File Name Yeast: D47

Volume: 4-gallon batch

Ageing: Bottle at ~100 days, and drink after it recovers.

Fruit ripening:

Tasting notes: Starts off with a non-spectacular flavor. Very unimpressive early on. Seems to dislike being banged around much, so taste after it has been in the bottle for a few days at least.

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| **Protocol Date** | **Real Date** | **Protocol Activity** | **Real Activity** |
| Day 0 |  | SOP, wash (detergent, Brand=Seventh Generation) and sanitize containers and work and nearby surfaces (percarbonate [Brand=Oxi Clean] followed by IO Star. Sanitize w/percarbonate floor that will be disturbed by walking.  Pick fruit as early as possible so that it is as cool as possible. Select ripe/very-ripe fruit. Can be stored in refrigerator for at least one week.  Until noted, at RT~75F.  Crush. Mix crushate w/ 4 cups of rice hulls. Press. Remove press cake, mix up. Press, and repeat. Do not exceed 2 atm. Shoot for 55-60 % yield. (*Tech note*: Have gotten >65%, but taste of hulls persisted a few days and disappeared.)  In 6.5-gallon primary fermenter until noted.  Chaptalize to Brixinitial = 22.5° [OG=1.095, PA (UCD method)=12.6% ] (*Tech note*: 1.5 oz sugar/⁰Brix per gallon as a first estimate.)  Determine pH and TA. If TA< 2 g L-1, add to that level. (*Tech note*: pH=3.1 and TA=5.5 g L-1 are perspective values that have been observed.)  + KMS to raise TSO2 by 50 mg L-1  (*Tech note*: 50% binding of added SO2 has been observed with this protocol.)  Determine FSO2 & adj to SO­2(molec) ~ 0.8 mg L-1.  After 4 h, + 0.15 g gallon-1 Lallzyme C-MAX  (*Tech note*: This is ~3x the amount recommended by the manufacturer for *vinifera*. This usage has resulted in almost no gross lees, whereas some other protocols I’ve used result in significant loss of wine.) |  |
| Day 1 |  | Recheck brix & adj if necessary.  + 1 g gallon-1 Opti-White  + 2 g gallon-1 Booster Blanc  +1 g gallon-1 Fermaid K (*Tech note:* SNA—the first of two nutrient additions.)  Pitch D47 with Go Ferm protocol. |  |
| ~Day 3 |  | When fermentation=33% finished:  + 1 g gallon-1 Fermaid K (2d & final SNA)  Rack into 5-gallon carboy, fit airlock, and transfer to 65F for remainder of fermentation. |  |
| ~Day 12 |  | When fermentation is complete:  Transfer to RT. |  |
| ~Day 20 |  | Assay pH, TA and FSO2 (*Tech note:* Perspective values 3.05, 8 g L-1, and 12 mg L-1 have been observed.)  Rack off lees (*Tech note:* into purged 5-gallon carboy to allow headspace for stirring.)  adj FSO2 (to 0.8 mg (molec) L-1)  +¼ tsp gallon-1 K sorbate  +80 g gallon-1 suc (≡ dry side of semi-sweet)  Rack again after all components in solution (*Tech note:* into 1 *½*-gallon and 1 3-gallon carboy leaving no headspace.) |  |
| ~Day 30 |  | Transfer to 32F for cold stabilization. *(Tech note:* Cold stabilization to drop out crystals, clear wine, and lower TA.) |  |
| ~Day 60 |  | Transfer to RT.  Assay pH, TA & FSO2 as before. Adjust if necessary (*Tech note:* In the past, TA=7.5 g L-1 has balanced perfectly against nom. 20 g suc L-1, but at this stage, taste/flavor should be the guide.) |  |
| ~Day 90 |  | Fine (bentonite for protein) if necessary.  Filter if necessary/desired.  (*Tech note:* wine made by this protocol has never clouded so has not been fined. Will filter through No. 2, which is adequate for “brilliance,” without a pass through a coarse filter.)  Bottle if fining not required. |  |