

WILLIAM'S HOME WINERY



Thanks for purchasing our William's Home Winery. Please read the following to make sure you have all needed items (the 3 boxes may arrive a few days apart), and for tips on making your first batch.

Note that the perishable William's California Wine Kit must be refrigerated immediately upon arrival to prevent spoilage.

Packing List (3 boxes)

Box 1

- 1 E07 Siphonless Fermenter for fermenting and bottling.
- 1 E97 Siphonless Lid
- 1 R61 #10 Stopper for Five Gallon Carboy
- 1 E01 Airlock for Five Gallon Carboy
- 1 T07 Hydrometer
- 1 T05 Hydrometer Jar
- 1 E46 Wine Stirring Spoon
- 1 A26 Brewer's Edge® Cleaner
- 1 J03 Scratch Free Carboy Brush
- 4' E04 Siphon Tubing
- 1 E77 Siphon
- 1 P73 30 #8 Corks
- 1 P75 Corker*
- 1 E53 Bottling Tubing (tan)

Box 2

- 1 PET Carboy Secondary Fermenter

Box 3

- 1 Wine Kit of Your Choice (refrigerate upon arrival!)

*Wine bottles are not included, you can salvage and clean old 750 ml wine bottles (15 needed for 3 gallons, 25 needed for 5 gallons). It is also fine to use beer bottles with a bottle capper if you need to, cork is not needed as far as aging wine.

Tips On Making Wine

Follow the instructions included with the California Wine Kit, keeping the following in mind:

SANITATION: It is very important to clean your fermenter, Carboy, and all items that come in contact with your wine, particularly in the must period when the juice has not yet started to ferment. Open the enclosed Brewer's Edge Cleanser and make up a solution, following the instructions on the jar. Use this solution to rinse your equipment before contact with wine, being sure to rinse with water after using the diluted cleanser.

Basic Procedure

1. Sanitize the Siphonless Fermenter and stir in the refrigerated wine must. Add cold water to 3 or 5 gallons depending on the size kit you are making. For some wines, also add the included oak powder or oak chip bag as directed on the instructions.
2. Add the yeast and snap on the Siphonless cover. Fill the airlock 1/3 with water and let ferment for 25 days at a temperature of not less than 65° F (ideal temperature range 65° to 72° F for whites, 68° to 75° F. for reds).
3. After 25 days or so (the exact day is not critical) transfer the wine to your PET carboy and fill to within 2" of the neck. Add cold water if necessary to bring up the level to avoid air contact. Seal with the stopper and airlock and leave in a dark place for 3 months to finish fermenting. The temperature is less critical here, and can range from 60° F to 72° F.



4. After 3 months, fill the hydrometer jar with a bit of wine and check the gravity. It should be what the kit instructions say or lower. If it is higher than what the kit specifies, stir the wine in the carboy thoroughly with the spoon and move to a warmer area for 30 days to allow the yeast to work before bottling.
5. After you have checked your gravity and sanitized your clean wine bottles, it is time to bottle. First prepare the wine by transferring back from the carboy to the Siphonless Fermenter. Break up the campden tablets as per kit instructions and stir the sulfite powder into the wine thoroughly to prevent oxidation. Now stir the wine vigorously with the included spoon (don't be afraid to whip it up) to help degass the wine so it is stable in the bottle.
6. Once the wine has sulfite mixed in and has been thoroughly stirred, place the tan bottling hose onto the Siphonless valve, and fill your 750 ml bottles with the valve.

7. Cork each 750 ml bottle with the included corker and #8 size corks. Note the corker can be adjusted as far as how deep it presses a cork into a bottle if you find cork depth is not ideal.
8. Aging times vary widely depending on the type of wine and your personal preference. In general, whites can be ready in as little as 3 months, while light reds might take 6 months, and heavy reds a year or more. A red that is immature will taste very fruity, more like grape juice than wine. A white that is too young may taste yeasty and have a bit of harshness. The optimum aging temperature is 55° F, but if you cannot achieve this, try for a dark area with a steady temperature of under 70° F. Be sure to store corked bottles on their side so the cork does not dry out.

www.williamsbrewing.com • help@williamsbrewing.com • 800-759-6025

Final Inspection by #1