

Cherry Wine



From Sweet Cherries

Ingredients (makes 5 gallons)

20 to 25 lbs.	Sweet Cherries, pitted
7 1/2 lb.	white granulated sugar (or until Specific Gravity is 1.085)
7 1/2 tsp.	Acid Blend Powder
5 tsp.	Nutrient Powder
2 1/2 tsp.	Pectic Enzyme Powder
5	Campden Tablets
	Add enough water to make 5 gallons
1 Packet	Wine yeast (suggestion: Lalvin 71B1122)

Starting Specific Gravity of 1.085 will yield 11% Alcohol by Volume Potential

Suggested Fruit Acid should be .5% to .7%

Directions

1. Select all fruit to assure prime ripeness – be sure to throw out all bad or over-ripe fruit.
2. Clean, de-stem and remove all pits (do not crush with pits – you don't want the bitterness of the pits in your wine).
3. Crush cherries and add to primary fermentor (you can put the cherries in a fermentor bag before placing in the bucket if you want).
4. Crush the Campden tablets and mix all ingredients except the wine yeast in primary fermentor.
5. Cover with lid, or sanitized kitchen towel, or plastic sheet (do not seal).
6. After 24 hours, check the temperature of your must – ideally it should be about 70 degrees F (follow the temperature range recommended by the yeast packet). Add the yeast by sprinkling over the surface of the must. Do not stir.
7. Ferment 5 to 7 days or until Specific Gravity is 1.040.
8. Remove cherries to cheesecloth, nylon bag, fruit press, or like me, a vintage cone strainer – press or squeeze as much juice out of the fruit as you possibly can, then discard the pulp.
9. Rack wine into carboy and attach an air lock.
10. Rack after the one week
11. Rack again after another week.
12. Rack again after two more weeks.
13. Rack every two months, until the wine is clear and there is no (or very little) sediment on the bottom.
14. When wine is clear and stable, you can allow it to bulk age for 6 or more months, then bottle, or you can bottle now and let the wine age in the individual bottles.
15. Age 6 months or more. Be patient! While drinkable now, your wine will be even better as it ages.

From Sour Cherries

Ingredients (makes 5 gallons)

20 to 30 lbs.	Sour Cherries, pitted
7½ lbs.	white granulated Sugar or until Specific Gravity is 1.085
2½ tsp.	Acid Blend Powder
5 tsp.	Nutrient Powder
2½ tsp.	Pectic Enzyme Powder
5	Campden Tablets
	Add enough water to make 5 gallons
1 packet	Wine yeast (suggestion Premier Cuvee or Lalvin 71B1122)

Starting Specific Gravity of 1.085 will yield 11% Alcohol by Volume Potential

Suggested Fruit Acid should be .5% to .6%

Directions

1. Clean, de-stem and remove all pits (do not crush with pits – you don't want the bitterness of the pits in your wine).
2. Crush cherries and add to primary fermentor (you can put the cherries in a fermentor bag before placing in the bucket if you want).
3. Crush the Campden tablets and mix all ingredients except the wine yeast in primary fermentor.
4. Cover with lid or sanitized kitchen towel (do not seal).
5. After 24 hours, check the temperature of your must – ideally it should be about 70 degrees F (follow the temperature range recommended by the yeast packet). Add the yeast by sprinkling over the surface of the must. Do not stir.
6. Ferment 5 to 7 days or until Specific Gravity is 1.040.
7. Remove cherries to cheesecloth, nylon bag, fruit press, or like me, a vintage cone strainer – press or squeeze as much juice out of the fruit as you possibly can, then discard the pulp.
8. Rack wine into carboy and attach an air lock.
9. Rack after the one week
10. Rack again after another week.
11. Rack again after two more weeks.
12. Rack every two months, until the wine is clear and there is no (or very little) sediment on the bottom.
13. When wine is clear and stable, you can allow it to bulk age for 6 or more months, then bottle, or you can bottle now and let the wine age in the individual bottles.
14. Age 6 months or more. Be patient! While drinkable now, your wine will be even better as it ages.

Notes: Previously frozen cherries are ideal for wine – you can freeze fresh cherries before starting, or purchase frozen. Thaw in primary fermentor to make sure you capture all the juice!

Add grapes from the wine variety you would like – for instance, when I make a Cherry Pinot Noir, I add 2+ lbs. of Pinot Noir grapes during fermentation.