

Wine_2004.txt

----- Recipe via Meal-Master (tm) v7.07

Title: Orange Dessert Wine

Categories: RaceNet, Wildgame, Beverages

Servings: 1

5 ea Oranges, Louisiana Naval

2 ea Lemons

5 qt Wine, dry white

4 c Brandy

1 ea Vanilla bean

1 ea Piece (1/2) orange rind, dry

2 lb Sugar

Grate the skins of the oranges and lemons and reserve. Quarter the fruit and place in a demi-john or other large container (crock or glass). Pour in the wine, then add the grated skins, sugar, brandy, vanilla bean and piece of dried orange rind. Close off the jar and store in a cool dark place for 40 days. Strain through cloth and bottle. Serve chilled.

----- Recipe via Meal-Master (tm) v7.07

Title: Elderberry Wine- Vin de Fleurs du Sareau

Categories: RaceNet, Wildgame, Beverages

Servings: 1

2 ga Elderberries, ripe, washed

2 1/2 ga Water

1/4 lb Sugar

1 ea Lemon, juice of

1 ea Yeast, cake, or env dry

Mash elderberries well in a large (5 gal) pot. Add water. Bring to a boil and simmer for 15 minutes. Slowly stir in sugar and lemon juice. After 15

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more minutes at simmer, remove from heat and allow to cool enough to handle. Strain through collander, then through tea strainer, then through cloth into large container, a crock or plastic/glass water container. In a cup of LUKEWARM water dissolve the yeast. Pour into berries and cover well with cloth. Allow to ferment for 10 days. Next, carefully, so as to leave dregs on bottom, pour fermenting juice into gal. jugs. Cork tightly, store in cool, dark 3 months. Draw the wine from the sediment after 3 mos. No aging req'd.

MMMMM----- Recipe via UNREGISTERED Meal-Master (tm) v8.01

Title: Spiced Cherry Wine Mix with Recipe
Categories: Crs, Mix, Gift, Beverage, Posted
Yield: 1 servings

1/2 c Dried cherries
1 c Sugar
4 Cinnamon sticks
12 Whole cloves

MMMMM-----SPICED CHERRY WINE-----

1 pk Mix
1 Lemon, sliced thinly
2 Bottles dry red wine

Mix: Combine dry ingredients and store in an airtight container.

Spiced Cherry Wine: Heat all ingredients, reserving a few lemon slices, but do not allow to boil. Keep warm over low heat 1 hour. Serve warm garnished with remaining lemon slices.

Source: The Perfect Mix by Diane Phillips ISBN 0-688-12104-7 Typed by Carolyn Shaw 11-94

MMMMM

At a rather festive tasting dinner (recipes follow in cooking conferences only):

Savennieres '79, Clos du Papillon (Loire): Still pale-colored, good acid. Quite dry. After a bit of sulfur on opening, a floral nose, a little cooked on the palate. Medium finish, a little lemon droppish, a little medicinal. Somewhat thin, but not at all unattractive.

Angelo Papagni Chardonnay '78 (Madera): Dark golden - a terrific tropical fruit bouquet. Unctuous texture, low acid, high glycerin, some oak - reminiscent of some more recent Australian efforts. A little bitter with a not unpleasant hint of oxidation. Huge, unbelievably long finish: easily five minutes. Fruit - lychees and apricots throughout. Why isn't more wine available from the area around Fresno? Wine wine, I mean, not Wild Irish Rose. I drank two glasses (which means that it wasn't half bad) and used about 1/4 of the bottle in the sauce for the fish.

Puligny-Montrachet '90, St. Aubin: Thinnish, light straw color. Very delicate flowery nose, followed by a citrusy flavor. Medium finish. Served with, and a bit dominated by, the fish course of shad roe etuve in butter and one giant prawn per person, sauce of Angelo Papagni Chardonnay and cream. Went better with the vegetables - zucchini sauteed in EVOO, garlic mashed potatoes, and carrots and ginger in Pernod: this last dish brought out a latent spiciness in the wine.

Vougeot '57 Clos de la Perriere, Lupe-Cholet: When the cork was popped, the whole room filled with a fruity aroma. Opening, disappointingly, a little moldy (wet cardboard, perhaps) but with

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tremendous fruit - which kept evolving throughout the evening; opinions ranged among plum, apricot, sour cherry, with different flavors coming up at different times. Color deep burgundy, gradually fading but still strong everywhere but the very edge after two hours. Moldy-musty smell dissipated in about 15 minutes, replaced by an agreeable cedary-animalish scent. Fruit (I thought sour cherry) predominated on the palate; some tannin and strong acid. A rich meaty roundness that went well with the roast chicken. More complexities showed with the cheeses, which were a Crottin de Chavignol (which I didn't try, being put off by the strong woolly odor), an aged goat's milk Gouda (which I didn't like, but which went okay), a 10-year-old ordinary Gouda, which was terrific and lent a certain rich background to the wine, and a 3-year-old Parmigiano. This wine kept changing over two hours but stayed vigorous until the decanter was empty. Finish over a minute, with plums and cherries and cedar throughout.

Sandeman Imperial Corregidor '94 bottling, blend: Slightly raw, with alcohol just barely subjugated by figgy dried fruit and wood; medium sweetness. Deep sherry color, long finish. A vigorous, attractive wine, clearly related to but without the finesse of

Sandeman Imperial Corregidor '75 bottling of '95 unblended cask: After a hundred years, the alcohol is tamed, and the wine is totally harmonious. Along with the same flavors evident in the younger Corregidor, there was a warm toasted nut aspect. The finish of this was not so long nor so powerful as that of the younger wine, but here was a drink you could drink and drink without becoming tired of it (if you had the opportunity). This was one of 660 bottles filled in honor of Arthur Fiedler's 80th birthday in 1975. I was invited to make a zabaglione out of the rest of the old Corregidor (there are still several left in the

host's cellar, and they have to be used up), but I declined.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Carla's Grape Wine

Categories: Beverages

Servings: 1

- 2 ga grapes, ripe, washed
- 2 1/2 ga water
- 1/4 lb sugar
- 1 tsp lemon, juice of
- 1 ea yeast, cake, or env, dry

Mash grapes well in a large (5 gal) pot. Add water. Bring to a boil and simmer for 15 minutes. Slowly stir in sugar and lemon juice. After 15 more minutes at simmer, remove from heat and allow to cool enough to handle. Strain through collander, then through tea strainer, then through cloth into large container, a crock or plastic/glass water container. In a cup of LUKEWARM water dissolve the yeast. Pour into grapes and cover well with cloth. Allow to ferment for 10 days. Next, carefully, so as to leave dregs on bottom, pour fermenting juice into gal. jugs. Cork tightly, store in cool, dark 3 months. Draw the wine from the sediment after 3 mos. No aging req'd.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Elderberry Wine- Vin de Fleurs du Sareau

Categories: Beverages

Servings: 1

- 2 ga elderberries, ripe, washed
- 2 1/2 ga water

1/4 lb sugar
1 ea lemon, juice of
1 ea yeast, cake, or env dry

Mash elderberries well in a large (5 gal) pot. Add water. Bring to a boil and simmer for 15 minutes. Slowly stir in sugar and lemon juice. After 15 more minutes at simmer, remove from heat and allow to cool enough to handle. Strain through collander, then through tea strainer, then through cloth into large container, a crock or plastic/glass water container. In a cup of LUKEWARM water dissolve the yeast. Pour into berries and cover well with cloth. Allow to ferment for 10 days. Next, carefully, so as to leave dregs on bottom, pour fermenting juice into gal. jugs. Cork tightly, store in cool, dark 3 months. Draw the wine from the sediment after 3 mos. No aging req'd.

Subj : May Wine

fm> Do you have a recipe for May Wine?? What else can you use
fm> Sweet Woodruff
fm> for? I just planted some too..it sounds like I will have to
fm> move it
fm> though, since it is planted in a container box.

Simple recipe....just put a sprig of Sweet Woodruff into a bottle of white wine--can't remember the kind recommended, possibly someone else will give you a tip there. Don't leave it in long, only for an hour or two. Serve chilled. I've had it served in a glass with strawberries.

In the container box it won't spread, but I don't know how it would winter over--if you are in an area where you even HAVE winter. Here, it survives in the ground very nicely, dying back in the fall and coming up in droves in the spring.

Subj : May Wine

JK> Simple recipe....just put a sprig of Sweet Woodruff into a bottle of
JK> white wine--can't remember the kind recommended, possibly someone else
JK> will give you a tip there. Don't leave it in long, only for an hour
JK> or two. Serve chilled. I've had it served in a glass with
JK> strawberries.

Usually it's made with a German-type sweet white wine such as
Moselle or Riesling--I understand the recipe is of German
origin--they call it Maiwein.

----- Recipe via Meal-Master (tm) v7.07

Title: Ginger Beer
Categories: Beverages
Servings: 1

1 ea Ginger root	1 1/2 lb Sugar
1 ea Lemon, grated rind of	1 ga Water, boiling
2 oz Cream of tartar	1 ea Yeast, envelope

Grate and thoroughly mash the ginger root in a bowl. Place in a large pot and add all ingredients except the yeast. Stir until sugar and cream of tartar is dissolved. Allow mixture to cool, then add yeast which has been started (dissolved) in a little lukewarm water. Cover tightly for 6 hours, then filter first through a tea strainer or similar, then through cloth. Bottle and cap tightly, sealed. Place in dark, cool (60 degree) place for two weeks. Chill fully before opening to drink.

----- Recipe via Meal-Master (tm) v7.07

Title: Orange Dessert Wine
Categories: Beverages
Servings: 1

5 ea Oranges, Louisiana Naval	4 c Brandy
2 ea Lemons	1 ea Vanilla bean
5 qt Wine, dry white	1 ea Piece (1/2) orange rind, dry
2 lb Sugar	

Grate the skins of the oranges and lemons and reserve. Quarter the fruit and place in a demi-john or other large container (crock or glass). Pour in the wine, then add the grated skins, sugar, brandy, vanilla bean and piece of dried orange rind. Close off the jar and store in a cool dark place for 40 days. Strain through cloth and bottle. Serve chilled.

----- Recipe Extracted from Meal-Master (tm) v6.14 -----

Title: Dandelion Wine
Categories: Dandelion Wine
Servings: 4

2 ts dandelion flowers
4 lb sugar
1 ts cake, dissolved in warm water
2 ea or 3 Oranges, squeezed and cut into chunks
2 ea or 3 Lemons, squeezed and cut into chunks

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Subj : more on sediment

AA

Sorry it took me so long to answer

You can get a wine filter very easily from the store I work for. If you're interested, I'll give you a wonderful deal on a Buon Vino Mini Jet wine filter. For the great price 129\$ all taxes included!!! Just to describe it a little, it has a small electric motor, forces the wine threw three filters at a time. There are 3 types of filters from coarse to fine. Generally speaking of set of medium fine pads is more than enough to remove 75% of the yeast content. For the extra 25% you might as well live with. No filter, even the professional ones like my boses that cost 5K and forces the wine threw 24 filters at a time can ensure a complete removal of all yeast.

If you're interested write to us at
Musca Wine Pressing
969 Sommerset West
Ottawa Ontario
K1R 6R8

Also if want, and can send you all pamphets we have, that describes with better acuracy the system I'm talking about.

CD-ROMS now that's a rip-off.

--- FidoPCB v1.5 beta-'h'

* Origin: Akasha's Bubble Bath & Magic Potion Emporium (1:163/403)

Ä [10] Fidonet: VIN_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄÄ VIN_MAISON Ä

Msg : 19 of 25 - 12

From : Bryan Mierau

1:140/42

Sat 19 Feb 94 22:26

To : Victor Sansoucie

Subj : hello

AA

VS> I'm new to this echo and thought it appropriate to introduce myself.
VS> allot of the "old timers" tell me that making a wine from concentrate
VS> (which is what I use for the most part) is not REAL wine making. The
VS> only way to make wine, so I'm told, is to smash a grape and let it sit.
VS> anyone have any thoughts on this?

Hello Vic,

I am also new to this echo, And I think that making wine from kits just saves you the step of preparing the fruit. I have made wine both ways for the past couple years. I have never made a wine from grapes though, but I would supposed that to get the correct grapes for the proper wines would cost a great deal of money compaired to the kits. I have made wines out of berries that I can pick in the region, which have a unique flavor which can not be had from a kit. I would see this as the major advantage.

Bryan

--- Maximus 2.01wb
* Origin: Martensville Tradewars (1:140/42)

Ä [10] Fidonet: VIN_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAA VIN_MAISON Ä
Msg : 22 of 24
From : Victor Sansoucie 1:141/545 Mon 21 Feb 94 09:42
To : Derrick Chapman
Subj : concentrates

AA

On 02-19-94 Derrick Chapman wrote to Victor Sansoucie...

DC> Concentrates produce a more consistent end result than an amateur
DC> self-grown,

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Msg : 30 of 31 - 25
From : Rick Duff
To : Bryan Mierau
Subj : hello

1:226/600 Sun 27 Feb 94 10:14

AA
<<***** On 2/19/94, BRYAN MIERAU wrote to VICTOR SANSOUCIE: *****>>

BM>past couple years. I have never made a wine from grapes though, but I
BM>would
BM>supposed that to get the correct grapes for the proper wines would cost a
BM>great
BM>deal of money compaired to the kits.

I've made from both kits (Juice bags and cans), from fresh juice (just
pressed), and
from grapes (red). The juice bags run me \$40 (US), the cans about \$30, the
fresh pressed about \$22.50 - \$25! The fresh stuff takes a lot longer though
to
make a good product. And the red from grapes (fermented on skins) can be a
bit
messy.

rick.duff@asacomp.com

p VbReader 2.01 #NR p Opposite of Pro is Con, Opposite of PROgress,CONgress?
--- FidoPCB v1.5 beta-'e'
* Origin: ASA CompuHelp "We're A Step Ahead" (614)476-4058 (1:226/600)

Ä [10] Fidonet: VIN_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄ VIN_MAISON Ä
Msg : 33 of 36 - 6 + 34
From : John Soanes 1:153/920 Fri 25 Feb 94 22:41
To : Verona Leslie
Subj : more on sediment

AA

MB=}Beer comes in so many varieties, it's almost impossible to make them
=}all, don't be afraid to try a new style, you may find you like it better
=}than what you've had before.

Well, it seems that we have almost drank the last batch. Beer
sure doesn't last as long as wine! My husband didn't think it
had enough of a "hoppy" taste. I liked it fine, a bit sweeter
than what I am used to, but nice and light! Do you use any one
particular brand?

Verona

* SLMR 2.0 * All wiyht. Rho sritched mg kegtops aound?

--- WM v3.01/93-0965

* Origin: The DryWell. Lake Fletcher NS (902)860-2446 (1:251/29.0)

Ä [26] Fidonet: ZYMURGY (1:352/111) ÄAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄ ZYMURGY Ä

Msg : 65 of 82 - 40

From : Steve Shanker

1:2613/321

Sat 12 Feb 94 17:09

To : Ethan Place

Subj : Potassium Sorbate?

ÄAAÄ

- > Looking through my wine recipes, I noticed that one of them
- > called for potassium sorbate. I know it's used to keep
- > fermentation from re-starting once you have a stable wine, but

1/4 teaspoon / gallon of Sorbate, and add 40ppm of Potassium Metabisulfite...

- > Also, I've just started using bentonite to clear up my wines,

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Msg : 14 of 18
From : Verona Leslie 1:251/29 Sat 12 Feb 94 15:57
To : Ethan Place
Subj : Bentonite

AA

=} Also, I've just started using bentonite to clear up my wines, and I was
=}wondering how anyone got this stuff to mix in? It calls for 2 tblspns. to 1
=}cup of warm water, then says to add this solution to the wine. OK, I added
=}bentonite to the water, and I got a mass vaguely resembling clay. I had to
=}it to the carboy in chunks. (Which, by the way, did NOT mix in.) Any ideas?
=}Thanks.

I have the most wonderful thing for mixing up bentonite. First I started using a Tupperware Shaker, but the mixture just wanted to explode, then I remembered a small electric hand blender that was given to me ages ago. It's brand is a Moulinex, but I have seen other such beasts on the market. I just mix the bentonite with the warm water in a large stein and stix the blender in and turn it on! All the gases escape freely and it mixes to a wonderful consistency. These little gadgets cost about \$10.00, and this is my only use for it. It is a perfect small gift for a wine maker!

Verona

* SLMR 2.0 * Missing husband and cat.... reward for cat

--- WM v3.01/93-0965

* Origin: The DryWell. Lake Fletcher NS (902)860-2446 (1:251/29.0)

Ä [10] Fidonet: VIN_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄ VIN_MAISON Ä

Msg : 16 of 18 - 11
From : Rick Duff 1:226/600 Mon 14 Feb 94 07:13

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To : Ken Farquharson
Subj : 2ND FERMENTATION

AA
<<***** On 2/8/94, KEN FARQUHARSON wrote to JIM MITCHELL: *****>>

KF>I had commercial yeast ,equal parts of (EC-1118 and 71B-1122 from
KF>Lallemand)

Good yeasts! I'm not sure about mixing them though.....

KF> At what temperature does one kill the yeast? My new warm spot
KF> since we bought a new refrigerator is in front of a hot air
KF> register . I checked a batch temp one morning and found it
KF>to be 105 degrees F. Perhaps it got up to 110 F. during the
KF>night. Would these temperatures kill my yeast?

I would think these kinds of tempatures would kill flavor more than it would
yeast! Another 10 degrees and you'll kill the alcohol too (ie. Boiling
temp).

rick.duff@asacomp.com

p VbReader 2.01 #NR p Opposite of Pro is Con, Opposite of PROgress,CONgress?

--- FidoPCB v1.5 beta-'e'
* Origin: ASA CompuHelp "We're A Step Ahead" (614)476-4058 (1:226/600)

Ä [10] Fidonet: VIN_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄ VIN_MAISON Ä
Msg : 17 of 17 - 4
From : Jim Mitchell 1:353/211 Sun 13 Feb 94 16:59
To : Verona Leslie
Subj : Making Wine
AA

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From : William H. Notation 1:141/1147 Tue 15 Feb 94 21:03

To : Marc Richard

Subj : filters and personal preference

AA

[MR] I dont understand the fuss over filtering. I filter my
[MR] wines with a [message editting here...]
[MR] character from the wine. So I think its a good investment
[MR] for anybody making a half decent product.

Marc -

I guess calling filtering a "last resort" may have come across a shade on the negative side. <g> While I personally do not filter my wine and am happy with the results, I wouldn't fault anyone for filtering in the quest for that "perfect" bottle. To produce a commercial grade product, filtering may become a necessity. However, some of the greatest wines in the world are not strangers to sediment in their bottles. Perhaps we need to make a distinction between "fermentation sludge" and sediment. The first one needs no further comment. The second, sediment does not in itself indicate shoddy technique or poor quality. Michael Broadbent points out that "Red wines are normally expected to throw a sediment in bottle." And as bottle age increases, even a white wine can leave a "dusting". Don't think of decanting a wine as a sign of failure. Decanting is just helping a fine wine to "put its best foot forward" when being presented to your guests.

Well, that said... I think I'll be out to "catch some rays" with you. (38 degrees below... well, the beer will stay cold !<G>)

Bests - Bill

--- GEcho 1.00

* Origin: Black Brier Brewery BBS - Wolcott, CT U.S.A. 203-879-9891
(1:141/1147)

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RAISINS ADD SOME BODY AND FLAVOR AS WELL AS ADDED SUGAR AND TANIN AND CAN REALLY POLISH UP A WINE SUCH AS ELDERBERRY PARTICULARLY IF YOU ARE USING DEHYDRATED BERRIES. THEY DO HAVE THEIR PLACE IN WINE MAKING.

WALT

--- GOMail v1.2 [92-0393]
* Origin: fidonet (1:266/87)

Herbal Wines

Nicholas Morcinek

One of the many pleasures of a life in the country is the abundance of free food and the makings of fine drink. Sitting here at my desk, glass of Dandelion wine in hand, the golden glow of the flickering firelight passing through the pale amber nectar drifts my mind back to the Spring and the picking and preparation that led to this magic moment. Anyone who has ever made their own wine or beer will understand my feelings but nowadays of course, wine nearly always refers to a Chateau produced store bought liquid, made from grapes grown in some exotic far away land. However until very recently, many other varieties of fruit and even flowers were used by enterprising brewers. Dandelion, Red Clover, Rosemary and Rose flowers were all used and all have their own distinctive nose, flavour and effect Herbs were used for their traditional medicinal values, the wine-making process being me rely the method of preservation.

Dandelion for the digestion and liver
Cowslip to help with sleep
Clover flowers as a tonic and mild euphoriant

These herb wines are very simply made, with minimal amounts of time and equipment and once tried and successfully imbibed, they can become an integral part of your routine and life style. After all, what better way is there to take your medicine than in a glass of fragrant ambrosia? Hoping that I've caught your interest, (excuse me while I pour myself an other glass!), perhaps

you'd like to give flower wines a try.

Here to help you on your way is my own tried, and very well tested, recipe.

Ingredients:

Two quarts of Red Clover or Dandelion flower-heads. (Or any other type of edible/medicinal flower. Good ones to try are Calendula, Rose, Violet, Elderflowers, etc; Use your own judgement, the recipe is good for almost any combination of flowers and herbs).

One Kilo of sugar & 3 lemons.

Four ounces un-coated raisins or sultanas.

One packet Champagne type wine yeast.

You will also need some equipment, most of which can be found in the kitchen, viz:

One, two or three gallon container, (stainless steel, earthenware, glass or un-chipped enamel).

A one gallon glass flagon, Fermentation lock, campden table and syphon tube.

(These can be obtained quite inexpensively from any home-brewing store).

Now for the...Method:

Pick the flowers on a sunny morning after the dew has dried. They are best picked after several days of full sun but Mother Nature is not always so obliging. Choose only the best flowers and discard all green parts at the base of the flowers. (They will make the wine bitter). Collect two full quarts of flowers for each gallon you wish to make. (This is a good job to give to the kids on a sunny Sunday afternoon. You won't see them for at least an hour.) It is very important that you collect only from areas that have not been sprayed with garden or agricultural pest sprays. Avoid all roadside flowers as they

contain high levels of pollutants.

It is important before starting in the kitchen to ensure that all the implements and containers used are scrupulously clean. Make up a sterilizing solution using the campden tablets, (follow the instructions on the pack) and then thoroughly rinse and clean everything you intend to use. This is the most important operation in home wine making, get it right and your wines turnout perfectly every time, screw-up and your friends will find all sorts of reasons for why they can't pop over to watch the game, join the barbecue, etc; etc; Anyway, we are digressing. Back to the wine.

Clean the flowers of insects and dirt and place them into the largest container. Add the juice from the three lemons and the washed raisins or sultanas, and immediately pour over them six pints of boiling water. Stir it all up with a sterilized spoon, cover the container with a sterilized lid and leave to stand for twenty four hours.

Next day, lift up the lid and take a peek at the dead flowers and other bits, floating in the water. Hmmm...Give it all a good stir and then strain out the liquid into a clean sterilized container. Rinse out your original container with some sulphite solution and then immediately pour the strained liquid back in. Add the sugar and two pints of boiling water, stirring well so as to dissolve the sugar, and then add the yeast, which has been prepared beforehand as instructed on the package. Stir it again, cover and put it away in a warm spot where the temperature stays around 70-80 degrees. Now forget all about it for one month.

The month has passed and you rush like the wind to take a look at your wine. Urrghh!! It smells weird and looks weirder, but don't worry, every thing should work out fine. This is where the syphon, flagon and fermentation lock come into the picture. First sterilize all your equipment with a sulphite solution and rinse thoroughly. Then syphon the contents of your brewing bin into the flagon. This will give you your first taste, but don't despair it gets much better! Set up the fermentation lock as per the manufacturer's instructions, pop it on top

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of the flagon and now take it back to that warm out of the way place where you hid it before.

Now comes the hardest part of the whole show. You have to forget all about this big bottle of fermenting nectar for at least six months. Don't be tempted to peek inside, smell or God forbid! taste your new concoction. Don't even think about it! That day is still in the far future.

Six months have passed. November arrives and the nights are getting longer. Remember the wine?? It's now ready to be bottled. You'll need about six or seven bottles for each gallon. Use only those bottles that are designed to hold pressure, i.e. Champagne or sparkling wine bottles, even those thick heavy old-fashioned cola bottles. Use a sulphite solution to sterilize the bottles, corks and caps, and using a sterilized syphon tube, carefully syphon the clear liquid from the flagon into the bottles without disturbing the sediment in the flagon. Tastes pretty good now eh!

To make your wine just a little sparkling add no more than a half teaspoon of sugar to each bottle. Seal the bottles well and let them stand in a warm place for three days. Then place them in the coolest part of the house and wait six more weeks. It will then be just about ready to drink. Of course like many wines it will taste better if left longer, (about a year is best).

But of course we're all only human and so must inevitably try out the fruits of our labour. Invite around your true friends, break out the best glasses and then carefully open your first delicately cooled bottle, without disturbing the sediment on the bottom. Pour carefully into each glass, filling them all in one delicate movement, again so as not to disturb the sediment. Sit back, raise your glass in a toast and sip this delightful ambrosia. Revel in the complements and congratulations of your friends, for they are truly deserved. And think of the coming Spring and the fifteen gallons that you plan to brew.

Good luck!!!

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For the last while, I have been following the discussion in this echo regarding ice wine production. Of course, I figure I might as well just barge right in <g>.

The key to ice wine seems to be grapes with a reduced water content. However, how the water is removed is important. The cold temperature causes ice crystals to form within the grape thus concentrating the sugar and flavour in the juice. Too rapid a freeze and the ice crystals would be too small to effectively separate from the remaining juice. (IMO) Since the grapes are outdoors and exposed to the elements, dehydration is a factor as you mentioned. This dehydration would be due to (atleast) two factors: dryer, "winter" air; and likely stronger and more frequent winds.

Assuming I have hit upon the key factors in producing these grapes, there is a process which could simulate the effects of mother nature. Ocean Spray has been using extremely cold air to freeze cranberries while retaining much of their texture and minimizing fruit damage. The berries are released into the jets of cold air and by the time they exit the duct, they are frozen and "sprayed" from the duct into storage freezers like shot from a shotgun barrel. If we were to increase the temperature (so as to promote the growth of larger ice crystals) and hold the grapes in the air stream longer (to increase the drying effect) and finally dump the grapes directly into a refridgerated press, we should be able to produce grape juice that is comparable to the "ice wine" juice.

Any comments? If you're interested (or anyone else), we could discuss the specific design of this system. Obviously, it would be best suited for a commercial application due to economies of scale.

I'm sure I'll hear from the purists out there that say this is "cheating Mother Nature" and I tend to agree. However, I find the technology rather interesting.

Bests - Bill

--- GEcho 1.00

* Origin: Black Brier Brewery BBS - Wolcott, CT U.S.A. (1:141/1147)

Subj : hello

AA

MR:Actually wine is the only escape I get from my girlfriends insatiable
:libido...

I grew up in Quebec... I sure miss that Quebecois humour.

MR:Just kidding. I think its the other way around.

:Anyways none of you're business what happens a mile of the Quebec border
:What are we talking about.

MR:Does it say 100% grape juice.

Yes. 100% varietal juice (except for sterilant chemicals - probably sulphites; but then, the commercial wineries use those too).

MR:Lots of chemicals go into the making of concentrates.

They do use chemicals, but I wouldn't say "a lot". No more than the commercial wineries do for sterilization.

:I recently spoke to an oenologist from Montreal, that just finished
:fixing a bad set of grapes imported from Italy.

The concentrates I use are made from California grapes for the most part. I wouldn't be surprised if they were actually concentrated at a factory close to the vineyards. It's a lot cheaper to ship a concentrate to Canada than to ship the grape juice, then concentrate it here.

MR:What I'm getting at is, do you really think, any good farmer would send
:his grapes to the concentrator. Only the rotted stuff at the end of the
:season that have little or no value.

The grapes are not grown by a "farmer", they are grown on vast acreages owned and operated by the large wine making corporations. They do use their

Wine_2004.txt

prime grapes to make their own wine, and use the SLIGHTLY lower quality grapes for making concentrates. I really believe that the quality of the grapes made into concentrates are as good, if not better, than the grapes you use to make wine. The best grapes are used by the wineries, what's left they either make into concentrate or sell to you. By the time you receive them, they're no longer as fresh as the ones sent to the crusher to make concentrate.

MR:How can a concentrate sell for 38\$ or less, and still yield more than :the original grapes from California.

Like I said before, your grapes have to shipped with a good deal of handling to get them to you still somewhat fresh and not smashed to bits. My concentrate is made only a few miles from the vineyard, then can be shipped easily in bulk tankers without any degradation in quality. This results in savings. By the way, most of my concentrates are in the \$40 to \$45 range.

Don't get me wrong, Marc. I'm not knocking the art of making wine from grapes. I've tasted a number of such wines and the worst was good, the best was superb. I just can't see myself going to all that trouble (and I do think your way is more trouble than mine) when I can make a high quality product from concentrate.

The next time I raise a glass of my wine I'll drink a toast to you.
Bonne Sante, M. Richard! ; -)

* SLMR 2.1a * Pieces of eight, pieces of nine...<AWK> parrotty error

--- WM v3.10/92-0210

* Origin: The BORG! BBS Edmonton, AB (403)425-5793 (1:342/47.0)

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[*] [*]
[*] BLITZ RADIO REZEPT [*]
[*] vom S.S.Mein Kind [*]
[*] [*]
[*][*][*][*][*][*][*][*][*][*]
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-Begin Recipe Export- QBook version 1.00.14

Title: Kosher Doesn't Mean Sweet

Keywords: Wines, Text

KOSHER DOESN'T MEAN SWEET

=====

The term "kosher wines" used to be an oxymoron. They were sweet and syrupy, and tasted like alcoholic grape juice.

These wines still exist as Manischewitz (18 on the (*) LCBO's sugar scale) and Mogen David (a mere 15). In comparison, the sweetest port is 11 on the scale.

There is no Talmudic injunction that says kosher wine has to be sweet. Today, the top producers in Israel, California and Europe are using the noble grapes (Chardonnay, Cabernet, Sauvignon and the like) to produce fine dry wines that are also kosher.

To be kosher, a wine must be under rabbinic supervision.

Currently at Vintages there are several kosher wines worthy of the Passover table.

HAGAFEN WHITE TABLE WINE 1993:

~~~~~

(Can.\$13.80) From Napa is "MEVUSHAL" - that is 100 per cent kosher. It has a soft peach-floral flavor with a hint of residual sweetness.

HERZOG JOHANNISBERG LATE HARVEST RIESLING 1991:

~~~~~  
A medium-sweet dessert wine from California (Can.\$9.70 half-bottle)
is kosher but not MEVUSHAL.

YARDEN FROM ISRAEL:

=====
Yarden of Israel offers two white varietals.

CHARDONNAY 1993: (Can.\$14.95)
~~~~~  
Chardonnay has a spicy-apple-lemon taste with a toasty finish.

SAUVIGNON BLANC 1993: (Can.\$13.75)  
~~~~~  
The Sauvignon Blanc is elegant with grassy, green bean and green
pepper flavors, very true to the grape.

YARDEN: CABERNET SAUVIGNON 1991 (Can.\$16.95)
~~~~~  
In red, Yarden does a Cabernet Sauvignon which has a herbaceous  
blackcurrent and bell pepper flavor, very much in the California  
style.

- - - - -

On general listing, the Carmel wines from Israel are MENVUSHAL.  
In whites, there's FRENCH COLOMBARD and SAUVIGNON BLANC (Can.\$7.05  
for each) and the sweet CHATEAU RICHON (Can.\$6.95).  
There is CARMEL GRENACHE ROSE (Can.\$7.10).  
In red, CARMEL CABERNET SAUVIGNON (Can.\$7.05) is dry, but CARMEL  
CONCORD and SACRAMENTAL are 23 and 18 respectively on the  
sweetness scale.

From Article: Kosher Doesn't Mean Sweet by Tony Aspler







AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA

RD>KF> At what temperature does one kill the yeast? My new warm spot RD>KF> RD>KF> since we bought a new refrigerator is in front of a hot air RD>KF> RD>KF> register . I checked a batch temp one morning and found it RD>KF>to be RD>KF> 105 degrees F. Perhaps it got up to 110 F. during the RD>KF>night. Would RD>KF> these temperatures kill my yeast? RD>I would think these kinds of tempatures would kill flavor more than it wo RD>RD>yeast! Another 10 degrees and you'll kill the alcohol too (ie. Boiling RD>RD>temp).

I'm not sure if wine yeasts behave in the same way as beer, but I know that if you'r primary is too warm, although the fermentation may be fast and furi you'll be producing \_way\_ too much diacetyl which \_will\_ affect the flavor negatively.

- fish

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\* SLMR 1.0 \* I need some new taglines...

--- GEcho 1.02+

\* Origin: The FORUM BBS Ithaca, NY 607-272-1371 V.32b (1:260/701)

Ä [10] Fidonet: VIN\_MAISON (1:352/111) AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAÄÄ VIN\_MAISON Ä

Msg : 26 of 29 - 21  
From : Victor Sansoucie 1:141/545 Wed 23 Feb 94 10:40  
To : Bryan Mierau  
Subj : Sweetener

AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA

On 02-19-94 Bryan Mierau wrote to Any...

BM> I have a mixture of Chokecherry wine, that is on  
BM> the second racking, and I figure I didn't add enough sugar  
BM> to the pulp when I started it. Is there any easy way of

Wine\_2004.txt

BM> adding more sugar to the wine to get the bitterness out?

BM>

BM> Bryan

    carmalize some sugar and add it "to taste" to each bottle.  
    if you just add sugar the wine may start to ferment again.

vic-

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\* OFFLINE 1.54 \* Unable to locate Coffee -- Operator Halted!

--- Maximus/2 2.01wb

\* Origin: XanSoft Development Support BBS (1:141/545)