Garden Wine Workshop Agenda

This workshop will give you everything you need to know about making wine and mead at home. *Drink the Harvest* books will be available for sale.

- 9:00 Introduction
- 9:25 Garden Herb Wine Demonstration
- 10:15 Mead Demonstration
- 11:00 Break
- 11:15 Racking wine, hands on
- 11:45 Bottling, hands on
- 12:00 Wrap up, final Q&A and book sales
- 12:30 Adjourn
Drink the Harvest

Garden Wine Work

or

Fermentation made easy!

Organic Growers School
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The local food movement has resulted in an astonishing growth of home gardeners and farmers who are planting and harvesting their own food and making fresh produce more accessible to everyone at farmers markets from coast to coast. Growers have bigger gardens with more variety, and their harvests burst with ripe fruits, veggies, and herbs.

Preserving surplus produce in jellies and jams is popular, but garden-fresh fruits and vegetables can also be used to make wonderful juices, wines, fermented drinks, and syrups. With Drink the Harvest, anyone can turn a bountiful harvest into nutritious, flavorful beverages that are healthier and more economical than store-bought.

Wine making simplified:

Yeast + Sugar (or Honey) = Carbon Dioxide + Alcohol

• Just about anything can be fermented: freshly picked produce, herbs, your own juices, or cooked fruit “mash”. Plan your landscape for four-season beauty and drinkability. These handsome edible, drinkable plants thrive in Asheville:
  • Fruits like grape, apple, crabapple, pear, peach, quince, serviceberry, prickly pear cactus, strawberry, blueberry, blackberry
  • Herbs like mint, bee balm, parsley, goldenrod, dill, fennel, sage
  • Vegetables like potato, tomato, onion, carrot
  • Flowers like rose, marigold, elderflower, dandelion

• Startup equipment is inexpensive, often $30 or less for years of brewing. Yeast and sugar are often the only other purchases.
  • Basic equipment
    • Glass fermentation vessel: typically 1, 3 or 5 gallons
    • Fruit, vegetables, herbs, flowers or other raw ingredients, or
    • Canned juice you have already made, or have purchased
    • Sugar for wine or honey for mead
    • Airlock and stopper or “bung” to fit fermentation vessel
    • Wine yeast of any characteristic (dry, sweet, fruity)
    • Sanitizer, household bleach or scalding water, bottle brush

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• Measuring cups and spoons
• Small saucepan
• Clean wine or beer bottles, caps or corks plus capper or corker
• Clear plastic tubing, about 5 feet in length,
• Racking cane
• Large funnel with screen
• Labeling materials and notebook

• Sanitation and keeping proper temperatures (Extremely important)
  • Sterilize all fermentation equipment boiling water, bleach or commercial sanitizer?
    o Chemical
      ▪ 1tbs bleach/gallon of water, soak 20 minutes
      ▪ commercial sanitizer, follow directions
    o Heat
      ▪ I have used scalding water, which does work but is risky, best to
        boil the bottles or use a dishwasher on the sanitize setting, don’t
        use detergent
  • Temperature matters: lukewarm for starters, then store in a cool, dark or semi-dark
    place.

• Time
  • This is the hardest part. Start to finish could take a year or more.
    Wine ages in the bottle, what you taste in six months will be nothing
    compared with after one or two years.

Let’s make some wine

Basic Herb Wine Recipe
2-4 ounces fresh or dried herbs*
Handful of raisins (not golden)
1 inch fresh ginger sliced, approximately
4 cups sugar
2 tsp. champagne yeast proofed in warm fruit juice
Filtered water

Instructions:
Make a strong hot tea with herbs, strain into a sanitized 1 gallon fermentation jug. Add
sugar and sliced ginger and raisins. Shake or swirl to dissolve sugar.
When contents have cooled to “baby warm**” pitch in proofed yeast. Attach sanitized
airlock with sanitized water inside, rack, bottle, enjoy.

*Herbs and other contents for garden wine include bee balm, camellia, chamomile,
citrus, rose, dandelions, parsley, passion flower, yarrow, mint, lemon balm.

*Baby warm is that drop on your wrist that tells you if it is too hot, or too cold.

Basic Mead Recipe
1 qt Volume of honey
Handful of raisins
Fruit juice for priming yeast
Fruit juice or herb tea (optional flavoring)
1 packet of champagne yeast
Orange (optional), Ginger (optional) These are my favorite things to add to the mead.

Heat a large pot of water. You will use this to warm the honey. Strain into a sanitized 1 gallon fermentation jug either a strong hot tea with herbs, or warmed fruit juice or cooked fruit mash. Add warmed honey and sliced ginger and raisins. Shake to dissolve honey. Add filtered water if needed. When contents have cooled to “baby warm*” pitch in proofed yeast. Attach sanitized airlock with sanitized water inside, rack, bottle, enjoy.

• **Racking and Bottling** (a great way to recycle beer and wine bottles)
  • Racking is just taking the wine off the yeast cake, by siphoning everything but the dregs into a clean bottle. This is usually done several times before bottling
  • Bottling is easy with a bottle tip. Add optional priming sugar for an effervescent product. Note*: Priming sugar is different than regular sugar because it is derived from corn. Yeast go crazy for it! Priming sugar is more completely digested by the yeast than other types of sugar, thus creating the most effervescence.
• **Labeling, you will forget what’s in the bottle, I promise!**
• **Troubleshooting**
  • Off flavor, not what you expected: dicey recipe, poor sanitation
  • Consider that no batch is a complete failure. I made something with grapefruit skin once that was too bitter to drink. However, it made an excellent “bitters” and we use it in our cocktails.
• **Considerations**
  • What crops, especially high-acid or herbs, in your own yard or local market have the biggest harvest?
  • Which of these do you enjoy cooking and eating the most?
  • What is your storage space like – for canned, frozen, or dehydrated produce; for fermentation equipment and supplies; for fermentation vessels in progress and for finished wines and meads?

**Questions?**

**DeNeice C. Guest** has been making garden wines, meads, syrups, and teas for more than 30 years. A former NASA scientist, she lives in Asheville, N.C., and created many of the 40-plus original beverage recipes in *Drink the Harvest.*
<table>
<thead>
<tr>
<th>Company</th>
<th>Yeast Name</th>
<th>Strain #</th>
<th>Suggested Wine Styles</th>
<th>Alcohol Range (°F)</th>
<th>Alcohol Tolerance</th>
<th>Flocculation</th>
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<tbody>
<tr>
<td>Lalvin</td>
<td>KIV-1116</td>
<td>1016-02</td>
<td>Cider, Stuck Fermentations</td>
<td>59-86*</td>
<td>18%</td>
<td>Low</td>
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<td>Lalvin</td>
<td>EC-1118</td>
<td>1018-02</td>
<td>Champagne, Dry Meads, Late Harvest, Secondary-Stuck Ferment</td>
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<td>Lalvin</td>
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<td>1022-02</td>
<td>Blush, Juice from Concentrates, Nouveau, Whites, Young Reds</td>
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<td>Medium</td>
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<td>1080-02</td>
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<td>BOURGOVIN RC 212</td>
<td>1105-02</td>
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<td>Red Star</td>
<td>Montrachet</td>
<td>Davis#522</td>
<td>Chardonnay, Merlot, Syrah, Zinfandel</td>
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<td>Red Star</td>
<td>Pasteur Champagne</td>
<td>Davis#595</td>
<td>Cabernet, Cider, Dry Whites, Fruits, Meads, Port</td>
<td>59-86*</td>
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<td>Medium-Low</td>
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<td>Red Star</td>
<td>Côte des Blancs</td>
<td>Davis#750</td>
<td>Blush, Chardonnay, Cider, Riesling, Sparkling Cuveè</td>
<td>64-86*</td>
<td>12-14%</td>
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<td>Red Star</td>
<td>Premier Curvée</td>
<td>Davis#796</td>
<td>Anything but residual-sugar wines</td>
<td>45-95*</td>
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<td>Red Star</td>
<td>Pasteur Red</td>
<td>Davis#904</td>
<td>Berry and Cherry Wine, Cabernet, Gamay, Merlot, Pinot, Syrah, Zinfandel</td>
<td>64-86*</td>
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<td>Wyeast</td>
<td>Pasteur Champagne</td>
<td>4021</td>
<td>Dry Whites, Gewürztraminer, Pinot Blanc, Sauvignon Blanc, Spumante</td>
<td>55-75*</td>
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<td>Chateau Red</td>
<td>4028</td>
<td>Burgundy, Cabernet, Gamay, Pinot Noir, Red Varietals, Rhone, Zinfandel</td>
<td>55-90*</td>
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<td>Gris</td>
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<td>Chianti</td>
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<td>Barbera, Barberesco, Barolo, Chianti, Nebbiolo, Sangiovese</td>
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<td>Bordeaux</td>
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<td>Fr. Cabernet, Merlot, Petit Syrah, Pinot Noir, Rioja, Valdepeñas</td>
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<td>Barleywine, Cordials, Eau de Vie, Grappa, Single Malts</td>
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<td>Cyser, Dry Cider, Fruit Mead, Herbal Mead, Meads</td>
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<td>Wyeast</td>
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<td>Cider</td>
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<td>Wyeast</td>
<td>Portwine</td>
<td>4767</td>
<td>add Brandy for classic Port, Dry Reds, Dry Whites</td>
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<td>Rudesheimer</td>
<td>4783</td>
<td>Fruity Ciders, Ice Wine, Rhine Wines, Riesling</td>
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<td>Wyeast</td>
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<td>Pinot Noir, Syrah or any high sugar must, Zinfandel</td>
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