1. Sanitize

Thoroughly clean ALL equipment and utensils that will come in contact with any ingredients and sanitize with a potassium or sodium metabisulfite solution prior to use.

2. Add Ingredients

In a sanitized 7.9 gallon fermenter, pour in 4 gallons of clean water and 1 gallon of Vintner's Best Fruit Wine Base. Stir the mixture well with a sanitized spoon, paddle or drill mounted mixer for two minutes. After stirring is complete take and record an original gravity reading with a sanitized hydrometer.

3. Pitch Yeast

Sprinkle the contents of a fruit wine yeast sachet over the top of the entire surface and stir well. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a temperature-stable area approximately 68-72°F.

4. Monitor

The must will begin to ferment within 24 - 48 hours and you will notice CO_2 releasing (bubbling) out of the airlock. Allow must to ferment for 2 weeks.

5. Secondary Racking

After 2 weeks, rack the wine into a clean and sanitized secondary fermenter (glass or plastic carboy). Allow wine to finish fermenting for an additional 4 weeks. Eliminate any airspace

6. Record

After 4 weeks draw a sample with a wine thief or baster and place in a test jar for a final gravity reading. Using a sanitized hydrometer record the final gravity. If gravity is 1.000 or lower proceed to step #7. If gravity is higher, continue fermentation until gravity hits 1.000 or lower.

7. Stabilizing and Clearing

After wine reaches a final gravity of 1.000 or lower rack the wine into a clean and sanitized glass or plastic carboy, leaving behind the sediment. To stabilize and inhibit further fermentation, crush 1 campden tablet per gallon and add it to the wine. Next, add 1/2 teaspoon of Potassium Sorbate per gallon of wine and stir well. Allow the wine time to clear. After approximately one week the wine should be clear and ready for sweetening and bottling. Add Sugar to taste. Bottle and enjoy!