added a quarter-teaspoon of citric acid to it to give it just a little more perk.

Jack Keller's Metheglin

- *5 lbs fancy clover honey*
- *2-1/4 lbs fancy orange blossom honey*
- *15 teabags Celestial Seasonings Honey Vanilla Chamomile herbal tea*
- *2-1/2 gallons water*
- *2 tsps ground cinnamon*
- *1/2 tsp ground ginger*
- *1/2 tsp ground allspice*
- *1/2 tsp ground cloves*
- *1/2 tsp ground nutmeg*
- *3 finely crushed and dissolved Campden tablet*
- *2-1/4 tsp yeast nutrient*
- *2-1/4 tsp yeast energizer*
- *1 sachet, mead or any Champagne yeast*

Boil water. Meanwhile, tie teabags together and drop in water. Tie spices in a closely woven jelly bag (or in 6-inch square of finely woven muslin) and add to water. When water boils, remove from heat and stir in honey (you can boil the honey in the water, skimming off the surface scum as it forms, but I did not do this). Transfer to primary, stir in yeast nutrients and energizer, cover, and set aside overnight to cool. Meanwhile, prepare a yeast starter solution (1 cup water, 1 tablespoon honey, pinch of yeast energizer, sachet of wine yeast). When must is cooled, remove teabags and spices and add yeast starter solution to must. Cover and stir daily for about 10 days. Skim off any scum that rises from the must and transfer to secondary. Do not top up yet, but do affix an airlock. Rack, add finely crushed and dissolved Campden tablets, top up and reattach airlock after 30 days. Repeat racking (without adding additional Campden) 2-3 more times at 30-day intervals until no new sediment is dropped. Bulk age 4-6 months, bottle, and age an additional 6 months. {Author's own recipe]

Lavender Mead (1 gallon)

- *2 lb honey*
- *1 pint lavender flowers*
- *1/4 tsp citric acid*
- *1/4 tsp tannin powder*
- *1 tsp yeast nutrient*
- *Champagne yeast*

Boil 1/2 gal water and add honey, stirring to mix. In primary, pour hot water over all dry ingredients except yeast. When water cools to lukewarm, add remaining water and sprinkle yeast on top. Cover with cloth and ferment 7 days. Strain out flowers and transfer liquid to secondary. Fit airlock. Ferment 60 days and rack. Refit airlock and allow to sit another 60 days. Rack into bottles and allow to age one year. [Adapted from a traditional recipe]

Maple Syrup Mead (6 gallons)

- *8 qts maple syrup (bulk grade B dark)*
- *5 tsp yeast nutrient*
- *Champagne yeast*

Hydrate the yeast in a separate container of lukewarm water into which you have dissolved a pinch of yeast nutrient and a teaspoon of syrup. Mix the maple syrup with two gallons hot water in a 7-1/2 gallon primary and stir well to dissolve the syrup. Then add three gallons minus two cups of cool water and stir some more to mix and oxygenate the water. Check the specific gravity to ensure it is at least 1.105 (15% potential alcohol). Add more syrup if the desired S.G. was not reached. Add the yeast and remaining yeast nutrient. Cover and ferment 7 days. Transfer to a 6-1/2 gallon glass carboy and fit an airlock; retain any extra in a wine bottle using a #3 bung and airlock (for topping off). Allow to ferment out (about 30 days) and then bulk age until it clears (60-90 days). Volume will decrease as the syrup is fermented. Rack into a 6-gallon carboy, top up, and reattach airlock. Wait 30 days and taste. If too dry, stabilize and add another cup of syrup, stir, and taste again. Wait 10 days. If no sediments form, rack into bottles. If sediments form, wait another 30 days and rack again. If sediment-free for 30 days, rack into bottles. Age 1-2 years. [Adapted from a traditional recipe]

Maraschino-Chocolate Sweet Mead

- *4 lbs honey (it's the size jar I had; 3 ½ lbs should have been enough)*
- *2 lb 5 oz. jar of Mezzetta's maraschino cherries*
- *4 oz. Hershey's Cocoa Powder*
- *2 1/4 tsp acid blend*
- *1 1/4 tsp yeast nutrient*
- *1/8 tsp yeast energizer*
- *3/16 tsp grape tannin*
- *1/16 tsp potassium metabisulfite*
- *water to 1 gallon*
- *1 pkt Gervin Wine Yeast Varietal B (S. cerevisiae) [alternate: Lalvin 71B-1122]*

I began a yeast starter the night before, using one cup of lukewarm water (98 degrees F.) into which I added 1/2 teaspoon of sugar and a pinch of nutrient. I sprinkled the yeast onto the surface, covered the jar with a napkin and set it aside to culture.

Following the advice in Ken Schramm's The Compleat Meadmaker, I mixed the honey with a quart of water in a large pot and brought it to 140 degrees F. for about 25 minutes to kill any compromising organisms that might have come with it. I then set it aside to cool.

After about two hours, I opened the large jar of Mezzetta's maraschino cherries and strained out the packing juice (syrup, if you wish). I added the juice to the honey and chopped the cherries by hand. A blender would have been faster, but that would have required adding back some of the juice (or water) and I wanted the cherries dry and separate.

I measured the cocoa powder in dry ounces and added it to one pint of warm water in a blender. I blended it until it was thoroughly mixed, added the tannin and other dry ingredients (less the yeast) to ensure they were all well mixed, and then added this to the honey. After stirring to integrate, I poured this through a funnel into a gallon jug to measure the amount of liquid, topping up with cold water to bring the total to a

gallon. I stirred it with a sanitized wooden dowel and then drew off a cup of the liquid into a hydrometer test jar. A thermometer told me the liquid was a 78 degrees F., 10 degrees warmer than my hydrometer is calibrated for. So I stood it in my refrigerator with the thermometer floating in it.

Meanwhile, I transferred the chopped cherries into a nylon straining bag and tied it off. I placed the bag in a 3-gallon glass primary (with glass lid) and poured the liquid must over the cherries. I then checked the liquid I had placed in the refrigerator. It was 65 degrees when I removed it, so I let it stand on the kitchen counter for 10 minutes and when it was at 68 degrees I removed the thermometer and inserted the hydrometer with a spin. The starting s.g. was too high to measure with this particular hydrometer, so I measured 100 mL of must and added to it 100 mL of water. In the test jar, the hydrometer floated at 1.075, making the effective starting s.g. 1.152. This was actually 10 points below what I expected.

Satisfied the must was where I wanted it to be, I placed a large spoon on the surface of the must and slowly dribbled the yeast starter solution, which was now 15 hours old and very cloudy, onto the spoon. By moving the spoon around the surface of the must, the starter overflows onto the surface and sort of stays there. Since yeast need oxygen for healthy propagation, this puts them where they need to be. Tomorrow, if the must is not cloudy from yeast integration, I will shallowly stir the must. Since the starter solution (after 15 hours) contains approximately 130+ times the number of viable yeast cells as it did when I initiated it, I am confident fermentation will be evident tomorrow morning and go well.

There is a reason I added the acid blend and tannin to the must. My wife cares less for mead than I do because, according to her, they lack a little "something" that wines have. That something, I long ago decided, was both sufficient acid and tannin. When I began adding these ingredients to my meads, she liked them. I may well decide, after this batch is finished, to add a bit more acid blend to it. I'll judge that by taste when the time comes (after aging).

My plans are to punch down the bag of chopped cherries several times a day, checking their condition after several days. When they start looking ravaged by the yeast, I'll remove the bag and gently squeeze it to extract what liquid I can. I will keep the must in primary until the fermentation seems to die down, regardless of s.g., and then transfer it to secondary and cap it with an airlock. I'll rack it at least twice, probably more.

I expect this mead to finish sweet (between 1.025 and 1.045, with alcohol at 14-15%), since I used more honey than required for a normal mead. However, if it goes drier than I want, I'll stabilize it, age it six months, and sweeten it to taste. I'll then age it at least another six months, as the folks in Tennessee warned me that their mead (and their wines) took nine months to a year to "get yummy." And they were that!

There is a line in the movie, High Road to China (1983, Tom Selleck, Bes Armstrong, Jack Weston, Wilford Brimley, Robert Morley -- one of my 50 favorite movies of all time), in which Selleck is being told by a Buddhist holy man named Zura (played by Robert Lee) about Armstrong's father's passage through the area some time earlier. When he is done, Selleck asks, "Is there anything else you can tell us?" The holy man relies, "The oxen are slow but the earth is patient." I love that line. When making mead, you must be like the earth. [Author's own recipe]

Red Raspberry Melomel

- *2 lb 10 oz. raspberry (or any other) honey*
- *1 lb 4 oz. red raspberries*
- *Water to 1 gallon (about 3 liters)*
- *Juice of one lemon*
- *1 tsp yeast nutrient*
- *1/4 tsp yeast energizer*
- *1 Campden tablet*
- *1/2 tsp potassium sorbate*
- *yeast*

Bring one quart water to boil and slowly stir in honey. Add lemon juice and slowly stir periodically until water returns to boil. Adjust to low boil and hold about 40 minutes, stirring periodically and skimming off scum as it rises. Meanwhile, place defrosted raspberries in nylon bag, tie closed and mash with flat-bottomed wine bottle in bottom of primary. Separately, begin a yeast starter solution with mead or Champagne yeast. Pour honey water onto berries. Wait 15 minutes and add remaining water and yeast nutrient. Cover primary and wait until must is room temperature. Stir in yeast energizer and activated yeast starter solution. Stir twice daily for 4 days, remove nylon bag and discard pulp. Ferment two more days and transfer to secondary. Attach airlock and ferment to dryness. Rack into sanitized secondary in which a finely crushed Campden tablet and potassium sorbate have been dumped. Top up and reattach airlock. Set aside two months and rack again. Stir in 1/3 cup of honey until absolutely dissolved and bottle. Age at least one year. [Author's own recipe]

Rose Mead (1 gallon)

- *2 lb honey*
- *1 pint fragrant rose petals*
- *1/4 tsp citric acid*
- *1/4 tsp grape tannin*
- *1 tsp yeast nutrient*
- *Champagne yeast*

Boil 1/2 gal water and honey for 20 minutes, skimming scum off surface. In primary, pour boiling mixture over all dry ingredients except yeast. When water cools to lukewarm, add remaining water and sprinkle yeast on top. Cover with cloth and ferment 10 days. Strain out flowers and transfer liquid to secondary. Fit airlock. Ferment 60 days and rack. Refit airlock and allow to sit another 60 days. Rack into bottles and allow to age one year. [Adapted from a traditional recipe]

Vanilla Mead (5 gallons)

- *9 lbs of mesquite honey*
- *1 tblsp gypsum to harden up the water a bit*
- *4 ounce bottle of Madagascar vanilla extract*
- *6 tsp yeast nutrients*
- *Champagne yeast*

Hydrate the yeast in a cup of lukewarm water. In a separate container, dissolve the yeast nutrient in another cup of lukewarm water. Mix the honey in two gallons hot water in a primary and stir well to dissolve the honey. Then add three gallons minus two cups of cool water and stir some more to mix ingredients and oxygenate the water. Add the yeast and yeast nutrient. Cover and ferment 7 days. Transfer to a glass carboy and fit airlock. Allow to ferment out (30-45 days). Taste. If too dry, stabilize and add another cup of honey, stir, and taste again. Wait 10 days and rack and top up. Allow to bulk age 60 days and rack into bottles. Age 1-2 years (the improvement between one and two years will astound you). [Adapted from a traditional recipe]

Varietal Mead, Dry

- *2-2.5 lbs quality varietal honey*
- *1 tsp yeast nutrient*
- *1-3/8 tsp citric acid*
- *1/4 tsp yeast energizer*
- *Water to make up 1 gal (about 3 liters*
- *1 sachet Montrachet yeast*

Boil the honey in half the water, stirring occasionally until the honey is dissolved. Reduce heat to simmer for 30 minutes, skimming all scum off top as it forms. Stir in citric acid, yeast energizer and yeast nutrient. Cover primary and set aside until it assumes room temperature. Add activated yeast as a starter solution and recover the primary to keep dust and insects out. Stir daily until fermentation ends - about 2 weeks. Transfer mead to secondary and attach airlock. Retain in secondary for 60 days from transfer date. Rack to a sanitized secondary, top up and reattach airlock. Set aside undisturbed for 60 days and rack again. If brilliantly clear, wait 30 days to see if light dusting develops on bottom. If so, wait additional 30 days and rack, top up and reattach airlock for another 30 days. If not brilliantly clear, wait full 60 days and rack, top up and reattach airlock. Then follow previous instructions when mead is brilliantly clear. Sulfite with one finely crushed and dissolved Campden tablet, bottle and set aside to age one year minimum. [Author's own recipe]

Varietal Mead, Semi-Sweet

- *2.5 - 3 lbs quality varietal honey*
- *1-1/4 tsp yeast nutrient*
- *1-1/2 tsp citric acid*
- *1/4 tsp yeast energizer*
- *Water to make up 1 gal (about 3 liters*
- *1 sachet Montrachet yeast*

Method: Same as for Varietal Mead, Dry. [Author's own recipe]

Varietal Mead, Sweet

- *3 - 3-3/4 lbs quality varietal honey*
- *1-1/2 tsp yeast nutrient*
- *1-5/8 tsp citric acid*
- *1/4 tsp yeast energizer*
- *Water to make up 1 gal (about 3 liters)*
- *1 sachet Montrachet yeast*

Method: Same as for Varietal Mead, Dry. [Author's own recipe]

Vitis Aestivalis Pyment (1 Gallon)

- *6-8 lbs of V. aestivalis (or V. aestivalis var. lincecumii) grapes*
- *1 to 1-1/2 lbs honey (try to get a starting SG at 1.095)*
- *Water to bring total liquid to 1 gal*
- *Acid blend to raise acidity to 0.55 to 0.6*
- *2 Campden tablets*
- *1 tsp yeast nutrient*
- *wine or mead yeast*

Crush grapes, tie inside nylon straining bag and place in primary along with any juice emitted. Bring one pint of water to a rolling boil, remove from heat and carefully add honey. Gently stir to dissolve honey, pour over grapes in secondary and add a quart of cool water. Wait about an hour to cool further and test acidity; add acid blend to 0.6. Add one finely crushed and dissolved Campden tablet and yeast nutrient. Cover and set aside 10-12 hours while feeding your yeast starter solution. Meanwhile, begin a yeast starter solution and maintain it until needed. After 10-12 hours, stir yeast starter into must. After five days, remove grapes and press, returning juice extracted to primary. When vigorous fermentation subsides, transfer to secondary and attach an airlock. Ferment to dryness, wait an additional month and rack. Set aside 2-3 additional months and rack into a sanitized secondary containing another finely crushed and dissolved Campden tablet. Set aside at least 30 days. Rack if required and bottle. Age at least a year -- two will be better but requires great will power. [Author's own recipe]

Wild Muscadine Pyment (1 Gallon)

- *10 lbs Muscadine grapes*
- *About 1 lb honey (target starting SG at 1.095)*
- *Water to bring total liquid to 1 gallon*
- *2 crushed Campden tablets*
- *possible acid blend*
- *1 tsp yeast nutrient*
- *wine or mead yeast*

Make a yeast starter solution and husband it until needed. Crush grapes, tie inside nylon straining bag and place in primary along with any juice emitted. Bring one pint of water to a rolling boil, remove from heat and carefully add honey. Gently stir to dissolve honey and let sit about an hour to cool. Stir in one finely crushed and dissolved Campden tablet and yeast nutrient and carefully pour the honey-water over the bag of grapes. Cover primary, set aside 10-12 hours and then stir in starter solution. Recover primary and set aside. After 5 days, remove nylon straining bag and press the grapes, returning their juice to primary. Do not add water at this time to make one gallon. When vigorous fermentation subsides, transfer to secondary and attach airlock. Wait about a week and then top up. When fermentation finishes, rack, top up and test acidity. It should not need much correcting, but bring up to 0.55-0.6 (if using Scuppernongs, bring to 0.6 to 0.65). Refit airlock and set aside 2 months. Rack again, wait another 2 months and rack once more, adding another finely crushed and dissolved Campden tablet. Check liquid level in airlock and set secondary aside for 3-4 months. Carefully check bottom for evidence of fine dusting of dead yeast. If present, rack very carefully, wait 2 weeks and bottle. If dusting is not evident, go ahead and bottle. Mead improves incredibly with age, so wait at least a year -- longer if you can stand it. [Author's own recipe]

Zingimel (Ginger Mead)

- *2-1/2 lbs clover honey (you can use any honey)*
- *1/2 oz. ginger root, peeled and sliced crosswise*
- *juice of one large orange*
- *water to 1 gal*
- *1 Campden tablet*
- *1/2 tsp yeast nutrient*
- *1/4 tsp yeast energizer*
- *1 sachet Lalvin 71B-1122 (or Red Star Pasteur Champagne) wine yeast*

Heat 1 quart water to perhaps 120 degrees F. and stir in the honey. Cover and remove from heat. Meanwhile, brought a separate 2 cups water with the ginger root slices to a gentle boil. When ginger slices begin to turn translucent carefully strain water into honey-water, discarding the root or saving for a mild tea. In primary, combine two quarts cold water, orange juice, yeast nutrient and energizer, and combined honey- and ginger-waters. Bring volume up to one gallon, cover and allow to cool to about 80 degrees F. Pitch activated yeast and recover primary. After 2 days stir daily until s.g. drops to 1.010 (mine did this on day 9), then transfer to secondary and attach airlock. Ferment 30 days and rack, add a finely ground and dissolved Campden tablet, top up and reattach airlock. Wait 60 days and rack again, then repeat after additional 60 days. After third 60-day period, inspect bottom of secondary for sediment. It should be clean, in which case you can bottle the mead, but if a very light dusting is visible rack once again and bottle after a few days. Bottle age at least 3 months and serve chilled. [Author's own recipe]

For some reason I was distracted when I pitched the yeast and did not take a starting specific gravity reading so I didn't know how much alcohol this mead had. Because it fermented dry (0.998), I used a vinometer and measured about 10.5% alcohol. At bottling time, this mead tasted marvelous. An ounce or so I chilled tasted even better. My thanks to Kirk Williams and others for the requests.

CARROT WHISKEY

"About 15 years ago, I made a batch of wine named "carrot whiskey".
It was not whiskey, just wine. But it made a nice wine, though thin.
I wonder if you have such a recipe, and, if so, if you would email it
to me or post it on your page? "Adison Martin

CARROT WHISKEY

It took a bit of research, but eventually I tracked down the recipe as having first been published in a column by Noel Whitcomb in the London Daily Mirror in the 1940's. He called it "whiskey" not because of a whiskey taste, although wheat wines can taste like whiskey, but because of its richness in taste and color. One thing is stressed very strongly, however, and that is that the wine must age for a year before uncorking. Having said that, here's the recipe.

Carrot Whiskey

- *6 lbs carrots*
- *3 lbs finely granulated sugar*
- *1 lb wheat*
- *1 tblsp chopped raisins*
- *2 oranges*
- *2 lemons*
- *7 pts water*
- *wine yeast*

Scrub but do not peel the carrots. place them in 7 pints of water and bring to boil, simmering gently until tender (about 25-30 minutes). Meanwhile, put half the sugar (1-1/2 lbs) in primary. Slice the oranges and lemons into thin slices and arrange on top of sugar. When carrots are done, strain them, pouring the water over the sugar and citrus. Stir to dissolve sugar and allow to cool to lukewarm. Add chopped raisins and wheat and sprinkle wine yeast over top. Cover with sterile cloth and set aside, stirring daily. After 6 days add half the (3/4 lb) remainder of sugar and stir well to dissolve. Ferment additional 8 days, stirring daily. Add remaining sugar and ferment additional 10 days, stirring daily. Strain liquid into secondary and fit airlock. Rack after 30 days and again 30 days later. Bottle and taste after 1 year. [Adapted from recipe by Noel Whitcomb, London Daily Mirror]

My thanks to Adison Martin for the request.

PEACH WINES

"Do you have a couple of peach wine recipes that I can try?"Kerry Cabeen

PEACHES

Peach wine is very good, but peaches themselves have very little body and a second ingredient is necessary for a healthy body. I've provided three recipes below. The first uses raisins; the second uses bananas and makes a superb golden wine; the third uses white grape juice. I think you'll find something acceptable among them.

Peach and Raisin Wine

- *3 lbs ripe peaches*
- *1/2 cup chopped raisins*
- *1-3/4 lbs granulated sugar*
- *1 large lemon*
- *1/2 tsp pectic enzyme*
- *1 qt boiling water*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *Sauterne wine yeast*

Wash peaches in cool water. Do not peel. Slice thinly into primary, discarding stones. Mash the peaches and add chopped raisins and half the sugar. Pour in the boiling water and stir to dissolve sugar. Cover primary with sterile cloth and set aside until reaching room temperature, then add cool water to equal one gallon. Add juice of large lemon and crushed Campden tablet. Recover and set aside 12 hours. Add pectic enzyme and set aside another 12 hours. Stir in yeast nutrient and sprinkle yeast on top of must. Allow to ferment 5 days, stirring twice daily. Strain through nylon straining bag, squeezing firmly to extract juice. Add remainder of sugar, stir well to dissolve, then pour into secondary without topping up and fit airlock. Top up when fermentation dies down. Rack every three weeks until wine clears and fermented to bone dryness. Allow another two weeks, rack final time and bottle. Can right away, but will mellow considerably in six months. [Adapted from Dorothy Alatorre's Home Wines of North America]

Peach and Banana Wine

- *3 lbs ripe peaches*
- *1 lb ripe bananas*
- *1-3/4 lbs granulated sugar*
- *1/2 tsp citric acid*
- *1/2 tsp pectic enzyme*
- *5 pt boiling water*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *Sauterne or Champagne wine yeast*

Peel bananas, slice, and place in saucepan with one pint boiling water. Simmer 20 minutes, then strain without squeezing. Meanwhile, destone and slice peaches into primary. Mix half the sugar in with peaches and cover with four pints boiling water. Stir to dissolve sugar. When cool, add banana juice, citric acid, crushed Campden tablet, and enough water to bring total to one gallon. Cover and wait 12 hours. Add pectic enzyme, recover and wait another 12 hours. Stir in yeast nutrient and sprinkle yeast on top of must. Recover and ferment 3-4 days, stirring twice daily. Pour through nylon straining bag, squeezing well to extract as much juice as possible. Stir in half the remaining sugar, transfer to secondary and fit airlock without topping up. In 5 days add remainder of sugar, stir well, and refit airlock. When active fermentation dies down, top up and refit airlock. Rack every three weeks until fermentation is complete and wine clears. Wait additional three weeks and rack into bottles. Allow to age 3-6 months before tasting. [Adapted from Brian Leverett's Winemaking Month by Month]

Peach and Grape Wine

- *3 lbs ripe peaches*
- *12 oz. can frozen white grape concentrate*
- *1-3/4 lbs granulated sugar*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/4 tsp tannin*
- *water to one gallon*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *Champagne wine yeast*

Put the water on to boil. Wash the peaches but do not peel. Cut in halves, remove stones and put in nylon straining bag and tie it closed. Put in primary and mash and squeeze with hands until no solids remain. When water boils, dissolve sugar in it. Pour over peaches. Add can of frozen white grape juice. When must cools, add acid blend, yeast nutrient, tannin, and crushed Campden tablet. Cover primary and set aside 12 hours. Stir in pectic enzyme and set aside another 12 hours. Sprinkle yeast on top of must and recover. Stir daily for 10 days, then drip drain pulp without squeezing. Siphon off sediments into secondary and fit airlock. Rack every 30 days until fermentation completely ends and wine clears. Set aside two months and rack again into bottles. Taste any time after three months. [Author's recipe]

My thanks to Kerry Cabeen for the request.

BOYSENBERRY WINE

I have been making Zinfandel for a couple years. I want to make some boysenberry wine--do you have, or know of, a recipe??? Dick Decker

BOYSENBERRIES

The boysenberry is a hybrid between the loganberry (Rubus loganobaccus) and various blackberries (Rubus allegheniensis or Rubus ursinus) and raspberries (Rubus idaeus or Rubus occidentalis). As such, they do not grow wild except as escapees from cultivation.

Because their parentage is mixed, boysenberries vary in sweetness and tartness. The wine-red fruit of the boysenberry is high in acid content, but not as high as the fruit of the loganberry. Their natural sugar content is less than the blackberry and their tartness is less than the raspberry. As such, I am told they make a decent, flavorful wine when sugar is added to the must. In wine, the berry flavor is more subtle than wine made from either raspberries or loganberries, but more tart than wine made from blackberries. These are just reports. I have not made this wine yet myself, but I have four pounds of frozen boysenberries and intend to start a gallon in late January.

BOYSENBERRY WINE

- *4 lb. boysenberries (fresh or frozen)*
- *1-3/4 lb. granulated sugar*
- *1/2 tsp. pectic enzyme*
- *1/2 tsp. acid blend*
- *crushed Campden tablet*
- *7 pts. water*
- *wine yeast and nutrient*

Pick fully ripe, best quality berries. Wash thoroughly and place in nylon jelly-bag. Mash and squeeze out all juice into primary fermentation vessel. Tie jelly-bag and place in primary fermentation vessel with all ingredients except pectic enzyme and yeast. Stir well to dissolve sugar, cover well, and set aside for 12 hours. Add pectic enzyme, recover and set aside another 12 hours. Add yeast, cover, and set aside for 5 days, stirring daily. Strain juice from jelly-bag and siphon off sediments into secondary fermentation vessel of dark glass (or wrap clear glass with brown paper), adding water to bring to shoulder, and fit airlock. Place in cool (60-65 degrees F.) dark place for three weeks. Rack, allow another two months to finish, then rack again and bottle in dark glass. Allow a year to mature. [Adapted from Raymond Massaccesi's Winemaker's Recipe Handbook]

My thanks to Dick Decker for this request

GARLIC WINE

"We are looking for a recipe for garlic wine (used for cooking). My father made some of this once and stopped making it. We loved it and want to get a recipe. I think he said he may have gotten it from Gourmet or Bon Appetite. He said it took a LOT of garlic and there were raisins used in making it." Marisa Clark

GARLIC

Garlic wine has many uses in cooking and is a great wine to make and present to friends as gifts. I have a personal garlic wine recipe, but doubt if it is the one you seek. However, it has the two ingredients you mentioned, so perhaps it will do as well. It requires elephant garlic, the giant-cloved garlic often found in super markets, but you can use regular garlic in its place by using 2-1/2 times the amount. I will write it out both ways for you.

GARLIC COOKING WINE

- *6 clusters of elephant garlic*
  or
- *15 clusters of regular garlic*
- *1 lb golden raisins*
- *1-3/4 lbs granulated sugar*
- *7 pts water*
- *1 tsp acid blend*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *Champagne or Sauterne wine yeast*

Break cloves from garlic clusters and peel cloves. Slice cloves very thinly. This may take up to an hour to accomplish. Put water on to boil. Finely chop or mince the raisins and combine with sliced garlic in nylon straining bag and tie bag. Put one pound of the sugar and all remaining ingredients except yeast in primary and stir well to dissolve sugar in water. Cover primary with cloth and allow to sit 24 hours. Sprinkle yeast over surface of must (do not stir into liquid). Yeast will activate within 1-2 days, at which time it can be stirred. Ferment 7 days, stirring twice daily. Lift bag of pulp and squeeze well to extract maximum juice (wear sterilized rubber gloves to prevent hands from smelling of garlic for the next week !). Discard pulp, add remaining sugar, stir very well to dissolve sugar, transfer liquor to secondary, and fit airlock. Rack after 30 days and then every 3 weeks until wine clears, but rack at least four times. After clearing, wait 3 additional weeks, stabilize, wait another 10 days, rack, and bottle into bottles using screw caps. If wine does not clear after 6 rackings, stabilize and add fining. Wait 14 days, rack and bottle into wine bottles with screw caps. This is a cooking wine and can be used immediately. Refrigerate after opening. [Author's recipe]

My thanks to Marisa Clark and the Clark family for the request.

MUSTANG GRAPE JUICE WINE

"We picked A LOT of wild Mustang Grapes over the past 4th of July weekend. We enjoy mom's Mustang Grape Jelly. She has just finished 'Making all the jelly to be made for a while!' and she wants to make some wine out of the already juiced grapes. (We juiced them and froze the juice until we could 'deal with it'). Can you please tell us how to make wine starting with juice, instead of fruit, and how many cups (gallons) of juice can be substituted for bushels of grapes. "Brian King, return email address did not work

MUSTANG GRAPE JUICE

You and I did pretty much the same thing--we saved the juice for another day. You froze yours; I canned mine. I harvested 63 buckets of grapes from my three vines, but only had enough empty carboys to handle about half the juice. So I boiled the juice and canned it in quart-sized mason jars. I have cases of it stored in our pantry. The main difference between my juice and your juice is that mine has been cooked and therefore the color has set to a deep burgundy.

I have several friends who always freeze their grapes before pressing them for the juice. They claim it helps break down the pulp and enhances the sugar content. I don't know if this works for the juice itself, but it certainly can't hurt it.

The Mustang Grape produces a powerfully acidic wine with a somewhat astringent feel and taste. The easiest way to overcome these drawbacks is to dilute the juice with water. I like the ratio of 1:3 juice to water. This makes a good-tasting wine without too much acid. If you want a more "Mustang-tasting" wine, use the ratio of 1:2 juice to water. I have two ingredient lists below and one instruction. The instruction works for either ingredient list. The first list is for a 1:3 ration and the second is for a 1:2 ratio. Each recipe makes 1 gallon of wine, so if you want to make 5 gallons just increase all ingredients by a factor of five except the yeast (1 packet makes 1-5 gallons of wine).

MUSTANG GRAPE WINE (1:3 ratio)

- *1 quart Mustang Grape juice*
- *3 quarts water*
- *1-3/4 lb granulated sugar*
- *1 tsp yeast nutrient*
- *1 packet Champagne or Montrachet wine yeast*

MUSTANG GRAPE WINE (1:2 ratio)

- *2-1/2 pints Mustang Grape juice*
- *5 pints water*
- *1-3/4 lb. granulated sugar*
- *1 tsp. yeast nutrient*
- *1 packet Champagne or Montrachet wine yeast*

Dissolve sugar in water and add juice and yeast nutrient in primary fermentation vessel. Check Specific Gravity with hydrometer to ensure it is at least 1.090. If shy of this number, add additional sugar as required (see http://winemaking.jackkeller.net/hydrom.asp for table). Sprinkle yeast on top of must (do not

stir into liquid) and cover with a clean cloth. Stir into liquid when evidence of fermentation is obvious. Ferment until S.G. drops to 1.020 or lower (6-7 days). Siphon off sediments into secondary and fit airlock. Rack every 30 days until wine clears, topping up each time. When wine clears, wait another 30 days, rack and bottle. If you want to sweeten the wine, stabilize before final racking, wait additional 10 days, rack, sweeten to taste, and bottle. This wine will be drinkable right away, but like all red wines it will improve with age. I would let it sit at least a year before drinking. [Author's recipes]

My thanks to Brian King for the request.

SWEET POTATO WINE

"We have been waiting for more recipes - in particular one for Sweet Potato Wine. We have one for Irish Potato, so we don't need that one. If you have one or a suggestion for finding one, please let us know. We'll appreciate any help...."Jacqualea Cooley

SWEET POTATOES

In her Home Wines of North America, Dorothy Alatorre informs us that sweet potato wine came about during the lean years of post Civil War Reconstruction. "It helped make the going a little easier for the poverty-stricken Southerners who had plenty of yams but little else," she wrote. Indeed it did, I'm sure, but this request also got me thinking that this might be a good wine to begin making now for next year's Thanksgiving. I think it might fit in very well with this most American of holidays.

I've personally never tried this recipe, so I can't attest to how good or bad it might be. However, from studying the ingredients and method, the recipe makes perfect sense and will probably work well. I added one ingredient (yeast nutrient, because I care about yeast) I thought was needed and tweaked the method a little, but in essence this is Dorothy's recipe.

SWEET POTATO WINE

- *6 lbs sweet potatoes*
- *2 lbs granulated sugar*
- *1 lb raisins*
- *1 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1 gallon water*
- *1 tsp yeast nutrient*
- *wine yeast*

Peel potatoes and dice finely. Put diced potatoes in pan and just cover with water. Bring to boil, cover pan, reduce to simmer for 25 minutes. Meanwhile, mince or chop the raisins and put in primary with half the sugar. Strain the potatoes over primary, setting the potatoes aside for use in cooking (candied, mashed, pie, etc.). Add enough water to make up a gallon, stir to dissolve sugar. and add acid blend, yeast nutrient and pectic enzyme. Cover with cloth, wait 12 hours, and add the yeast. Cover again and ferment 5 to 7 days, stirring twice daily. Strain through nylon, add remainder of sugar, stir well to dissolve, pour into secondary, and fit with airlock. Rack every 30 days until clear (may take 4-5 months). Wait another 30 days, stabilize and rack after additional 10 days. Sweeten to taste or bottle dry. Taste after 6 months, or longer if needed. [Adapted from Dorothy Alatorre's Home Wines of North America]

My thanks to Jacqualea Cooper for the request.

CANNED PEACHES AND PEARS WINES

"I have just started making wine, and someone told me that you can make wine from canned fruit. I have many jars of pears and peaches that I canned about 5 years ago and wondered if it would be possible to make a decent wine from them. Can you help me? "Caren Bilyk

CANNED PEACHES AND PEARS

The answer to your question is yes, but it is a little different than making wine from fresh fruit. Peaches and pears are usually canned in a sugar syrup, so the sugar content will be different from the start. Still, the basic steps are the same. There is a book on the subject, "Winemaking with Canned and Dried Fruit" which you can find listed on my Winemaker's Library.

In the meantime, I'm sending you a recipe (below) which is fairly standard for canned fruit. I have added an item (fresh squeezed orange juice) suggested by Terry Garey in her book, "The Joy of Home Winemaking," but otherwise the recipe is pretty standard for the subject.

Since first publishing the recipe below, I have received feedback from several people about the wine it produces. The biggest complaint is that the finished wine doesn't smell like peach wine and, depending on the quality of the canned peaches, may not even taste like what one might expect. As to the aroma, canned fruit will never contain the aroma of fresh fruit because canned fruit is drowned in syrup. If you know that going in, you won't come out disappointed at the end of the process. As to taste, if you are not using your own canned peaches you are at the mercy of the cannery. With most commercial canned fruit, you usually get what you pay for. Buy and try several brands of peaches and choose the one that tastes best to you. They won't taste like fresh peaches, but why would anyone expect them to? They're canned!

A second complaint was that at least two people had trouble getting the must to begin fermentation. That problem, it turns out, was due to the products being heavily preserved with additives. If the additive is sulfite, we can solve it easy enough with a yeast starter solution and adding the syrup to it bit by bit, but if the problem is potassium sorbate or benzoate it will not ferment. Period. Read the labels carefully.

Finally, I received a complaint that the wine was way too sweet. I state in several places in this site that recipes are guidelines, not gospel. The sweetness of one canned product will undoubtedly differ from another unless they are made by the same cannery and simply sold under different labels. Heavy syrup will be sweeter than light syrup. Use your hydrometer to calculate the amount of sugar required to be added. If you do that, you can't go wrong on sweetness.

So, having said all of that, I hope you won't be discouraged from making this wine. You can improve its bouquet by adding one can of frozen peach concentrate in with the water, but this will change the sugar content even more and you'll need to add less sugar. Again, use you hydrometer!

CANNED PEACH OR PEAR WINE

- *32 oz. canned peaches or pears*
- *1 lb 11 oz. granulated sugar (approximate)*
- *1 cup fresh squeezed orange juice*
- *2 tsp. acid blend*
- *1/2 tsp. pectic enzyme*
- *1/4 tsp. grape tannin*
- *3-1/2 qts. water*
- *1 crushed Campden tablet*
- *1 tsp. yeast nutrient*
- *Champagne yeast*

Bring water to a boil. Meanwhile, drain the fruit but save the liquid they were canned in. Chop fruit and put in nylon straining bag. Tie bag and put in primary. Add orange juice. When water boils, remove from heat and add liquid from canned fruit. Stir in 1 lb. sugar and stir until dissolved. Measure S.G. and continue adding sugar (1/4 cup at a time, then stir to dissolve) until S.G. reaches 1.088-1.090. When S.G. is right, pour sweetened water over fruit. Add acid blend, tannin, yeast nutrient, and crushed Campden tablet and stir. Cover with cloth, wait 12 hours, then add pectic enzyme. Recover, wait additional 12 hours, then add yeast. When fermentation is very active (1-2 days later), stir and push bag of fruit under. Don't worry if it floats back up. Ferment 5 days, stirring daily and pushing bag under liquid several times. Drip drain (don't squeeze) the bag and return drained juices to primary. Discard fruit. Allow liquid to settle, then siphon off sediments into sterile secondary and fit air lock. Rack after two months and again after additional two months, topping up each time. Wait final two months, add stabilizer, wait additional 10 days, and rack again. Sweeten to taste with up to 1/4 cup sugar dissolved in 1/8 cup water and bottle the wine. Allow 6 months aging before tasting. Well-canned fruit will have produced good wine by now. If the wine tastes less than expected, allow to age another 6 months. [Author's recipe, with a little help from Terry Garey's The Joy of Home Winemaking]

My thanks to Caren Bilyk for the request.

GRAPEFRUIT WINES

"I have two very prolific grapefruit trees and will lose friends if I give any more away. I've made more grapefruit marmalade than I'll ever be able to use. Can I make wine with them? "Cynthia Raye, Orlando, FL

GRAPEFRUIT

Anyone who has had a large, healthy grapefruit tree knows that it can produce far more fruit than you, your extended family and your best friends desire to eat. Two trees is simply a curse. So, after you've pushed fresh grapefruit and grapefruit marmalade off on everyone you know, what do you do with the other half of the crop? The answer is as you suspected. You make grapefruit wine.

Grapefruit makes a delightful dry table wine and an equally delightful semi-sweet to sweet sipping wine. It even makes quite a decent dessert wine. In either case, however, it requires at least six months bottle aging to remove the harshness of youth from the wine and allow it to mellow. Even longer aging will improve the wine to about a year or two. After that, the wine peaks and slowly declines.

The four recipes below should answer any need. Some are simpler than others, but all make great wine. They are, as usual, arranged from dry to sweet.

GRAPEFRUIT WINE (Dry) (1)

- *6 large grapefruit*
- *2 lbs granulated sugar*
- *water to 1 gal*
- *1/2 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp yeast starter*
- *Sauterne yeast*

Scrub grapefruit clean. Peel one grapefruit thinly, making sure no white pith adheres to peel. Put peel in primary with half the sugar, the crushed Campden tablet, juice from all six grapefruit, yeast nutrient, and enough water to bring up to one gallon, stirring well to dissolve sugar. Cover primary with clean cloth. After 12 hours, add pectic enzyme. After additional 12 hours, add yeast. After two days of vigorous fermentation, add remaining sugar, stir well, and allow additional two days vigorous fermentation in primary. Discard peel, transfer to secondary and fit airlock. Rack every 30 days, topping up each time. After fifth racking, bottle and set aside at least 6 months. [Adapted from Dorothy Alatorre's Home Wines of North American]

GRAPEFRUIT WINE (Dry) (2)

- *6 large pink grapefruit*
- *1-3/4 lbs granulated sugar*
- *3 3/4 qts water*
- *1 12-oz can frozen white grape juice concentrate*
- *1/2 tsp pectic enzyme 1/4 tsp grape tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast starter*
- *Champagne yeast*

Scrub grapefruit clean. Put the water on to boil while thinly grating peelings of 2 or 3 grapefruit. Put zest (gratings) in nylon straining bag. Peel the grapefruit and remove all pith. Section the fruit and put segments in bag. Tie bag and put in primary. Mash the segments. Add grape juice, sugar, the crushed Campden tablet, tannin, yeast nutrient, and boiling water. Stir well to dissolve sugar. Cover primary with clean cloth. After 12 hours, add pectic enzyme. After additional 12 hours, add yeast. After 5-7 days of vigorous fermentation, remove nylon bag and allow to drip drain (do not squeeze). Siphon into secondary and fit airlock. Rack every 30 days, topping up each time. After fifth or sixth racking, bottle and set aside at least 6 months. [Adapted from Terry Garey's The Joy of Home Winemaking]

GRAPEFRUIT WINE (Semi-Sweet)

- *6 large grapefruit*
- *1 lb chopped golden raisins*
- *1-3/4 lbs granulated sugar*
- *water to 1 gal*
- *1/2 tsp pectic enzyme*
- *1/8 tsp tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast starter*
- *Sauterne yeast*

Chop or mince raisins. Scrub grapefruit clean. Peel two grapefruit thinly, making sure no white pith adheres to peelings. Put peelings in nylon straining bag with raisins. Juice the grapefruit and pour juice in primary. With a spoon, scrape the pulp from the grapefruit and add pulp to nylon bag, being careful not to allow any pith to adhere to pulp. Tie bag and put in primary with half the sugar, the crushed Campden tablet, tannin, yeast nutrient, and enough water to bring up to one gallon, stirring well to dissolve sugar. Cover primary with clean cloth. After 12 hours, add pectic enzyme. After additional 12 hours, add yeast. After two days of vigorous fermentation, add remaining sugar, stir well, and allow additional three days vigorous fermentation in primary. Remove bag, drain without squeezing and discard pulp. Siphon liquor into secondary and fit airlock. Rack every 30 days, topping up each time. After fifth racking, stabilize. Wait ten days and rack off sediment. Dissolve 1/4 cup sugar in 1/8 cup boiling water. Allow to cool, add to wine, stir gently, and bottle. Allow to age at least 6 months. [Author's recipe]

GRAPEFRUIT DESSERT WINE (Sweet)

- *6 large grapefruit*
- *2 lbs granulated sugar*
- *water to 1 gal*
- *1/2 tsp pectic enzyme*
- *1/8 tsp tannin*
- *1 crushed Campden tablet*
- *1 tblsp U.S.P. glycerin*
- *1 tsp yeast starter*
- *Sauterne yeast*

Scrub grapefruit clean. Peel one grapefruit thinly, making sure no white pith adheres to peel. Put peel in primary with half the sugar, the crushed Campden tablet, juice from all six grapefruit, tannin, yeast nutrient, and enough water to bring up to one gallon. Stir well to dissolve sugar. With a spoon, scrape the pulp from the grapefruit and add to primary, being careful not to allow any pith to adhere to pulp. Cover primary with clean cloth. After 12 hours, add pectic enzyme. After additional 12 hours, add yeast. After two days of vigorous fermentation, add remaining sugar, stir well, and allow additional three days vigorous fermentation in primary. Strain through nylon sieve into secondary and fit airlock. Rack every 30 days, topping up each time. After fifth racking, stabilize. Wait ten days and rack off sediment. Dissolve 1/2 cup sugar in 1/4 cup boiling water. Allow to cool and add to wine. Add glycerin, stir gently and bottle. Allow to age at least 6 months. [Author's recipe]

My thanks to Cynthia Raye of Orlando, Florida for the request.

COMMON PERSIMMON WINE

"Can you find a recipe for Persimmon Wine
and perhaps a pale Persimmon Sherry?"
Howard Symons

COMMON PERSIMMON

There are numerous types of persimmons growing in the United States--both wild and domestic--but the two most common native types are the common persimmon (Diospyros virginiana) and Texas persimmon (Diospyros texana). The first is found from Connecticut and southeastern New York westward to southeastern Iowa, and south from eastern Texas to the Atlantic. The second is found in Texas and the Gulf states of Mexico. Of the various domesticated persimmons, the Oriental Persimmon is the most common.

Persimmon trees grow from 25 to 50 feet high and are distinctly male or female in gender. Their fruit is typically globular and small, from 1 to 2 1/2 inches in diameter. Domestic persimmons can reach 4 inches or more. They have 4 woody calyx lobes at the base, are quite astringent until ripening around October, and then are very sweet and juicy. They ripen to an orange to orange-purple (the domestics turn almost red) and persist on the trees until absolutely ripe, which may not occur until early winter or after the first freeze. After ripening, the fruit drop or can be shaken from the tree.

Persimmons make a fine, slightly fruity wine, but it will be ruined if any unripened fruit are utilized. The large, red domesticated Oriental persimmons make the best wine with a delicate, amber color, but the wild natives also make a good-tasting, although somewhat unsightly brown wine. Try as I have, I was unable to find a recipe for a persimmon sherry.

PERSIMMON WINE

- *3 lbs ripe persimmons*
- *1-3/4 lbs finely granulated sugar*
- *1 tblsp acid blend*
- *1/2 tsp pectic enzyme*
- *7 pts water*
- *1 crushed Campden tablet*
- *1/2 tsp yeast nutrient*
- *1 packet Montrachet, Pasteur Red or Champagne yeast*

Wash the persimmons, cut into quarters and mash the seeds out with your hands. Mash the pulp well, put into primary, and add half the sugar, the acid blend, yeast nutrient and crushed Campden tablet. Add water to total one gallon. Stir well to dissolve sugar, cover, and set aside. After 12 hours add pectic enzyme and recover. After another 12 hours, add yeast. Ferment 5-7 days, stirring daily. Strain through nylon sieve. Do not be concerned if a lot of fine pulp gets through; it will precipitate out. Add remaining sugar, stir very well, then transfer to secondary while leaving about three inches headroom. Fit air lock and set aside. Rack every 30 days until wine clears and no additional lees are laid down (4-6 months). Stabilize only if you feel the need to sweeten the wine before bottling. This wine should age in the bottle a year. [Adapted recipe from Dorothy Alatorre's Home Wines of North America]

My thanks to Howard Symons, for the request.

CABARNET SAUVIGNON WINE

"I bought frozen Cabernet Sauvignon Grapes from Peter Brehm Vineyards in California. What is the best recipe or any recipe for a good Cabernet? Do I add water to cut acidity like for Concord? Will I have problems with only 3 1/2 gallons of juice in a 6 gallon carboy? "Robert G. Choals

CABERNET SAUVIGNON

Robert, who had acidity problems with an undiluted Concord grape wine, is understandably hesitant to take an unguided plunge into making a Cabernet Sauvignon. Had he been a frequent reader of The Winemaking Home Page, he would have known how to deal with high acidity native grapes. Still, I cannot fault anyone who demonstrates such unbridled enthusiasm.

Cabernet Sauvignon grapes are, in my opinion, one of the nobler red wine grapes gracing this planet. It would be folly, however, to lump all Cabs together. Distinctive regions grow this magnificent grape distinctively, and a premium Cab grown in Rioja, Spain will taste, smell and feel quite different from a similar premium Cab grown in Napa, California or Pauillac (Bordeaux), France. That being the case, the question naturally arises if the methods of winemaking in the various regions account for the distinctions. The answer is an unambiguous yes and no. Yes, different methods do account for different qualities in the finished wines, but no, the differences in methodologies are not so great as to override regional distinctions in soils, sunlight, micro- and macro-climates, and the adaptation of the vines themselves to these variables. Few other grapes display regional affinities as markedly as do Cabernet Sauvignon grapes.

Then, too, the Cabernet Sauvignon grape is somewhat finicial. It tends to form hydrogen sulfide during initial fermentation on the cap. Treatment with diammonium phosphate at the crush usually corrects this tendency, and I certainly wouldn't be concerned with it for a juice purchased from an established vineyard. Cab is also capable of producing slightly off fragrances of berries, bell peppers and cigar smoke. These are caused by natural components, some of which are below detection thresholds, and are usually quite subtle if present at all. I, for one, would not worry about them--there is little the home winemaker can do to correct them anyway.

The usual method of making Cabernet Sauvignon is to crush the grape, treat with 40 ppm of SO2, place in open-top vessels, inoculate with Montrachet, Pasteur Red or Champagne yeast, and punch the cap down 2-3 times per day. When the Brix drops to 5°, the grapes are pressed. Free-run and lightly pressed juices are combined and heavily pressed juices are separated. The juices are then inoculated with pure malolactic bacteria cultures and fermented to dryness. If the wine is too tannic, gelatin fining is added to reduce the tannins and the finished wine is treated with 50 ppm of SO2. The wine from the heavily pressed juices is blended in for additional flavor and body and the blend is aged several more months. It is them cold stabilized for several weeks, treated with another 25 ppm of SO2, and acidity adjusted if required to attain 0.65% tartaric. The wine is then placed in oak barrels and aged to taste, then filtered to 0.65 microns. It may then be blended with Merlot or another compatible wine to achieve the sought balance and complexity and bottled. It is ready to drink in 1-3 years but may be reserved for longer aging.

These methods are not practical for the home vinter, but the recipe below will serve. This recipe is for 5 gallons, but in the case of 3 1/3 gallons of juice, as Robert has, I would obtain a 3-gallon carboy and a 2-gallon carboy and make 3 gallons of pure Cabernet Sauvignon and 2 gallons of a blend of Cabernet Sauvignon and Merlot or another suitable red. For the 2-gallon blend, a commercial Merlot concentrate can be obtained which will prove adequate. The blend can later be blended into the pure Cabernet

Sauvignon to taste, or bottled separately. Or, one can prepare 5 gallons of Cabernet Sauvignon and Merlot blend and ferment together. I believe either case will result in desirable wine, but the choice is not mine to make.

CABERNET SAUVIGNON WINE

- *5 gallons Cabernet Sauvignon juice*
- *2 tsp pectic enzyme*
- *6 crushed Campden tablets*
- *3 tsp yeast nutrient*
- *1 packet Montrachet, Pasteur Red or Champagne yeast*

With a hydrometer, check S.G. of juice. Starting S.G. should be 1.095 or higher. Add finely granulated sugar if required and stir very well to dissolve. Add crushed Campden tablets and yeast nutrient. Cover and wait 12 hours, then add pectic enzyme. Wait another 12 hours and transfer to a 6-gallon carboy, add yeast and fit air lock. Ferment to 1.010 and rack into sterilized 5-gallon carboy, topping up if required. Refit air lock and ferment to dryness (S.G. at 0.990 or lower). Rack, top up, and set aside two months. Rack again and add 5 oz. of American White Oak or French or Spanish Oak chips tied in a finely meshed nylon bag. Do not use any other kind of oak chips. Refit airlock and move to a cold or cool place (an old refrigerator set at 38° F. would be ideal). Taste wine after 30 days. If oak taste is sufficient, rack; if not, allow one or two additional weeks and then rack. Top up, refit airlock, and return to cool place for additional 2-4 months. Rack again, stabilize, and wait 10 days before bottling. May taste after one year, but better if aged two. [Author's recipe]

My thanks to Robert G. Choals, Michigan, for the request.

HACKBERRY WINE

"I have three beautifully fruited hackberry trees which survived the drought only because my lawn is watered with well-water. Do you know if one can make wine with their sweet berries?"
Alvin Danvis, III

Hackberries

The American (or Eastern) hackberry (Celtis occidentalis) and desert (or spiny) hackberry (Celtis pallida) grow from shrub to tree, the former reaching 25-40 feet in height and the latter reaching 12-16 feet in height. The former grow on dry and often rocky uplands and on slopes, while the latter grow in desert foothills or mesas at 1,500 to 3,500 feet elevation. Also known as sugarberry, honeyberry, bastard elm, or Granjeno, when planted and cared for, one variety or another will grow anywhere in the United States and southern Canada. They produce single berry-like fruit, 1/5 to 1/3 inch in diameter, ripening to yellow to red-orange. The fruit contain a large single seed surrounded by a thinly skinned, sweet layer of flesh. If watered well during formation and maturation, the berries ripen into an edible treat which can be ground (seeds and all) to make jam, used in baking, or made into wine. In dry years without supplemental watering, they are not worth gathering. In wet years, the berries are juicy, lucious and very sweet.

Taste the berries. If sweet and juicy, pick as many as you can reach. If hard and dry, forget it for another year. You'll need 3-4 pounds to make a gallon of wine, so don't eat too many while picking if you're in doubt as to yield. The recipe below will make a heavenly wine if the crop has merit.

HACKBERRY WINE

- *3-4 lbs ripe hackberries*
- *2 lbs finely granulated sugar*
- *1 gal water*
- *1-1/2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/4 tsp grape tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *1 packet Champagne yeast*

Boil the water and dissolve half the sugar. Wash the berries, being sure to discard any bad or immature ones. Pour berries into primary and crush with sterilized end of baseball bat, 4X4 lumber, or other suitable device. Pour boiling water over berries and stir frequently while water cools to 70 degrees F. When water has cooled, add acid blend, tannin, crushed Campden tablet, and yeast nutrient. Cover and wait 12 hours, then add pectic enzyme. Wait another 12 hours and add yeast. Cover with muslin. Stir daily and ferment 5-7 days. Strain, add remaining sugar, stir well to dissolve, and siphon into secondary. Do not top up. Add airlock and set aside. Rack after 30 days, top up, and refit airlock. Rack again every 30 days (but at least twice) until wine clears. Rack again and allow to age in secondary additional two months. Rack again, stabilize, sweeten to taste (or leave dry), and bottle. Best if very slightly sweetened and served chilled. May taste after 6 months, but is better if aged a year. [Adapted from Dorothy Alatorre's Home Wines of North America]

My thanks to Alvin Danvis, III, location unknown, for the inquiry.

ANJOU AND FLEMISH BEAUTY PEARS

We have Anjou and Flemish Beauty Pear trees,
which give us more pears than we can eat and give away.
Can you send us some recipes for using them in winemaking?"
John and Doretta Moore

Anjou and Flemish Pears

I remember finding a recipe for mashed potatoes with roasted Flemish pears and sausages. The uncommon combination featured Italian sausage, dry pear wine, garlic, shallots, red bell peppers, basil, crushed red pepper and olive oil. I had to substitute Bartlett pears for the Flemish, but man, oh man, I never looked at a pear the same way again!

The Beurre d'Anjou, or Pyrus communis, is an interesting variety that has no superior when it comes to appearance and quality. Unlike many other varieties of pears, d'Anjou is neither self-fruitful nor does it set fruit parthenocarpically. Thus, it relies mostly on other pear varieties for pollination. John and Doretta are lucky to have a Flemish Beauty tree to complement their Anjou, as the two pollinate at roughly the same time.

The d'Anjou pear hangs on the tree longer than most table varieties and only ripens after being picked and set in cold storage for a month or more. The freshly picked d'Anjou pears can be made into wine, but will not have the flavor of those set aside to ripen properly.

I could not find any information on Flemish Beauty pears, so cannot comment further on them. I am confident, however, that their sugar content is similar to the d'Anjou and may be made according to the following recipes. The first recipe is for a dry cooking wine. The second is for a sweeter sipping wine and includes golden raisins for added body.

DRY ANJOU PEAR WINE (1)

- *4 lbs ripe Anjou pears*
- *2 lbs finely granulated sugar*
- *3-1/2 quarts water (more or less)*
- *2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/4 tsp grape tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *1 packet Champagne yeast*

Boil the water and dissolve the sugar. Wash, destem and core the pears, being sure to remove all seeds. Chop roughly and put in nylon straining bag. Tie bag and put in primary. Mash pears using potato masher, blunt end of a baseball bat, or a 4X4 piece of wood (be sure to sterilize whatever is used to mash pears). Pour boiling water over crushed pears. Add crushed Campden tablet, acid blend, tannin and yeast nutrient. Wait 12 hours and add pectic enzyme. Wait another 12 hours and add yeast. Cover with muslin. Stir daily, squeezing bag to extract flavor. After 7 days, remove bag and let drip drain one hour. Do not squeeze. Return drained juice to primary and allow to settle 24 hours. Siphon into glass secondary, fit airlock, and set aside. Rack after two weeks, top up, and refit airlock. Rack again every two months (but at least twice) until wine clears. Rack again, bottle and age 6-12 months. Use for cooking and salad dressings, or stir 1/2 to 3/4 tsp honey into glass of wine for sipping. [Adapted traditional recipe]

SWEET ANJOU PEAR WINE (2)

- *4 lbs ripe Anjou pears*
- *1/2 lb chopped golden raisins*
- *2 lbs finely granulated sugar*
- *3-1/2 quarts water (more or less)*
- *2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/4 tsp grape tannin*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *1 packet Champagne yeast*

Boil the water and dissolve the sugar. Wash, destem and core the pears, being sure to remove all seeds. Chop roughly and put in nylon straining bag with raisins. Tie bag and put in primary. Mash pears and pour boiling water over crushed pulp. Add crushed Campden tablet, acid blend, tannin and yeast nutrient. Wait 12 hours and add pectic enzyme. Wait another 12 hours and add yeast. Cover with muslin. Stir daily, squeezing bag gently to extract flavor. After 7 days, remove bag and let drip drain one hour. Do not squeeze. Return drained juice to primary and allow to settle 24 hours. Siphon into glass secondary, fit airlock, and set aside. Rack after two weeks, top up, and refit airlock. Rack again every two months (at least twice) until wine clears. Rack again, stabilize, wait 10 days, and add 1/8 to 1/4 pound sugar (depending on your taste) dissolved in 1/8 cup water. Bottle and age 6-12 months before tasting. Serve chilled. [Adapted from recipe, origin unknown]

My thanks to John and Doretta Moore for the requests.

MUSCADINE GRAPES

"I need a recipe for 1 gallon of Muscadine wine."thecajun@ix.netcom.com

"Do you have a recipe for muscadine grape wine? "Horace Furlough, Monticello Arkansas

Muscadine Grapes

It's nice to be able to satisfy two requests with one reply.

The common Muscadine Grape, botanically any one of a number of varieties of Vitis Rotundifolia, grows wild throughout the southeast United States, from East Texas and Arkansas to the Atlantic. It looks very similar to the Mustang Grape and a dozen other wild southern grapes, but--like the Vitis Munsoniana--it has simple (not forked) tendrils. Muscadines are terrific climbers and reach up high into trees, cover brush and run along fences, growing up to 50 feet per year. The grapes themselves form in small bunches, are extremely acidic and tend to drop from the vine as they reach maturity. They require lots of sugar and positive acid reduction measures to make a decent wine. Like the Mustang, the Muscadine is wonderful for jelly but not the best wine grape. However, it's readily available and free to boot, so it certainly has advantages over purchased grapes. Be prepared to allow it to age. I know lots of people who drink it young and think nothing of it, but if they'd only stash away a couple of bottles for 3-4 years, they'd never drink it young again.

I'll add one other precautionary warning. The high acidity in Muscadines can cause severe skin irritation until the acidity is corrected. For that reason, wear rubber gloves when picking, handling and squeezing these wild grapes. It will make the whole experience much more enjoyable.

MUSCADINE GRAPE WINE (1)

- *6 lbs ripe Muscadine Grapes*
- *2-1/4 lbs granulated sugar*
- *3 qts water*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1 crushed Campden tablet*
- *1 packet Montrachet wine yeast*

Boil the water and dissolve the sugar in it. While sugar-water is cooling, wash, destem and crush the grapes, being sure to wear rubber gloves. Pour crushed grapes into nylon straining bag, tie securely, and put in primary. Pour water over grapes, add crushed Campden tablet and yeast nutrient, and cover primary securely. After 12 hours add pectic enzyme. Wait additional 12 hours and measure both specific gravity and acid. S.G. should be 1.090 or higher; acidity no higher than 7 p.p.t. tartaric. Correct S.G. if required by adding additional sugar, acid by using one of three methods described below following recipes. Add yeast, recover primary, and squeeze nylon bag lightly and stir must twice daily for about 5-7 days or until S.G. drops to 1.030. Press pulp well to extract liquid. Pour into secondary fermentation vessel, fit airlock, and let stand 3 weeks. Rack and top up, then rack again in 2 months and again after additional 2 months. If wine has cleared, bottle. If not, wait until wine clears, rack again and bottle. This wine may be sweetened before bottling by stabilizing, waiting 10-12 hours, then adding 2/3 to 1-1/3 cup sugar-water per gallon (2 parts sugar dissolved in 1 part water. May taste after one year, but improves remarkably with age (2-4 years). [Author's recipe.]

MUSCADINE GRAPE WINE (2)

- *6-8 lbs Muscadine Grapes*
- *2-1/2 lbs granulated sugar*
- *3 qts water*
- *1 tsp pectic enzyme*
- *1 tsp yeast nutrient*
- *1 crushed Campden tablet*
- *1 packet Montrachet wine yeast*

Wash and destem the grapes, being sure to wear rubber gloves. Run grapes through a grape crusher or crush in crock primary using a sterilized 4X4 or other suitable device in an up-and-down action. Meanwhile, bring water to boil. Add sugar to grapes and pour boiling water over grapes and sugar. Stir well to dissolve sugar. Add crushed Campden tablet and yeast nutrient and cover crock. Wait 12 hours and add pectic enzyme. Wait 12 additional hours and measure both specific gravity and acid. S.G. should be 1.090 or higher; acidity no higher than 7 p.p.t. tartaric. Correct S.G. and acid as in recipe (1) above, if required. Add yeast, recover primary, and stir must 2-4 times daily, knocking down "cap" of skins and seeds each time. Check S.G. daily until it drops to 1.040. Strain pulp well to extract liquid and discard pulp. Recover primary and continue fermenting as before until S.G. reaches 1.030. Siphon into secondary fermentation vessel, fit airlock, and ferment 30 days. Rack and top up, then rack again every 30 days until wine has cleared. Wait additional 30 days, stabilize, and rack again. Sweeten to taste and bottle. Allow to age at least 18 months before drinking. Improves with additional aging. [Adapted from recipe published in New Orleans area newspaper, identity unknown, circa 1990.]

Acid Reduction with Calcium Carbonate: For liquors with acid levels of 10 p.p.t. or more, calcium carbonate is traditionally used to reduce acid through precipitation. A measured 2.5 grams of calcium carbonate will reduce the acidity of one gallon of wine or liquor by one p.p.t. For best results, split the liquor into two equal portions and add the calcium carbonate to one while stirring vigorously. Carbon dioxide will be given off and cause foaming. Chill the treated liquor several days and then siphon it off the lees of calcium carbonate into the untreated portion. The addition of a teaspoon of yeast energizer may be required to reactivate fermentation after treatment.

Acid Reduction with Potassium Bicarbonate: For liquors with acid levels of 8 to 10 p.p.t., potassium bicarbonate treatment can be used to reduce acid through precipitation and neutralization. A measured 3.4 grams or 0.1 oz. of potassium bicarbonate will reduce the acidity of one gallon of wine or liquor by one p.p.t. The compound is stirred directly into the full batch, then chilled to facilitate precipitation of potassium bicarbonate lees. The addition of a teaspoon of yeast energizer may be required to reactivate fermentation after treatment.

Acid Reduction through Water Dilution: This is the least desirable method, only because the Mustang Grape flavor is diluted and the resulting wine will suffer. The acid is inversely proportional to the volume of liquor, so the steps in reducing acidity from 10 p.p.t., for example, to 7 p.p.t., are: (1) 7 / 10 = 0.70 (2) 100 / 0.70 = 1.428 (3) 1.428 x 128 (oz. per gallon) = 182.784 total oz. required (4) 182.784 (total required) - 128 (oz. per gallon) = 54.784 (oz. per gallon required to be added).

My thanks to "the Cajun" and to Horace Furlough for the requests.

TOMATO WINES

Someone recently wrote to me asking if I had any recipes for both red and green tomato wine. Unfortunately, I'm unable to find the requested letter to reply personally, so I hope whomever it was will check here for this belated reply. Jack Keller, winemaker and webmaster

The only word of caution for red tomato wine is to use only perfectly ripe fruit. They should also be freshly picked. If you have a large crop coming ripe all at once and have already canned enough for the off-seasons, then this recipe will be a God-send. It makes one gallon of wine, but multiply it out by however many 4-lb batches of tomatoes you have for the wine.

RED TOMATO WINE

- *4 lbs fresh, ripe red tomatoes*
- *2 lbs granulated sugar*
- *3-1/2 qts water*
- *2 tsp acid blend*
- *1/2 tsp pectic enzyme*
- *1/8 tsp grape tannin*
- *1 tsp yeast nutrient*
- *1 crushed Campden tablet*
- *1 pkg Champagne or Montrachet yeast*

Boil water and dissolve sugar. Meanwhile, wash and cut fruit into chunks, discarding any bruised or insect-scarred parts. Pour fruit and any juice from cutting into nylon straining bag in primary. Tie bag and squash the fruit. Pour the boiling water with dissolved sugar over fruit. Cover and allow to cool one hour, then add acid blend, tannin, yeast nutrient, and crushed Campden tablet. Stir, recover and after 12 hours add pectic enzyme. Wait another 12 hours and add yeast. Stir twice a day for 7 days. Remove nylon bag and allow to drip drain, adding drained juice to primary; do not squeeze bag. Siphon liquid off sediments into secondary, top up, and fit airlock. Rack every 60 days until wine clears, then wait two weeks and rack again. Add stabilizer, wait 10 days, sweeten to taste with sugar water, then bottle. Wine will mature in one year and should be served chilled. [Adapted from Terry Garey's The Joy of Home Winemaking]

GREEN TOMATO WINE

- *3 lbs fresh green tomatoes*
- *1 qt balm leaves, including stalks*
- *1 lb raisins (or sultanas or currants)*
- *1 lb maize, barley or wheat*
- *1-2/3 lbs granulated sugar*
- *3-1/2 qts water*
- *2 lemons or oranges*
- *1 tsp pectic enzyme*
- *1/8 tsp grape tannin*
- *1 tsp yeast nutrient*
- *1 crushed Campden tablet*
- *1 pkg Champagne or Montrachet yeast*

Soak the grain overnight. When ready to make wine, pour boiling water over raisins (or sultanas or currants) and let soak about 15 minutes. Meanwhile, drain grain and chop tomatoes. Mix grain, raisins, balm leaves and stalks, chopped tomatoes, and the peels of the citrus fruit (careful to remove all white pith) and pass through a mincer. Place minced ingredients in nylon straining bag in primary. Add sugar and tannin. Add 3-1/2 qts boiling water and stir well to dissolve sugar. Cover and allow to cool one hour. Add crushed Campden tablet and juice of citrus fruit. Wait 12 hours and add yeast nutrient and pectic enzyme, stirring to mix. Wait additional 12 hours and add yeast. Ferment seven days, gently squeezing bag of minced ingredients 2-3 times a day. Remove bag and allow to drip drain, then squeeze well but not too well. Pour all liquid into secondary and top up with water to within 2-1/2 inches of airlock. Rack after 3 weeks, then again every month until wine clears and no additional deposits form during two-week period. Bottle and allow to age 9-12 months. [Adapted from C.J.J. Berry's 130 New Winemaking Recipes]

My thanks to Gary Thompson for the request.

PORT WINE

"I'm just starting to get into winemaking. I'd like to get some recipes for Port and Dry Vermouths as I use them for cooking."
Gary Thompson, Vancouver, British Columbia, Canada

I've read everything I have on Vermouth and must admit that I think it is far too complicated and exacting for me, and I'm really not prepared to write a multi-page recipe involving microgram measurements of 18 different herbs--several of which I've never heard of--when I haven't tried it myself. If you want to pursue making your own Vermouth, all I can do for the time being is refer you to "The Chemistry and Technology of Wine and Liqueurs" by K.H. Herstein and M.B. Jacobs, published by Chapman and Hall, Ltd. If I obtain a simplified recipe, I'll post it here for your reference.

Port wine, however, is a different matter. Two words of caution. First, port wine yeast is essential; use no substitute. Second, port is a fortified wine and this recipe uses brandy as a fortifying agent; do not use flavored brandy. Finally, this recipe makes six gallons of Port. I do not see any way to reduce the quantity except to halve or third the recipe and make either three or two gallons. Since the grape concentrate he refers to comes in both gallon and half-gallon cans, halving the ingredients may be the better option if you don't want to make six gallons.

PORT WINE

- *1 gallon can California Red Grape Concentrate*
- *12 lbs fine granulated sugar*
- *5 gallons warm water*
- *6 oz. dried elderberries*
- *16 oz. dried, non-glazed, banana chips*
- *2 tsp yeast energizer*
- *3 oz. acid blend*
- *5 crushed Campden tablets*
- *1 pkg Port wine yeast*

Prepare yeast starter 3 days in advance according to instructions on yeast packet. Separate banana chips in primary, add elderberries, grape concentrate, water, 1/2 sugar (6 lbs), yeast energizer, acid blend, and crushed Campden tablets. Stir well to dissolve sugar, cover well, and wait 24 hours. Add yeast starter and stir gently once a day. When specific gravity is 1.040, draw off 4-6 cups of must, slowly dissolve additional 3 lbs of sugar into it, then stir it into primary. When S.G. is at 1.030, strain out elderberries and banana chips and siphon wine into secondary. Attach air lock and check S.G. daily. When S.G. is at 1.010, draw off another 4-6 cups of must and slowly dissolve remaining 3 lbs of sugar into it. Gently add this back into secondary. Rack as deposits form, but not more often that every three weeks. When no more deposits form, allow one month for wine to clear. If wine fails to clear, stabilize wine and add fining according to instructions for particular fining agent. Wait 10 days, rack wine one last time, sweeten to taste, then add 60 oz. brandy and bottle wine. Age one year before tasting or using for cooking. [Adapted from Stanley F. Anderson and Raymond Hull's The Art of Making Wine.]

My thanks to Gary Thompson for the request.

PLUM WINE

"I am a novice wine maker who has been given a lot of small dark plums. I would be most grateful if you could supply a simple recipe for a slightly sweet light bodied wine." Lorraine Sewell, Ontario, Canada

Plum wine can be very aggravating to make, but once made, can well be one of your most satisfying vintages. It tends to lack body, and for that reason it is often made with raisins added. But if you use plenty of plums, the raisins are unnecessary. It is also notoriously slow to clear, but it does clear. The flavor, aroma and bouquet of finished plum wine is really a treat, so please don't be discouraged by my words of caution.

The first recipe below makes a dry table wine. The second one makes a high-alcohol sweet (dessert) wine. With both wines, sulfite initially and after every other racking.

PLUM WINE (1)

- *6 lbs plums*
- *1-1/2 lbs fine granulated sugar*
- *Water to one gallon*
- *1-1/2 tsp acid blend*
- *1 tsp pectic enzyme*
- *3/4 tsp yeast nutrient*
- *1/4 tsp yeast energizer*
- *1/8 tsp grape tannin*
- *wine yeast*

Put water on to boil. Wash the fruit, cut in halves to remove the seeds, then chop fruit and put in primary. Pour boiling water over fruit. Add the sugar and stir well to dissolve. Cover and allow to cool to 70 degrees F. Add acid blend, pectic enzyme, tannin, nutrient, and energizer, cover, and wait 12 hours before adding yeast. Recover primary and allow to ferment 5-7 days, stirring twice daily. Strain, transfer to secondary, and fit airlock. Rack after 30 days, top up, refit airlock and repeat every 30 days until wine clears. Wait two additional weeks, rack again, stabilize wine, bottle. This wine can be sampled after only 6 months. If not up to expectations, let age another 6 months and taste again. I have aged plum wine up to four years and the result was exquisite, but that was only because the wine got covered with blankets and was forgotten. I suspect it was ready long before it took on its heavenly quality. [Author's notes and adaptation from Dorothy Alatorre's Home Wines of North America]

PLUM WINE (2)

- *6 lbs plums*
- *3-1/2 lbs fine granulated sugar*
- *Water to one gallon*
- *1-1/2 tsp acid blend*
- *1 tsp pectic enzyme*
- *1/2 tsp yeast nutrient*
- *1/2 tsp yeast energizer*
- *1/4 tsp grape tannin*
- *wine yeast*

Put water on to boil. Wash the fruit, cut in halves to remove the seeds, then chop fruit and put in primary. Pour boiling water over fruit. Add half the sugar and stir well to dissolve the sugar. Cover and allow to cool to 70 degrees F. Add acid blend, pectic enzyme, tannin, nutrient, and energizer, cover, and wait 12 hours before adding yeast. Recover primary and allow to ferment 5-7 days, stirring twice daily. Strain, stir in half remaining sugar to dissolve, syphon into secondary, and fit airlock. Rack after 30 days, add remaining sugar, stir well to dissolve sugar, top up, and refit airlock. Rack every 30-45 days until wine clears. Wait two additional weeks, rack again, stabilize wine, and bottle. This wine can be sampled after only 6 months. If not up to expectations, let age another 6 months and taste again. I have aged plum wine up to four years and the result was exquisite, but that was only because the wine got covered with blankets and was forgotten. I suspect it was ready long before it took on its heavenly quality. [Author's notes and adaptation from Dorothy Alatorre's Home Wines of North America]

If you have enough plums, make several batches of wine varying the sugar content (3-1/2 lbs, 3-1/4 lbs, 3 lbs, etc. -- the wine will be sweet until you get to 2-3/4 lbs, but progressively less and less). Be sure to mark the bottle labels so you'll know which is which. In this way, you will later be able to determine which sugar content best suits your taste.

My thanks to Lorraine Sewell for the request.

MORE WATERMELON WINES

"I'm from Western Australia and I've been chasing a recipe for Watermelon wine. I have taken a copy of the Watermelon and Peach wine recipe from your page but wondered if you have had an update on that for just the straight watermelon wine? L. R. "Rosie" Brown, Mandurah, Western Australia

Rosie, I, too, chased a recipe for pure watermelon wine for some time. I finally obtained one, but after making the wine I discarded it. It simply is an inferior wine by itself. It lacks body and is thin. Further, the watermelon flavor, which is what I expected and wanted, did not survive fermentation very well. The taste was bland and very tired. It tasted similar to a soft drink that has gone flat. No--the soft drink would still taste better. I guarantee you that pure watermelon wine, at least made from that particular recipe, would be a huge disappointment to you.

I have several recipes for excellent "watermelon wine," but each and every one of them requires the addition of another fruit to give the wine body and additional flavor. This is not unusual in winemaking. Many of my favorite wines require adding raisins, figs, dates, or some other fruit to the ferment to save what otherwise would be an unacceptable wine. I hope you will not be too disappointed by this, but instead will rejoice that you have several options available to you for making excellent watermelon wine.

I have already posted a recipe for watermelon-peach wine. I will post one below for watermelon-elderberry wine and another for watermelon-grape wine. Each of these (including the watermelon-peach) uses just enough of the second ingredient to enhance the watermelon flavor without overwhelming it. I hope you will try one of these.

Watermelon-Elderberry Wine

- *6-1/2 lb watermelon*
- *1/4 lb dried elderberries*
- *water to 1 gallon*
- *juice and zest of 2 lemons*
- *1-2/3 lbs granulated sugar*
- *1 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *wine yeast*

Cut the rind off of melon, cut melon into one-inch cubes, remove loose seeds, and put melon and any free juice in primary (crock, plastic pail, etc.). Grate the yellow thinly off two lemons, then juice the lemons and add the juice and zest (gratings) to primary. Add dried elderberries, pectic enzyme and yeast nutrient. Add water to make up 1 gallon. Stir in sugar and stir well to dissolve. Cover primary with cloth, wait 12 hours and add wine yeast. Cover and ferment 3 days, stirring daily. Strain juice into secondary (demijohn) and fit airlock. Ferment 30 days and rack, topping up with water into which 1/3 cup sugar has been dissolved. Add one crushed Campden tablet, refit airlock, and rack every 30 days for 6 months. Stabilize (1/4 tsp potassium sorbate and another crushed Campden tablet) about a week before bottling. Allow to age at least 6 months in bottles, but improves with additional age. [Author's recipe]

Watermelon-Grape Wine

- *6 lb watermelon*
- *1-1/2 lb fresh table red or green grapes*
- *water to 1 gallon*
- *juice and zest of 2 lemons*
- *1-2/3 lbs granulated sugar*
- *1 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *wine yeast*

Cut the rind off of melon, cut melon into one-inch cubes, remove loose seeds, and put melon and any free juice in primary (crock, plastic pail, etc.). Thinly grate the yellow off two lemons, juice the lemons, and add the juice and zest (gratings) to primary. Separately, wash, destem, and crush the grapes well in a bowl. Add grapes and grape juice and crushed Campden tablet to primary. Add water to make up 1 gallon. Add sugar and stir well to dissolve. Cover primary with cloth, wait 12 hours and pectic enzyme and yeast nutrient. After additional 12 hours add wine yeast. Cover and ferment 5 days, stirring daily. Strain juice into secondary (demijohn) and fit airlock. Ferment 30 days and rack, top up, refit airlock, and repeat 30 days later. After additional 60 days, rack, top up, and stabilize (add 1/4 tsp potassium sorbate and another crushed Campden tablet). Wait 10 days, sweeten to taste and bottle. Allow to age in bottles one year. [Author's recipe]

My thanks to L. R. "Rosie" Brown for the request.

CONCORD GRAPE WINES

"Last year we harvested almost a hundred pounds of wonderful Portuguese Concord grapes.... It's that time of year again, and I am beginning to smell the ripening grapes. Today I picked 6 bunches (4 1/2 lbs.) for jelly. My question to you is, how can I make a few bottles of a nice red wine from my grapes? Something not too difficult or too expensive?" Diane Marble, San Diego, CA

Concord grapes are the most popularly planted native American grapes. Early colonists embraced them, harvested them, and used them to make wines, jellies, jams, and tarts. They were the first of the native vines from which cuttings were planted to form vineyards. A variety of Vitis Labrusca, the Concord Grape is resistant to many of the diseases which destroy the European grape, Vitis Vinifera; they were the first onto which Vinifera cuttings were grafted to combat insects and disease and the first to be successfully cross-pollenated with European stock to produce hybrids. Most notable of these hybrids are French-American, but crossings were also made with German, Spanish, Portugese, Lowlands, and Baltic grapes. The resulting vines are hardy and produce good yields.

The Concord, however -- even its hybrids -- rarely contain the high amount of natural sugar that pure Vinifera varieties contain. They also contain more pectin and acid, and their wines may exude a musky aroma disagreeable to some. For these reasons their juice is always reinforced with added sugar, almost always diluted with water to balance the acid, treated with pectic enzyme to ensure that it clears, and may be flavored slightly with certain aromatic herbs or spices to counter the natural muskiness.

I have included three recipes below. The first produces a dry wine, so you may want to sweeten it slightly before bottling if you're not partial to dry wine. The second is diluted only slightly and requires a good many more grapes to produce, but results in a full-bodied, sweet dessert wine. Both wines should be stabilized before final sweetening and bottling, either with a commercial stabilizer (such as Sorbitol) or one crushed Campden tablet and 1/2 teaspoon of potassium sorbate per gallon. Final sweetening is always accomplished using two parts sugar dissolved in one part boiling water and allowed to cool. This syrup must be clear, so stir until every granule of sugar has dissolved. The third recipe is a "second wine," made by using the grape pulp from the first batch of wine. Grape concentrate is added to provide body and vinous quality. I have made several second wines, all of which have turned out extremely well.

If you wish to add an aromatic agent to your wine, any of the following will work: anise, bitter almond, chamomile, cardamom, cinnamon, clove, coriander, juniper berries, whole nutmeg, fresh rosemary, saffron, sage, summer savory, thyme, Tonka bean, woodruff, or vanilla bean. Do not use ground spices, but rather the leaf, seed, or -- in the case of cinnamon -- bark. Place an amount (one tablespoon per gallon for most, or two nutmegs, Tonka beans or vanilla beans) in a finely meshed jelly bag, tied, and place it in the must during the primary fermentation only. Squeeze gently before discarding.

When adding sugar to raise specific gravity (S.G.), a tablespoon less than 8 ounces will raise the S.G. of one gallon of must 0.010. For grape wines, the beginning S.G. must always be at least 1.095 to achieve an alcohol content of 12.7%, while 12% is required to preserve the wine. This, however, presumes very little liquid will be lost during racking, which is a bad assumption. It is therefore wiser to begin with a starting S.G. of 1.105, which under ideal circumstances will produce 14.1% alcohol by volume. Because you will lose liquid during racking, the finished figure will be closer to 12.7%.

Concord Grape wine must age two years in the bottle before being considered ready to drink. It always astounds the novice how greatly wine improves with age. A wine that is terrible after one year will be

delightful one year later and wonderful in the third year. Therefore, the best plan for one to follow is to make a set amount (3-5 gallons) every year, set the bottles on their side in a cool, dark closet, and forget about drinking any until you begin the third year's winemaking. Even then, you may want to age them further. Just remember one thing: it takes five 750 ml wine bottles to store one gallon of wine; 25 bottles to store 5 gallons. Since it takes 5-6 months to make the wine, you have plenty of time to ask friends or neighborhood restaurants to save their empties for you. If you ask restaurants to do this, be sure and pick the bottles up regularly as requested and tell them when you have enough.

Concord Grape Wine (1)

- *6 lbs fresh Concord grapes*
- *5 pts water*
- *3-1/4 cups granulated sugar*
- *1/2 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash and de-stem grapes, discarding any less than perfect ones. Put in nylon mesh bag, tie securely, and vigorously crush grapes over primary, being sure to crush them all. Place bag of pulp in primary and add water, sugar, nutrient, and crushed Campden tablet. Stir well to dissolve sugar, cover securely with clean cloth and set aside. After 12 hours add pectic enzyme and recover. After additional 12 hours check specific gravity. If not at least 1.095, add sugar and stir until dissolved, then add yeast. Stir daily, squeeze the nylon bag to aid in juice extraction, and check the S.G. When S.G. reaches 1.030 (5-6 days), lightly but steadily press juice from bag. [Set bag aside in bowl to make a second wine (see third recipe below).] Siphon liquor off sediments into sterilized glass secondary and attach airlock. Check S.G. after 30 days. If 1.000 or lower, rack into clean secondary and reattach airlock. Rack again after 2 months and again after additional 2 months. Allow to clear, stabilize, sweeten if desired (1/2 to 3/4 cup sugar syrup per gallon), and rack again into sterilized bottles. Allow to age two years in bottle before tasting. Improves further with additional aging. [Adapted from Raymond Massaccesi's Winemaker's Recipe Handbook]

Concord Grape Wine (2)

- *12 lbs fresh Concord grapes*
- *2 pts water*
- *1-1/2 cups granulated sugar*
- *1 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *wine yeast*

Wash and de-stem grapes, discarding any less than perfect ones. Divide grapes into two nylon mesh bags, tie securely, and vigorously crush grapes over primary, being sure to crush them all. Place bags of pulp in primary and add sugar already dissolved in water, nutrient, and crushed Campden tablet. Cover securely with clean cloth and set aside. After 12 hours add pectic enzyme and recover. After additional 12 hours check specific gravity. If not at least 1.095, add sugar and stir until dissolved, then add yeast. Stir daily, squeezing the nylon bags to aid in juice extraction, and check the S.G. When S.G. reaches 1.030 (5-6 days), lightly but steadily press juice from bags. [Set bags aside in bowl to make a second wine (see third recipe below).] Siphon liquor off sediments into sterilized glass secondary and attach airlock. Check S.G. after 30 days. If 1.000 or lower, rack into clean secondary and reattach airlock. Rack again after 2 months and again after additional 2 months. Allow to clear, stabilize, sweeten (1-1/4 cup sugar syrup per gallon), and rack again into sterilized bottles. Allow to age two years in bottle before tasting. Improves further with additional aging. [Adapted from Raymond Massaccesi's Winemaker's Recipe Handbook]

Concord Grape Wine (Second Fermentation)

- *pulp from 6-10 lbs Concord grapes*
- *1 gallon (minus one cup) water*
- *8-10 oz. red grape concentrate or Concord grape juice*
- *2 lb granulated sugar*
- *2 tsp acid blend or juice from 1 lemon and 2 thin slices of wine sap apple*
- *1/8 tsp tannin or 1 used teabag*
- *1/2 tsp yeast nutrient*
- *wine yeast*

Begin this wine as soon as practical after pulp is removed from previous use, as you will be using the yeast already present in the pulp (do not allow pulp to dry out). Mix all ingredients except pulp in primary, stir well to dissolve sugar, then add pulp still in nylon bag. S.G. may be lower than expected because of alcohol still trapped in pulp. Cover and ferment, stirring and squeezing bag daily, until S.G. drops to 1.010. Siphon liquor into secondary. Squeeze bag well to extract all juice possible. Add juice to secondary and fit airlock. Rack after 30 days, then every 2 months until wine is clear and no more yeast deposits form after 10 days. Stabilize, sweeten if desired, and siphon into bottles. Taste after two years. [Author's recipe]

My thanks to Diane Marble for the request.

LOQUAT WINE

"How do you make it?" Visitor at SARWG booth, San Antonio.

I recently worked in the booth of the San Antonio Regional Wine Guild (SARWG) at the Texas Folk Life Festival in San Antone. We talked to hundreds of people about winemaking and dozens of them signed up for our newsletter. Among the props we had at the booth was a gallon jug of vigorously fermenting loquat wine. An awful lot of people stopped, looked at the labeled jug, and said, "I always wondered what to do with them [loquats]." I explained to all that would listen that loquats make excellent jelly, pie and wine. Loquats are also known as Chinese or Japanese plums. They are yellow, about the size and color of a small apricot, grow in clusters, and have 3-4 large seeds. They are an early blooming and ripening fruit, but many are still left on the trees as I write. Indeed, San Antonio seemed to have a bumper loquat crop this year and there was a good deal of interest in the wine. The problem was that we didn't have a loquat recipe on hand to give out to those who wanted to try it. I pointed a lot of people to this web site and told them I'd publish it, so here it is.

- *4 lbs fresh loquats*
- *2 lbs granulated sugar*
- *1 tsp acid blend*
- *1 gallon water*
- *1 crushed Campden tablet*
- *1/2 tsp pectic enzyme*
- *1/2 tsp grape tannin*
- *wine yeast and nutrient*

Wash fruit and remove seeds. Chop the fruit finely or roughly in a blender. Pour fruit over half the sugar, crushed Campden tablet, tannin, yeast nutrient, and enough water to total one gallon in primary, stirring well to dissolve the sugar. Cover with cloth. After 12 hours, add pectic enzyme and recover. After another 12 hours, add wine yeast and recover. Stir daily, adding half the remaining sugar after three days. Ferment on pulp another four days, stirring daily. Strain through nylon jelly bag and squeeze well to extract juice. Pour remaining sugar into juice, juice into secondary, and fit airlock. Siphon liquor off sediments into clean secondary after 30 days, topping up as needed. Repeat racking every 30 days until wine clears (3-4 additional rackings). Rack once more and taste. If satisfied with sweetness, bottle the wine. If too dry, add stabilizer and sweeten to taste, adding up to 1/4 cup sugar dissolved in 1/4 cup water. This wine can be drank young, but improves considerably if left in bottles one year. [Author's recipe]

My thanks to all who were interested for the request.

BLACK CHERRY WINES

"I made some wine last year out of black cherries and it came out lousy. It turned brown after six months and doesn't taste like cherry at all. Do you have any idea what I may have done wrong? I'd like to know because my trees are full of cherries again and I'd like to do it right this time." Bradford Jackson

Cherry wine, especially black cherry wine, can be a problem because most cherries lack sufficient acid balance to carry them into age and tend to be protein unstable. But acid balance can be treated in any number of ways and proteins eliminated with bentonite treatment. Before I get into that, however, let's look at Brad's particular problems.

By email exchange I learned that Brad had used C.J.J. Berry's recipe for black cherry wine and that he is more or less wedded to the black cherry by ownership of six trees. The first recipe listed below is, essentially, Berry's recipe corrected for excess malic and insufficient citric acids. The second is my own, and the third is adapted from Brian Leverett.

An improved cherry wine can be made using a blend of black cherries and sour cherries. This wine ages better than black cherry alone.

BLACK CHERRY WINE (1)

- *6-8 lbs black cherries*
- *1-3/4 lbs granulated sugar*
- *1-1/2 tsp pectic enzyme*
- *1/2 tsp citric acid*
- *5-1/2 pints water*
- *1 crushed Campden tablet*
- *wine yeast and nutrient*

Pick only ripe cherries. Wash and destem cherries, discarding any that are not sound and blemish free. Chop the fruit as best you can. It is not necessary to destone the cherries, but discard any stones that crack or break open. Put in crock with water, stir in crushed Campden tablet and, 24 hours later, pectic enzyme. Cover and set aside four days. Pour through nylon sieve or jelly-bag and squeeze well to extract all possible juice. Add sugar, citric acid and nutrient and stir well to dissolve sugar. Transfer to secondary, add yeast starter, fit airlock, and set in warm place (70 degrees F.). Rack after initial fermentation subsides (14-21 days), top up with cold water, refit airlock, and ferment to dryness in cooler place (60 degrees F.). Rack again, top up and bottle. For sweeter wine, stabilize and add 1/4 to 1/2 cup sugar-water before bottling. Taste after 6 months or allow to age one year. Drink within 18 months. [Adapted from C.J.J. Berry's 130 New Winemaking Recipes]

BLACK CHERRY WINE (2)

- *6 lbs black cherries*
- *1-3/4 lbs granulated sugar*
- *1 tsp pectic enzyme*
- *1/2 tsp citric acid*
- *2 grams bentonite*
- *6-7 pints water*
- *wine yeast and nutrient*

Pick only ripe cherries. Wash, destem and remove stones from cherries, discarding any that are unsound and blemished. Chop the fruit, add one pint water and bring to low boil. Reduce heat and simmer covered for 15 minutes, stirring occasionally. Remove from heat and allow to cool. Drain through nylon jelly-bag. Reserve drained juice and seep jelly-bag in 2 pints cold water for 15-20 minutes. Squeeze jelly-bag thoroughly to extract residual juice and color. Discard pulp and combine juices, sugar, pectic enzyme, citric acid, and nutrients in crock or bowl. Add remaining water, stirring well to dissolve sugar. Test total acid and reduce to 0.85% if necessary. Pour into secondary and cover with cloth. After 12 hours, add bentonite and yeast starter and fit airlock. Move to cool (55-60 degrees F.) place. Rack every three weeks until no new deposits form, topping up each time. Bottle and store in dark place to preserve color. May taste after 6 months but improves with age to 18 months. [Author's recipe.]

BLACK CHERRY WINE (3)

- *4 lbs black cherries*
- *1 lb golden raisins*
- *1-3/4 lbs granulated sugar*
- *1 tsp pectic enzyme*
- *6-7 pints water*
- *wine yeast and nutrient*

Pick only ripe cherries. Wash, destem and remove stones from cherries, discarding any that are questionable. Chop the cherries and mince the raisins while bringing water to boil. Place fruit and sugar in primary and cover with boiling water, stirring well to dissolve sugar. Allow to stand until temperature drops to 70 degrees F. Add pectic enzyme and nutrient. Wait 12 hours and add yeast starter. Cover well and set in warm place for 14 days. Strain through a nylon sieve, pressing thoroughly, and pour into secondary. Top up and fit airlock. Rack after three weeks and again after additional three weeks. Taste for sweetness (should be medium dry). For sweet wine, stabilize and add up to one cup sugar water (to taste), or simply bottle. Taste after 6 months. [Adapted from Brian Leverett's Winemaking Month by Month]

DISCUSSION: Fermenting with bentonite at 2 grams per gallon helps eliminate proteins and settle sediments and is a step that may improve recipes 1 and 3. Additional bentonite fining after fermentation may be necessary, but the pectic enzyme usually aids clearing. As stated in the introduction above, an improved wine can be made by mixing sweet and sour cherries. Use 70% black cherries and 30% chokecherries, Montmorency cherries or morello cherries, but reduce total cherries by 25% and do test for and reduce total acid.

My thanks to Bradford Jackson for the request.

SASKATOON SERVICEBERRY WINES

"I am looking for a recipe for Saskatoon berry wine. Do you have one?" Kale Kondra

I have three recipes for Saskatoon Wine. One uses the berry fresh and the other two use the juice from gently simmering the berry. All will yield a good wine, but the last two yield a wine with a deeper ruby red color. The third recipe, which uses raisins to add body, is the best of the three. I would use a Champagne wine yeast to push the alcohol up to the 16-18% range, but you can use any wine yeast and reach 14% easily.

The Saskatoon berry is the Amelanchier alnifolia, a member of the serviceberry genus. Thus, it is also known as the Saskatoon serviceberry. Berries turn from light green to rose to deep red to dark purple -- almost black -- when fully ripe. Depending on your locale, they are ripening now or will be ripening within the next several weeks. Pick only fully ripe berries for winemaking.

Saskatoon Serviceberry Wine (1)

- *3-4 lbs Saskatoon berries*
- *2 lbs granulated sugar*
- *2 lemons (juice only)*
- *1 tsp pectic enzyme*
- *5 pints water*
- *1 crushed Campden tablet*
- *wine yeast and nutrient*

Pick only ripe berries. Wash, destem and crush berries. Put in primary with sugar, lemon juice, water, and crushed Campden tablet, stirring well to dissolve sugar. Cover with muslin and put in warm place. Add pectic enzyme after 12 hours and wine yeast and nutrient after additional 12 hours. Stir twice daily for 5 days. Strain through a medium-meshed nylon sieve, pressing lightly to extract juice, returning liquor to primary.. Recover primary and wait 24 hours, then siphon off sediment into secondary and fit airlock, adjusting volume to allow 3 inches of space for foaming. Move to cooler place. When vigorous fermentation subsides (10-14 days), top up with water or reserved juice. Ferment additional 2 weeks, then rack into clean secondary. Refit airlock and rack after 30 days. Wait another 30 days, rack again and bottle. This is a very good dry wine, fit to taste after 6 months. Improves with additional aging. Two gallons of berries should make 5 gallons of wine. [Author's recipe.]

Saskatoon Serviceberry Wine (2)

- *2-3 lbs Saskatoon berries*
- *2-1/2 lbs granulated sugar*
- *2 lemons (juice only*
- *1 tsp pectic enzyme*
- *5-7 pints water*
- *wine yeast and nutrient*

Pick only ripe berries. Wash, destem and crush berries. Heat to low boil, reduce heat, and simmer covered for 10 minutes. Fold top berries under, recover and simmer another 10 minutes. Pour into nylon jelly-bag and allow to drip over primary until pulp is cool. Meanwhile dissolve sugar into 3 cups boiling water and allow to cool. Add juice, jelly-bag, juice of 2 lemons, yeast nutrients, and pectic enzyme to primary. Wait at least 10 hours before inoculating with wine yeast. Cover well and set in warm (70-75 degrees F.) place, stirring twice daily. When S.G. drops to 1.040 (about 5 days), gently press jelly-bag to extract clear juice, discarding remaining pulp and seed. Siphon off sediments into secondary, top up, fit airlock, and set in cooler (60-65 degrees F.) place. Rack after 30 days and again after another 30 days. Bottle when clear, racking only if additional sediments have formed. Store in dark place to preserve deep ruby color. May taste after 6 months but improves with age. One and one-half gallons of berries should make 5 gallons of wine. Author's recipe.]

Saskatoon Serviceberry Wine (3)

- *2-3 lbs Saskatoon berries*
- *1 lb raisins*
- *2-1/2 lbs granulated sugar*
- *2 lemons (juice only*
- *1 tsp pectic enzyme*
- *5-7 pints water*
- *wine yeast and nutrient*

Pick only ripe berries. Wash, destem and crush berries. Heat to low boil, reduce heat, and simmer covered for 10 minutes. Fold top berries under, recover and simmer another 10 minutes. Pour into nylon jelly-bag and allow to drip over primary until pulp is cool. Meanwhile dissolve sugar into 3 cups boiling water and allow to cool. Chop or mince raisins and put in second jelly-bag. Add juice, both jelly-bags, all but 2/3 cup sugar-water, juice of 2 lemons, pectic enzyme, and yeast nutrients to primary. Wait at least 10 hours before inoculating with wine yeast. Cover well and set in warm (70-75 degrees F.) place, stirring twice daily. After 5 days, gently press jelly-bag of Saskatoon serviceberries to extract clear juice, discarding remaining pulp and seed. Recover and ferment additional five days. Gently squeeze raisin jelly-bag to extract juice, then discard pulp. Siphon off sediments into secondary, add remaining sugar-water, top up, fit airlock, and set in cooler (60-65 degrees F.) place. Rack three times at 30-day intervals. Bottle when clear, racking again only if additional sediments have formed. Store in dark place to reserve deep ruby color. May taste after 9 months but improves with age. This is a full-bodied wine. [Author's recipe.]

My thanks to Kale Kondra for the request.

FRESH FIG WINE

"We have a huge fig tree in our back yard here in Austin, TX and would like to do something with the ton or so of figs it seems bent on producing. Please send us any and all information that you have on making fig wine. We would be most appreciative." Shaemus and Heather

Figs are interesting in that they are used in dozens of recipes, but almost always as dried fruit. Fresh figs are rare in recipes, and a "pure fig wine" is rarer still. However, I have one for you and you can multiply it out for 3, 5, 6-1/2, or as many gallons as you have the fermentation containers for. One package of wine yeast will handle from 1 to 5 gallons of wine.

Fresh Fig Wine

- *4 lbs figs*
- *7 pts water*
- *1-3/4 lbs granulated sugar*
- *3-1/2 tsp acid blend*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *1 pkg Montrachet wine yeast*

Chop or feed figs through mincer. Place in large, finely woven nylon straining bag, tie top, and put in primary fermentation vessel. Stir in all other ingredients except yeast. Check S.G. (should be 1.085 to 1.100; if not, add up to 1/2 cup more sugar, stirring very well before re-checking S.G.). Cover with cloth. Add yeast after 24 hours and stir daily, pressing pulp lightly to aid extraction of juices. When liquor reaches 1.040 (3 to 5 days), hang bag over bowl to drain, lightly pressing to aid extraction (do NOT force or you will cloud the liquor). While pulp drains, siphon liquor off sediments into secondary. Add drained liquid and discard pulp. Fit airlock to secondary. Ferment to dryness (S.G. 1.000 or lower -- in about 3 weeks). Rack into clean secondary, top up to 1 gallon and reattach airlock. Rack again in 2 months. Rack again and bottle when clear. This is a good dry wine. If you want it sweeter, add 1/2 tsp stabilizer per gallon after last racking (but before bottling), then add 1/4 lb dissolved sugar per gallon. Bottle. This wine can be drank young (after 3 months in bottle), but will improve immensely with age.

You really should consider drying some of the figs for use in other recipes calling for dried figs. They add considerable body to thin wines, but may impart a brownish color that some find objectionable. Not here. To me, that brown color means the wine should be aged four years before drinking, when it will have taken on an almost sherry quality. This is the value of dried figs....

My thanks to Shaemus and Heather for the request.

STRAWBERRY WINES

"Strawberry season is upon us here in Ottawa. I was wondering if you know of a good recipe for a medium sweet strawberry wine." Rick

I have several recipes that produce semi-sweet to sweet strawberry wines. I'm including four, below. The first is the simplest strawberry wine recipe I know of. Use only the sweetest, freshest berries and you'll be rewarded with an exquisite, delicate wine. The second has more body and finishes well. The third also has good body and stores and ages well. The fourth depends on wild strawberries and is a lighter wine, but the taste will be the most rewarding of the lot. I hope one of these works for you.

Strawberry Wine (1)

- *3 lbs. fresh strawberries*
- *2 lbs. granulated sugar*
- *2 tsp. citric acid*
- *water to make 1 gallon*
- *wine yeast & nutrient*

Place all ingredients except yeast in crock. Crush fruit with hands and cover with 5 pints boiling water. Stir with wooden paddle to dissolve sugar and simultaneously mash the strawberries. When cooled to 85 degrees F., add yeast. Cover and stir daily. Strain on 7th day, transfer to secondary fermentation vessel, top up to one gallon, fit fermentation trap, and set aside. Rack after 30 days and again after additional 30 days. Bottle when clear. Allow to age at least 6 months. Will improve to one year.

Strawberry Wine (2)

- *3 lbs. fresh strawberries*
- *1/2 lb. chopped golden raisins*
- *2-1/2 lbs. light brown sugar*
- *2 tsp. citric acid*
- *1/4 tsp. grape tannin*
- *water to make 1 gallon*
- *wine yeast & nutrient*

Place all ingredients except yeast in crock. Crush fruit with hands and cover with 5 pints boiling water. Stir with wooden paddle to dissolve sugar and simultaneously mash the strawberries. When cooled to 80-85 degrees F., add yeast. Cover and stir daily. Strain on 7th day, transfer to secondary fermentation vessel, top up to one gallon, fit fermentation trap, and set aside. Rack after 30 days and again after additional 30 days. Add additional one cup sugar and 1/3 tsp citric acid dissolved in 1/2 cup water and ferment another 30 days. Rack, ferment additional 30 days, then rack again. Bottle when clear. Allow to age at least 9 months.

Strawberry Wine (3)

- *3 1/2 lbs fresh chopped strawberries*
- *1/4 lb. chopped golden raisins*
- *1/4 lb. chopped dates*
- *2-1/2 lbs. granulated sugar*
- *1 1/2 tsp. acid blend*
- *2 tsp. pectic enzyme*
- *1/4 tsp. grape tannin*
- *1 crushed Campden tablet*
- *Champagne yeast and nutrient*

Place chopped fruit in nylon jelly bag, tied. Place jelly bag and all other ingredients except Campden tablet, pectic enzyme and yeast in crock and cover with 5 pints boiling water. Stir well to dissolve sugar. Cover. After two hours add crushed Campden tablet. After additional 10 hours add pectic enzyme and 12 hours later add yeast. Cover and stir daily. On 7th day remove jelly bag and hang over bowl to collect juice. Allow to drain thoroughly without squeezing (about two hours). Pour all liquids into secondary fermentation vessel, top up to one gallon, fit fermentation trap, and set aside. Rack every 30 days. After 3rd racking, bottle when clear. Allow to age at least 1 year.

Strawberry Wine (4)

- *3 1/2 lbs. fresh wild strawberries*
- *2-1/2 lbs. granulated sugar*
- *1 gal. water*
- *1 tsp. acid blend*
- *1 tsp. pectic enzyme*
- *1/4 tsp. grape tannin*
- *1 crushed Campden tablet*
- *Champagne yeast and nutrient*

Place fruit in nylon jelly bag and tie. In crock, crush fruit with hands. Add all other ingredients except Campden tablet, pectic enzyme and yeast in crock and cover with 3 quarts boiling water. Stir well to dissolve sugar. Cover and add crushed Campden tablet when tepid (about 2 hours). After additional 10 hours add pectic enzyme and 12 hours later add yeast. Cover and stir daily. On 7th day remove jelly bag and hang over bowl to collect juice. Allow to drain thoroughly without squeezing (about two hours). Pour all liquids into secondary fermentation vessel, top up to one gallon, fit fermentation trap, and set aside. Rack every 30 days until wine clears (3-6 months). When wine clears, bottle. Allow to age at least 1 year.

My thanks to Rick for the request.

Watermelon Wine

"We have been trying to find a recipe for Watermelon Wine. Can you help?" Pam

I have at least one other recipe, but can't seem to find it right this minute. Here is a recipe for Watermelon-Peach Wine. This is not exactly what you asked for, but should nonetheless serve you nicely. The peach helps, as watermelon alone lacks body and can make a disappointing wine.

Watermelon-Peach Wine

- *1/4 large watermelon*
- *2 peaches*
- *1/4 cup chopped raisins*
- *3 limes (juice only)*
- *2 lbs sugar*
- *water to make 1 gallon*
- *1 tsp acid blend*
- *1 crushed Campden tablet*
- *1 tsp yeast nutrient*
- *wine yeast*

Extract the juice from watermelon and peaches, saving pulp. Boil pulp in one quart water for 1/2 hour then strain and add water to extracted juice. Allow to cool to lukewarm then add water to total one gallon and all other ingredients except yeast to primary fermentation vessel. Cover well with cloth and add yeast after 24 hours. Stir daily for 1 week and strain off raisins. Let stand additional 24 hours and rack. Pour into secondary fermentation vessel, fit fermentation trap, and set aside for 4 weeks. Rack and set aside another 4 weeks, then rack again. Allow to clear, then rack final time and bottle. Allow 6 months before tasting, but improves with age

My thanks to Pamela Malnar for the request.

Rose Petal Wines

"I have roses blooming everywhere and am looking for a wine recipe to capture their fragrance. Can you help me?" Kathee Johnson

There are several recipes for rose petal wine, all of which use a second ingredient for body. Here are two good ones to choose from, although if you have enough petals you might try both and compare later.

Rose Petal Wine (1)

- *6 cups fragrant rose petals*
- *1/4 lb white raisins, chopped*
- *1 gallon water*
- *2 lbs granulated sugar*
- *2 tsp acid blend*
- *1 tsp pectic enzyme*
- *1 crushed Campden tablet*
- *Rhine wine yeast and nutrient*

Pick the rose petals just before starting, so they're fresh. Boil 6 pints water and pour over all ingredients except yeast and pectic enzyme, stirring gently to dissolve sugar. Cover with cloth or plastic wrap and set in warm place for 24 hours. Add pectic enzyme, yeast and half remaining water. Set aside until vigorous fermentation subsides (7-10 days), stirring daily. Do not exceed 10 days. Strain liqueur into secondary fermentation vessel, top up to neck with water, and fit fermentation trap. Rack after 30 days, then again after additional 30 days. Bottle when clear and store in dark, cool place. It will be fit to drink after 6 months, but will improve enormously after a year.

- *4-6 cups rose petals, depending on fragrance*
- *2 lbs green pea pods*
- *2-1/2 lbs granulated sugar*
- *2 lemons*
- *1 orange*
- *2 tsp pectic enzyme*
- *1 gallon water*
- *1 used tea bag*
- *1 crushed Campden tablet*
- *Rhine wine or Champagne yeast and nutrient*

Use pea pods as soon after shelling as possible. Rose petals may be picked up to two days earlier and frozen in plastic freezer bag. Juice the lemons and orange and combine juice with all ingredients in crock except water, pectic enzyme and yeast. Bring water to boil and pour over ingredients, stirring to dissolve sugar. Cover and set aside 24 hours. Add pectic enzyme and yeast, recover, and set aside one week, stirring daily. Strain through a muslin cloth or bag onto secondary fermentation vessel, topping up to neck of vessel. Fit fermentation trap and allow to ferment completely (45-60 days). Rack and bottle when wine clears. Allow it to age six months in the bottle before tasting. Will improve with age.

COMMENTS: Both color and fragrance will vary with different roses. Generally, the fresher the flower the stronger the color and fragrance, but the rose must be fragrant to begin with. It is perfectly acceptable to use petals from flowers whose blooms are fading (but not yet brown) on the plant. Cut the flowers and carefully remove the petals from the hip and stem.

Both recipes call for 2-1/2 lbs granulated sugar per gallon of wine. This produces a medium wine. Use 1/4 lb less sugar for a dry wine, 1/4 lb more for a sweet. Champagne yeast will convert more sugar into alcohol than Rhine yeast.

My thanks to Kathee Johnson for the request. I hope one of these recipes suits you.

Dandelion Wines

> *"Have you got anything on dandelion wine? Thousands of them are in bloom here in Ohio and we thought we would put them to use. We are looking for both a semi-sweet recipe and a dry one for different occasions and moods." Lance, Ted, Alex, and Dave*

Yes, indeed, I have several recipes for dandelion wine (one of my favorites!). I'm sending you two of them and hope I'm not too late!

Dandelion Wine (1)

- *3 qts dandelion flowers*
- *1 lb raisins*
- *1 gallon water*
- *2 lbs granulated sugar*
- *2 lemons*
- *1 orange*
- *yeast and nutrient*

Pick the flowers just before starting, so they're fresh. You do not need to pick the petals off the flower heads, but the heads should be trimmed of any stalk. Put the flowers in a large bowl. Set aside 1 pint of water and bring the remainder to a boil. Pour the boiling water over the dandelion flowers and cover tightly with cloth or plastic wrap. Leave for two days, stirring twice daily. Do not exceed this time. Pour flowers and water in large pot and bring to a low boil. Add the sugar and the peels (peel thinly and avoid any of the white pith) of the lemons and orange. Boil for one hour, then pour into a crock or plastic pail. Add the juice and pulp of the lemons and orange. Allow to stand until cool (70-75 degrees F.). Add yeast and yeast nutrient, cover, and put in a warm place for three days. Strain and pour into a secondary fermentation vessel (bottle or jug). Add the raisins and fit a fermentation trap to the vessel. Leave until fermentation ceases completely, then rack and top up with reserved pint of water and any additional required to reduce all but 1 inch of airspace. Set aside until wine clears, rack and bottle. This wine must age six months in the bottle before tasting, but will improve remarkably if allowed a year.

- *2 qts dandelion flowers*
- *2 lbs granulated sugar*
- *4 oranges*
- *1 gallon water*
- *yeast and nutrient*

This is the traditional "Midday Dandelion Wine" of old, named because the flowers must be picked at midday when they are fully open. Pick the flowers and bring into the kitchen. Set one gallon of water to boil. While it heats up to a boil, remove as much of the green material from the flower heads as possible (the original recipe calls for two quarts of petals only, but this will work as long as you end up with two quarts of prepared flowers). Pour the boiling water over the flowers, cover with cloth, and leave to seep for two days. Do not exceed two days. Pour the mixture back into a pot and bring to a boil. Add the peelings from the four oranges (again, no white pith) and boil for ten minutes. Strain through a muslin cloth or bag onto acrock or plastic pail containing the sugar, stirring to dissolve. When cool, add the juice of the oranges, the yeast and yeast nutrient. Pour into secondary fermentation vessel, fit fermentation trap, and allow to ferment completely. Rack and bottle when wine clears. Again, allow it to age six months in the bottle before tasting, but a year will improve it vastly. This wine has less body than the first recipe produces, but every bit as much flavor (some say more!).

COMMENTS: Dandelion wine is typically a light wine lacking body. One of the recipes above used raisins as a body-builder, but you could use dates or figs or rhubarb instead. Whatever you use will affect the color, so golden raisins or golden figs are usually used with dandelions (both are usually available in bulk at Sun Harvest, Giant Foods, or many other stores).

Both recipes call for 2 lbs granulated sugar per gallon of wine. Whether this produces a dry, sweet or semi-sweet wine will depend on the yeast you use, as those which convert additional sugar into higher alcohol percentages will result in drier wine unless additional sugar is added (no more that 1/4 lb per gallon). I tell people to make what they like. If you like dry wine, use slightly less sugar or champagne yeast. If you like sweet wine, add a little more just before bottling (along with wine stabilizer to stop all fermentation). Personally, I always push the yeast into the most fermentation it will give by adding sugar after racking and giving it another month to raise the alcohol level. This requires an additional racking before bottling. Also, the yeast usually doesn't use up all the additional sugar so my wines are usually a little on the off-dry side (which I prefer).

If you omit the body-building ingredient, dandelion wine is light and invigorating and suited perfectly for tossed salad and baked fish (especially trout). If you ferment with a body-enhancer but shave the sugar, the wine will serve well with pastas, heavier salads, fish, or fowl. Sweetened, it goes well before or after dinner.

Finally, dandelion wine is well-suited to make into a sparkling wine and may even do splendid if kept semi-dry to semi-sweet. In that case I'd use no more than 3/4 lb of raisins per gallon if you use that recipe -- you don't want too much body weighing it down. Good luck, and may your yeast always give you an extra day's work!.

My thanks to Lance, Ted, Alex, and Dave at L & R Sturgill for the request. I hope you had good luck with one of these recipes.