



Making Sparkling Wines

* The following information is designed to be a guideline for making sparkling wine or 'Champagne'. Please be careful when following these directions. Serious injury can result from improper equipment or process.

1. Make a good quality dry table wine around 10-12% alcohol by volume. Too high of an alcohol content can result in the wine not carbonating in the bottle. Chardonnay is a good choice for the wine base.
2. When the wine is dry, still, clear and stable and about 6 months old, transfer it into a bottling bucket. Add one and a half (1 1/2) ounces of table sugar per gallon. Be careful not to exceed this limit.
3. Immediately begin putting wine into [Champagne bottles](#). Regular wine bottles will not do as they cannot withstand the pressure and will explode. Push-in [Champagne stoppers](#) and [wire them down](#). Most American made Champagne bottles can also be capped (in place of the stopper and wire) with a regular beer [bottle cap](#) and [capper](#).
4. Then stand the bottles upright for about a year at which time they can be opened and enjoyed. Each bottle will have a slight yeast sediment so be careful when dispensing not to disturb the sediment. Chill the bottle before serving.

More complete information can be found in the book ["The Art of Making Wine"](#) by Anderson and Hull