



Chardonnay Kit

5 Gallon Packing List:

- 1 Pouch Concentrate
- 2 Packs Y07 Wine Yeast
- 1 Potassium Metabisulphite Tablets

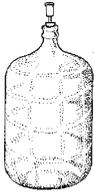
1. To make this kit, first sanitize a 6 to 7 gallon fermenter and mark it at the 5 gallon level. Now pour the **Chardonnay Concentrate** into your 6 to 7 gallon fermenter. Add cold water to make 5 gallons and stir again.



2. Then rehydrate the 2 **Yeast Packs** per the instructions on the pack, and mix the yeast into the 5 gallon mix with a sanitized spoon.

3. Seal the lid on your fermenter with an airlock, and leave an area with a temperature of 68° to 75° F for 25 days. Fermentation will start in 1 to 3 days, as evidenced by a mild sulfur smell and foaming.

4. After 25 days, sanitize your secondary 5 gallon fermenter. Siphon the wine into the secondary fermenter, leaving the heavy sediment behind. Now add 1-2 pints of cold water to close up the airspace to prevent oxidation, leaving 3-4 inches of airspace (you can also C02 purge the airspace with a Keg Charger or Kegging System to avoid dilution). Seal with an airlock and stopper. Leave in a dark place with a steady temperature of 65° to 72° F for 90 days (three months).



5. After 3 months in the secondary at a temperature no lower than 65° F, the wine should be ready to bottle. Take a hydrometer reading to be sure the final gravity of 1.005 or less has been reached (usually below 1.000).

Now break up the **Potassium Metabisulphite Tablets** per the pack directions. Transfer the wine into a clean bottling bucket, and stir in the metabisulphite powder thoroughly.



Now sanitize twenty four 750ml wine bottles or equivalent (you can also use beer bottles and caps, push in corks, and screw caps depending on what you have). Siphon into each bottle, filling to about 1½" of the neck. Cork, cap, or seal depending on your equipment.

6. Chardonnay likes a little age, so age your sealed bottles for a minimum of 3 months, ideally in a dark place with a temperature of around 55° F. If corked, make sure your bottles are sideways to keep the cork from drying out.

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Final Inspection by #5